

Market Update May 15 2023

Fruit Update

- Apples Apple pricing is steady for the most part, with Honeycrisp the only one starting to rise due to lower pack outs
- **Strawberries** The rain last week in Cali has caused some rain related quality issues
- Variety Berries Blueberries are doing well but blackberries and raspberries are still a struggle
- **Citrus** –Pricing is starting to climb due to slower packing. Suppliers are trying to keep enough supply to carry through the season
- **Stone Fruit** Peaches and Apricots are starting with Nectarines soon to follow
- **Grapes** Green and Red grapes are gapping and pricing is very high for the imports that are available
- **Cherries** Cherries will be here later this week. Picking has been slow as the fruit has not finished coloring but we should be hitting good volumes close to Memorial Day







Fruit Analytics

- Produce sales across the US increased again but at a more modest rate with inflation slowing down
- Produce sales increased 1.3% across the department with unit sales decreasing 1%
- In fruit both dollars and units declines by about .5%
- In terms of dollars, grapes and berries led the charge with a growth of 2.3% and 1.9% respectively





Veg Update

- Lettuce Prices are still high but leveling out a bit as all production is in Northern Cali. Fair quality
- **Celery** Prices have climbed but supply should stay steady
- Broccoli & Cauli Broccoli is coming into better volume and quality while Cauli is settling at current levels
- Onions Green Onions continue to have quality issues but Vidalia's are in the building and looking good after some early season struggles

Prices are still higher than normal for this time of year but Cali veg is starting to come down little by little

- **Peppers** No change to the pepper market this week and colored and green are available
- **Asparagus** Local WA Asparagus is going and the quality is great with medium sized stalks
- **Tomatoes** Tomato supplies have been heavy with great deals on promotions
- **Brussel Sprouts –** Quality has been a struggle which has led to less supply
- Artichokes Northern Cali has started up and the quality is excellent



Vegetable Analytics

- Vegetable inflation shows a bit more than fruit inflation with a dollar increase of 3.2% and a unit decline of 2%
- Potatoes had a sharp increase in price as volume declines with a 12.3% increase followed by lettuce at 7.9% increase and Onions at 5.3% increase
- US shoppers have started to return more to restaurants rather than eating at home, which has hurt traditional grocery sales
- Total produce inflation has slowed to 2.3% through the last 16 weeks









Organic Update

- Apples All varieties are going strong and will continue through the summer. Bagged Galas and Fuji are a great variety to promote
- **Berries** Strawberries and blueberries are available with raspberries and blackberries being very tight
- **Potatoes** Potatoes are very hard to come by and will be like that until new crop
- Onions
 – Quality is starting to decline a bit as the crop ages
- **Cauli and Broc** Pricing will start to get better as Cali warms up this week
- **Celery** Lots of insect and disease pressure is leading to high prices and low availability
- Lettuces Limited supplies and high prices as Cali tries to catch up from the weather issues
- Citrus- Most OG citrus is done for the time being
- **Pears** Anjou's are the last pear standing with good quality for the next few months
- **Tomatoes –** Good availability and costs will be good enough to promote the next few weeks





- **#2 Green Avocados** Plenty available and the larger size has a great price on them
- Cactus Leaf Good quality product with tender leaves
- **Peppers** Great quality on Jalapenos with good supplies for the next few weeks
- Mexican Gray Squash Medium sized with decent quality and some material defects
- **Medium Roma Tomatoes** Market is steady with decent quality. Supplies should stay steady until Mid April when they move out of Nogales
- Maradol Papaya– Good quality with ready to eat color and taste
- Kent Mangoes– Quality and flavor are excellent until the season passes its peak in a few months
- **Epazote** Very pungent taste and great for cooking in authentic Hispanic foods







Jicama

- Jicama is a member of the potato family
- They can weigh up to 50lbs but should be harvested when they are under 5lbs
- Grows on a vine and is native to Central America and Mexico
- Has a sweet and starchy flavor that does not turn brown when cut
- Often cooked in soups or stir fry's, but can also be eaten raw with salt, lemon juice, and chili powder
- The root can be eaten but the rest of the plant is very poisonous

