

OLIVER KAY

Fresh Produce Update

Week commencing 07/07/2025

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Fruit Of The Week



Nectarines: Spanish origin. Ideal in cakes, tarts, crumbles & pies or try in salsas

Veg Of The Week



Savoy Cabbage: UK crop. Wrap & steam, sauté or use raw in coleslaw

Quality Update

Key: ● = Alert ● = Warning ● = Resolved / For Info

CODE	PRODUCT	MARKET SITUATION	PHYSICAL CONDITION	COMMENTS/ACTION
75075 09398	UK Broccoli	Limited supply due to slow growth. High heat discolouring heads.	Some heads orange/ purple in colour. Minimum head weight reduced to 350g to ensure supply	Recommend customers use savoy cabbage as an alternative
75278 75329	Pak Choi	Early season leaf damage now visible as crop matures	Temporary allowance for minor beetle damage to leaves	Grower picking best of crop. Appearance to improve next week
All codes	Tomatoes	Hot weather causing fast growth & fruit softness	Reduced life. High colour & tenderness. Odd wrinkling in small sizes.	Use quickly & avoid holding excess stock
75085 75534 75087 75069	Iceberg & Cos Lettuce	Periods of high temperatures in the UK causing stress to plants	Quality improving – instances of tip burn reduced	Information only
All Codes	Skin on Potatoes	End of 2024 stored crop with a small volume of new UK (salad mids) starting to come through	Reduced life. Old crop: slight chitting and odd loss of turgidity. New crop: delicate with unset skins	Use quickly. Store cool around 7-8°C to help reduce chit in old crop & prevent rots in new crop
23272 83854 49567 14766	Ready to Eat Avocados	Mixture of origins. South Africa, Peru & Zimbabwe	Quality is good but African fruit has a reduced shelf-life on ripening. Odd firmer fruit in Peruvian origin	Use African fruit quickly to avoid internal discolouration

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Additional Information

UK/ European crops:

The lack of rain and high temperatures across the UK and parts of Europe has caused stress to crops which are now slowing in growth/ shutting down for preservation. The hot weather has also led to an explosion in the insect population with growers are reporting an increase in both pest and beneficial species within crops so please be extra vigilant during washing & preparation to ensure any present are removed before serving. Please store vegetables under well ventilated, cool conditions to ensure best shelf-life - especially potatoes which are prone to re-growth at this time of year. The new crop has loose skins making them delicate and the higher moisture content will also make them prone to breakdown if stored too warm.

UK Season: UK tenderstem broccoli delayed due to the hot weather but strawberries, spring onions, celery, heritage tomatoes, carrots, parsnips, cauliflowers, cabbages, kale, rainbow chard, and lettuces now all in season.