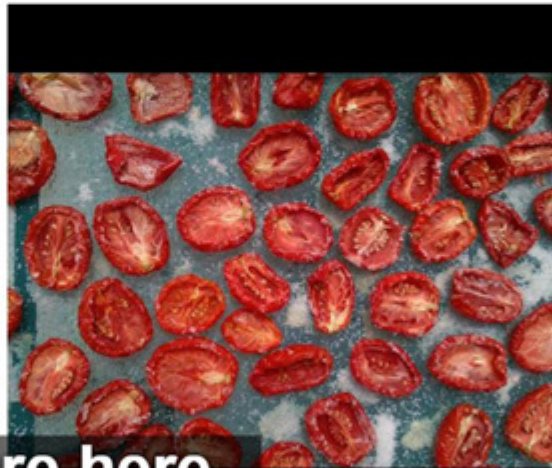


## Palestinian Dried Tomatoes Season 2016

*In this special edition newsletter on dried tomatoes season in Palestine, you will see: an exclusive update on our dried tomatoes production, the process of our dried tomatoes production in details, a story from the field and facts about our dried tomatoes!*



**We are here  
now!  
"The drying  
stage"**



Our dried tomatoes are in the drying process at the moment in Jericho. They are being dried under the hot sun inside a green house in Jericho's women's cooperative.

# See our Dried Tomatoes Production Process in pictures:



## Get to know our Dried Tomatoes Production Process in depth:

Step 1: **Inspection:** The quality control staff makes field visits to farms in June/ July to examine the following: Estimation of the production quantity, Quality inspection in terms of diseases, infections etc.

Step 2: **Contracting with farmers:** Al Reef signs contracts to get a specific quantity of tomatoes as instructed by the Quality Assurance Dept. Then, purchase contracts are signed with the farmers.

Step 3: **Transporting tomatoes to the factory:** After the Quality Assurance Dept. approves the quality of tomatoes, staff from Al Reef visit the farmers and check the tomatoes physically. Then, the tomatoes are weighed, filled and transported to the factory inside ventilated plastic boxes.

Step 4: **Reception of tomatoes at the factory:** The Procurement Manager registers the quantity of tomatoes, checks the weight and issues a receipt. Then, tomatoes are sorted and washed with water.

Step 5: **Slicing:** Tomatoes are sliced in half.

Step 6: **Salting:** Salt is added to tomatoes.

Step 7: **Sun drying:** The sliced tomatoes are then distributed inside the green house for three to four days until they are completely dried. This is inside a greenhouse that is fully protected against insects and birds. Another analysis is done for the dried tomatoes after they are dried in terms of (microbiology and chemical testing) to ensure the quality of the dried tomatoes. Then, Al Reef sends pre-shipment samples representing the whole quantity to the importer and once the samples are approved by the importer, Al Reef dispatches the shipment.

Step 8: **Filling:** Dried tomatoes are filled in different packages according to the different orders.

## Did- you- know facts about our Palestinian Dried Tomatoes:

### *The story of palm tomatoes*

- If you have ever wondered what variety of tomatoes we use for drying; it's called "palm tomatoes" and it's named so due to its outside appearance as it looks like palms fruits.
- Palm tomatoes are the best for dried tomatoes production due to their high price and solid contents and low water content!



*A picture showing the unique outside shape of our fresh and high quality palm tomatoes!*



## **A story from the field: *me and my dreams!***

Rajai Fayyad, a member of the Holy Land Agricultural Cooperative in Al- Zababideh in Jenin governorate and a father of three beautiful children aged 10, 7 and 4. Rajai has been cooperating with Al Reef for Investment and Agricultural Marketing for almost 4 years now and his tomatoes are processed and dried to be sold locally and abroad. “Being able to market my tomatoes through Al Reef has not only improved my economic conditions but it also developed me mentally and emotionally as a Palestinian farmer that faces unlimited barriers and challenges”, said Rajai.



***Tomatoes picking from Rajai's tomatoes orchard.***

One of the challenges Rajai faces is the lack of water and the Israeli occupation that prohibits the farmers from digging wells and steals the underground water for the use of Israeli settlements. While he was checking on his tomatoes Rajai said: “As long as water is available, both my tomatoes crops and my future are secured; tomatoes require a substantial amount of water compared to other crops, and this of course remains a big concern due to the occupation constraints on the Palestinian farmers”.

We met Rajai while he was riding his tractor on his way to fill his tank with water to irrigate his tomatoes, a 4 km ride every day. He can only get 16 cubic meters of water each day but this is not enough. Standing on his tank and waiting for it to be filled, Rajai shouts through the noise of water pump engine “this is what consumes my time, energy and costs me money every day”.



***Rajai while waiting for his tank to be filled with water***



***Loading tomatoes from Rajai's orchard to be transported to Jericho where it is washed, sliced, and let to be dried***

“I have never imagined that I could be able to fulfill my dream as an excellent experienced farmer, because when a farmer is part of fair trade, he or she becomes more aware and educated, develops skills and expands their prospects and way of thinking” said Rajai. Rajai looked so resilient and steadfast. He never shows up without his straw hat and never stops dreaming to become a well-established and capable farmer who is able to provide for his family and children and to become a motivation example for farmers. “Without fair trade, I wouldn't be in this place today” said Rajai.



*Our delicious Palestinian dried tomatoes are mixed with extra virgin olive oil and herbs!*



*Our new packaging design for dried tomatoes!*

**Stay updated with us on our website:  
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