



A very warm welcome from all the Valimex team for what's shaping up to be a really exciting 2023 here at Valimex.

In our monthly newsletter we will be reporting on seasonal produce, new products coming through and a report the best in season ingredients to have on your menus.

As always our team are on hand to support you, so please get in contact us at sales@valimex.co.uk, Please also look at our Instagram page @valimexltd for daily updates on what's coming in and other new products.

Our Minus 8 vinegar range is currently available with a few new additions on their way from Canada soon.

We will be adding to our list of dry & ambient ingredients over the coming months, so please keep an eye out and do let us know if there is anything you would like us to stock.



We are pleased to announce that we have recently undergone our annual BRC audit achieving the highest grade of AA status.

The British Retail Consortium is an independent food safety accreditation. It is recognised globally as proof that high food safety standards are in place.

A huge well done to all the team on keeping the Valimex standards high.

January Produce Report



We see a good supply of citrus coming through from the continent.

Blood Oranges are now eating very well with good pigmentation.

Leafy Clementines are looking and tasting sweet, Spanish Chocolate Oranges are also available.



January King Cabbage is now in season, it is a hybrid of Savoy and White Cabbages. It has been grown in the UK since 1867. We are seeing plenty of variegated kales coming through from Chris Molyneux in Lancashire and also Caval Nero.



January Produce Report



Dutch Cherry Vine & Spanish Beef Tomatoes are in good supply and exceptional quality.

Varieties like 'Romantic' have a good depth of flavour.

January marks the return of the much celebrated Yorkshire forced Rhubarb.

This growing process is a very laboursome process starting with the crowns that are grown for 2 years outdoors and then transferred inside and grown in the dark.

It is picked by candlelight, this stops photosynthesis from occurring and produces a ruby red stalk of extra sweet rhubarb.

Coming next month

Next month, the Valimex team will be attending Fruit Logistica which is one of the largest fresh produce exhibitions in the northern hemisphere.

We will be on the look out for new growers and producers and also seeing some of our long standing grower relationships.

Full report next month along with more new producers and growers that will be working with us over 2023.



8|9|10 FEBRUARY 2023, BERLIN