



EMISSIONS
REDUCED BY
21%
per can / bottle in 2022

Folkington's
juices
PURE PRESSED
cloudy apple juice
from Sussex, Kent & Herefordshire apples
NOT FROM CONCENTRATE



Folkington's.
authentic juices and mixers



Independently assessed under the GHG Protocol by Blue Marble™

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...

- 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)

Then we invest in projects that offset the
impact of all these emissions



Reforestation in Guatemala with
biodiverse rubber tree forests

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



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



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



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

100% of our product packaging is recyclable

83% of remaining plastic packaging is now made from
30% recycled plastic

41% 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**



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**

That's more than
the average weight of
14 humpback whales!



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.



©Amy Lewis



Sussex
Wildlife Trust



SOUTH DOWNS
SUMMER MUSIC
INTERNATIONAL FESTIVAL



JAMIE'S FARM
CULTIVATING CHANGE



"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