

Supporting sustainable farming and the farmers behind it

Valimex

than expected;

KEEPING CLOSE DIALOGUE WITH THEIR PARTNER GROWERS IS AN IMPORTANT PART OF THE DAY-TO-DAY OPERATIONS AT VALIMEX. CHATTING PLANTING CYCLES, EXPECTED HARVESTS. **NEW VARIETIES AND** POTENTIAL PROBLEMS KEEPS THE VALIMEX TEAM ABREAST OF ANY CONDITIONS THAT MAY AFFECT SUPPLY TO VALIMEX CUSTOMERS.

VALIMEX FARM VISIT

SEDDON & SONS

SEDDON & SONS, BASED IN THE HEART OF LANCASHIRE, IS ONE OF THE UK'S LEADING GROWERS OF LEEKS, WITH AROUND 200 ACRES DEDICATED TO THE CROP. THE FAMILY FARM, HEADED BY GARY AND HIS SONS, GROW LEEKS ON THE FERTILE SOIL OF THE WEST LANCASHIRE PLANE. THEY HAVE BEEN FARMING IN THE AREA FOR MORE THAN 5 GENERATIONS AND GROWING LEEKS FOR MORE THAN 50 YEARS.





Weather, and the impact it has been having on harvest, has been a key subject over the past couple of weeks. Lucky for Lancashire growers, Sales Director Dan Whitmore explains, that – although conditions have been challenging – the region has seemed to have fared better

"It's pretty remarkable, really" says Dan, "given this unprecedented dry and extremely hot spell we have seen – which came straight off the back of one of the warmest and driest springs on record. Our partner growers in Lancashire, reported whilst they have suffered from the heat, they are doing okay. The ground hasn't reached as extreme temperatures as other UK areas; there hasn't been a huge loss of plant life and harvest is looking good. Yes, water is a challenge, there's not enough of it, so careful irrigation is key. That is a nationwide issue – water infrastructure really needs attention for many growers. But so far, it seems Lancashire has fared well"



Gary's great-grandfather first worked the rich soils of Martin Mere, growing fresh produce for local markets. Eventually, he moved to the village of Holmeswood - where the family's farming legacy continues to thrive to this day. When Gary and Margaret were first married, they rented a small holding in Maghull, approximately II miles from the current site, growing potatoes and leeks. In 1984 Gary and Margaret had the opportunity to rent, and then subsequently buy the farm opposite his father. The family began to specialise in growing leeks and over time, their three sons, Paul, Richard and James, joined the company, bringing unique strengths to the family business.

The involvement of Paul, Richard and James marked a period of growth, innovation, and renewed energy for Seddon & Sons. With fresh ideas and modern approaches, the farm expanded its operations, introduced improved production techniques, and invested in sustainable, recyclable packaging.

Today, the family continues to build on generations of experience, united by a shared passion for producing some of the best leeks in the country.

Leeks are a labour-intensive crop, requiring careful attention throughout the growing and harvesting process. For the early production of the leek season the first plants are raised in Morocco, without using any herbicide, and arrive in Lancashire in March where they are immediately planted into the fields. The young plants are covered with 'Growtech'



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to protect from light frosts and help keep the plants warm to ease the transition from warmer soils. The fast-growing summer leeks will then be harvested in late June / early July.

Seddon and Sons also have their own nursery, drilling their own leeks in April. These are grown to the size of a spring onion and can be planted from mid-June. The farm then continues planting several different varieties of leeks (a combination of varieties based on biodiversity, soil types and localised weather patterns) until mid-July. These leeks are slower-growing than their summer cousins, and enable a best quality, consistent harvest for an II-month calendar season.

While some early-stage preparation is mechanised, the final grading and sorting at Seddon & Sons is still done by hand to ensure high standards. The structure and delicacy of leeks demand a personal touch, and the family place great value on the skill of their team. In recent years, the company has focused on building a reliable seasonal workforce, ensuring that both quality and supply are maintained throughout the season.

Seddon & Sons has also invested in sustainable packaging solutions, opting for recyclable and moisture-resistant materials that maintain freshness and extend shelf life. These improvements reflect a commitment not only to the product but to the environment and expectations of their customers.

With year-round supply, consistent quality, and a drive to raise the profile of British-grown leeks, Seddon & Sons continues to set a benchmark in the category. Their work highlights just how British producers can lead the way with innovation, craftsmanship, and care.

MOLYNEAUX KALE COMPANY

MOLYNEUX KALE COMPANY IS A FAMILY-RUN FARM BASED IN SOUTHWEST
LANCASHIRE, KNOWN FOR GROWING A
VARIETY OF SPECIALIST LEAFY GREENS
INCLUDING KALE, CAVOLO NERO, CHARD,
AND SPRING GREENS. WITH DEEP FARMING
ROOTS STRETCHING BACK GENERATIONS,
THE MOLYNEUX FAMILY'S SKILL LIES IN
COMBINING TRADITIONAL EXPERTISE WITH
MODERN TECHNIQUES.

One of the company's standout features is its ability to supply kale year-round, thanks to a unique combination of favorable local climate, carefully selected seeds, and well-planned sowing schedules. This reliable availability makes them a valuable supplier for chefs seeking high-quality, consistent produce.





The team at Molyneux Kale takes pride in sustainable farming practices. Crop rotation, cover cropping, and other soil-friendly methods help protect biodiversity and maintain long-term soil health. The farm also places strong emphasis on product freshness, using modern rapid-cooling techniques to ensure their greens retain maximum flavour and colour when they arrive into kitchens.

The Molyneaux Kale Company continues to experiment with new varieties and growing methods to meet the evolving needs of the food industry. Through a combination of heritage, innovation, and environmental responsibility, Molyneux Kale Company has built a reputation as one of the UK's leading growers of quality leafy greens.

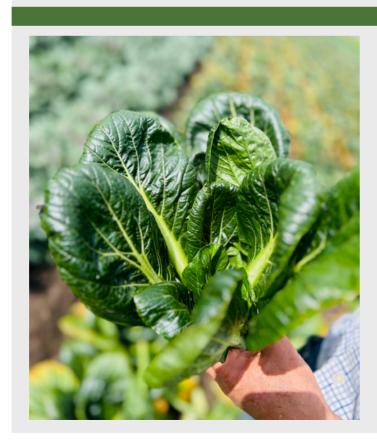
"Things were looking fantastic at Molyneaux when I popped by" says Dan, "There were some incredible varieties coming through. I particularly loved the Komatsuna. It's a leafy green that's a cross between Bok Choy and Spinach. It has a mild, peppery notes of Asian greens. Some chefs may know it as Japanese mustard spinach. It's



a versatile brassica that's gaining popularity with chefs for its adaptability and gentle flavour. The leaves are broad, smooth, and deep green, with a tender texture that makes them suitable for both raw and cooked dishes. It holds up well to heat and develops a slightly sweet flavour when cooked. The mild, mustard-like taste adds a subtle kick without overpowering other ingredients.

"The purple kohlrabi was outstanding. It has a striking purple skin with pale, crisp white flesh inside. The taste is mildly sweet and peppery, similar to a mix between radish, broccoli stem, and apple and the texture is crisp and juicy. Purple Kohlrabi is a hardy plant, and well suited to the UK climate. This season's crop is incredible.

"The fast-growing Siberian Kale was also looking to be a fine harvest for Molyneaux. This kale has large, broad, flat leaves with frilled edges and a blue green to silvery hue. The leaves are thinner and more tender than curly kale and the flavour is milder and sweeter"

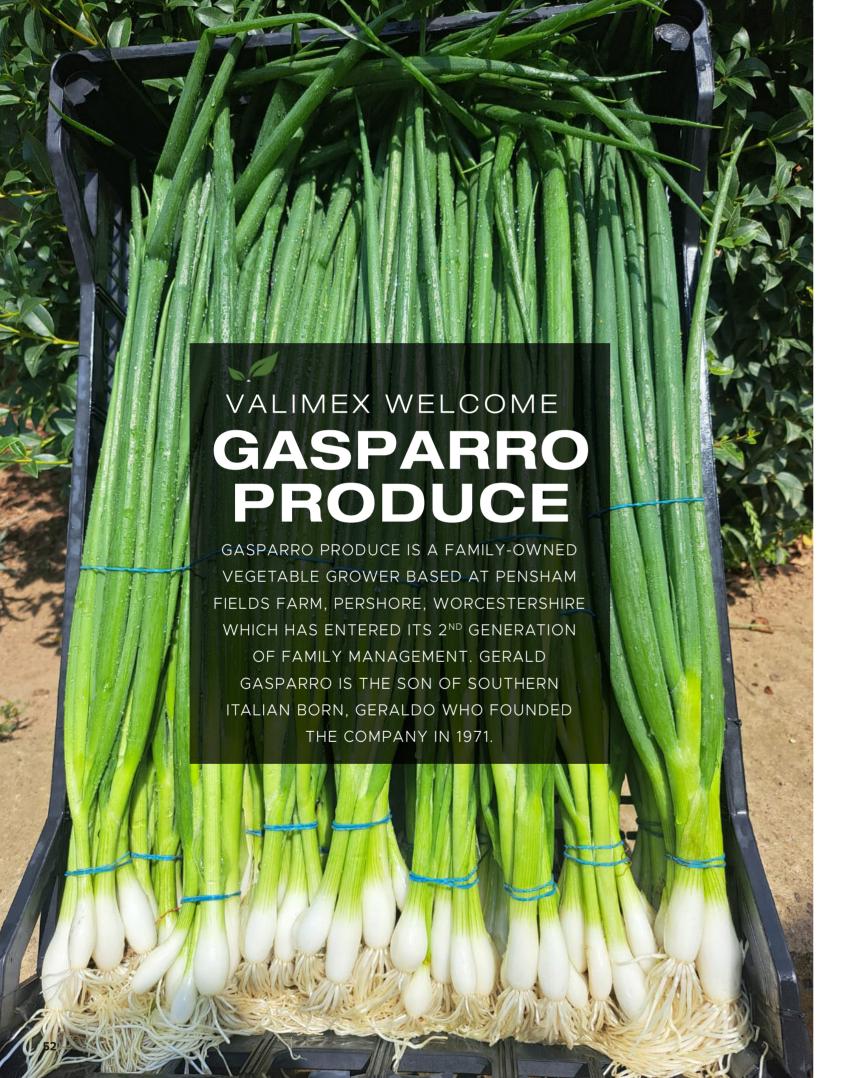






For more information or to request Seddon & Sons and Molyneaux products please contact sales@valimex.co.uk or speak to your local BDM

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A visit to Gasparro Produce in early July by Valimex director, Viraaj Thakrar, unveiled an incredible harvest of several Spring Onion varieties that are now available to Valimex customers

Since 1971, Gasparro Produce has emphasised quality, consistency, and reliable supply – even in challenging weather conditions.

A wide range of fruits, salads and vegetables are grown on the Worcestershire Farm. Both mechanised and hand-harvesting methods are used, to ensure exemplary standards are met, with careful planning and logistics tailored to customer demands and seasonality.

Gasparro Produce blends traditional agricultural values with modern precision farming and a passion for top quality produce. Their commitment to reliability and product excellence has established them as a respected name in UK vegetable production.