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Summary

-  The situation with the tomatoes is stabilized
-  Peppers from Georgia and then from Florida
-  The season of greenhouse cucumbers ends in November
-  Red onions from Oregon
-  The prices of transport remain the same
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Information about the products

The tomatoes

The situation with the tomatoes is stabilized. The harvest season for Georgia will end by the end of the first week of November. Then, the harvests from Florida will start. No major storm occurred in the region this fall which predict a great start for the harvest in November.





Peppers

The peppers situation is similar to the tomatoes situation. After a very successful local season this year, we will get our peppers from Georgia for a few weeks and by mid-november it will be from Florida. The East Coast will be prioritized to start for the harvest if Mother Nature continues to give us good weather.

Cucumbers

As every year, the Canadian greenhouses end their harvest generally in November. During the cold season, the greenhouses are emptied and cleaned and the productions restart in the spring. Meanwhile, we need to stock up from Mexico where the production methods are improving every year. Moreover, all the produces have audits and inspection from Food Safety up to date and safety standards are followed.



Onions

Excellent beginning of season for the red onions. The market is stable.



Transport

Since the local harvests have ended, there is more transport available in direction of the south for the products of Florida. Despite the high cost of oil, the prices remain the same. On the other hand, the cost of the monetary currency creates a small increase.



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.

Dried tomatoes

Delicious in salads, sauces, on pizzas, on a soup or simply for an accompaniment and easy to make. They will satisfy every palate.

Ingredients

Italians tomatoes, olive oil, dried basil, dried oregano, salt and pepper.



Put the tomatoes on a plate and basted with olive oil. Add ingredients. Bake at 450 F for about 10 minutes or until the tomatoes are soften.

Delicious!



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