## OLIVER KAY

## Fresh Produce Update

Week commencing 30 /06 /2025

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Fruit Of The Week

27m/20-73 ( )



Peaches: Spanish origin. Try grilled or barbequed with cream or ice-cream.

Veg Of The Week



**Green Courgettes:** 

New UK crop grown in Cambridgeshire. Great in pasta dishes.

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CODE	PRODUCT	MARKET SITUATION	PHYSICAL CONDITION	COMMENTS/ ACTION
All codes	Lettuce and Baby Leaf Salads	Periods of high temperatures in the UK causing stress to plants	Growers struggling with slower growth, tip burn, internal bolting and aphids	Some mixed density in iceberg. Wash thoroughly before use
All Codes	Skin on Potatoes	End of stored UK crop. Keep cool with good ventilation	Slight chitting or loss of turgidity in some tubers. Odd batches with scruffy skins.	Use quickly and avoid holding excess stock
75059	White Cabbage	End of stored. New UK crop struggling to gain weight do to high temperatures	Quality is good but head weights may be towards the lower end of specification	Inconsistent yield. Code 20016 catering cabbage Class2 x10kgs may be a better option
98513 75352	Hispi / Pointed Cabbage	UK Crop	Quality is good but head weights towards the lower end of specification	This will improve as the crop matures
All codes	Tomatoes	Dutch Crop. Some tenderness due to high temperatures	Quality is good but fruit will be softer than normal and deeper red in colour	Avoid holding excess stock

Growers are reporting problems with slow growth & quality issues in UK crops due heat stress. This includes tip burn to some lettuces and baby leaf and internal bolting to other products. We are also seeing an explosion in field insects due to the hot, humid conditions. Pest species such as aphids have been reported in both lettuce and brassica crops while other insects such as flea beetle are now busy with their annual migration out of the oil seed rape crop to pose a nuisance in other products. Although growers are doing their best to limit their effect, please ensure all leafy salads and veg is thoroughly washed to remove any that slip through. During this time it is also important that vegetables are kept cool to ensure good quality. Potatoes especially are prone to re-growth at this time of year so please use them quickly and store them in a cool, dark, well ventilated place after receipt to avoid breakdown/ excessive sprouting.

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