



MARKET REPORT – SEPTEMBER 2017



Going out of season:

Courgette, Cucumber, French Bean, Kohlrabi, Marrow, Pepper, Runner Bean, Spring Onion, Tomato, Apricot, Bilberry, Greengage & Nectarine.



Vegetables in season:

Aubergine, Beetroot, Broccoli, Butternut Squash, Cabbage, Cavolo Nero, Fennel, Garlic, Globe Artichoke, Swiss Chard & Truffle



Salads in season:

Celery, Chicory, Lambs Lettuce, Radicchio, Radish & Rocket



Fruit in season:

Apple, Banana, Blackberry, Damson, Fig, Gooseberry, Pear, Plum & Pomegranate



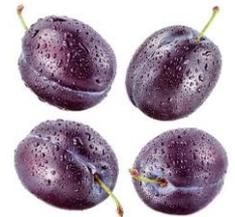
Seasonal update:

The British sweetcorn season is in full swing. This fine vegetable is in fantastic harvest – not to mention great value – at the moment, so is heartily recommended as an Autumn menu staple. White and purple Chantenay carrots will also bring some wonderful seasonal colour. On the fruit front, the British stone fruit season is under way, signalling a perfect time for hearty crumbles. Apples and pears are also in fine flow.



EU citizens leave Britain, amidst calls for the government to “work faster”

The British Summer Fruits industry is the latest post-Brexit casualty, due to the sharp fall in net migration – currently at its lowest level for three years. The soft fruit sector in Britain has been particularly hard-hit by the increased number of EU citizens leaving the UK (part of 33,000 people overall to March 2017), with reasoning thought to be mainly due to the fall of the pound against the euro. With up to 20% of seasonal workers in some areas leaving UK farms to return to their EU homes, calls are intensifying for a seasonal workers' permit scheme to be properly introduced. Laurence Olins, chairman of the British Summer Fruits trade body, has called on the government to “work faster” to resolve the issue; therefore, avoiding associated price rises and reliance on imports.



Edible spray “can help extend produce shelf life”

Strawberries and mandarins are among the produce that could enjoy a longer shelf life, due to a Korea-invented antimicrobial spray that takes just seconds to coat perishable produce in a nanometre-thick edible film. Made from plant-derived polyphenol, coated fruit showed a renewed shelf-life of over 28 days, while uncoated fruit perished within the same timeframe. The technology has been patented, and is currently in the process of being developed for commercial use.



Enjoy the colourful onset of Autumn, and the abundance of fine, fresh British produce. We'll see you in October for more news.