



CGA Prestige **Foodservice Price Index (FPI)**

Snapshot Report - July 2025

Your source for accurate data, analysis and
insights into today's food prices.

Monthly Snapshot..

Executive Summary

The FPI for July 2025 indicates a continued rise in food and beverage costs for the UK hospitality sector, with the overall basket increasing by 0.4% month-on-month and 3.7% year-on-year. This trend aligns with broader global market movements, as evidenced by the FAO Food Price Index, which rose by 1.6% from June to average 130.1 points. The global increase was primarily driven by higher international prices for meat and vegetable oils, which outweighed declines in other commodity groups.

External market conditions further underscore these inflationary pressures. The average Brent Crude Oil price increased to £52.55 in July from £51.46 in June, signalling higher energy and logistics costs. Currency exchange rates showed a slight strengthening of the pound against both the US Dollar and the Euro, with the pound to dollar rate moving from 0.73 to 0.74 and the pound to euro rate from 0.84 to 0.86.

Inflation Ups & Downs against June..



Analysis of key categories reveals that nine of the ten major categories experienced month-on-month inflation, while nine were also in year-on-year inflation. The Oils & Fats category saw a substantial annual increase of 6.7% and a monthly rise of 1.6%, driven by global demand for palm, soy, and sunflower oils. Similarly, the Coffee, Tea & Cocoa category recorded significant year-on-year inflation of 9.2%, largely due to supply constraints for Robusta coffee beans and volatility in the cocoa market.

While most categories faced upward pressure, the market showed some exceptions. The Vegetables category experienced a 1.2% year-on-year reduction in prices due to favourable conditions for crops such as potatoes in Europe. In contrast, the Fish category saw a monthly price decrease of 0.7%, despite ongoing supply challenges for species like cod and haddock.

The hospitality sector continues to navigate a complex and persistent inflationary landscape. A confluence of factors, including global commodity price volatility, climatic events, and broader economic pressures, requires a highly proactive and adaptable approach to procurement and supply chain management. Maintaining agility in sourcing and menu planning is therefore critical for businesses seeking to mitigate rising costs and build long-term resilience.



Prestige Purchasing are a leading expert in Value Chain. We provide knowledge, insight, and practical support to hospitality and foodservice businesses. We improve profitability by improving the way in which our clients source and manage what they sell.

Our services are tailored to allow us to assist businesses of any scale in the sector. Offering a bespoke consultancy based model we offer services contextualised in the statements below for our clients.

Supply Optimisation

For growing businesses that have not yet established a mature supply chain function we provide outsourced services that deliver profit improvement through the application of best in class techniques, using our team of experienced and capable buyers.

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Procurement Transformation

For established businesses that have yet to establish "strategic procurement" and wish to introduce national, regional or global supply arrangements, often establishing their own team to develop and maintain them.

Procurement Support Services

A portfolio of services to support fully established procurement and supply chain teams in their mission to add value to their organisation. Services include Insight, Training, Analytics and Benchmarking.

Our services are 100% Transparent FIXED fee based and deliver between 2 and 7 times return on investment all backed up with financial guarantees.

We do not aggregate volume with other operators and build each project or service bespoke for each of our clients' needs delivering the maximum benefit to our clients bottom line.

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CGA by NIQ provides definitive On Premise consumer intelligence that reveals new pathways to growth for the world's most successful food and drink brands. With more than 30 years of best-in-class research, data, and analytics, CGA by NIQ provides the Full View™.

CGA by NIQ works with food and beverage suppliers, consumer brand owners, wholesalers, government entities, pubs, bars, and restaurants to protect and shape the future of the On Premise experience. Using the most complete and clear understanding of measurement and insights, CGA by NIQ provides a competitive edge to guide winning strategies for On Premise businesses.

NIQ was founded in 1923 and is an Advent International portfolio company. For more information, visit NIQ.com or www.cgastrategy.com.

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