

SPOTLIGHT

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Unleashing Potential,
Transforming Futures

WHAT'S IN SEASON



The Jordanian stone fruit season is now in full swing, bringing fresh peaches, nectarines, and plums to the market. Early harvests are showing excellent flavor, vibrant color, and firm texture.



Egyptian Valencia oranges are nearing the end of storage, with African arrivals offering moderate brix and acidity. South African lemons are in their final phase, while Turkish fruit is expected soon, though early lots may lack internal quality.

SEASONAL EXOTICS FOR YOUR MENU

Mangosteen

(Thailand)

Delicate, floral-sweet flesh encased in a deep purple shell – a royal fruit with subtle acidity that elevates plated desserts or chilled starters.



Yellow Dragon Fruit

(Vietnam / Ecuador)

Striking golden skin with spiked scales and a sweet, juicy interior – less acidic than the pink variety, ideal for bright summer pairings.

Pair chilled mangosteen segments with a lime-mint granita or coconut espuma for a tropical amuse-bouche. Use yellow dragon fruit in citrus-forward ceviches or serve raw with a drizzle of local honey and fresh thyme for an elegant first course.

The Taste of Place – A Citrus Story

Not all oranges are created equal – and where they grow shapes how they taste. In the sun-drenched groves of South Africa, citrus develops a bold, perfumed aroma and thick, oil-rich peel – a dream for zesting, roasting, or brûlée finishes.

Meanwhile, Egypt's longer growing window yields fruit with higher juice volume but a softer, subtler profile – perfect for balanced reductions or fresh-squeezed service.

Then there's Spain, where cool Mediterranean nights and mineral-rich soil craft citrus with elegant acidity and floral lift – ideal for garnishes, cocktails, or raw segments that sing on the plate. Just like wine, citrus speaks the language of its land – and chefs who listen, plate with precision.



Our **local farming** partners continue to deliver excellence even as temperatures rise:

- Cucumbers, Capsicum, and Eggplants are coming strong from UAE greenhouses, maintaining premium freshness and great farm-to-market lead times.
- Leafy Greens & Herbs from local hydroponics continue to perform well in both quality and yield.



for more details please talk to your key account manager