

FRESHVIEW
Foods Ltd

CROP REPORT

September 2025





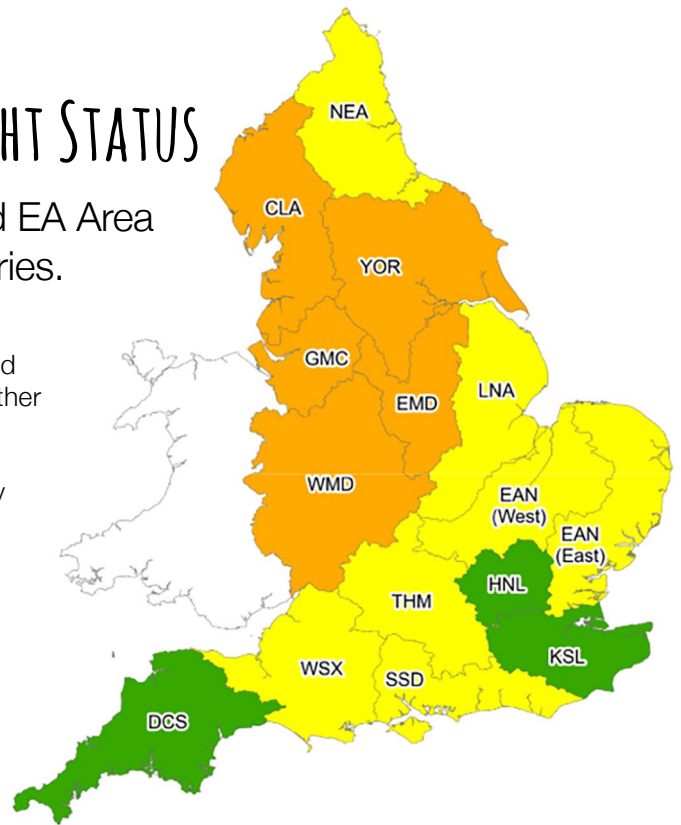
Meet Simon – Our Procurement Expert

Simon leads procurement, overseeing fresh, dairy, and dry goods. With 20 years' experience, he excels in trading, importing, and supplier relations. His industry knowledge is second to none, here's his September crop report...

DROUGHT STATUS

Mapped EA Area boundaries.

- Normal
- Prolonged Dry Weather
- Drought
- Recovery



DROUGHT IMPACTS HARVEST

July was another month of below average rainfall with 89% of the long-term average.

It was the driest March to July period since 1921 across central and north-east England. It was the equal fifth warmest July on record for England in a record starting in 1884

Water companies with temporary use bans (TUBs) are continuing to engage with their customers. .

Yorkshire Water's reservoir levels are 44% full but continuing to drop. The Environment Agency is now determining 14 drought permits the company recently applied for.

Public water supply reservoir storage levels fell for most reported reservoirs. Stocks across England for the period

ending 5 August 2025 were 67.7%, falling 2% in the week.

This dry weather is affecting potatoes, onions and most brassicas including Broccoli, cauliflower and Tenderstem. Its too early to tell what affect it has had on crops and sizing which in turn will affect yield, availability and price.

Vegetables



POTATOES

Due to one of the driest springs in decades, The UK potato planting was done weeks ahead of schedule compared to the previous year.

There is a concern with the dry weather especially in the areas in the map shown above like East Anglia, fields are facing serious stress. We will have a better idea once growers start to harvest what's in the ground and we see what yield and tubular sizing is like.

COURGETTE

The UK season will come to an end this month as usual. Quality has remained very good considering the weather.

Meanwhile, in a couple of weeks some Spanish early new crop will be due to start but will not become under stream until the end of next month when the UK finishes.



Vegetables



ONIONS - UK

This year's planting went very well, starting on time and under perfect conditions.

However, concerns are mounting due to a prolonged period of minimal rainfall. Significant areas are now being irrigated to support crop development. Some farms have good resources and reservoirs that enable irrigation, others have extraction rights for river water, but some have no water access at all.

The overwintered crop is looking very good and is currently being harvested. However, the sets, which will be harvested in a couple of weeks, are a cause for concern. The drilled crop, which makes up the majority of the UK's production, still has 5–6 weeks to go, raising serious concerns.

The ongoing lack of water is a major issue. With temperatures reaching 30 degrees Celsius, the plants shut down, causing crop growth to halt. This will impact bulb size and, in turn, yields. There are also concerns about disease pressure triggered by the extreme heat.

In the United Kingdom, concerns are growing about the main drilled crop due to a prolonged dry spell. With irrigation unevenly available, high temperatures are halting plant growth and threatening yields.

ONIONS - SPAIN

Currently, the latest Medio Grano (yellow mid-season) onion harvest is underway in Castilla-La Mancha, with yields 5–10% below normal, as in previous seasons.

The U.K. onion crop started to be lifted mid to Late July. At the start of the season, the sector expected that the main European countries would store large volumes of onions. However, a gap has developed between early and late productions, which has been covered with the supply of Medio Grano onions. As a result, some late onion harvests originally planned for early August are being brought forward, as the onions have already reached a sufficient size.

The area planted with Grano (late yellow) onions is slightly larger than last year. However, adverse weather conditions and the presence of thrips are causing uncertainty about

yields and the volume of marketable production.

Currently, prices are high for this time of year. There is strong demand for large sizes across Europe, mainly from the Horeca channel, as the hot, dry weather in central Europe has reduced bulb sizes and impacted onion quality. Spain is currently the only supplier able to meet the demand for large onions. However, prices are expected to fall in the coming weeks due to pressure from Dutch and German onions entering the market at low prices, as their quality is not suitable for long-term storage.



TENDERSTEM BROCCOLI

We have been importing from Kenya to cover the shortfall in UK supply.

The UK season normally comes to an end in September weather pending. So, there is a chance it may not have time to recover even with some rain.

CAULIFLOWER & BROCCOLI



We have seen some very high prices on Cauliflower and broccoli. We have been importing cauliflower from Europe to combat the UK shortfall and poor quality. With a few expected rain showers this will slowly start to turn things around.



RED CABBAGE

we have had several growers run out of red cabbage. As the cabbage is dark red, it absorbs the heat from the sun more and dehydrates the cabbage stopping them growing and cooks them from the inside.

Vegetables

LEEKS

The UK season leeks are increasing in production as expected, through some none irrigated farms are showing some flag dehydration.



KALE

Quality remains stable and availability is very good.

Speaking to our grower, the kale is very, very resilient. Its been dry and the kale was looking passed its best. A few mm rain shower and it has rehydrated the crop and made them look fantastic once again.

The heat wave like we had 3 years ago was ok as there was moisture in the ground so it was ok. This has never happened in the last 30 years are grower has been farming.



CARROTS & PARSNIPS

Are both continuing in good supply and prices are coming back to main crop levels.



Fruit



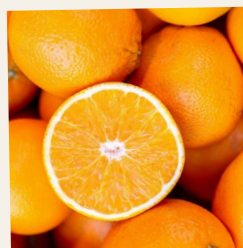
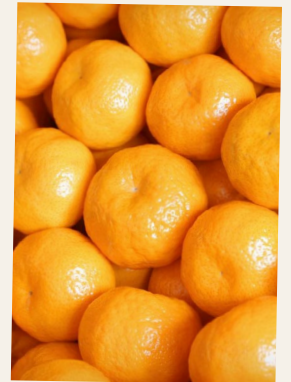
FIGS

Turkish figs are now available and arguably the best figs of the year, this is just a short season not extending much passed September. This will then be replaced by Brazilian airfreight at higher costs.

CITRUS – ORANGE / EASY PEELER

We are still using South African easy peelers Nadorcotts mainly, which are very sweet and really excellent.

Towards the end of the month the Spanish season will start again. We will aim to stay on the southern hemisphere fruit as long as possible, as the early Spanish isn't as sweet.



ORANGES

South African oranges are going to be going shorter now and prices will increase, while we wait for the Spanish season to start.

Fruit

BLACKBERRIES

Initially, will be from Belgian and the Netherlands as well as a small quantity from the UK which will be ending and Spain/Portugal. We will shortly be moving over to airfreighted South American blackberries.



BLUEBERRIES

We will continue with UK and Polish Blueberries, as South American container ships begin to arrive.



RASPBERRIES

UK will continue, hopefully, until October – we will be filling any gaps in production with fruit from Spain and Portugal.

STRAWBERRIES

The UK season will look to finish in September a little earlier than expected due to the warm dry weather. We have options then from South Africa and the Belgian auction.



CHERRIES

UK will continue however, season due to end sooner than usual due to this summers heat. We will move over to Canadian cherries until halfway through September but prices will really see a jump in price



LEMONS

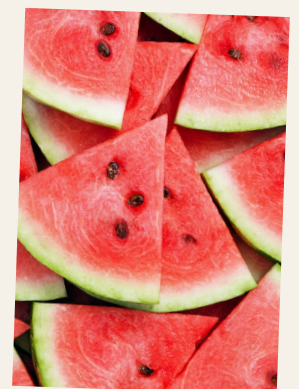
There continues to be limited supply of lemons from both South Africa and Argentina.

The season is still expected to finish early. Class 1 is becoming scarcer and the ideal sizing is becoming more an issue. Good class 2 fruit may well need to see us through until the Spanish season starts.

MELONS

will see the start of the Brazilian season as Spain comes to an end.

We will see a price increase compared with last year. Cardboard and packaging costs have increased 13%, the fertilizer has increased 6%, the seeds 4.8%, minimum wages in Brazil have increased 7.5% and the shipping costs have increased \$200.



Salads



ROUND TOMATO

Still in limited supply from holland and Belgium also the UK, Poland.

Markets prices are currently reflecting this as they have risen quite a bit.

Most of the tomatoes are under some sort of availability pressure and rising prices. Plum tomatoes seems to be most affected with rising double figure costings.

ICEBERG / LITTLE GEM AND COS LETTUCE

Our lettuce suppliers has a 2.5 acres irrigation pit that stores rainwater running off the greenhouses.

To give an idea on scale this is the size of 8 Olympic swimming pools, or 61.6 million litres of water. This is now only 2.5 feet deep or 7.7 million litres of water. A drop of 53.9 million litres of water.



AUBERGINE

There is steady supply and stable prices with good quality.



LOLLO ROSSO / OAKLEAF / LOLLO BIONDI

Our local grower is continuing to irrigate the lettuces to keep them in good condition. There as a few showers forecasted for end of August beginning of September. Let's hope this breaks the dry spell.

Dairy News

SUPPORTING FAIR FARMING

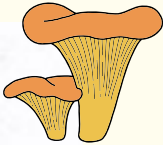
In recent months the cost of raw milk has risen significantly at farm level. This increase is necessary to protect farmers and ensure they can continue producing the milk and cream we all rely on.

Several dairies have already announced a 2 pence per litre increase on milk and cream is also looking to rise.





BUYERS CHOICE - GIROLLE MUSHROOMS, CHANTERELLE, GOLDEN CHANTERELLE



Girolles, commonly referred to as chanterelles, exhibit a vibrant golden-yellow colour that stands out in the forest.

Their unique funnel-shaped cap has a wavy edge and is adorned with distinctive ridges that extend down the stem, creating an intricate and visually appealing appearance.

Beyond their striking appearance, girolle mushrooms possess an exceptional flavour profile that uplifts any dish they are used in. When cooked, they release a delicate fruity aroma, reminiscent of apricots or peaches. This fruity aroma offers versatility when pairing girolles with other ingredients, including seafood.

Girolles can be found in various regions around the world, typically favouring deciduous and coniferous forests. They arrive during the summer months and continue flushing until autumn. Girolles are low in calories and fat, making them a great addition to a balanced diet. They contain essential vitamins and minerals, including vitamin D, potassium, and copper, contributing to overall well-being.

DID YOU KNOW!!!

Girolles are naturally golden because they contain carotenoids, the same pigments that give carrots and pumpkins their orange hue





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