ON THE BOIL

My Purchasing Partner
By Buyers Edge Platform

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Spring 2026

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At My Purchasing Partner, we simplify procurement so you can focus on what matters to your business.

We support clients across healthcare, education and hospitality and deliver cost savings, boost efficiencies and provide expert, data-driven insights - without any contracts or fees. From supplier management to spend reporting, we handle the detail so you don't have to.

Contact: support@mypurchasingpartner.co.uk
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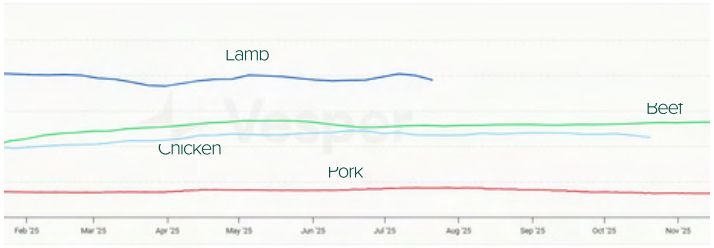
MARKET NEWS:

Commodity insights from key categories

Dairy prices:



Meat prices:



Coffee prices:



Fish prices:



Inflation

UK inflation is currently around 3% year-on-year, remaining above the Bank of England's 2% target. While this reflects a slowdown compared to previous highs, price pressures in areas such as food and services continue to impact household and business budgets.



Fuel

In February 2026, UK petrol and diesel prices have eased, with average petrol around 131–132p per litre and diesel around 140–142p per litre, marking some of the lowest levels seen since mid-2021 as prices have gradually fallen.

Currency



The British pound has been trading in a relatively narrow range, with GBP/USD around 1.35 and GBP/EUR close to 1.14–1.15 in February 2026, reflecting relative stability in currency markets. Despite recent strength, analysts remain cautious about sterling's outlook as the UK continues to navigate subdued growth, inflation above target and broader economic pressures.



Transport

Transportation costs in the UK remain elevated heading into February 2026, with the transport component of the CPI continuing to reflect ongoing cost pressures compared to long-term averages. While fuel prices have shown some easing, road freight rates remain firm, driven by sustained labour costs, operational expenses and capacity constraints.

KEY CATEGORY UPDATE:
Root Vegetables

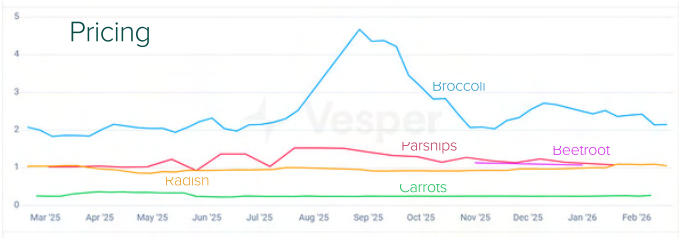
Root vegetables have remained a strong and reliable category throughout Q1 which is expected to continue into March, offering consistent availability, good value and menu flexibility across both care and hospitality settings.

UK-grown root vegetables such as parsnips, carrots, swede, turnips and potatoes continue to be in peak seasonal supply through the winter months and into early spring. Cold storage and controlled growing conditions help maintain stable quantities and reliable availability during this period.

Despite ongoing pressures around labour, energy and transport costs, root vegetables remain one of the most cost-effective fresh produce categories in Q1.

Prices have been relatively steady compared to more weather-sensitive categories such as leafy greens or imported fruit and vegetables, which can experience greater volatility.

Overall, root veg continue to be a dependable and high-value commodity throughout the first quarter of the year.





What's IN SEASON?







Fruit

Apples, pears, late-season blackberries, autumn raspberries, cranberries





Vegetables

Carrots, parsnips, beetroot, swede, turnips, celeriac
Leeks, kale, savoy cabbage, red cabbage,
Brussels sprouts, cauliflower



Meat & Fish

While meat doesn't have seasons in the same way as produce, traditional farming cycles and pasture quality can influence availability and quality.

Beef - In late winter and early spring, well-finished beef from animals fed on a winter ration can offer richer, more developed flavours.

Lamb - particularly hogget and mutton, March is considered prime time!

Venison - While peak game season is typically in the autumn, venison is still a good choice in March

Chicken - widely available and fresh all year round

Cod, haddock, pollock - cooler waters bring quality

Mussels, oysters and clams - it's shellfish season!

WHAT GOOD
Procurement looks like in 2026

Procurement is no longer just about negotiating prices. In 2026, 'good' procurement in healthcare and hospitality will mean having the data, visibility and control to make smarter commercial decisions confidently and consistently. At MPP, we support operators in building the foundations for smarter procurement now. Through data-led spend analysis, ongoing contract management and supplier frameworks, we help our clients move from reactive prchasing to strategic procurement.

A number of our clients are seeing the importance of sustainability within their procurement practices, with focus and importance on sourcing, traceability and the environmental impact of buying decisions.

Our team play a central role in balancing commercial performance with responsible purchasing, ensuring supplier frameworks, supporting both margins and ESG commitments.

For multi-site groups, centralised visibility is expected to be critical throughout 2026.

This is something that we support all of our clients with, offering a clear view of total spend, supplier compliance and specification alignment.

Data driven purchasing is becoming the standard - leading operators are moving from reactive ordering to real-time spend visibility, full market benchmarking and forward planning.

With clear data, businesses can quickly spot off-contract spend and challenge price increases before they impact margin.

At MPP, our system supports this approach by providing the insight and pricing forecasts needed to stay ahead of market movements - not behind it.

DATES FOR YOUR DIARY:

Food related dates for your diary

Here are some delicious dates to celebrate in November & December - perfect for themed menus and promotions!

21st February - Real Bread Week

A celebration of traditional, additive-free bread and the bakers who keep artisan baking alive!



2nd March - British Pie Week

Showcasing the rich tradition and creativity behind the nation's favourite pies



16th March - Nutrition & Hydration Week

An annual campaign highlighting the vital role good nutrition and proper hydration play in supporting health and wellbeing



17th March - St Patrick's Day

A great opportunity to enjoy traditional Irish food and drink, from hearty classics to a perfectly poured pint, while bringing people together in true Irish spirit!

People, Partnerships & Progress: Q1 at MPP

There's been plenty happening in Q1 2026 at MPP!

Our client team recently had the opportunity to visit the Calbee crisp factory, gaining a behind-the-scenes look at production, innovation and the processes that bring products to market.

We're also very much looking forward to our upcoming Golf Day in April, hosted in partnership with Oakland Care. It promises to be a brilliant day bringing partners together while raising money for two fantastic causes. If you'd like to join us, please contact your Account Manager for more details.



As we continue through 2026, we're excited to support our clients with smart, strategic procurement!

SUPPLIER IN FOCUS



Juice Burst - Great Taste. Smart Choice.

Juice Burst is the fastest growing on-the-go fruit juice brand in the UK, growing +12% year on year.*

Designed for modern foodservice, the range delivers proven taste, dependable quality and practical sustainability credentials in one commercially smart offer.

In a market where there is a need to balance health expectations, budget pressures and environmental responsibility, Juice Burst delivers where it matters most.

Built For Foodservice

The Juice Burst ranges have been developed for you.

Contact **My Purchasing Partner** to learn more

Ready to Strengthen Your Drinks Offer?

Juice Burst brings together great taste, dependable quality and practical sustainability in a high-performing fruit drinks range.

For MPP members looking to offer a natural, better-for-you drinks range that delivers both consumer appeal and commercial value, Juice Burst is ready to support you.

Great Taste That Drives Sales

Growth is driven by flavour. Independent blind taste testing confirms that consumers consistently rate Juice Burst number 1 for overall preference.**

Every bottle delivers 1 of your 5 a day and contains no artificial colours or flavours, making it an easy choice without compromising on taste or enjoyment.

330ml Fully School-Compliant Juice Drinks Range

Perfect for education, our 330ml range includes bestselling flavours: Apple & Blackcurrant, Orange & Passionfruit and Tropical Sour, our latest launch that meets the need for trend focussed students.

The range helps caterers meet nutritional requirements while offering flavours that students actively choose.

Juice Burst is trusted across schools, universities, coffee shops, corporate workplaces and wider foodservice environments nationwide.



Summer County

"Summer County has transformed our sandwich offering. It's creamy, easy to spread, and delivers consistent quality every time."



SUMMER COUNTY

- Suitable for spreading
- Suitable for vegans
- 55% Fat vegetable spread

DAIRY FREE

LACTOSE FREE

GLUTEN FREE

VEGAN



Learn more at: **floraprofessional.com/en-gb**