ON THE BOIL

My Purchasing Partner
By Buyers Edge Platform



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Helping you buy better

Autumn 2026

ON THE BOIL

Commodity insights & procurement trends

Autumn 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.

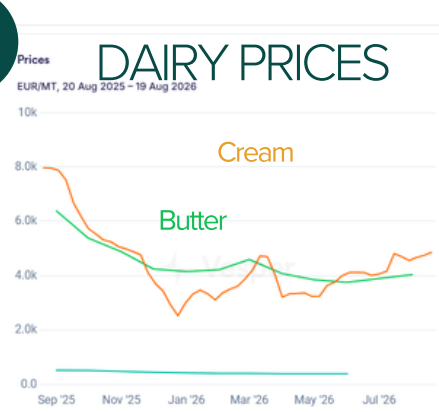
CONTACT

Email: support@mypurchasingpartner.co.uk

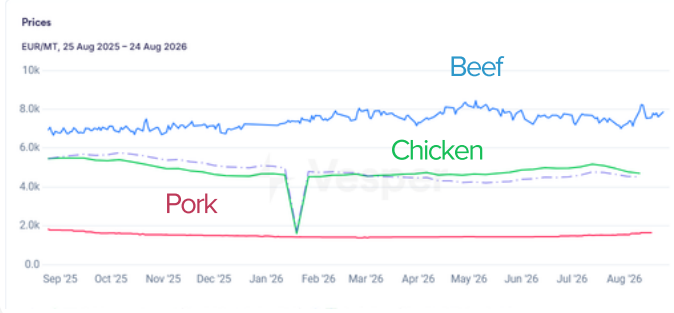
Phone: 0800 1216 440

COMMODITY INSIGHTS: Prices from key Categories

DAIRY PRICES



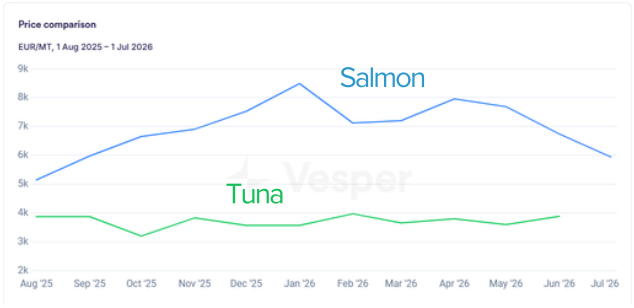
MEAT PRICES



COFFEE PRICES



FISH PRICES



ECONOMIC SNAPSHOT

INFLATION

UK inflation rose to 2.9% in July, but is expected to climb back to around 3.2% later this year due to higher household energy bills and food costs. The Bank of England has kept the Bank Rate at 3.75% to stabilise prices, though global external pressures remain a dominant source of economic uncertainty.

CURRENCY

The British pound has traded with notable strength, with GBP/USD holding around 1.36 and GBP/EUR remaining steady close to 1.17 in late August 2026. Even so, analysts remain cautious as sterling faces headwinds from downgraded UK GDP growth forecasts, ongoing political updates, and volatile energy costs impacting inflation.

FUEL

UK fuel prices have surged to a 2026 high in August, with petrol averaging around 161.1p per litre and diesel at 181.4p per litre. Severe geopolitical tensions in the Middle East, global oil supply volatility, and the imminent end of the temporary fuel duty cut continue to keep forecourt prices elevated.

TRANSPORT

Transportation costs across the UK reached new highs in August 2026, driven by a sharp rise in vehicle operating expenses, increasing driver wages, and volatile fuel markets. Road haulage and logistics firms are seeing their profit margins squeezed to under 2%, forcing companies to pass these overhead costs directly through supply chains and onto everyday consumer goods.

KEY PRODUCT UPDATE:
General Squashes

The UK squash market is broadly categorised into winter squashes (which have thick skins and long storage lives) and summer squashes (which are soft-skinned and eaten fresh). The intense summer heatwaves led to quicker ripening and a short-term surge in volumes, although it also resulted in drier field conditions, requiring growers to manage irrigation more tightly. UK grown autumn squashes are now moving into their peak seasonal window, supported by advanced seed breeding and longer daylight hours. This has helped steady supply and improve rind quality as home grown fruit replaces more expensive imports.

The key varieties driving the current UK market include - Butternut Squash, Crown Prince, Kabocha (Japanese Pumpkin), Spaghetti Squash and Delicata Squash.



What's IN SEASON?





Fruit

Apples, pears, blackberries, raspberries, elderberries





Vegetables

Tomatoes, peppers, root vegetables - carrots, parsnips, beetroot (from September onwards), leeks, mushrooms





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 - Late season grass-fed lamb offers rich flavour

Game - Game season is the highlight - grouse, partridge and pheasant are at their best. Venison enters peak season from late summer into autumn

Fish - Mackerel is excellent through August and early September, with cod and haddock improving as waters cool in September and October.



My Purchasing Partner UPDATES

British Food Fortnight

26th September - 11th October

25 Years of Celebrating the Best of British

This autumn marks a very special milestone - the 25th anniversary of British Food Fortnight. For a quarter of a century, this annual celebration has shone a spotlight on the incredible produce grown, reared, and crafted across the UK, and the businesses that bring it to our plates.

From British apples and seasonal game to world-class dairy, fresh seafood, and heritage vegetables, this country has a larder to rival any in the world. British Food Fortnight is about more than just celebration though - it's a reminder of why sourcing locally matters: shorter supply chains, lower food miles, support for British farmers and producers, and ultimately, fresher, higher-quality food for the people you serve.

At My Purchasing Partner, we have spent over a decade helping care groups, schools, and hospitality businesses source more British produce without compromising on cost or quality. We work hand in hand with your teams to identify where switching to British-grown and British-made alternatives makes commercial and operational sense - whether that's seasonal produce, British-reared meat, or locally produced staples.

As we mark 25 years of British Food Fortnight, there has never been a better time to look at your menus and ask one simple question: could we be sourcing more British?
We would love to help you answer that. Get in touch with your MPP contact to find out how we can support you in bringing more British food into your business than ever before.

And do not forget to follow Love British Food Fortnight on LinkedIn for inspiration throughout the fortnight and beyond. Here's to 25 years of British food - and to the next 25.

Rational x MPP

MPP have teamed up with Rational to help delivery added value across our client base. From equipment trials to innovation days its shown news ways chefs across our client bases can use these great bits of kit from Rational. Please reach out to your client manager for more details



MPP Welcomes New Team Members

MPP are pleased to welcome two new members of the team based at our head office, Joe & Snigdha. They are welcome additions to our data team supporting our client managers with additional & improved insight for help our clients buy better.

Volunteering Days

MPP have launched new employee benefits for the remainder of 2026 & beyond, including a dedicated day allocated to volunteering.

Look out over the coming months to see what our guys have been up to help out in local & wider communities.

Celebrating Success Beyond MPP

Away from our working day we just wanted to give a huge well done to Sinead in our teams who as assistant coach retained the Challenge Cup at Wembley Stadium for Wigan Warriors.

NACC Seminars

MPP have been on the road with The NACC and have joined them at a number of seminars over the summer months. A highlight was NACC @ Billingsgate Market where we got a tour of the market & CJ Jackson gave us a hands-on demo which included letting us have a go at filleting our own fish ready for lunch....yummy.



Food Related Dates for your DIARY

Sourdough September

Celebrate the art of
slow bread - nurturing starters
and sharing crusty loaves with loved ones!

26th September - British Food Fortnight

Celebrate the best of Britain's
food and drink, showcase local
producers and seasonal ingredients!

1st October - World Vegetarian Day

Celebrate the health,
environmental, and ethical benefits
of vegetarian dishes!



Helping you buy better



www.mypurchasingpartner.co.uk