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Summary:

- « Mature green » tomatoes are available in Virginia and in California.
- Peppers are coming from New-Jersey.
- A cucumber down market.
- Red onions market is stable
- Transportation costs are declining
- Advice to keep your tomatoes.

INFORMATION ON THE PRODUCE:

TOMATOES:

Several areas will be in production in August. Currently, the "Mature green" tomatoes are available in Virginia (East Coast) and in California (west coast). These two regions will produce until early October. In August, other regions such as Tennessee and Michigan will also offer the "Mature green" tomatoes. In Quebec, we find field tomatoes, but no "Mature green" which is the most used variety of tomatoes by food chains because of its flesh. The usual field tomatoes is too juicy and easy emptying.



PEPPERS

Green peppers are coming from New-Jersey. The quality is excellent. The green peppers walls are thick, crispy and the color is dark green. Prices are stable.



CUCUMBERS

Summer heat and sunshine rate are at their best. Greenhouses in Ontario are producing at full capacity. For these reasons, the market is down. By cons, as soon as they will be collected, we can expect a rising market.

ONIONS

Our supplies come from California. Their quality is excellent and we are seeing a quite stable market.



TRANSPORTATION

During summer, most of areas use their local products. This reduces the demand for trucks and freight rates are assigned to the downside.

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I love 5 to 10 servings a day

OUR MISSION

Our company is specialized in food safety. Our mission is to offer our institutional and retail customers fresh, washed and ready-to-eat fruits and vegetables. We also suggest programs adapted to our clients' needs, including closely related products. We focus on Canadian markets and territories of the North-eastern United States. Conscious of current realities, we emphasize the use of ecological products at every level of our operations

DO NOT REFRIGERATE TOMATOES

The most important thing to remember about tomatoes, is that you should never refrigerate. A cold tomato will not ripe, because the cold stops the ripening process. It also kills the flavor of tomatoes. Even if they are very ripe, keep them out of the fridge. We should leave them on the counter at room temperature.

If they are not ripe, you can let them at room temperature but in a dry place. A day or two should be enough, but no more than five days. In addition, it is best to keep the tail up because storing on their side can damage them.

