

**UK Key Market Movers (CPI)**

The Consumer Price Index (CPI) is a key measure of inflation in the UK. Movements in CPI give a high-level overview of the key categories experiencing inflation. Below is a monthly snapshot of the top food commodity price inflation movements impacting the UK. The data is from Office for National Statistics (ONS).

Item	Percentage Change over 12 months
Milk, cheese and eggs	2.3%
Oil and fats	6.9%
Breads and cereals	3.3%
Vegetables	1.1%
Meat	3.6%
Sugar, jam, syrups, chocolate and confectionary	7.6%
Fish	-2.2%
Fruit	3.3%

**Inflation Figures**

The Consumer Prices Index (CPI) rose by 3.5% in the 12 months to April 2025, up from 2.6% in the 12 months to March 2025. Food and non-alcoholic beverages prices rose by 3.4% in the 12 months to April 2025, up from 3.0% in the 12 months to March. The upward effects came from meat, mineral water, bread and cereals, sugar and jam. The downward effects came from vegetables, milk, cheese and eggs.

The Foodservice Price Index (FPI) is now at 2.0% in March 2025 vs 1.8% the month before.

Latest Inflation Figures as of December 2024*:	
Foodservice Price Index (FPI) in January	2.0%
Food Price Inflation (CPI)	3.4%
Retail Price Index (RPI)	4.5%
Consumer Price Index (CPI)	3.5%
Producer Price Index (PPI)	Not released

\*Source: Office for National Statistics (ONS), Trading Economics

## Fruit and veg

There is expected to be a three-week delay to the start of the South African lemon season due to heavy rains and severe flooding, which has led to market supply issues.

There have been melon availability issues following poor weather conditions during the Central American season, however the transition to the Spanish crop is underway.

We are nearing the end of the British parsnip season and will be switching to Spain, however there may be challenges due to heavy rains during the growing period.

American sweet potato harvest is down around 40% on a standard year due to poor weather during the growing period. This is likely to impact the market until August.

As we approach the end of the British carrot season, we are starting to see some quality issues. Suppliers have recommended storing carrots at a low temperature to maintain shelf life.

Isle of Wight tomatoes are available and are great quality.

We recommend eating in season and switching from winter crops such as root veg to summer crops, such as salads. The UK lettuce season started early due to the warm weather and our core lines have now moved to British supply.

## Meat

The beef market is up 45% year on year (May 24 to May 25), and there has been a 27% increase from January to May this year. Demand is still strong, and cattle availability is reducing. We've seen pricing settle at around the unprecedented mark of 700p/kg deadweight for the last couple of weeks, but indicators still suggest risk of further inflation.

Availability pressure on chicken is still present as stocks try to recover from cases of Avian Influenza (AI) in the UK and Europe. Availability is still tight as they look to recover from a more significant loss of birds to AI this year, and demand remains strong for UK poultry domestically. Availability challenges should start easing as we move into the summer, but this is yet to be reflected in pricing.

Prices of turkey haven't reduced post-Christmas as they traditionally do. Producers were impacted by the same AI challenges as chicken, and some are moving into chicken due to the better growth rate and ability to recover from AI shocks quicker. With less turkey producers and tighter availability both in the EU and UK, pricing is impacted.

We are starting to see pork inflation. This is a seasonal trend which is mainly impacting sausages, driven by warm weather as we approach barbeque season. Our pricing remains competitive with our core supplier of sausages. Pork in general is still a very cost-effective option when compared to beef.

We are still recommending reducing beef consumption in favour of more cost-effective options such as poultry and pork.

## Dairy

Milk farmers have been impacted by the April NI increases with their already tight bottom lines being stretched beyond their limits in many cases.

Furthermore, bulk cream has fallen in value throughout 2025 meaning milk processors earn less through the process of skimming. There is some optimism in the market as milk deliveries soared at the start of spring.

Avian flu has hit Europe hard, with cases continuing to rise, causing egg price increases. Since the UK isn't self-sufficient in egg production and relies on imports to meet demand, supply has become very tight, with any spare capacity being expensive. If more cases of AI are detected, egg prices are likely to increase further.

## Grocery

Global pepper prices are projected to rise in 2025, particularly for black pepper. This increase is due to a combination of factors, including decreased production and increased demand. Specific reasons for the price increase include supply chain disruptions, unfavorable weather conditions, and a growing appetite for pepper in various sectors like food processing and nutraceuticals.

The rise in cocoa prices is largely due to a global cocoa shortage, which has persisted since early 2024. Disease pressures, climate change and extreme weather have ravaged crops in West Africa, which contributes around 80% of the world's cocoa output. Despite hopes for a better crop in the 2024/25 season, cocoa prices look set to remain high in the medium term due to supply-side constraints and firm demand.

## Fish and seafood

Sea Bass is severely constrained by last year's mortalities and reduced planting, with all size grades affected.

The Salmon market has stabilised after a period of uncertainty. Improved fish health and reduced overseas demand mean salmon is a good choice this summer.

Native flat fish are returning to prime quality, such as lemon sole, which will be in excellent condition from July onwards – especially Cornish fish.

Cod and haddock are under quota pressure with volatile pricing. Scottish and Icelandic fish are the main sources, though both are limited.

Coley prices have risen but still represent strong value. It is ideal for fishcakes, goujons, or pies.

Hake supply is stable, but pricing reflects its increasing popularity. It is now a premium item in many markets.

Scottish monkfish is excellent quality and is a great sustainable option for menus.

Coley and Alaskan pollock should be looked at as an alternative to the volatile whitefish on menus in the coming months.

Cornish sole is at peak condition. It is economical, underutilised, and ideal for summer dishes. Plaice are also fully in season.