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FILE NOTE

Exemption request – Prepared or preserved tomatoes, exported to Australia from Italy

Record of email correspondence between the Anti-Dumping Commission and Coreco Fine Foods Pty Ltd

Response from Coreco Fine Foods Pty Ltd dated 16 February 2015

Please see response in regard to the Cherry Tomatoes:

- After a thorough check of the quality, cherry tomatoes are subjected to the production process; they are immersed in the water for a first wash, then, by an elevator is executed a second wash.
- After a careful selection on the carpet, cherry-tomatoes are ready to be placed in the boxes where we added the tomato juice.
- For boxes with juice and cherry tomatoes is done under vacuum and the hermetic closure of the box. The jar is then sterilized, and subjected to cooling and incubation.
- With the ok of check quality, the product is ready for sale. For no cherry tomatoes there is a different production process: sunburn and exploding of the skins through peeler.
- The Substitution of cherry tomatoes may not be imported because its characteristic is very different from other tomatoes

Response from Coreco Fine Foods Pty Ltd dated 11 February 2015:

In regard to the questions below regarding the Cherry Tomatoes, Organic Tomatoes, San Marzano Tomatoes, please see response as supplied the Italian Growers:

San Marzano (SM) tomatoes –

- how SM tomatoes are grown and how this is different to non-SM tomatoes:

San Marzano is the old variety of tomatoes produced around the volcani Vesuvius from 2 century. It's not hybrid variety, the plants are high about 1,5-2,0 mt and they need of wood pole and iron wire to grow up. The harvest is manual and begin on the first of August every 15 days (when the fruit is mature) and finish at the end of September. The volcanic soil and the old variety make the San Marzano a unique tomato. All the process is under the control of the Ministry of Agriculture.

- the production process for SM tomatoes and how this is different to non-SM tomatoes:

the canned process is the same of the normal peeled tomatoes. It's only slow, because the fresh San Marzano tomatoes are very delicate.

Also the canned process is under the control of Ministry of Agriculture. Every can ate the end of process get a serial number and the brand D.O.P.

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- commercial substitutability of SM tomatoes with non-SM tomatoes ie would customers switch to non-SM tomatoes if SM tomatoes were unavailable for purchase?

The flavour and the taste is different.

- purpose and end use of SM tomatoes

prepare pizzas and prepared sauces

- please advise of the criteria to be met for the certification process for SM tomatoes.

We start from the seeds.

Every farmers get the seeds certified.

The nursery is certified and under control of the Ministry.

When the plants go to the open field all the area of production is certificate and the production is estimated from the Ministry.

During harvesting every box of tomatoes is marked with the name of farmer, the serial number of box and the number of fiscal document.

When the fresh tomatoes arrive in the factory for the canning process, all is under the control of the member of the certification company (Agroqualità - Ministry of Agriculture).

From the Anti-Dumping Commission:

Further to your correspondence of 20 November 2014 and the Australian Industry's response to the Exemption Application, can you please provide some additional information:

Cherry tomatoes –

- how are cherry tomatoes grown and how is this different to how non-cherry tomatoes are grown?
- please describe the production process for cherry tomatoes and how this is different to non-cherry tomatoes
- commercial substitutability of cherry tomatoes with non-cherry tomatoes – ie would customers switch to non-cherry tomatoes if cherry tomatoes were unavailable for purchase?

Organic tomatoes –

- how organic tomatoes are grown and how this is different to non-organic tomatoes
- please describe the production process for organic tomatoes and how this is different to non-organic tomatoes

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- if organic tomatoes are preservative and additive free, then is their shelf life shorter?
- commercial substitutability of organic tomatoes with non-organic tomatoes ie would customers switch to non-organic tomatoes if organic tomatoes were unavailable for purchase?
- purpose and end use of organic tomatoes
- please advise of the criteria to be met for the certification process for organic tomatoes

San Marzano (SM) tomatoes –

- how SM tomatoes are grown and how this is different to non-SM tomatoes
- the production process for SM tomatoes and how this is different to non-SM tomatoes
- commercial substitutability of SM tomatoes with non-SM tomatoes ie would customers switch to non-SM tomatoes if SM tomatoes were unavailable for purchase?
- purpose and end use of SM tomatoes
- please advise of the criteria to be met for the certification process for SM tomatoes

Your earliest responses are much appreciated.