

CROP REPORT

October 2026





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.

October brings a fresh seasonal shift. Spanish citrus replaces Southern Hemisphere crops, while pomegranates, persimmons, kale, cavolo nero, and wild mushrooms arrive. British apples and pears hit peak quality alongside autumn roots and squash, though drought reduced squash size significantly this year. Meanwhile, El Niño developments in Peru are threatening winter asparagus and blueberry supplies.

WEATHER OUTLOOK



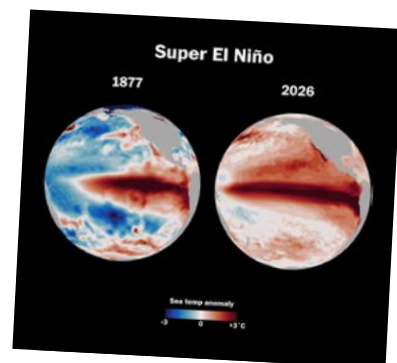
The UK has settled into a textbook early-autumn pattern

Daytime figures of 18–21°C with nights dropping to 11–13°C are enough to slow field crops noticeably, and that slowdown is what finally ends several summer lines.

Holland is running at comparable daytime levels with cloud building mid-week and rain at either end of it. Spain is easing to 26–28°C by day and 19–21°C overnight and staying largely settled, which matters because new-season crops there are in their critical establishment phase. Morocco holds at 27–29°C with reliable sunshine, supporting a clean handover into winter production.

The wider European picture is the same story told several ways. A long, hot summer pulled crops forward faster than growers could manage, and the result is a compressed transition into autumn with very little slack in it. Any cold snap or heavy rainfall from here will be felt more quickly than it would in a normal year.

SUPER EL NIÑO – WHAT IT MEANS FOR YOUR WINTER SUPPLY



Forecasters put the odds of a very strong El Niño running through this winter at better than 90%.

It could be the most powerful since records began in 1950.

What is actually happening

Every two to seven years, the Pacific shifts between warm El Niño and cool La Niña phases. This year, trade winds along the equatorial Pacific weakened sharply, allowing warm surface water to pool against South America. This single shift reorganises pressure systems, redirects rainfall, and alters storm tracks worldwide.

For Europe, the impact is less dramatic than in the Americas, but significant. Expect a livelier Atlantic winter: deeper lows, frequent storms, heavier rain, and sudden cold snaps. Saturated UK fields will delay harvesting, while storms disrupt shipping routes, much like the Tangier route experienced earlier this year.

The bigger issue sits 6,000 miles away

Peru sits directly in the weather path. Its coastal belt supplies a major share of Britain's winter produce, including asparagus, blueberries, grapes, mangoes, avocados, and ginger. Extreme heat damages crops, while heavy rain halts picking and shuts packhouses.

The International Blueberry Organisation cut its Peruvian export forecast for 2026/27, expecting peak volumes to drop over a fifth compared to last season, with exporter association Proarandanos warning of further cuts. Chilean cherries face similar risks from bloom-damaging hail and late rain that causes fruit cracking.

Asparagus needs the closest watching. Peru bridges the gap between European seasons, but its crop is vulnerable at spear emergence - heat causes quality loss and rain halts cutting. With volumes already below average and heavily reliant on air freight, supply cuts will hit UK availability almost immediately.

What this means in practice

We are talking to suppliers now rather than in January, working through their contingency plans and securing cover wherever a genuine alternative exists.

Spanish and Moroccan berry cover is being confirmed. European asparagus will carry us into spring once Peru tightens. Alternative sourcing across the exotics range is under active review.

If winter menus feature asparagus, blueberries, or Chilean cherries, talk to us early. Confirming your volumes sooner strengthens our position to secure your supply.

POTATOES

A tighter season than the headline tonnage suggests.

The UK harvest has reached the point where the full shape of the crop is visible, and it is a more awkward picture than a simple volume figure conveys. Heat and drought restricted tuber bulking over extended spells, and abstraction limits stopped growers in the driest counties from irrigating their way out of it. Overall tonnage may read acceptably on paper. The quality parameters underneath it — length, skin finish and bruising tolerance — tell a harder story.



Bruising from lifting into firm, warm ground has been widespread. Dry-matter variation inside a single field is broader than growers are used to, which creates inconsistency at the packing line. Skin finish on early-lifted crop is mixed, and grading-out rates are running above normal, which widens the gap between what comes out of the ground and what is actually fit for market.

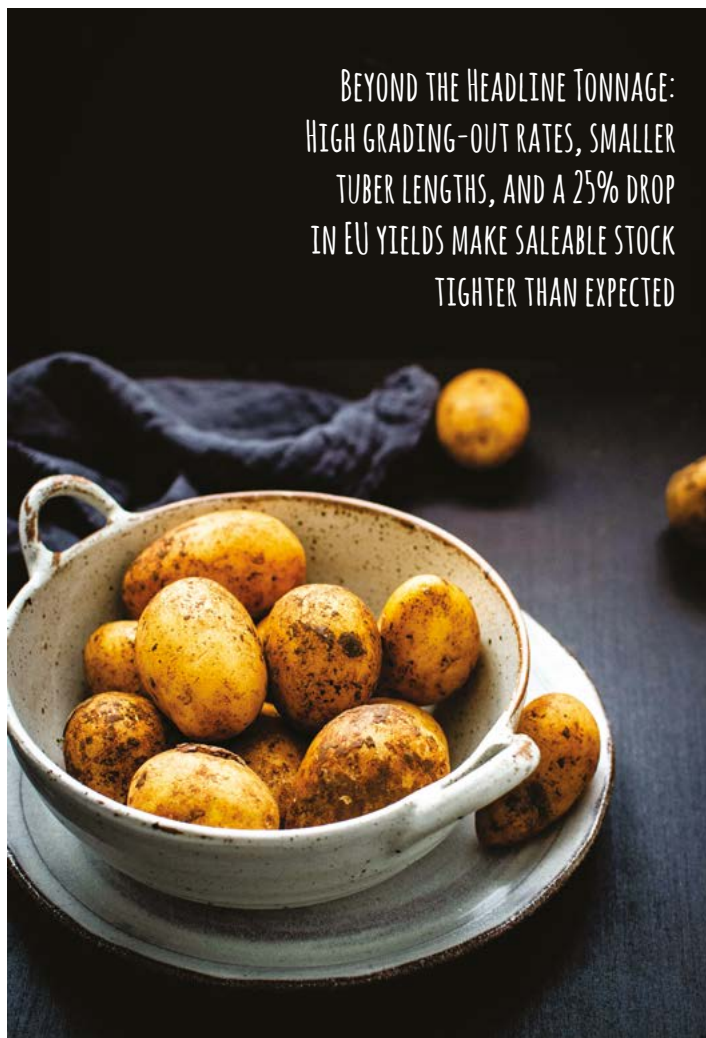
Why sizing matters more than tonnage this year

A shortfall concentrated in tuber length does not land evenly across the trade. Baking potatoes come off the largest end of the grade, and that end has barely materialised this year, so the counts operators rely on run out fast. Chipping lives or dies on length, and shorter tubers mean a greater share of offcuts, poorer recovery per tonne and additional strain on processing margins. Washed whites have the tonnage but not the saleable share of it, because the crop runs small and the shapes are less regular than a packer wants to see.

The consequence is that specifications across the sector are moving on length and on permissible defects, ours included. That is not a quiet drop in standards — it is the only sensible response to a crop where rejecting sound product on cosmetic grounds would cost availability for no gain.



BEYOND THE HEADLINE TONNAGE:
HIGH GRADING-OUT RATES, SMALLER
TUBER LENGTHS, AND A 25% DROP
IN EU YIELDS MAKE SALEABLE STOCK
TIGHTER THAN EXPECTED



The continental position offers no relief

EU forecasters put the crop around a quarter below normal after the heat and drought across north-western Europe. French production has suffered a historic slump and Belgian stores are under real pressure. Anyone looking to continental cover will find it tight and keenly contested — the buffer we would usually rely on simply is not there this autumn.

Storage is the next chapter

Attention is now shifting to what happens in store. Crop lifted under difficult conditions carries a higher biological load, and the wider spread of dry matter produces uneven respiration across a heap. Spoilage warnings are being treated seriously this season and store management will be monitored far more actively than usual. Leafroll virus has added a further complication on the seed side, pushing up aphid management costs for Scottish growers.

Operators running fixed-portion menus or narrow specifications should review their flexibility now. A degree of adaptation in October is considerably more comfortable than an emergency change in February.

Vegetables



ONIONS

Last month's headline has become this month's reality

East Anglian onion harvesting finished up to four weeks early, with yields visibly below expected calibres. As the region grows roughly 90% of British onions, July's 96% rainfall deficit sets the national outlook.

The main concern now shifts to storage. Bulbs grown in sustained heat carry an elevated risk of Fusarium basal rot, which emerges over coming months rather than on the grading line. With European yields also forecast over a quarter below normal, imports offer little relief. Expect smaller grades to dominate, stock to rotate faster, and build tolerance on size into specifications where possible.

SQUASH AND PUMPKINS

October is the peak of the British squash and pumpkin calendar



This year the crop arrives looking rather different. Drought during the bulking phase restricted cell development, leaving much of the crop at nearly half its normal weight. While field counts are respectable, individual fruit size has suffered.

For Halloween display carving, larger stock will be hard to secure. For kitchens, however, it matters far less—smaller fruit offers a better flesh-to-cavity ratio and more concentrated flavour. Crown Prince, Kabocha, and Delica are eating exceptionally well, while Butternut remains the most reliable option for consistent sizing.



BRUSSELS SPROUTS

The first British sprouts are being cut and the early signs are encouraging.

The plants survived a punishing summer, but the cooler nights arriving now are ideal—sprout quality and sugars develop as temperatures fall. Buttons are currently on the smaller side, which suits most catering applications well, and sizing will build through November. This is one of the few winter brassica lines without a question mark hanging over it.

KALE AND CAVOLO NERO



Both are coming into their proper season and both respond to the same cold trigger that improves sprouts

Curly kale volumes are building nicely from UK growers. Cavolo Nero leaf will be darkening and firming as temperatures fall. Quality is good across both and the supply position is comfortable — useful cover while the rest of the brassica family is difficult.



SWEDE, TURNIP AND BEETROOT

The autumn roots have arrived.

Swede is lifting well with good internal colour, though as with carrots the average size is back on a normal year. Turnips are in steady supply. Beetroot has handled the dry summer better than most field crops — a deeper rooting habit found moisture that shallower crops could not reach — and both quality and availability are sound. These are the lines to lean on where brassica cover is thin.

CAULIFLOWER

The shortfall we have been signalling since the summer is now upon us.

Crops that never established properly in the heat, with irrigation restricted at the critical moment, simply do not exist to be harvested, and there is no recovery from a failed planting. Demand is currently being covered by a patchwork of UK, Dutch, Polish and German supply, but that patchwork thins as autumn progresses and Spanish winter production remains some weeks from contributing meaningfully. Prices are expected to rise this month.



Vegetables



BROCCOLI

The British season burned itself out early.

Heat drove the crop through its cycle at a pace no grower could manage, and what should have been an October finish arrived weeks ahead of time. Cover is coming from early Spanish plantings alongside what remains of Dutch availability, and neither source is generous. The position should loosen once Spain reaches proper volume, but that is a November development rather than an October one. Again expect prices to increase in October.

CABBAGE — GREEN, WHITE AND SAVOY



Green and white cabbage from British growers is the dependable corner of an otherwise difficult brassica family.

Volumes are steady and the crop is standing well. Savoy improves as the month goes on — the first frosts sweeten it markedly and that change is beginning to show through. Some outer-leaf scorching from the summer extremes is visible on certain varieties, but it trims away and the hearts underneath are sound.

CELERY

UK supply continues at solid volumes and the quality is excellent — firm, well-blanching sticks with good length.

The turn into autumn suits this crop, as cooler nights tighten the texture. Availability is stable and there is nothing here to plan around.



CARROTS AND PARSNIPS

British carrots are in good overall supply.



However, average length is shorter than usual after the dry summer restricted development lower in the soil profile. Grading-out of the smallest sizes is running higher, but eating quality is very good. Parsnips lift noticeably in quality after the first proper frost, when starches convert to sugars and the flavour develops properly. That moment is close, and it will sharpen interest in the line.

Two speciality lines are worth putting in front of chefs this month, both of which do more work on a plate than the standard crop.

Rainbow Chantenay Carrots: Worth a look for anyone after colour on a plate without any extra labour. The mix runs through orange, yellow, purple and occasionally red, while the shape stays pure Chantenay — short, broad and tapering to a blunt end. The crunch is firm and the flavour properly sweet and earthy, so they hold up raw on a crudité board and roast just as happily. Good levels of Vitamin A and Vitamin C, potassium and fibre, and they are gluten free with no allergens to declare.

Piccolo Parsnips: Small, slender parsnips with creamy-white skin, a delicate sweetness and a tenderness the full-size crop cannot match. Convenience is the real selling point — there is no need to peel them, so top them if you like and cook them whole. Roasting suits them best, drawing the natural sugars forward, but they work equally well in soups, stews and purées. Thyme and rosemary pair naturally, as do nutmeg and cinnamon. A good source of fibre, Vitamins C and K, potassium and folate. Available now and running through to March.

LEeks

British production is properly under way and volumes are building to a level that meets demand comfortably.

Dutch and Belgian supply continues alongside the UK crop, and the imported Spanish season has now closed. This is one of the more straightforward categories on the sheet this autumn.



Vegetables



COURGETTES

Dutch and UK home production is winding down on schedule as the season turns, while new Spanish crops build week on week.

The crossover is producing adequate volumes overall, but this is a transition rather than a period of comfort. Quality from all sources is good and the position should ease as Spain properly establishes.

AUBERGINES

Dutch and Belgian glasshouse production is finishing as light levels fall, and new Spanish crop is stepping forward to fill the gap.

Volumes from Spain are limited at this early stage but the quality is genuinely impressive — excellent skin colour and well-set fruit. The handover makes for a slightly firmer market, which should settle as Spanish volumes build through the month.



WILD MUSHROOMS

The wild season is under way.

The wet spell that followed the August heat triggered a decent flush, and ceps, girolles and chanterelles are all available — though as ever with foraged product the volumes move day to day rather than week to week. Trompettes will follow later in the month. Worth booking ahead rather than ordering on the day.



CUCUMBERS

New Spanish crops are moving into production but are not yet at full stream — meaningful volumes are around a fortnight away.

UK glasshouse production is winding down as the season closes. Quality on the first Spanish fruit is very good, with dark skin and firm flesh, and availability should improve steadily as those crops build.

PEPPERS

Spanish new-season plantings are producing but in genuinely limited numbers.

Most growers delayed planting by two weeks to dodge virus pressure, pushing main volumes into mid-November. While overall UK and European supplies have improved, larger sizes remain exceptionally tight.



Salads

SWEET POINTED AND RAMIRO PEPPERS

Dutch and Belgian glasshouse production is tailing off as light drops, while Spain is barely starting.

UK growers are still supplying useful volume, but larger counts are tightest. Eating quality is good and the market is firming—confirm requirements early for bigger grades.



SWEET BITE PEPPERS

Steady supply from Holland alongside continuing UK local production keeps this category in reasonable shape.

Demand is solid, quality is consistent, and there is no immediate concern to flag.

Salads



CHILLI PEPPERS — PADRÓN, JALAPEÑO AND HABANERO

Summer crops from Spain and Morocco are reaching the end of their run this month.

New plantings are only now coming into production, with the first Spanish and Moroccan new-season fruit beginning to arrive. Holland continues with limited volumes across the range. Red chillies remain the tightest line; green is holding better. Padrón is firming as the summer production drops away. Quality across the range is good.

ICEBERG, LITTLE GEM AND COS LETTUCE

All three remain limited and the position is challenging right across the board.

New crops are beginning in the Águilas area of Murcia but volumes there are extremely thin. Nothing will shift meaningfully until the middle of next month when Spanish supply starts to establish. Quality is mixed, and concessions are being requested on a weekly basis simply to keep product flowing.



BABY LEAF, SPINACH AND ROCKET

Growers in Italy and Spain are switching across to their autumn programmes.

Spinach has picked up considerably since the heat broke — the leaf is structurally much better and the tip-burn that ruined so much of the summer crop has largely gone. Rocket is eating well and the cooler conditions suit it. One of the steadier corners of the salad category right now.

TOMATOES

Tightness runs through every line in this category and there is no quick resolution available.



Relief comes when Spanish and Moroccan winter production establishes properly, and that is an early-November event rather than an October one. Plan availability conservatively across the board and speak to us before committing to anything fixed.

Standard Loose Round - Dutch and Belgian yields have fallen sharply with no realistic near-term recovery. Some fruit is arriving slightly backward as growers pick early to stay ahead of demand. Arrival checks are being reinforced — please inspect consignments on receipt and raise anything of concern straight away.

Vine Tomatoes - The most exposed line in the category. What spot availability exists is being allocated rather than sold openly. What does arrive is eating well. We are topping up from Belgian and Spanish sources wherever volume can be secured.

Beef Tomatoes - Volumes out of Holland and Belgium keep contracting. Sizing has stood up better here than on the vine lines, although the top grades remain the hardest to find. The fruit itself is excellent and eating very well.

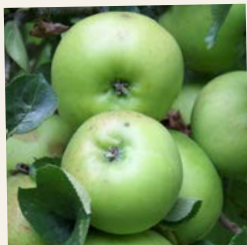
Plum and Intense Plum - Supply has narrowed further this month. Eating quality is a real highlight — flavour development on current fruit is excellent — but the size profile is drifting towards medium counts as the season matures, and larger grades are increasingly scarce.

Cherry and Cocktail - Short across every variety, and with no easy substitution available because the shortage spans the whole category rather than pushing demand from one type to another. Moroccan winter crop begins to contribute from this month onwards.

Heritage and Inca Mix - Volume is below recent weeks and some varieties within the mix are being supplied on the vine to maintain continuity. Overall appearance and eating quality remain reasonable.

Baby Plum and Cherry - Summer crops from Spain and Morocco are winding down sharply and Dutch yields have fallen alongside them. Quality is holding well. Níjar in Almería should begin contributing over the coming weeks.

Fruit



BRITISH APPLES

The home crop is the best news in this report.

British Apples & Pears estimates the 2026 harvest near the five-year average. A warm season paired

with slow ripening has built excellent sugar, colour, and aroma. Gala and Braeburn are flowing, Cox is peaking, and Bramley is ready for cooking. Precision irrigation was key to surviving the summer heat.

Kitchen teams should note more cosmetic variation than usual, including hail marking and frost russetting. Neither affects flavour, texture, or keeping quality. Judging the crop on eating quality rather than strict cosmetic uniformity avoids unnecessary availability squeezes. Supply will run comfortably into 2027.

BRITISH PEARS

Conference is the mainstay and is eating well, with Comice alongside it for the premium end.



Sizing sits a little below a typical year, consistent with the rest of the top-fruit picture, but the flavour is ahead of normal. A short season and a good one — worth featuring while it lasts.



POMEGRANATES

The Spanish campaign opened at the start of September.

The early Acco and Tastem varieties, and October brings the two that matter most — Mollar de Elche and Wonderful. Both are forecast around a tenth below last year's output. Demand has been solid from the outset, helped by thin competition from Italy and Morocco. Mollar is the sweeter, soft-seeded option and the better choice for eating and garnish; Wonderful is deeper coloured and sharper, and the one to specify for juicing.

CITRUS

This is the month the citrus year turns over.

Southern Hemisphere supply is bowing out as South African navels and Argentinian lemons finish, and Spain takes the winter.



The Spanish forecast for 2026/27 reads as a mixed sheet. Total production is projected marginally ahead of last season but still below the five-year average, so this is a recovery rather than a rebound. Oranges are the weak point, down on last season and further still against the average, with Navels making up close to three-quarters of the class. Small citrus — clementines, satsumas and mandarins — is fractionally up on last year but also short of the five-year figure. High summer temperatures caused significant fruit drop in both oranges and clementines, which is what has taken the edge off earlier expectations.

Lemons are the bright spot, recovering strongly after a poor Spanish season last year, with Fino dominating the early part of the campaign. Grapefruit reaches a record volume for the third consecutive year. Practically: the first Spanish satsumas and early clementines are arriving now, and quality builds through the month as the sugars catch up with the colour. Expect the earliest fruit to eat sharper than the November crop.

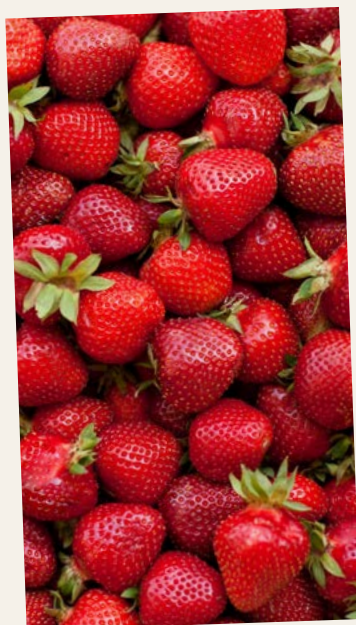
PERSIMMON AND SHARON FRUIT

Spanish Rojo Brillante comes on stream this month from the Ribera del Xúquer, and it deserves more attention than it usually receives.



Treated fruit arrives crisp and can be sliced like an apple, rather than needing the soft, almost jelly-like ripeness that untreated kaki demands. Early fruit sits at the firmer end of the range and the flavour deepens as the season moves into November.

Fruit



BERRIES

More is moving in this category than in any other on the sheet, and the four lines are pulling in noticeably different directions this month.

Strawberries: The UK crop carries on into October rather than finishing, which is the useful part. Running alongside it, the Belgian auction is already in full

swing and will continue right through the month. Belgian values are elevated at present but should come back as glasshouse production builds towards its peak around week 42. Everbearer volumes reduce over the next fortnight, so the tightness sits in the short term rather than across the month as a whole.

Raspberries: UK production typically runs through October, and this year Moroccan imports have already begun — which should spare us the severe October gap we normally have to work around. Moroccan fruit is paler than the UK equivalent but noticeably firmer, and we will be increasing loadings out of that region as the month progresses. Values are firm at the moment and we expect them to settle back from here.

Blueberries: The line most exposed to El Niño. Peruvian volumes are running around 20% down against last year, and that shortfall is landing on regular and jumbo counts alike. Where gaps open between containers we will bolster with South African airfreight to hold continuity, which will lift the October average. If blueberries sit on a fixed specification, confirm your volumes with us early.

Blackberries: Mexican fruit is currently delayed by adverse weather, with Spain, Belgium and the UK continuing in small quantities to cover. We expect the Mexican season to be running by October, with steady and regular loadings from that point. One caveat worth passing on: red cell is a recurring characteristic of airfreight blackberries and is largely unavoidable, so build a little tolerance into quality expectations on that line.

STONE FRUIT

Effectively finished for the year.

The last late Spanish plums and nectarines are trickling through and will not extend far into the month. The next stone fruit of consequence is the Southern Hemisphere programme from around the turn of the year, with Chilean cherries the line to watch given the rain and hail exposure set out in the feature above.



MELONS

The Spanish season has closed out and Brazilian fruit is taking over for the winter.

Galia and Cantaloupe transition first with watermelon following behind. Expect a short adjustment in quality consistency while the origin changes — that is normal for this particular handover and settles within a few weeks.

CHESTNUTS AND WET WALNUTS

The short-season autumn specialities are in.



Fresh chestnuts arrive this month from Spain and Italy. Take them early while plump, as they dry steadily in storage—the difference between October and December nuts is considerable. Wet walnuts, the fresh green-shelled crop, last only a few weeks. They taste milky, mild, and faintly bitter—excellent on a cheeseboard. Quince is also in, with a dedicated section at the end of this report.



GRAPES

Spanish, Italian and Turkish fruit continues in good volume.

Quality holding up well across both seedless white and red. Sugar levels are strong this year, a direct benefit of the hot summer. Late Italian varieties will carry through before the Southern Hemisphere programme takes over towards the end of the year.

Exotics



AVOCADOS

The Peruvian season runs down through October.

Mexico's main campaign is under way with good volume, alongside increasing Colombian supply. The Mediterranean programme follows — Israel and Morocco from

late October into November, then Spanish Hass in late November. Smaller sizes are tight across most origins; where specifications accommodate larger fruit, supply is considerably more comfortable.



MANGOES

Brazilian Palmer and Keitt are carrying the market with consistent quality and dependable sizing.

West African supply is easing out as expected. The Peruvian season opens towards the end of the year, and that is the one carrying El Niño exposure — worth registering now if mango sits in a specification running into the new year.



GINGER

Peruvian and Chinese supply are both running.

The Peruvian crop shares the coastal belt with asparagus and blueberries, carrying identical winter weather risks. Chinese material offers a viable fallback, though its eating characteristics differ, so trialling before switching specifications is recommended.



PAPAYA, PASSION FRUIT AND FIGS

Brazilian papaya is steady with good quality.

Colombian and Vietnamese passion fruit continues without concern. Figs are finishing — the Turkish and Spanish seasons close out during October, and the Brazilian programme is the winter alternative for anyone needing continuity.

PINEAPPLES

Costa Rica remains steady on both volume and quality.

Sizing is consistent and there is no supply concern to raise.



Dairy News

UK HEATWAVES AND DISEASE DRIVE DAIRY PRICES

Summer's fifth heatwave drastically cut UK milk production, driving GB deliveries down over 4% year-on-year.

Reduced milk availability and strong demand pushed up bulk cream, butter, and Skimmed Milk Powder prices. Processes are pulling back butter churning, drawing down existing inventory rather than replenishing it.

Additionally, the spread of Bluetongue virus adds further uncertainty to autumn forecasts. Overall, the market has shifted upward heading into Q4, with future pricing dependent on how quickly the autumn milk pool recovers.

Direction of movement —
AHDB UK wholesale

Bulk Cream — increasing.

Butter — increasing.

Skimmed Milk Powder — increasing.

Mild Cheddar — broadly stable.

Milk price - increasing

The common driver is a significantly reduced milk pool following the summer heatwaves, compounded by Bluetongue pressure across several key producing regions. The market has turned materially from where it stood six months ago.



**Source: AHDB UK Wholesale Prices
— direction of movement only.**



BUYERS CHOICE - QUINCE



The fruit that gave marmalade its name!

October and November bring peak quince season, supplied by Spain, Portugal, Turkey, and a small UK harvest, with availability running through late November. The fruit stores for months in cool conditions, making it an unusually forgiving crop to carry.

Quince is inedible raw—hard, dry, and astringent—requiring cooking to unleash its appeal. Slow, prolonged heat dramatically transforms its pale cream flesh into a rich garnet red as tannins convert naturally. Beyond its culinary shift, a single ripe quince releases a powerful perfume capable of scenting an entire room, making it worth keeping in the kitchen for its fragrance alone.

Four ways to use it

Membrillo — the Spanish quince paste, and the obvious starting point. It sets firm without any added pectin because the fruit carries more than enough of its own. Put it next to Manchego and it sells itself.

Roasted alongside game or pork — quartered into the roasting tray, where it collapses into something between an apple and a pear with a sharp floral edge. It cuts through rich meat considerably better than apple sauce.

Poached in spiced syrup — the classic route to the ruby colour. Vanilla, star anise and a strip of lemon peel, then four hours at a bare simmer. Keeps for weeks under refrigeration.

One quince in an apple pie — the oldest trick with this fruit. A single grated quince lifts the aroma of a whole pie of Bramleys out of all proportion to the quantity used.

DID YOU KNOW...

🍋 **Marmelo is Portuguese for quince**, and original marmelada was a solid quince paste—orange marmalade simply borrowed the name centuries later. It's the original "golden apple": Classicists believe the mythical golden apples awarded to Aphrodite were actually quinces, as standard apples weren't yet cultivated in the region.

🍋 **Athenian brides ate it:** Under ancient law, a bride ate a quince before entering the bridal chamber so her first spoken words to her husband smelled sweet.

🍋 **Commercial pear trees are grafted onto quince** rootstocks to dwarf the trees and speed up fruiting—meaning the pear trade quietly relies on quince.

🍋 As the sole member of its genus (*Cydonia oblonga*), its **extraordinarily high natural pectin** made it the primary jam-setting agent for centuries.



freshviewfoods.co.uk | +44 (0) 1782 717806 | customerservices@freshviewfoods.co.uk
Lowfield Drive, Wolstanton, Newcastle-under-Lyme, Staffordshire, ST5 0UU

Follow us on:    

Registration No. 07225354

All Rights Reserved. Any redistribution or reproduction of part or all of the content in any form is prohibited, except in the following cases: You may print or download extracts to a local hard drive for personal, non-commercial use only. You may share content with individual third parties for their personal use, provided you acknowledge this website as the source. You may not, without our express written permission, distribute, commercially exploit, transmit, or store the content in any other website or electronic retrieval system.