

The background of the entire page is a close-up, high-resolution photograph of numerous overlapping slices of blood oranges. The slices are arranged in a dense, overlapping pattern, showing the characteristic deep red to maroon color of the fruit's flesh and the lighter, yellowish-orange rind. The lighting is bright and even, highlighting the texture of the fruit segments and the central pith.

FRESHVIEW  
Foods Ltd

# Crop report - January

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**The latest updates on the marketplace to help plan menus, what to look forward to and what to avoid.**

## Potatoes

We covered this last month so a reminder as prices haven't truly started to increase in December. So a reminder that this season has the lowest plantings in memory which is due to increases in production costs. Yields are also down due to the Constant rainfall in April. We have also seen a lot of rainfall in Harvesting season. Due to triple the amount of rainfall there is estimated between 10-15% of the national crop will not be harvested. Any that have been harvested in this period is likely to have rot issues due to the soils being saturated too long.

The Farmers Guardian is estimating the UK crop to be as low as 4.14 million tonnes this season. That may sound like a lot, but as recently as 2017 we had a 6.2mt UK spud crop, and in the 1990s we regularly harvested crops in excess of 7mt. Fact: this season will be the lowest GB potato crop ever recorded.

## Brassica

Other crops affected by the recent storms are brassicas such as cauliflower and broccoli, Broccoli daily prices have been at least double the norm after the weather brought the UK season to an early end. Cauliflower is have been about three times the normal price. Please see report below -

PRINCE DE BRETAGNE announcement:

"Storm Ciaran hit Brittany during the first days of November, with winds of up to 200km/h, sweeping away everything in its path. It's still time to take stock of the situation, but here are some initial observations: The impact of storm CIARAN is very serious, and in addition to the violence of the destruction of production tools, there are the long-term repercussions in terms of mobilization for reconstruction and the freezing of certain production activities in progress.

The market gardeners in our 3 cooperatives have been affected, and more severely those along the coast in the departments of Finistère and Côtes d'Armor. Each situation is very different, but to date, all the Prince market

gardeners in Brittany have been affected, whether through damage to farm buildings, tools or crops. Some communes are still without electricity and the level of fuel in the generators, for those who have them, is dwindling. The auction was cancelled on Thursday 2 November, a historic event in northern Brittany. Since the gale, we have had heavy rain, complicating harvesting, repairs and the return to normal. Despite all these problems and concerns, producers are continuing to deliver. We won't be able to rebuild everything overnight, but Breton market gardeners are working hard to repair their equipment as quickly as possible so that they can start planting again at the beginning of December 2023.

Prices and availability are not going to come back overnight, this will be short for some time.

## Carrots

Carrots are a fresh-lifted crop in this country, so we'll have crop write-offs and quality issues, as a result of them sitting in water for too long. Prices are also expected to rise as a result

## Courgettes

The drop in temperatures have reduced volume further throughout this month and as a result we have seen how prices have been slowly increasing. The quality is generally very good, and we expect prices to remain at least the same as the current levels or perhaps increase further.

## Mushrooms



Prices are set to rise - This relates to the labour increase that we are seeing in Ireland +12.38%, Poland +17% coming into effect from the 01.01.24 and UK +9.7% coming into effect from 01.04.24. In addition for UK and Irish production, the cost of straw has gone up due to the poor harvest which has also put pressure on the compost prices to.

# Crop report - January

## Poland - Higher minimum wage in 2024

The minimum wage will increase in two stages next year.

- The minimum wage from 1 January 2024, i.e. PLN 4,242, means an increase by PLN 752 compared to the amount in force from 1 January 2023 (PLN 3,490), i.e. by 21.5 per cent.
- The increase in the minimum wage from 1 July 2024 to PLN 4,300 will mean an increase by PLN 700 compared to the amount in force from 1 July 2023 (PLN 3,600), i.e. by 19.4 per cent. Thus, the average minimum wage will be PLN 4,271 in 2024.

Ireland - Ireland will increase its minimum wage to 12.70 EUR per hour on 1 January 2024. Employees currently on an hourly salary of 11.30 EUR in Ireland should see a 1.40 EUR increase in their hourly salary to 12.70 EUR. 12.38% increase.

## Fruit

### Strawberries

There will be a mix of origins in January (Egypt, Morocco, Spain) and although availability should improve as more volume becomes available, pricing is expected to remain relatively high given the early stage of production in Spain. Quality in December has been generally good on Egyptian, and early season Spanish and Moroccan should likewise perform well if the weather is kind at source.

### Raspberries

Predominantly Spanish fruit is expected with Moroccan as a contingency, like Strawberries given the high level of inflation over the last year, pricing is expected to remain higher on increased labour costs and water restrictions in Spain.

### Blueberries

Blueberries will see a combination of end of season South African and new season Moroccan/Chilean fruit going into January. New season Moroccan Manila variety should be of excellent quality and offer a great eat!

### Blackberries

A combination of Spanish and Mexican fruit continues in January. Some occasional red cell may be present on Mexican fruit, but barring any adverse weather conditions quality should remain robust.

### Stonefruit

South African plums are available and will run through until the Spanish starts. Peach and nectarine have a shorter season and will finish a few weeks into the new year. Chilean will then arrive but they are not ready to eat, only for cooking use.

### Grapes

As arrivals of Southern African grapes in Europe and the UK increase, there are expectations that the current strong market will continue into the new year.



Namibian sources have said they are on course to reach 9.2m cartons of table grape exports this season, with increasing volumes of the fruit due to arrive in the market this week.

Exports from South Africa's northern and Orange River regions are also well on track with greater supplies due to arrive soon. Increased shipments through Namibia's port of Walvis Bay, for both Namibian and South African exports, have boosted volumes for the pre-Christmas market.

# Crop report - January

## Citrus

### Blood oranges

For Italy will continue but we will also see the arrival of the Spanish Sanguinelli variety. The beautiful red skin really sets it apart as a blood orange citrus.

### Salad

#### Round tomato

The volume has been decreasing as the current colder weather conditions in Mainland Spain, Morocco and the Canary Islands have been reducing yield rapidly over the past week and it is expected it will become even shorter in supply during the next couple weeks.

#### Beef tomato

Once the northern European crops from mainly Belgium and Holland have finally come to an end, there has not been an improvement from both Spain and Morocco as cooler conditions have delayed pickings even further. In consequence, we have seen prices escalating very quickly.

#### Plum and vine tomato

Are a very similar story with cool nights and lower day light conditions the fruit is taking longer to ripen.

All the other salad lines are available and are very good quality. Cold snaps and extreme weather conditions can influence availability and pricing. The loll rosso, oak leaf, frizzy endive and lollo biondi lettuces are coming through in excellent quality from Spain this year.

We continue to have excellent quality mixed leaf and spinach from Italy.

### Dairy – Butter and cream prices have risen

Cream prices are on a steady climb, with weekly increases lifting the average price by nearly £200/t. Product sold in the latter week of the reporting period was quoted at over

£2,000/t for the first time this year with trading reported as good and opportunities for export to the EU continuing.

Butter prices saw the largest rise of the month, up £510/t. The range in pricing held relatively high as, like cream, prices marched on up each week. It was reported that stocks have tightened, adding further upwards pressure to the butter market on the back of lower milk supply, increased retail demand and higher cream prices.

**Buyers Choice - 'pigmented' or the blood orange is a variety of orange (*Citrus × sinensis*) with crimson, almost blood-coloured flesh.**



The distinctive dark flesh colour is due to the presence of anthocyanins, a family of polyphenol pigments common to many flowers and fruit, but uncommon in citrus fruits. Chrysin (cyanidin 3-O-glucoside) is the main compound found in red oranges. The flesh develops its characteristic maroon colour when the fruit develops with low temperatures during the night. Sometimes, dark colouring is seen on the exterior of the rind, as well, depending on the variety of blood orange. The skin can be tougher and harder to peel than that of other oranges. Blood oranges have a unique flavour compared to other oranges, being distinctly raspberry-like in addition to the usual citrus notes. The anthocyanin pigments of blood oranges begin accumulating in the vesicles at the edges of the segments, and at the blossom end of the fruit, and continue accumulating in cold storage after harvest.

# Crop report - December

The blood orange is a natural mutation of the orange, which is itself a hybrid, probably between the pomelo and the tangerine. Within Europe, the arancia rossa di Sicilia (red orange of Sicily) has Protected Geographical Status. In the Valencian Community, it was introduced in the second half of the 19th century.

## **Moro**

The most colourful of the blood oranges, with a deep red flesh and a rind with a bright red blush. The flavour is stronger, and the aroma is more intense than a normal orange. This fruit has a distinct, sweet flavour with a hint of raspberry. This orange possesses a more bitter taste than the 'Tarocco' or the 'Sanguinello'. The 'Moro' variety is believed to have originated at the beginning of the 19th century in the citrus-growing area around Lentini (in the Province of Syracuse in Sicily) as a bud mutation<sup>[14]</sup> of the "Sanguinello Moscato". The 'Moro' is a "deep blood orange", meaning that the flesh ranges from orange-veined with ruby coloration, to vermilion, to vivid crimson, to nearly black.

## **Tarocco**

The name " " is thought to be derived from an exclamation of wonder expressed by the farmer who was shown this fruit by its discoverer. It is a medium-sized fruit and is perhaps the sweetest and most flavourful of the three types. The most popular table orange in Italy, it is thought to have derived from a mutation of the 'Sanguinello'. It is referred to as "half-blood", because the flesh is not accentuated in red pigmentation as much as with the 'Moro' and 'Sanguinello' varieties. It has thin orange skin, slightly blushed in red tones. The 'Tarocco' is one of the world's most popular oranges because of its sweetness (Brix to acid ratio is generally above 12.0) and juiciness. It has the highest vitamin C content of any orange variety grown in the world, mainly on account of the fertile soil surrounding Mount Etna, and it is easy to peel. The 'Tarocco' orange is seedless.

## **Sanguinello**

The 'Sanguinello', also called 'Sanguinelli' in the US (the plural form of its name in Italian), discovered in Spain in 1929, has a reddish skin, few seeds, and a sweet and tender flesh. 'Sanguinello', the Sicilian late "full-blood" orange, is close in characteristics to the 'Moro'. Where grown in the Northern Hemisphere, it matures in February, but can remain on trees unharvested until April. Fruit can last until the end of May. The peel is compact, and clear yellow with a red tinge. The flesh is orange with multiple blood-coloured streaks.

## **Sanguinelli**

The Spanish Sanguinelli originated as a bud mutated of Doble Fina discovered in 1929 at Almenara in Castellon Province. The rind is extremely smooth, shiny, and usually very weak pigmented over much of its surface. The flesh is tender and has a high juice content, the flavour is sweet and has the same pronounced blood orange flavour. The Sanguinelli matures in January.