ON THE BOIL

My Purchasing Partner
By Buyers Edge Platform



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Our Golf Day Success!

GREEN MARK 2024
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Helping you buy better

Summer 2026

ON THE BOIL

Commodity insights & procurement trends

Summer 2026

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Supplier in Focus

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.

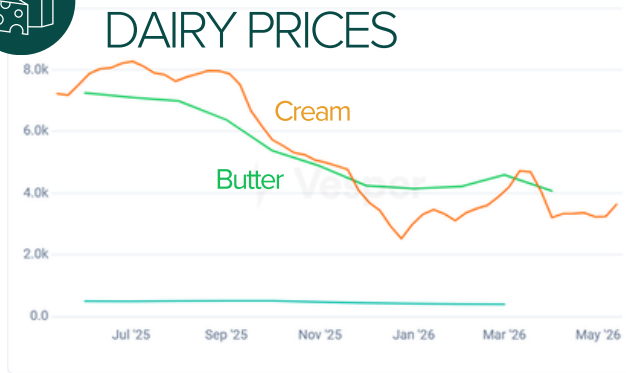
CONTACT

Email: support@mypurchasingpartner.co.uk

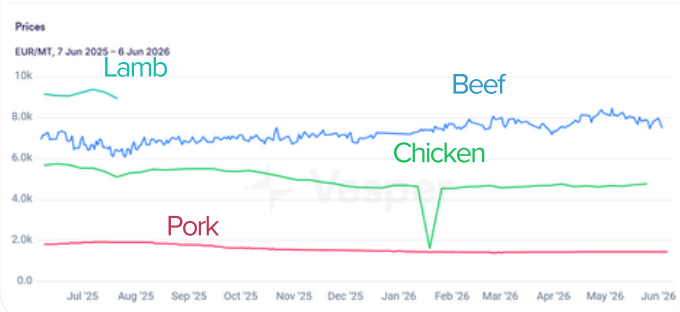
Phone: 0800 1216 440

COMMODITY INSIGHTS: Prices from key Categories

DAIRY PRICES



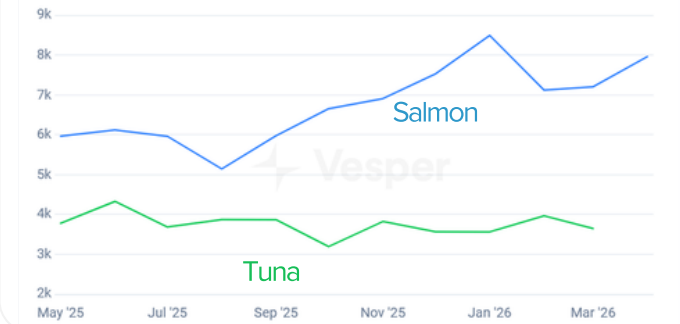
MEAT PRICES



COFFEE PRICES



FISH PRICES



ECONOMIC SNAPSHOT

INFLATION

UK inflation is 2.8% but could exceed 4% later this year due to rising energy, food, and essential goods costs. The Bank of England has kept the Bank Rate at 3.75% to stabilise prices, though external pressures may still push inflation higher.

FUEL

UK fuel prices in April and May 2026 remained volatile, with petrol averaging 157-158p per litre and diesel 186-191p per litre. Geopolitical tensions and high global energy costs kept prices elevated.

CURRENCY

The British pound has been trading steadily, with GBP/USD around 1.34 - 1.35 and GBP/EUR close to 1.15 - 1.16 in late May 2026. Even so, analysts remain cautious because sterling is still weighed down by weak UK economic data, political uncertainty and persistent inflation pressures.

TRANSPORT

Transportation costs across the UK remain high in April and May 2026 due to expensive fuel, rising wages and limited freight capacity. Road haulage and logistics firms are still facing increased operating costs, which continue to push up prices across supply chains and everyday goods.

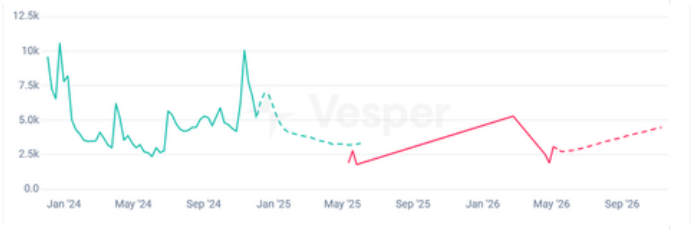
KEY PRODUCT UPDATE:

Strawberries

Strawberries have remained a high demand category from the end of April, throughout May 2026, with availability improving as the British season gets underway. The first UK heatwave led to quicker ripening and a short term surge in volumes, although it also resulted in softer fruit and required growers to harvest more quickly. UK grown strawberries from regions such as Kent, Herefordshire and Scotland are now moving into peak season, supported by controlled environment production and longer daylight hours. This has helped steady supply and improve quality as home grown fruit replaces more expensive imports.



STRAWBERRY PRICES



What's IN SEASON?





Fruit

Strawberries, raspberries, cherries, blueberries, gooseberries





Vegetables

New & Jersey Royal potatoes, asparagus, peas, broad beans, courgettes, tomatoes (greenhouse early, outdoor later), cucumber





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.



Lamb - (new season/grass fed) is at its peak for tenderness and flavour from May-July
Beef - typically richer in flavour through the summer
Chicken - widely available year-round, but can taste best in late spring/summer



My Purchasing Partner UPDATES



Teeing off together
How our Golf Day united people, partners & purpose!

On 30 April, we joined our client Oakland Care at Dale Hill Golf Club for the *Oakland x MPP Charity Golf Day*. Teams from across the care sector came together for a day of golf, networking and fundraising in support of the Care Workers Charity and Brian House Children's Hospice.

Thanks to the generosity of players and sponsors, £2,500 was raised and shared between the two charities. Beyond fundraising, the event strengthened connections across procurement, catering and care teams, reinforcing our shared commitment to supporting those who give so much every day.
A huge thank you to our sponsors, the Dale Hill team, our volunteers and everyone who took part.





Dr. Oetker Hosts Dessert Innovation Day for MMCG Chefs

Dr. Oetker hosted a Chef Development Day for Maria Mallaband Care Group's North Division focused on Dessert Innovation. Rob Pearson (Business Development Manager) and Development Chef Dave Wardle led hands-on demos and recipe experiments, while Gemma Dabell (Purchasing Manager, MPP) joined to support product selection for care-home kitchens.

Chefs from several MMCG homes worked with a range of mixes — from gluten-free cake to apple & custard and savoury scone bread — experimenting and personalising recipes to suit residents' tastes and dietary needs.
The session left chefs inspired with practical, adaptable dessert ideas to enhance mealtimes and create memorable moments for residents.



Oakland Care Honoured with Prestigious King's Award for Enterprise in Sustainable Development

This recognises their pioneering sustainability efforts across London and South East care homes, including carbon-neutral certification since 2021, planting 1,500+ trees annually, and 2,000+ volunteer hours on community projects.

Learn more here

Food Related Dates for your DIARY

5th June - Fish & Chip Day

A light-hearted British food holiday that honours the nation's beloved battered fish and chips!

7th July - World Chocolate Day

A sweet celebration of chocolate where people everywhere indulge, share and celebrate the joy of cocoa!

28th August - Burger Day

Celebrate by firing up the grill or trying a bold new topping combination!



Supplier in FOCUS

We are Flora Food Group
For a Better Plant-Based Future

At Flora Food Group, we are committed to leading the way toward a more sustainable, plant-based future. With a passion for delicious, natural, and nutritious food, we offer a diverse portfolio of professional products designed to benefit both people and the planet.

We proudly support food service professionals - from chefs and bakers to baristas and caterers - in evolving their menus with high-quality plant-based alternatives.

Our tailored solutions cater to a wide range of establishments, including restaurants, cafés, bakeries, hotels, catering services, and food manufacturers.

Our award-winning brands—**Flora, Violife, Meadowland, Phase, Stork**, and **Summer County**—are trusted by professionals worldwide to deliver taste, performance, and sustainability.

Contact **My Purchasing Partner** to learn more



Flora Professional Ice Cream mix 1L & 10L

- Can be used for soft serve and gelato preparation.
- Can be used across all soft serve and gelato machines with no changes to machine settings.
- A ready-to-use UHT ice cream mix, doesn't require pasteurization.
- Great taste with smooth texture.
- 100% plant-based.
- No allergens to declare, serves everyone.
- Free from preservatives and palm oil.



Flora 15% Cooking Cream Alternative 1L & 10L

- Perfect in any cooking application
- Dairy-free, gluten-free and soy-free
- Withstands high temperatures and is acid-stable
- Free from palm oil
- Gives extra creaminess to your fish soup, mushroom risotto and cream sauce

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