G R O U P E **O** TOMAPURE

Votre partenaire en sécurité alimentaire Your food safety partner

INFOPURE

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INFORMATION ON THE PRODUCE:

TOMATOES:

For most of October, we will receive tomatoes from California and Virginia. The new crops of Florida should begin the last week of the month or the first week of November. Because Hurricane Irene raged in Carolina towards the north of the east coast, nothing major is expected in terms of quality and volume for now.

Sommary:

- Tomatoes from California
 and Virginia
- Irene affected the quality of the peppers
- The rate of sunshine decreases so that will affects the volumes of cucumbers.
- Onions from Oregon with a high quality.
- Rising Califorian transportation cost.
- Tomato technical sheet.

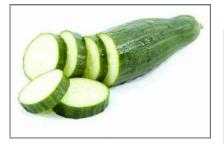


PEPPERS

The peppers from Quebec are expected to end after the first week of October. Due to Hurricane Irene, the quality of peppers from New Jersey was affected and the season of South Carolina is compromised. So we will start our supply of green peppers from Georgia towards October 11. Higher prices are expected for the above mentioned reasons



CUCUMBERS



We are receiving our supplies from greenhouses in Ontario.

The quality is mostly good . For cons, as the fall is coming, the rate of sunlight will decrease and that will affect the volumes. A rising market is expected...

<u>ONIONS</u>

Since September 26, red onions are coming from the Oregon new crops. The quality is excellent and the market is slightly down compared to the Californian onions.





TRANSPORTATION

Currently, the majority of imports are from California. There is a huge demand for trucks in the region because of wine grapes. Rates are rising from California. On the east coast, rates should go up as soon as local products are completed

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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

TOMATO TECHNICAL SHEET

It seems that the Tomato is coming from Peru, Bolivia and Ecuador, in the Andes region. She was known in North America in 1834. It is now recognized as one of the main fruits.

This is an annual herb with stems drooping. Tomatoes are often picked green and are forced to ripen with ethylene gas. By cons, they take all their flavor when they ripen on the foot before harvest. They are still too weak to be transported over long distances.

One finds several different variety, shapes and colors of tomatoes. We can find field tomatoes and greenhouse tomatoes.

