

CROP REPORT

October 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 October crop report...



POTATO NEWS

As the potato harvest approaches, industry stakeholders assess the impact of recent weather on crop yields.

In Scotland, conditions have been favourable, predicting average or above-average yields. However, the outlook in England is less certain.

The prolonged hot and dry weather means English growers' outcomes will hinge on irrigation capabilities, according to market sources. If yields and quality are compromised, expectations of a supply surplus might be moderated.

FRENCH PURPLE POTATOES

Also available, new season 5kg French purple potatoes.

These are another Heirloom variety typically Vitelotte or Fleur Bleue. They have a deep purple colour throughout which is retained when cooking. They have multiple uses from roasting to mashing and are excellent for Gnocchi. In the UK, the local production has also started, and volume is increasing rapidly due to the current weather conditions and good light levels while Holland is keeping a good volume and quality of supply.



Vegetables



ONIONS UK

Warm temperatures and ongoing lack of water has been a major issues.

The plants shut down, causing growth to halt. This impacts bulb size and in turn yields. There are also potential concerns on disease pressure triggered by the extreme heat.

ONIONS – SPAIN

The latest Medio Grano onion harvest is underway in Castilla-La Mancha.



Production volumes are down this year, which is why the late onion harvests scheduled for August are being moved earlier.

Demand for large sizes in Europe remains strong, keeping Spanish onion prices high.

The early onion crop was 35-40% smaller than expected due to heavy rain in March and fewer daylight hours and milder temperatures in April and May, which negatively impacted production. Medio Grano onion yields have also been below normal, as in other seasons. As a result, supplies are 5 to 10% lower than in a typical season.

Prices are expected to go down in the coming weeks due to the pressure of the Dutch and German onions. Dutch exporters are trying to get as much onion as possible onto the market at low prices, because the quality is not suitable for long-term storage.



CAULIFLOWER

UK Cauliflower is back on track, light levels are dropping and the temperature reducing so this has slowed the growth a little but only as expected.

Planting in Brittany has gone well with enough rain and looking to make a first appearance in December.

Vegetables



BROCCOLI

UK is looking to run until around the 10th of October. Additional rain and fog can cause wet rot and cause the crop to finish sooner.

Spanish season first loads are arriving at the beginning of November.

RAINBOW CHANTENAY CARROT

are a vibrant and eye-catching variety known for their mix of colours, which can include orange, yellow, purple and even red.



They keep the traditional chantenay carrot look – shorter and wider with a tapered end. Their firm crunch and naturally sweet, earth tastes makes them a great choice for both raw snacks and cooked meals. Packed with Vitamins A and C, potassium, and fibre, gluten free and free from allergens.



PICCOLO PARSNIPS

Piccolo Parsnips are small, slender parsnips known for their delicate, sweet flavour and tender texture.

Piccolo Parsnips are small, slender parsnips known for their delicate, sweet flavour and tender texture. They have a creamy-white skin and are typically available from October to March. These parsnips are ideal for roasting, as they bring out their natural sweetness, and can also be used in soups, stews, and purées. They pair well with herbs like thyme and rosemary, and spices such as nutmeg and cinnamon. Additionally, Piccolo Parsnips are a good source of fibre, vitamins C and K, and essential minerals like potassium and folate. So convenient no need to peel, top if you like and cook whole. They will run from September to March.

TENDERSTEM BROCCOLI

UK is expecting to run for another month, before we move overseas to continue supply from Spain and Morocco. We will have Kenya as a backup but airfreighted increases the prices.



BRUSSEL SPROUTS

Are now available, we will start off with small volumes. Quality is very good.

RED CABBAGE/WHITE CABBAGE

There is steady supply and excellent quality UK production. The red is just slightly more expensive than the white and looking to both continue at similar levels during next week.



Vegetables

LEEKS

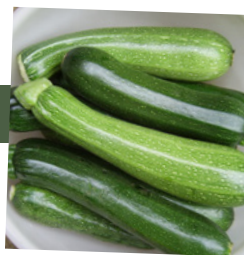
There is a stable supply of UK leeks available, quality remains very good.



COURGETTE

The early new crops in Spain started very strong as the recent temperatures accelerated the pickings, but we expect with temperatures now easing back for the yield to become stable.

Meanwhile, as the UK local crops are rapidly coming to an end, we anticipate the prices won't drop any further and perhaps even start slowly picking up subject to demand. The quality is very good.



CARROTS & PARSNIPS

No change on price, quality remains good and good availability.

KALE

No change, consistent great quality and availability.



Fruit

FORCED RHUBARB

The UK outdoor crop is coming to an abrupt end due to a difficult growing season.

We will be moving over to the first Dutch Forced Rhubarb around mid-October, but prices will be high. We can expect to see UK forced Rhubarb hopefully starting in December.

TOFFEE AND CHOCOLATE APPLES

Are now available to pre order. Perfect for bonfire night.



BLACKBERRIES

South/Central American blackberries, these have characteristic red cell as they are picked slightly backward and then final ripening occurs in transit.

It is often the case that the fruit doesn't always colour up. The fruit should be firm and the supply will be steady.

RASPBERRIES

Likely that UK will continue for the beginning of October and then Portuguese, Spanish and Moroccan will take over.



Fruit

BLUEBERRIES

Southern Hemisphere fruit now, mainly sea freight and then gaps in supply filled with airfreight.

The fruit is typically strong and blues from South America are large and firm.



STRAWBERRIES

Predominantly 500g or 400g fruit from the auction (please let me know your preference), alongside south African air freight in 250g punnets.

LEMONS

Ailimpo estimates Spain will produce 1,027,000 tons of lemons in the 2025/2026 season.

That is 18% less than in the 2024/2025 season, when the country produced 1,254,000 tons, according to the provisional balance that accounts for the fruit exported, processed, and sold domestically, as well as weight losses and cold damage.

Forecasting contracts for the coming season have already confirmed higher pricing for the coming season.

There has also been frost damage in Alicante and Murcia damaging blossom and early stage fruit.



CITRUS

Spain's Ministry of Agriculture, Fisheries and Food (MAPA) yearly citrus forecast projects that 2025's production of oranges, lemons, grapefruits, and small citrus fruits will be the lowest in 16 years.

The government agency expects production to amount to 5.44 million tons, a 10 percent decline nationwide compared to last season.

Spain is the leading citrus producer in the European Union and the sixth-largest globally, with 55 percent of its production destined for export.

The shocking projection put Valencian citrus sector on alert, projected decline by eight percent.



GRAPEFRUIT

According to Ailimpo's forecast, Spain will produce 101,660 tons of grapefruit in the 2025/2026 season.

Which is 5% less than the 107,010 tons achieved in the 2024/2025 season (according to the provisional balance that accounts for exported, processed, and marketed fruit in the domestic market, as well as weight losses).

MELONS

Spain is all but finished now, the season was extended a little due to good weather.

As mentioned previously Brazilian melons are up in price due to wage increases and shipping rates. Quality and availability is very good.



Salads



ROUND TOMATO

No changes yet again for another week as the overall availability between Holland, Belgium,

UK, and Poland remain limited as crops are now generally declining so we expect there will not be any increasing volume for the remaining of the summer season.

As already reported, the first limited pickings are taking place out of early crops from Spain and Morocco planted last month of October but although the volume will keep steadily increasing, we do not anticipate decent volume becoming available until the middle of next month. Moreover, due to heat wave early August in Morocco, flowers in the plants were lost meaning that some first trusses will be missed causing a gap / slow start of the season. Therefore, prices will remain at similar current levels between now and then.

ICEBERG/ LITTLE GEM AND COS LETTUCE

As most open field crops, the favourable weather has also helped plantations in the UK.

The prices across these products remain stable as the quality is also holding well with no issues. Imported Dutch is also holding decent quality and making similar prices to local UK production. In the meantime, the first Spanish availability is already there with further increasing consignments expected during next week arrivals.



LOLLO ROSSO/OAKLEAF/ LOLLO BIONDI

No change on quality, but growth will start to slow down. November we will switch over to Spain as the UK starts to end.

Dairy News

UK DAIRY SECTOR EYES UPLIFT

The dairy sector looks to be gearing up for a busy autumn, with demand for dairy remaining relatively strong despite high milk volumes.

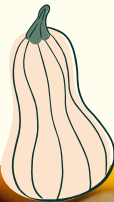
Several processors, including Muller, have already announced farmgate milk price rises for September, and further uplifts into October now appear to be on

the cards.

Bali Nijjar, managing director at Freshways, said: "UK milk production remains approximately 5% above last year, even post-flush.

Prices being offered still remain subdued, but as farm volumes reduce over the coming six to eight weeks and demand starts to rise from mid-September, retail prices are anticipated to increase.






BUYERS CHOICE - MIXED SQUASH




October is the peak season for Mixed squashes, making it the perfect time for feature on menus and recipes development.


Squashes are a versatile vegetable that coming in a range of sizes, colours and flavours. It is part of the gourd family and is best served in various dishes from sweet to savoury. Our grower offers them September to December depending on the weather. Varieties include Baby crown prince, Kabocha, Acorn, spaghetti, onion, Harlequin and munchkin squash.


These varieties are at their best right now, full of flavour, great storage life and an eye-catching array of colour shapes and sizes and textures that embody the autumn harvest.


 **Crown Prince** – Dense, deep orange flesh with a nutty, sweet flavour. Known for excellent storage qualities and versatility in both savoury and sweet dishes.

 **Kabocha** – Sometimes called “Japanese pumpkin,” with a rich chestnut-like flavour and velvety texture. Excellent roasted or in soups.

 **Acorn Squash** – Distinctive ridged shape with mildly sweet, tender flesh. Ideal for roasting, stuffing, or baking.

 **Spaghetti Squash** – Famous for its stringy, pasta-like flesh when cooked. A low-calorie, gluten-free alternative to pasta.

 **Harlequin** – Small, decorative squash with attractive patterned skin and a sweet, nutty flesh. Great for individual servings and portion control.

 **Onion Squash (Red Kuri)** – Teardrop-shaped with a smooth, tender skin that doesn't need peeling. Offers a chestnut-like taste, excellent for soups and roasting.

Health & Nutritional Benefits

Mixed squashes are a powerhouse of seasonal nutrition:

Rich in Vitamins:

Vitamin A (beta-carotene) – Supports eye health and immunity.

Vitamin C – Helps boost immune function, skin health, and iron absorption.

B Vitamins – Including folate, important for energy metabolism.

Minerals:

Potassium – Supports healthy blood pressure.

Magnesium & Manganese – Beneficial for bone strength and metabolism.

Iron – Present in small amounts, supporting energy and oxygen transport.

Dietary Fibre:

helps create a sense of fullness.

Low in Calories, High in Antioxidants:

Particularly carotenoids, which have anti-inflammatory and cell-protective properties.



Applications & Menu Ideas

• **Roasted & Seasonal Sides:** Squashes caramelise beautifully when roasted, adding sweetness and colour to autumn platters.

• **Soups & Stews:** Crown Prince and Onion Squash give body and natural sweetness to warming seasonal soups.

• **Stuffed Squash:** Acorn and Harlequin are perfectly

shaped for stuffing with grains, vegetables, or meat fillings.

• **Spaghetti Squash:** Serve as a gluten-free pasta replacement with seasonal sauces.

• **Purées & Baking:** Kabocha and Crown Prince are excellent for mash, pies, or even as a base in cakes and breads.



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