



Folkington's
authentic juices and mixers



— make the time —



— make the time —

250ml

Our suggestions:

	Cafe	On-trade	Retail
Apple	•	•	•
Orange	•	•	•
Pear	•	•	•
Mango	•	•	•
Pineapple	•	•	•
Cranberry	•	•	•
Elderflower	•	•	•
Summer Berries	•	•	•
Pink Lemonade	•	•	•
Tomato		•	•

10 varieties in 250ml glass bottles
 100% natural / Not from concentrate
 Cases of 12 • Recyclable packaging



1000ml - for retail

7 varieties in 1000ml glass bottles
 100% natural / Not from concentrate
 Cases of 6 • Recyclable packaging



3 varieties
330ml glass bottles
100% natural
Not from concentrate
Cases of 12
Recyclable packaging



330ml Sparkling Drinks

Our suggestions:

	Cafe	On-trade
Ginger Beer	•	•
Pink Lemonade	•	•
Elderflower	•	•



— make the time —

250ml Sparkling Drinks

Our suggestions:

	Cafe	On-trade	Retail
Ginger Beer	•	•	•
Lemon & Mint	•		•
Elderflower	•	•	•
Rhubarb & Apple	•	•	•

4 varieties in 250ml cans
 100% natural / Not from concentrate
 Cases of 12
 Recyclable packaging



Retail

4 varieties in 250ml cans
 6 cans per retail pack
 2 packs per case
 Recyclable packaging



Tonic Waters



— make the time —

150ml

Our suggestions:

	On-trade	Events
Indian	•	•
Indian Light	•	•
English Garden	•	•
Earl Grey	•	•

4 varieties

Cases of 24 x 150ml cans

Recyclable packaging



Retail

4 varieties

Fridgepacks

- 8 x 150ml cans

- 3 per case

Recyclable packaging



Other Mixers



Soda Water



— make the time —

150ml

Our suggestions:

	On-trade	Events	Retail
Sicilian Lemonade	•	•	•
Ginger Ale	•	•	•
Soda Water	•	•	•



3 varieties in 150ml cans

Cases of 24

Fridgepacks for retail

- 8 x 150ml cans

- 3 packs per case

Recyclable packaging

330ml

Our suggestions:

	On-trade	Retail
Soda Water	•	•



100% natural

Cases of 24 cans

Retail packs of 6 x 330ml

- 4 retail packs per case

Recyclable packaging

Our 6 Principles



PROVENANCE

We source fruits from the same habitats to get a consistent quality and taste.



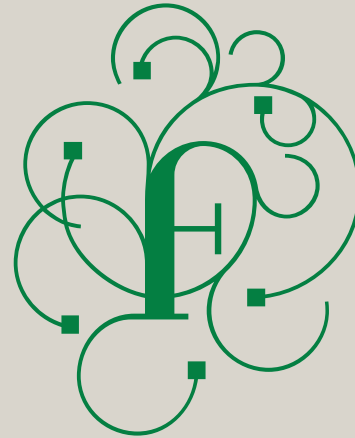
VARIETIES

We specially select varieties of fruit that make our drinks taste distinctive, and for consistency we never chop and change.



LESS IS MORE

We use just a handful of ingredients, but of really good quality. Just like the principles of traditional Italian cuisine.



SUSTAINABILITY

Every year we return to the same farming communities to support their need for a sustainable income.



BRITISH

Wherever possible we source our ingredients from British farmers.



FARM NOT FACTORY

None of our core ingredients are ever over-processed; just pressed, squeezed or distilled soon after they've been picked.

Sustainable Heroes - Orange



Since 2010 Folkington's has sourced the same fruit varieties each year from the same farms and farming co-operatives. This sustainable approach to sourcing is a hallmark of Folkington's.

As evergreens, orange trees sequester carbon all year round

Our orange growers are all accredited with Global G.A.P, the world's most widely implemented farm certification scheme, covering sustainable land management, environmental practices and employee welfare.



Energy is generated by converting surplus steam into 20% of the plant's electricity.



Residual gas from internal electricity generation is recycled to create 40% of the factory's energy requirement. Residue from surplus water is used in a bio reactor to convert into gas in order to generate electricity.



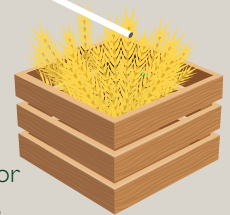
Waste water from the factory is used to irrigate surrounding farmland



98% of other waste materials are sent for recycling



During pressing, residual organic material is converted into bio fuel for heating, compost and animal feed.



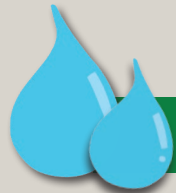
Sustainable Heroes - Apple



REDUCED food miles by using only English apples instead of apples from overseas.

We only use English-grown Russet and Jonagold variety apples grown by Red Tractor certified farms in Kent, Sussex and the Three Counties, pressed in Herefordshire and bottled in Glamorgan, Wales.

REDUCED food waste & greenhouse gas emissions from otherwise decomposing fruit.



RECYCLED & RE-USED surplus water and waste materials from pressing.

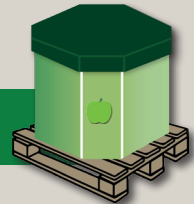
Surplus water from the pressing factory is **recycled and re-used** to irrigate surrounding blackcurrant fields.

Waste materials from pressing such as the core & skin are **re-used** by converting into animal feed.



A significant proportion of our heritage Russet apples are picked from pollinator trees that are normally left unpicked to drop and decompose. This creates food waste and greenhouse gases, so we step in and pick these apples to use in our juice.

RE-FILLABLE & REDUCED storage containers.



CO₂

REDUCED CO₂e emissions and use renewable sources of power

CO₂e emissions from the introduction of LPG into the pressing facility have **reduced by 16%**.

22% of electricity used for pressing the fruit is now **from renewable sources** (solar panels).

Juice is stored in re-usable containers (Octoboxes) instead of traditional steel or plastic drums which reduces the CO₂e cost of packaging the juice **by 92%**. The resulting reduced product storage per m², compared with steel drums, **reduces storage CO₂e emissions by 36%**.

Environment

How we are certified as carbon neutral



We've calculated all our business' CO2e emissions* Then we've invested in projects that offset 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 CO2e emissions by keeping food miles down and using smarter logistics.

*Scope 1, 2 and our entire supply chain's Scope 3 emissions

We are focused on increasing...

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



We are committed to minimising...

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

EMISSIONS
REDUCED BY

9%

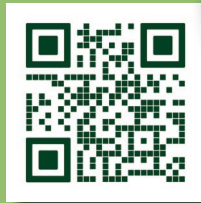
per can / bottle
since 2021



Recycling...

100% of our drinks are packed in easily recyclable packaging materials, and we continue to work on reducing our plastic transit packaging.

Scan this QR code
to read our annual
Values Report



REDUCE

FOOD

MILES



Reducing food waste...

Since January 2019 we have picked **643 tonnes** of Apples that farmers never pick, but leave to waste. This has prevented **over 1,000,000 kilogrammes** of greenhouse gases had they been left to drop and decompose.



Reducing food miles...

We source as many of our fruits as possible from British Farmers and our neighbours in Europe, to keep food miles as low as possible.

Answers to your questions

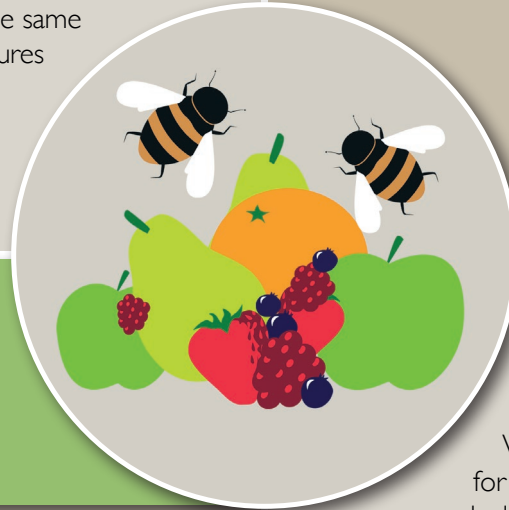
Do you have a sustainable sourcing policy?

Yes. From the day Folkington's was founded we've made sure that we always return to the same farms and farming communities to source our ingredients. We think this is a more ethical way of working than always shopping around. It also means that we use the same varieties of fruit in our drinks every year, which ensures that taste and quality is always reliable and consistent.

97% of our ingredients are sourced this way.



“We’ve always judged our fruit on taste, not looks”



Do you use wonky fruit?

Yes, of course. Most drinks businesses do.

In the world of Fruit and Veg, it's survival of the prettiest. The good-looking stuff is sold in shops and the wonky stuff goes to be made into juice, ice cream, pies, soups and so on. All different shapes and sizes go to make a Folkington's.

Are your ingredients natural?

Yes. All our juices are “not from concentrate” (i.e. exactly as they are when the fruits are pressed) and our botanical ingredients have been naturally infused from the original plants rather than processed in factories. And apart from a little citric acid in a few drinks, we don't add any artificial ingredients.



“Farm Not Factory sums up our approach”



Do you use left-over fruit?

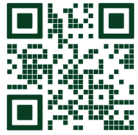
Yes, and in a unique way.

We use heritage Russet apples that are rarely picked for the shops, so 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 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 and juiced. And saved.



What do you do to tackle food waste?

Food Waste is responsible for approximately 6% of the world's greenhouse gases. As food rots, it gives off methane. So by picking the pollinator Russet apples rather than leaving them to fall from the trees and decompose, we help stop the climate being potentially harmed by greenhouse gases.



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



43% - UK (apples, pears, berries & elderflower)

46% - Spain & Italy (oranges, lemons & tomatoes)

11% - RoW (mango, pineapple & cranberries)

What about food miles?

We keep our **Food Miles** to a minimum by using as much British-grown fruit as possible. And we get all our citrus fruits from Europe rather than from further afield like the Americas and South Africa.



Is your packaging recyclable?

Yes. We only use glass bottles (with metal caps) and aluminium cans. The plastic used to sleeve our juice bottles is easily separated from the bottle and is made from a widely recyclable plastic called P.E.T. So each of the components can be easily separated for recycling.



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.

What does your carbon offset support?

As well as making sure we do all we can to **reduce our carbon emissions**, we have offset our remaining emissions by investing in a South American rainforest protection project.





make the time



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