

SHARING OUR VALUES

Environmental and Social Report 2022

We are focused on increasing...

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

We are committed to minimising...

ndently assessed

- 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 our customers - Scopes 1,2 & 3 (downstream) Then we invest in projects that offset the impact of all these emissions



Reforestation in Guatemala with biodiverse rubber tree forests



Blue Carbon project restoring 22 waterways and mangroves in the Cambodian tropical rainforest

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.

48% - UK apples, pears, soft fruits (berries) and elderflowers

46% - Spain & Italy oranges, lemons and tomatoes

6% - RoW

mangoes, pineapples and cranberries

3. HOW OUR PACKAGING IS RECYCLED

00% of our product packaging is recyclable

93% of remaining plastic packaging is now made from 30% recycled plastic



reduction in plastic transit packaging in favour of cardboard

4. HOW WE PREVENT FOOD WASTE AND ASSOCIATED GREENHOUSE GASES

Since 2019 we have

prevented 496 tonnes of food waste That's more than the average weight of 14 humpback whales!

We've gone out of our way to pick some 4.9 million traditional Russet apples (496 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.

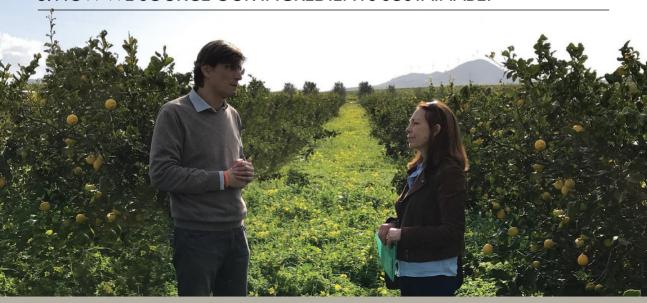
So Folkington's steps in, pays the farmers a bit extra, and gets these Russets picked & juiced. And saved.

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 prevented 793 tonnes of greenhouse gases



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.













"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