



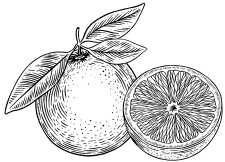
When seasons shift, opportunity ripens — in every crate, every slice, and every serving.

🍊 The Citrus Sunrise & Stone-Fruit Symphony

The October horizon glows with citrus hues and stone-fruit blush. As South Africa's citrus season gently closes, Egypt steps forward with its early navels—radiant in color, firm in rind, and perfectly balanced in sweetness.

Meanwhile, down south, the first South African peaches and nectarines peek into the market, their golden tones and gentle aromas promising the flavors of summer ahead. This is the moment chefs wait for: a seamless transition of origins, flavors, and textures, ensuring uninterrupted freshness across menus.

🍏 Apples & Pears : European apples continue to dominate with bright polish and crisp bite. Fuji and Gala from Italy show deep color, while Serbia's varieties sustain a steady flow through November. South African and Chinese pears maintain momentum, offering reliable supply and flavor range.



🍊 Oranges & Navels: The last of South Africa's oranges continue to display excellent juice content, while Egyptian navels are readying for harvest with superior color and sweetness. Early samples signal a promising start for consistent supply through winter.

🍊 Mandarins & Lemons: Australian mandarins hold strong in flavor and juiciness, extending into late October. Egyptian lemons gain traction, meeting high kitchen demand for zest, dressings, and beverages.

🍇 Grapes: American Sweet Globe and Autumn Royal varieties remain vibrant and uniform. Australian crops, now in pre-season testing, look set to enter by mid Nov expect larger berries and cleaner clusters.

🍓 Berries: Australian berries remain the star of the season, boasting exceptional Brix levels and longer shelf life. Egyptian berry season is on the horizon—initial volumes expected to bridge demand by early November.

🍑 Stone Fruits: South Africa's first early-harvest peaches and nectarines are arriving. Small in volume, big in flavor—they mark the start of an exciting fruit chapter leading into the festive months.

Chart Busters

Egyptian Navel Orange



Early arrivals bursting with sweetness, ideal for juices & menus.

Australian Berries



Perfect Brix balance dessert and beverage hero of the week.

South African Stone Fruits



Early peaches & nectarines add color to buffets & displays.

Italian Gala Apples



Rich color, crisp bite, and reliable consistency.

American Globe Grapes



Premium clusters for platters, brunches, and cheese boards.

Editor's Note : October's second act is all about balance — the tang of citrus, the sweetness of stone fruit, and the consistency that defines our supply chain. At NRTC, we move with the rhythm of the fields and the pulse of our partners, ensuring that what's seasonal is always sensational.

Coming Up in Next Edition: Egyptian Citrus in full swing · Stone Fruits peak mid-November · Grapes shift to Australia · Brazilian Melons steady · Berries move from Australia to Egypt
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