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INFORMATION ON THE PRODUCE:

TOMATOES:

The crops from Virginia are expected to begin on Sept. 5 and continue until mid-October provided not to receive too much rain and not to experiment any tropical storm. The region of California has produced large fruits (5X6 or more) since mid-August so that the producers are struggling to provide tomatoes size 6X6 and 6X7. The market is expected to rise because of this. If Mother Nature is merciful, we should provide lower prices in mid-September. Tomatoes crops from northern Florida are expected around the third week of October.

Summary:

- Tomatoes coming from Virginia
- Quebec offers local peppers
- New productions of english greenhouses cucumbers
- Onions from Oregon in mid-September
- Few imports because of local products
- Some information about tomatoes



PEPPERS

Local green peppers will be available the whole month of September. This produce offers a very good quality as we experimented an ideal temperature throughout the month of August, that is to say warm days, cool nights and occasional rain. It is impossible to predict future markets as they will respond to U.S. markets such as the temperature.



CUCUMBERS



Several greenhouses producers in Ontario have been forced to replant during August. Volumes were falling and it affected the markets. For cons, the greenhouses will be in production by mid-September which leads us to believe that the market should return to the normal. The quality is excellent.

ONIONS

We are receiving the red onions from San Joaquin Valley, in California. The quality is impeccable. For cons, the season draws to a close and we should start to supply from Herminston in Oregon in mid-September.



TRANSPORTATION



The price of oil remains high, exports from Canada to the United States are still at a minimum because of the U.S. economic crisis and the dollar still has a strong value. Transportation costs are high. By cons, in Quebec, we are importing just a few products from the United States because of the local productions.

G R O U P E 
TOMAPURE

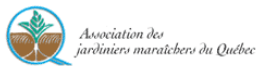
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I love 5 to 10 servings a day

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

TO REMEMBER ABOUT TOMATOES

Tomatoes are source of vitamin C, lycopene and beta carotene which are antioxidants and protect the body against damage associated with aging. In addition, they have anti-cancer properties.

When you are selecting your tomatoes, look for firm fruit with smooth and shiny skin . Keep them at room temperature but do not expose to sunlight.

One trick to ripen tomatoes is to place them in a paper bag pierced for a few days, always at room temperature. It is said that adding an apple helps to ripen.

