

Market Summary

September 2021

Overview

Logistics challenges and labour shortages are headlining most market reports this month with high-street businesses temporarily closing some sites as sourcing and distribution of products remains difficult. The disruption in the UK supply chain will continue for a few more months and suppliers are doing everything in their power to restore normality in an environment that is anything but.

Flexibility on menu offers will remain a vital key to ensure customer satisfaction. Placing orders early and utilising mid-week deliveries will continue to secure a higher level of product availability.

Fruit and Veg



Mushrooms are in short supply, flooding in central Europe has affected large growing areas. This may affect supply for the next few months.

Broccoli and Cauliflower may tighten in the next few months as new seasons crop comes into play.

Tomatoes are normally in abundance, but inconsistent quality has affected pricing on the spot market.

Northern hemisphere apples are replacing the current southern hemisphere crop. Expect Granny Smiths, Royal Gala and Golden Delicious to be of good quality.

The UK summer berry season is coming to its end but there is still produce of good quality available so utilise these superior products whilst you can.

The UK soft salad season is now on its last cycle of growth and will come to an end shortly. This will naturally see the switch to imports from the major growing regions across the EU.

As a result, we are expecting to see seasonal price pressure on the key lines such as Lollo Rosso, Lollo Biondi, Radicchio and Oak Leaf.

Salad



Cream prices generally rose through last month. A combination of returning hospitality demand and slightly lower than expected milk production have kept cream supplies tight.

The rising cream market helped support butter prices. Less milk went into butter as returns were better for cream and spot milk, which tightened supply and raised prices in the latter part of the reporting period.

An increased demand for curd, as well as the recent drop off in milk production, were given as the main drivers for a slight increase in mild cheddar prices. Overall, the market continues to be quiet and stable, but the slight upward pressure has pushed our average price up.

Dairy



Meat and Poultry



There is better news on seafood and the sector is much more settled than other areas of the supply chain.

Pricing remains stable on most keylines. Salmon pricing is currently tracking around the pre-covid levels and should remain settled until the seasonal demand increases on the run up to the Christmas holidays.

Some wild fish including Hake is still commanding higher than average pricing as demand continues to be high for this popular species.

Imported frozen lines are seeing some increases as logistics costs are increasing

Beef pricing, despite remaining stable MOM, is high with Ribeye currently at record levels. UK deadweight cattle price remains above £4 per kg, that's approx. 20% higher than the 5-year average.

Poultry pricing remains the biggest challenge in the sector with labour and skill shortages compounding the increases. EU products are difficult to source, and demand for UK produce from retail remains particularly high.

Lamb is going to be a major challenge in the coming months. We expect imported product from NZ to be hard to secure and we recommend removing from menu's if possible.

Seafood



Grocery



Oil- Rapeseed- UK Harvest progressing well and almost complete. Global supplies still FC to be tight for 2021/22 despite an element of demand destruction in the EU. **Soybeans-** Chinese purchasing is providing some support to the market. Pricing remains volatile.

Flours – Global wheat markets tighten with strong export demand supporting EU prices. The UK harvest continues to progress, as a more settled weather pattern allows increased activity. Results to date remain variable, with protein content and bushel weights lower than in 2020. Total stocks still expected to be low and will continue to add pressure on price.

Manufacturers – continuing to feel the strain of post Covid challenges. Packaging shortages causing delays to production and product shortages.



Food Procurement



Operational Support



Recipe Costing



Allergen Management



Food Flash



Procure to Pay



Client Dashboards



Entegra Europe are your savings solutions partner, working across the catering industry to improve the operating margins of all the clients we serve.

Entegra Europe operate with a self-funding, savings-led model removing any up-front costs or risk. We specialise in procurement services, delivering operational margin improvement and providing system solutions to enable our clients to protect their profit margin and deliver improved efficiency.