



MARKET REPORT



Opening the Summer Larder

MAY UPDATE

Each month Dole provides an update on what is happening in the marketplace.

We explain which new lines we expect to see in the following month, the produce causing us concern and which lines are at their very best.

OVERVIEW

May has a delightful mixture of seasonal produce, ideal for crafting menus with a lighter feeling on the plate. Sandwiched between spring and summer, this month has a great assortment of spring products coupled together with early summer veg arriving.

As temperatures continue to rise, it is the ideal time to create food for some alfresco eating without dressing like an Eskimo!

Homegrown UK produce will become more prominent in the marketplace with berries, greens and potatoes starting to take centre stage on the plate. With UK salads approaching, Spanish gems on the horizon and words of warning on two classic roots... Let's get into it!

VEGETABLES



Asparagus has been quite sensational this year, make use of this quintessential spring veg while it lasts as by early June it will be coming to an end.

Jersey Royal volumes will start to increase with Cornish new potatoes becoming available.



As Spanish broccoli comes to an end UK products will begin to take over. however, our growers have reported later planting than usual due to the recent wet weather and this has pushed the UK crop to around mid/late June.

As the season comes to an end, stocks of carrots and parsnips are running low due to lower yields last year. Pricing has already firmed up with our buyers predicting we may have to switch over to imported products in the coming weeks.



A classic early summer veg is surely the humble pea!

This much-admired product will add sweetness along with a summer glow to the plate. Another much-anticipated veg is spring cabbage (also known as hispi) which, if switched from savoy, can add a decidedly lighter feel to the dish.



FRUIT



The arrival of strawberries in the seasonal calendar is still a much-anticipated occasion and should be celebrated accordingly. Oakchurch in Herefordsire and Warrens Cheddar in Somerset, both are known throughout the industry for producing the finest soft fruit, will begin their harvest towards the middle of the month.

Towards the end of May we will see the arrival of raspberries from our growers around the country.

Spanish stone fruit volumes will be slow until around June.



In the coming weeks the transition over to Spanish melons will begin, we may even see some products at the end of May/beginning of June.

Melons from Spain are considered to be the finest and it is a great period to highlight this seasonal gem.

SALAD

This is the ideal month to make a real fuss over tomatoes with so many new products available. Not only will there be many terrific options arriving from the Netherlands but also homegrown options such as the colourful heritage varieties.

UK salad season will kick off this month with a range of whole-head lettuce arriving such as iceberg, cos, lollo and oakleaf. Garlic leaves are starting to flower which are ideal for a gratifying garnish to the salad plate.



Red, green and yellow peppers are now arriving from the Netherlands. Our Dutch grower chums have a Swiss watchmaker mentality and will produce some of the finest products in the months ahead. It is a fabulous month to make use of baby spinach leaves.

The smaller leaves have a milder flavour, a terrific way to bulk up a dish and work incredibly well with feta or blue cheese.

AT THEIR BEST

Asparagus
New Potatoes
Strawberries
Peas
Wild Garlic
Strawberries
Baby Spinach

FOODSERVICE

If you want to take your menus to another level, consider trying our Koffmann's frozen frites range. They come in several sizes that will suit a wide variety of dishes, please ask our telesales or your account manager for more details.



PLANNING AHEAD?

Raspberries
Blackberries
Gooseberries
Broccoli
Cherries



Be sure to check out our website & sign up to your local depots mailing list