




Folkington's
authentic juices and mixers



SHARING OUR VALUES

Environmental and Social Report 2023

Independently assessed under the GHG Protocol by  Blue Marble™

We are focused on increasing...

- Our sustainability
- Our support for British Farmers
- Our contribution to local communities and charities

We are committed to minimising...

- Our carbon footprint
- Our food miles
- Our food waste
- Our non-recyclable packaging

I. HOW WE ARE CERTIFIED AS CARBON NEUTRAL

We've calculated all our CO2 emissions.
These come from...



Transporting products to our warehouse
and then storing them - Scope 3 (upstream)



Our office and then delivering the products
to our customers - Scopes 1,2 & 3 (downstream)

Then we have invested in a project that
offsets the impact of all these emissions



This neutralises the impact
our business has on the climate.

We continue with our commitment to further
reduce our CO2 emissions by keeping food
miles down and using smarter logistics



2. HOW WE KEEP OUR FOOD MILES DOWN

We source as many of our fruits as possible from British Farmers and our neighbours in Europe.

43% - UK apples, pears, soft fruits (berries) and elderflowers

46% - Spain & Italy oranges, lemons and tomatoes

11% - RoW mangoes, pineapples and cranberries



3. HOW OUR PACKAGING IS RECYCLED



100% of our product packaging is recyclable

100% of remaining plastic packaging is now made from 30% recycled plastic

99% of our waste cardboard is recycled into transit packaging.

4. HOW WE PREVENT FOOD WASTE AND ASSOCIATED GREENHOUSE GASES

Since 2019 we have
**prevented 643 tonnes
of food waste**



That's more than the
weight of **50 empty
London buses!**

We've gone out of our way to pick some **6.5 million traditional Russet apples (643 tonnes)**, that are rarely picked for the shops, and would otherwise be left to drop and decompose.

Russet apples are often used to help pollinate other apple trees, for example, Cox and Bramley apples. When these other apples are picked, the farmers don't pick the pollinator Russets at the same time because the shops often don't want

them. So Folkington's steps in, pays the farmers a bit extra, and gets these Russets picked & juiced. And saved.

The UK Committee on Climate Change calculates that an average of 1.6kg of Greenhouse Gases are emitted into the atmosphere for every 1kg of food waste.

So by doing this we've **prevented over 1,000,000 kgs** of greenhouse gases



Scan this QR code to watch a short video about our apples.

5. HOW WE SOURCE OUR INGREDIENTS SUSTAINABLY



We return to the same farms and farming communities each year which contributes to their long term sustainable income.



97%

of our ingredients are sourced this way

6. HOW WE SUPPORT OUR LOCAL COMMUNITIES

We support local charities, covering care for the young and elderly, mental health and community arts. And we work wherever possible with local businesses to supply the goods and services we need.



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Sussex
Wildlife Trust



SOUTH DOWNS
SUMMER MUSIC
INTERNATIONAL FESTIVAL



"Our company is 100% committed to a sustainable and environmentally responsible way of business. This document highlights just some of the work we are doing to ensure we deliver on this."

Paul & Frances Bendit - Owners of Folkington's

make the time

