



On the **Boil**

NOVEMBER 2024

Helping you buy better

Fresh ideas

to help you make good buying decisions

In this issue...

Darker nights mean it's time for comfort

Using up your pumpkins and squashes

Exciting news about our new partnership



MY
PURCHASING
PARTNER

By Buyers Edge Platform

On the Boil

OCTOBER 2024

Fresh ideas

to help you make good buying decisions

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Call your MPP contact for some very special prices...

My Purchasing Partner are one of the leading independent purchasing companies in the UK. We leverage our buying power to negotiate national terms for our local clients without compromising on service or quality.

If you want great products at even better prices, feel free to contact us on:

info@mypurchasingpartner.co.uk
or 0800 1216440

Thank you for your continued support.

Market News

Summary

Year-on-year inflation eased to 2.8% in August - the 14th straight month of decline - but the latest Foodservice Price Index (FPI) shows a 0.5% on a basket of goods, mostly fuelled by a rise in the price of beverages, not including alcoholic beverages. Mineral waters, juices and soft drink prices remain particularly high..

Food

The dairy market is facing increased pressure, particularly on products like butter, milk, and cream. Butter prices have surged due to heightened demand for dairy fats. With the supply of butter-fat limited across the EU and lower milk intake affecting production, we're seeing significant cost increases that are likely not to ease until the Spring flush.

Packaging

The packaging industry is a dynamic and essential sector, with the demand closely linked to consumer behaviour and market trends. As of April 2025, there is expected to be rises in packaging costs due to the packaging tax rise in line with CPI inflation for 2025/2026.

Staff

As a result of the recent budget the Chancellor announced that there will be an increase to the National Insurance rate for employers as well as an increase to the Minimum Wage which will have knock-on effects to Employer staffing costs.



Did you know...

**WE HAVE
2000+**

sites in the UK from large groups to independent sites.

**WE HAVE SAVED OVER
£35.5m**

for our clients since our inception in 2012.

**THE AVERAGE SAVING PER SITE IS
10.3%**

based upon a range of products and services across all sectors.



Meet your Team...



How long have you worked in the industry?

I've worked in wholesale foodservice for 25 years.

Which sectors do you specialise in?

Hospitality and Contract Catering.

What is your favourite cuisine?

Italian.

What is your favourite dish?

Roast Beef Dinner with crispy roast potatoes.

What is your favourite drink?

Dark rum and coke.

What product should every client know about?

Yorkshire Tea.

How do you spend your free time?

At the gym doing a class or swimming.

What is your top tip for purchasers?

If you don't ask, you don't get.

Favourite film:

Charlie and the Chocolate factory (the original).

Favourite type of music:

Can listen to most music just not heavy metal.

Best place in the world is:

Cornwall on a nice day.

Early to rise or late to bed?

Early to rise.

What motivates you to do things?

Life is short, make the most of every day.

One thing that people may not know about you:

I love adventure - white water rafting down the mighty Fraser River in Canada was fabulous!

Favourite motto:

Good Friends, Good Food, Good Times!

BUYER'S EDGE PLATFORM - OUR NEW PARTNERSHIP

Just in case you missed the news, we're delighted to have joined Buyers Edge Platform (BEP) as they expand into Europe. MPP are the fastest growing purchasing company in the UK, and now that we have joined forces with BEP, we are part of the largest procurement and technology company in the world. This is great news for our clients and the UK market, where even better economies of scale and new innovations will be on offer to help our clients buy better.

MPP Founder, Ray, explains more, "From the very first conversation with Buyers Edge Platform, it was clear we shared the same vision and values. We are both people focused businesses that always put the customer first. Combining our UK market knowledge with Buyers Edge Platform's technology and buying power

will create the perfect environment to help our customers to thrive. We are excited to have joined the most powerful network in the foodservice industry and to share the opportunities this brings!"

"We had a great team night out in London with some of our new BEP colleagues and showed them the sights of London on a red bus tour!"



NACC CONFERENCE

The MPP team attended The National Association of Care Catering (NACC) conference and awards gala dinner in October. The NACC unites and supports everyone working in and associated with the dynamic area of catering in the UK care sector.

The awards gala dinner recognises the dedication and hard work of those who support the care catering sector and is incredibly important to us as it's a true celebration of their impact and commitment.



MPP's Sam Tippins receiving our certificate as Premier Partner from the NACC.

SCHOOLS - Let's talk and get prepared for January!

There's only a few weeks before Christmas and the new year - so we are here to help you prepare.



Now is the perfect time to talk to us about your future plans so we can prepare together and ensure that you get the best prices for the perfect menu! We'll share last order dates for Christmas and first order dates for the new year very soon - look out for these!

Let's work together to ensure a smooth, stress-free return to business in the new year. No last-minute rush, no panic, thanks to teamwork with the experts.

DATES FOR YOUR DIARY NOVEMBER – DECEMBER

November

3RD WORLD SANDWICH DAY
9TH BRITISH PUDDING DAY
14TH WORLD DIABETES DAY
28TH THANKSGIVING IN USA

December

2ND ENGLISH BREAKFAST DAY
5TH PIGS IN BLANKETS DAY
15TH LEMON CUPCAKE DAY
21ST KIWI FRUIT DAY

Darker nights means it's time for comfort!

The clocks have gone back, the nights are dark and many are looking for comforting options. It's not quite hibernation, rather a time to make comforting choices about food and drink options.

Here are just a few of our winter favourites that everyone will love!

Comforting familiar food

From warming soups to pasta bakes and meatloaf, hot chocolate and winter stews to fruit pies - we recommend embracing the trend for nostalgia and traditional winter fare. Serving time-honoured favourites is comforting and can deliver cost effective options for savvy-purchasers as they often use locally sourced, seasonal ingredients. They create great, on trend social media images too!



Don't forget the pine

Another trend this year is the humble scent of pine - and what better time to relish this than as we head towards the festive season. Include pine needles in ice cream and cocktails, blitz with sugar to be used in bakes and toppings, infuse in hot water to make a refreshing drink or add to salt for a seasoning boost. You may wish to consider foraging for pine too!

A GUARANTEED HIT OF HAPPINESS

it's waffle time!

Welcome to waffle heaven. Sweet or savoury - full on or understated - you can pretty much do anything with a waffle and it always delivers an instant hit of happiness!

For waffle-design inspiration, check out Wafflemeister for seasonal inspiration.



Halloween waffles!



Waffles with toppings!

And in the words of Wafflemeister "the only limit to waffle fun is your imagination!"
Wafflemeister are listed with all core suppliers.



Drinks are retro too!

Retro drinks are making a comeback too this winter. Just as with food, consumers are looking for comfort and nostalgia in their drinks. Childhood favourites and old-fashioned flavours remind us of simpler times - and the more familiar they are the better! Dandelion and Burdock, old-fashioned lemonade, ginger ale...



...and alcoholic beverages are on the menu too. Snowballs, port, sherry - anything that feels familiar and comforting. And the drink to watch as we move into 2025 is Japanese sake.

Cheers!

BUY BRITISH Fruit & Vegetable update

It's Great British Apple Season:

Current crop favourites include Zari, St Edmund's, Pippin, Gala, Cox, Lord Lamborne, Laxton's, Fortune, and Egremont.

Also look out for:

Pumpkins & Mixed Squash, Brussels Sprouts

Brassicas: Cabbage, Cauliflower, Kale, Cavolo Nero.

Leeks, Carrots & Parsnips.

Chantenay Carrots, Celeriac.

Onions, Salad Greens.

UK Pears.

Be aware:

Potatoes: Supply is good right now but blight risk and cooler weather could affect quality later in the season.

Tenderstem Broccoli: UK supply ending
Mandarins & Easy Peelers: Early Spanish varieties are smaller but taste excellent.

Lemons: Smaller fruit due to dry conditions in Southern Africa.

Blueberries: Tight supply as UK and imported volumes decrease.

Pumpkins are a type of winter squash, traditionally with large, rounded, orange fruits. The use of the word “pumpkin” is thought to have originated in North America, probably from the word for melon, or the native word for round.

Pumpkin is fairly low in calories and very low in fat. They are an excellent source of vitamin A, as well as vitamin C, potassium, and phosphorus.

Pumpkins can be roasted or used in a wide range of savoury and sweet dishes. From pumpkin soup to pumpkin pie, or stir cubes of sweet, fried pumpkin into risottos or curries before adding fragrant herbs such as sage or thyme, or warming spices such as ginger. You can also roast the seeds of some varieties, to eat as a healthy snack.

Our top tip

If you've created Halloween decorations, don't throw away the rest of the pumpkin: use every part as food - from the flesh to the seeds.

Pumpkin works well in a loaf cake or cheesecake. For an authentic North American touch, drizzle these with maple syrup or maple icing!

To store pumpkins, grate the flesh and discard the skin and seeds. Grated pumpkin flesh can be frozen and stored for up to 6 months.

Pumpkin Spice French Toast Casserole

This North American recipe is an indulgent, warming breakfast option with a twist!

Serves 8 • Prep and Cooking time 1 hour 5 mins

Ingredients

For the Casserole

- 1 tablespoon unsalted butter, at room temperature
- One 1-pound loaf Italian-style bread, sliced 1/2-inch-thick
- 4 large eggs
- 1/3 cup sugar
- 2 tsp pumpkin pie spice
- 1 tsp pure vanilla extract
- 1/2 tsp salt
- 2 cups whole milk
- 1 cup cream
- 1 cup pumpkin pie puree (not pure pumpkin puree)

For the Brown Sugar Crumble

- 3/4 cup packed light brown sugar
- 1/4 cup plain flour
- 1/4 tsp salt
- 8 tbsp unsalted butter, cut into cubes
- 1 cup chopped pecans (optional)

Method

1. Grease a casserole dish with butter. Arrange the bread slices over the bottom, overlapping slightly.
2. Whisk eggs, sugar, pumpkin pie spice, vanilla and salt until smooth. Whisk in the milk and cream.
3. Pour mixture over bread slices. Cover dish and refrigerate for 8 hours.

For the brown sugar crumble:

1. Whisk together brown sugar, flour and salt.
2. Add the butter and work in until the mixture is crumbly. Mix in pecans (if using).

To assemble:

1. Dollop pumpkin pie puree over the bread slices and sprinkle the crumble evenly on top.
2. Bake at 180° for 45 minutes until browned and custard is set. Rest for 10 minutes before serving.





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What we do:

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- Cloud Security including Endpoint Protection
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- Structured Cabling Solutions
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- Voice over IP Phone Systems (VoIP)

Our clients

- Procurement and Supply Chain
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- Industry, including Manufacturing and Warehousing
- Care Homes and Independent Living
- Bio-Tech
- Security Services to Local Government
- Construction
- Recruitment Agencies
- Plant Hire
- Clubs
- Funeral Parlours

Case study:

Our client needed better protection against virus and malware attacks. We recommended a two-pronged approach delivering virus and malware protection as well as a robust backup solution.

The client hesitated due to their opinion that the antivirus and antimalware solution was not required, but did approve the backup solution. A few months later, they were hit by a crypto locker virus that took down their entire system.

Thanks to the backup strategy deployed, the client was up and running in no time with minimal disruption. After the attack, the client agreed to implement our two-pronged approach to security, which has stopped numerous attacks on their system."



New and existing clients enjoy free:

- Surveys
- Advice on System Improvements
- Guidance to meet current legislation

Solutions • Project Management • Maintenance

Contact My Purchasing Partner to find out more!