



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

Snapshot Report - August 2025

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

Monthly Snapshot..

Executive Summary

The Foodservice Price Index (FPI) for August 2025 shows that food and beverage costs for the UK hospitality sector continue to rise, with the overall basket increasing by 0.4% month-on-month. This marks the fifth consecutive month of price increases, bringing the FPI to an index of 150.1. The year-on-year inflation rate stands at 3.6%, representing a minor fall of 0.1% from July.

This trend persists despite some signs of stabilisation in global commodity markets. The FAO Food Price Index (FFPI) remained virtually unchanged from July, averaging 130.1 points, as declines in the cereal and dairy price indices were offset by increases in the indices for meat, sugar, and vegetable oils. While the FFPI was 8.4 points (6.9%) higher than in August 2024, it remained 30.1 points (18.8%) below its peak reached in March 2022. Furthermore, external pressures on energy and logistics saw a slight easing, with the average Brent Crude oil price falling from £52.55 in July to £51.87 in August. The pound also strengthened modestly against the US Dollar and the Euro, with the average exchange rate moving to 0.743611 and 0.866072, respectively.

Inflation Ups & Downs against July..



Despite these external market signals, the UK hospitality sector continues to feel significant pressure at a category level. Several key categories experienced notable increases, with Oils & Fats up by +6.2% year-on-year and +0.8% month-on-month, driven by robust international demand for palm, sunflower, and rapeseed oils. The Coffee, Tea & Cocoa category also continues to see costs surge, with a year-on-year inflation rate of +9.4%, as a result of global supply constraints and weather concerns. The Meat & Poultry category recorded a further price rise, with a +4.0% year-on-year increase, bringing the FPI for this category to 151.0, as the FAO's Meat Price Index reached a new all-time high.

However, some categories demonstrated more stability or even a decline. The Fruit category saw a modest +1.3% year-on-year increase but a month-on-month decrease of -3.3% due to seasonal dynamics. Most notably, the Vegetables category experienced a -1.7% year-on-year reduction, reflecting the start of the seasonal crossover with plentiful late-summer produce.

While the market shows some complexity, the overall picture for UK hospitality is one of persistent cost inflation. A proactive and adaptable approach to procurement and supply chain management remains critical for businesses seeking to mitigate these 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 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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