OLIVER KAY

Fresh Produce Update

Week commencing 18/12/2023

www.oliverkayproduce.co.uk 01204 385463 orders@oliverkayproduce.co.uk

Fruit Of The Week

Company (





MARKET

SITUATION

High moisture

levels making

processing aids

less effective at

preventing

preventing

discolouration

after peeling

Production

Cooler temps. in

Morocco. Slow

growth. Some

Tunisian fruit to

from the end of

natural



PHYSICAL

CONDITION

Enzyme reaction

on contact with

air causing grey

or brown colour

on some cut

preparation

to some cut

surfaces. Will

surfaces after

Grey or brown

colour developing

start to substitute

turnip for parsnip

and Swede for

Celeriac in mixes

= Warning ()= Resolved / For Info

COMMENTS/

ACTION

Cosmetic.

additional

steps & OK

Cosmetic.

additional

steps & OK

are increasing

store checks

Information

Use quickly

and avoid

Some fruit

slightly under

may be

colour

colour

storing

only

added

Supplier has

are increasing store checks

added

Supplier has



Cranberries

A Christmas favourite. They make eye-catching pies, crumbles sauces and iellies.

Veg Of The Week



Sprouts

UK origin. Great flavour and colour. Boil, steam or roast. Popular paired with parmesan or bacon.

@oliverkayproduce

@oliver-kay

74985	D

CODE

75299

75358

75305

Prepared Parsnips

PRODUCT

discolouration after peeling High moisture levels making Prepared veg processing aids less effective at

Red Chillies

29159 mixes 29161 containing 99211 parsnip or 75345

celeriac 49774

75665 75417 Green 75197 Courgettes

North 98828 African 75604 **Beef Tomato**

1M / 2M & G 75596 Tomato

(Z(17/75) }

Cooler temps in Spain & Morocco affecting growth

All WERE III

the week

Variety change Quality and heat to finger chilli will be the same

OK supply secure reduced by 50% but shelf-life due to virus and reduced the weather

> Slow ripening. Size band amended to include slightly smaller fruit

Slow ripening. Size range amended to 47 – 82mm

Some fruit may be slightly under

Spain & North Africa

Problems with high humidity in parts of Spain combined with unseasonably cool night temperatures in growing areas of both Spain and North Africa. This is slowing the speed of growth for many crops and hampering ripening. Growers are reporting problems with the quality, availably and growth of several crops including: Broccoli, Tomatoes, Peppers and Courgettes in affected regions. The industry is also battling with high levels of ToBRF virus this season in both tomato and courgette crops. This is currently being managed at source but may start to impact volumes & quality by the end of Jan.

Christmas Lines (these will remain available until New Year)

Chestnuts: Peeled (vac pack) 05999 & fresh in shell 76912. Fresh Brussels Sprouts: loose 76934 & trimmed 76927. Fresh Cranberries: 74948 and Red Currants: 75176

