



Folkington's®
authentic juices and mixers



— PASSIONATELY SOURCED - LOVINGLY CREATED —



Premium natural juices & pressés made from fruit juices
and botanicals from Britain and around the world

www.folkingtons.com





Folkington's is an independent, family-run brand of fruit juices and mixers. Our aim is to give our customers an experience they will love.

We're passionate about sourcing specific fruit varieties and botanicals from the same farmers and the same regions each year. Everything we make is backed up by our uncompromising respect for quality, with provenance and sustainability at our core.

By selecting interesting varieties, our drinks have a unique and distinctive character and taste.



Paul Bendit Founder



6 Pillars of Folkington's

Less is more:

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

Varieties:

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

Provenance:

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

Sustainability:

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

Farm not factory:

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

British:

Wherever possible we source our ingredients from British farmers.



ORANGE JUICE



Made from late-harvested Valencia Late oranges, a variety noted for its intense and sweet flavour, plus a selected blend of early-harvested varieties including Navelina and Salustiana. The oranges have been grown by farming co-operatives principally in the Spanish region of Valencia.

Typical Values per 100ml

Energy	205kJ / 49cal
Fat	0g
- of which saturates	0g
Total carbohydrate	12.5g
- of which sugar	8.5g
Protein	0.8g
Salt	0.1g

No added sugar, preservatives or additives

Ingredients: 100% pure orange juice (not from concentrate)

Available in 1000ml & 250ml bottles



CLOUDY PEAR JUICE



Made from a blend of Conference and Comice pears grown in orchards in Kent and the Three Counties (Gloucestershire, Worcestershire and Herefordshire). To add a bit of extra sweetness and texture, we have added pear purée from Kent-grown Conference pears.

Typical Values per 100ml

Calories	213kJ / 50cal
Fat	0g
- of which saturates	0g
Total carbohydrate	12.3g
- of which sugar	12.3g
Protein	0g
Salt	<0.1g

No added sugar or preservatives

Ingredients: 88% pure conference & comice pear juice (not from concentrate) 12% conference pear purée, citric acid, antioxidant: vitamin C.

Available in 1000ml & 250ml bottles

CLOUDY APPLE JUICE



Made from blending juices from Russet apples grown in several Wealden orchards in Sussex and Kent and one Orchard in Herefordshire, and from Jonagored apples, also grown in Kent and Herefordshire.

Typical Values per 100ml

Calories	221kJ / 52cal
Fat	0.1g
- of which saturates	0.1g
Total carbohydrate	12.5g
- of which sugar	12.5g
Protein	<0.1g
Salt	<0.1g

No added sugar or preservatives

Ingredients: Pure apple juice (not from concentrate), antioxidant: Vitamin C



Available in 1000ml & 250ml bottles



TOMATO JUICE



Made from late-harvested tomatoes grown in small farming communities based around the River Ebro in the Spanish region of Navarra. The tomatoes have been planted outside and ripened in the sun before being hand-picked in late Summer.

Typical Values per 100ml

Calories	71kJ / 17cal
Fat	0g
- of which saturates	0g
Total carbohydrate	4g
- of which sugar	2.8g
Protein	1g
Salt	0.5g

No added sugar or preservatives

Ingredients: 100% pure tomato juice (not from concentrate), salt, citric acid.



Available in 250ml bottles



ELDERFLOWER DRINK



Made from an infusion of wild elderflowers hand-picked from hedgerows in the Cuckmere River Valley (Sussex) and across the South of England. For extra zest we have added pure Queen Victoria rhubarb juice from Yorkshire, and Femminello lemon juice from Sicily.

Typical Values per 100ml

Energy	136kJ / 33cal
Fat	<0.1g
- of which saturates	<0.1g
Total carbohydrates	8.1g
- of which sugar	7.9g
Protein	<0.1g
Salt	<0.1g

No preservatives or additives

Ingredients: Water, 7.5% pure juice & infusion (Sicilian lemon juice*, Yorkshire rhubarb juice*, English wild elderflower infusion), sugar

*not from concentrate.

Available in 1000ml & 250ml bottles



SUMMER BERRIES



Made from a blend of pure fruit juices from raspberries, strawberries and blackcurrants gathered from farms around Britain. Our blend includes the Pixley Noir blackcurrant variety, which is grown exclusively in Herefordshire.

Typical Values per 100ml

Calories	194kJ / 46cal
Fat	0.1g
- of which saturates	0g
Total carbohydrates	11.2g
- of which sugar	10.9g
Protein	0.3g
Salt	0.1g

Naturally sweetened, no additives or preservatives

Ingredients: Water, pure (not from concentrate) fruit juices, (raspberry 6.5%, strawberry 5.8%, blackcurrant 3.3%), grape and apple syrup.

Available in 1000ml & 250ml bottles

PINK LEMONADE



Made from the Femminello Comune family of lemons grown by farming co-operatives in Sicily and pressed locally (near Palermo) within 48 hours of harvesting. To this wonderfully fresh lemon juice we have added a dash of pure British raspberry juice to pinkify.

Typical Values per 100ml

Calories	191kJ / 46cal
Fat	<0.1g
- of which saturates	0g
Total carbohydrates	10.9g
- of which sugar	10.0g
Protein	<0.1g
Salt	<0.1g

No added preservatives or additives

Ingredients: Water, 12% pure Femminello comune lemon juice (not from concentrate), sugar, 2% pure British raspberry juice (not from concentrate).

Available in 1000ml & 250ml bottles



MANGO



Pressed from Magdalena River mangos harvested from groves situated along the Cauca and Magdalena rivers in western Colombia. Both river valleys are rich in biodiversity, crossing a wide variety of ecosystems before reaching the Caribbean Sea.

Typical Values per 100ml

Calories	234kJ / 56cal
Fat	<0.1g
- of which saturates	<0.1g
Total carbohydrates	13.2g
- of which sugar	9.5g
Protein	0.6g
Salt	<0.1g

Naturally sweetened, no added preservatives or additives

Ingredients: Water, 38% pure Magdalena River mango juice (not from concentrate), apple and grape syrup, antioxidant: Vitamin C.

Available in 250ml bottles



CRANBERRY



Made from the Stevens variety of cranberry grown on the southeastern side of the St Lawrence River, Quebec, Canada. Situated some 500km north of the main N. American cranberry growing regions, Quebec's cooler climate creates an environment that is less dependant on the use of pesticides while also producing a fruit that is slightly sharper in taste.

Typical Values per 100ml

Energy	198kJ / 47cal
Fat	<0.1g
- of which saturates	<0.1g
Total carbohydrates	11.2g
- of which sugar	10.0g
Protein	0.3g
Salt	0.1g

Naturally sweetened, no preservatives or additives

Ingredients: Water, 19% pure Stevens variety cranberry juice (not from concentrate), apple and grape syrup.

Available in 250ml bottles

PINEAPPLE



Pressed from the Golden Sweet variety of pineapple grown in Costa Rica, a country with the highest levels of biodiversity in the world. The Golden Sweet variety is now regarded as one of the world's finest and juiciest pineapples.

Typical Values per 100ml

Calories	216kJ / 51cal
Fat	<0.1g
- of which saturates	<0.1g
Total carbohydrates	11.49g
- of which sugar	11.49g
Protein	<0.1g
Salt	<0.1g

No added sugar, preservatives or additives

Ingredients: 100% pure pineapple juice (not from concentrate).



Available in 250ml bottles

 **Folkington's.**
authentic juices and mixers

Introducing our range of pressés

Elderflower - Lemon & Mint - Ginger Beer - Rhubarb & Apple





GINGER BEER



This traditionally hot ginger beer is made from natural ginger root grown in West Africa, blended with a dash of pure Sicilian lemon juice and pure English rhubarb juice to add some extra notes.

Typical Values per 100ml

Energy	170kJ / 41cal
Fat	0g
- of which saturates	0g
Total carbohydrates	8.1g
- of which sugar	7.9g
Protein	0.04g
Salt	<0.1g

No artificial sweeteners, preservatives or additives

Ingredients: Carbonated natural spring water, sugar, 2.6% root ginger extract, pure sicilian lemon juice and pure English rhubarb juice (not from concentrate).



ELDERFLOWER



Gently sparkling elderflower pressé, made from wild elderflowers picked from across the English countryside and blended with a dash of pure Sicilian lemon juice to add a little zest.

Typical Values per 100ml

Calories	157kJ / 36cal
Fat	0g
- of which saturates	0g
Total carbohydrates	8.1g
- of which sugar	7.9g
Protein	0g
Salt	<0.1g

No artificial sweeteners, preservatives or additives

Ingredients: Carbonated natural spring water, sugar, 3.6% elderflower extract, pure (not from concentrate) lemon juice.



RHUBARB & APPLE



Gently sparkling rhubarb & apple pressé, made from English rhubarb and apples from Kent (Worcester & Scrumptious varieties).

Typical Values per 100ml

Calories	134kJ / 32cal
Fat	0g
- of which saturates	0g
Total carbohydrates	7.7g
- of which sugar	7.7g
Protein	<0.1g
Salt	<0.1g

No artificial sweeteners, preservatives or additives

Ingredients: Carbonated natural spring water, pure (not from concentrate) English fruit juices (30% apple, 13.4% rhubarb, 0.5% blackcurrant), sugar.



Gently sparkling lemon & mint pressé, made with pure Sicilian lemon juice and the essential oils of English grown mint.

Typical Values per 100ml

Calories	149kJ / 35cal
Fat	0g
- of which saturates	0g
Total carbohydrates	8.5g
- of which sugar	7.9g
Protein	0.04g
Salt	<0.1g

No artificial sweeteners, preservatives or additives

Ingredients: Carbonated natural spring water, 8.5% pure (not from concentrate) lemon juice, sugar, 1.3% pure English mint essential oil and extract, natural plant extract.



Our fruits...

ORANGE - VALENCIA 'LATE' VARIETY



The Valencia Late variety originates from Portugal and the Azores Islands. In 1865 the variety was imported by an English nurseryman, Thomas Rivers and given the name Excelsior. In the following decade he sold trees to a number of growers in the USA including a Mr E. H. Hart in Florida (who renamed the variety Harts Tardiff) and a Mr A. B. Chapman in California who renamed it Valencia "Late" at the suggestion of a Spanish visitor who pronounced it to be similar to a late-maturing variety in the region of Valencia.

PEAR - CONFERENCE AND COMICE



The Conference pear is now the UK's most widely grown pear, having first been cultivated in 1884 by Mr Thomas Rivers of Sawbridgeworth, Hertfordshire. It was first exhibited in the following year at the British International Pear Conference from which it took its name. The Comice pear originates from 1849 when it was cultivated in the Loire Valley in France.

LEMON-FEMMINELLO VARIETY



Femminello lemons can be traced back to Roman times as evidenced by wall paintings and mosaics found in Pompeii and Herculaneum (Naples). Making up over 75% of Sicily's lemon crop, Femminello lemons can be harvested throughout the year because each sub variety blossoms and matures during different seasons.

TOMATO - VARIOUS



Tomato growing represents the most traditional horticultural crop in the Ebro Valley's irrigated land and is dominated by small traditional family farming businesses, providing much needed work for the elder generation. There are an estimated 3,500 tomato farmers in the Ebro Valley working over 5,100 hectares and harvesting mostly by hand.

BLACKCURRANT - PIXLEY NOIR



The Pixley Noir variety was originally identified in 2003 by Herefordshire farmer Edward Thompson who took the next 10 years to then propagate, plant and crop it. It has incredible colour intensity, unusually low acidity and a gentler flavour than most other blackcurrant varieties.

MANGO - MAGDELENA RIVER



The Magdalena River mango variety is indigenous to Colombia and has been cultivated over the centuries, originally by the ancient Pijao people of Colombian Andes mountains. Together with papaya and guava it was their staple fruit and remains among the most flavoursome of all mangos.

CRANBERRY - STEVENS VARIETY



The Stevens variety of cranberry was first developed in the USA by H.F. Bain in the 1940s. Its principal characteristic is its size, being a larger berry than most other North American varieties.

RHUBARB - TIMPERLEY EARLY



Timperley Early (in our Pressés) The Timperley Early Rhubarb is one of the most prolific varieties grown in Northern England. It matures in February at the start of the season and is characterised by its thin tender stems.

PINEAPPLE - GOLDEN SWEET



The Golden Sweet pineapple is a recent addition to the pineapple family and traces its origins back to the 1960s in Hawaii. 20 years later the Costa Ricans realised that they had the perfect habitat and environment for it and it now dominates pineapple growing in their country..

APPLE - VARIOUS



Russet Variety (in our apple juice). The Egremont Russet had its origins in Sussex and was first cultivated on the Petworth House Estate of Lord Egremont in 1870. It has a distinctive "nutty" taste and a textured golden-brown skin that makes it unique among British apples.

Jonagored Variety (in our apple juice). The Jonagored apple is a recent cultivar, originating from Belgium. It was developed by a local apple farmer, Jos Morren, who in 1980 noticed that the top branch of one of his Jonagold apple trees had started growing dark red apples.

Worcester Variety (in our rhubarb & apple pressé). The Worcester Pearmain variety is an early season sweet apple. It was first cultivated in 1873 in Worcester by a local apple grower, Mr Hale. It is distinctive by its bright red colour, white flesh and intense sweet, almost strawberry flavour.

Scrumptious Variety (in our rhubarb & apple pressé). The Scrumptious apple variety is similar to the Worcester apple in appearance with its intense red skin. It is also an early-mid season harvester with a white flesh and hint of strawberry taste.

Our botanicals...

WILD ELDERFLOWER



There are various cultivars of the elder shrub that grow wild in Britain, each producing similar white petal heads with a fragrant aroma. The infusion we make is from the petals alone, after having carefully shaken them from their green stalks, to ensure absolute purity. The Cuckmere River valley, from which many of the flowers have been collected, is an environmental haven for wildlife since it remains uniquely free from any development along its banks from source to mouth in the South Downs National Park.

GINGER ROOT EXTRACT



The ginger plant ("Zingiber officinale") originated from the rainforest of South East Asia and is now cultivated in most tropical regions. The ginger we use is the Tafin-giwa variety that is grown in West Africa and has a spicy, aromatic flavour with citrus notes.

MINT



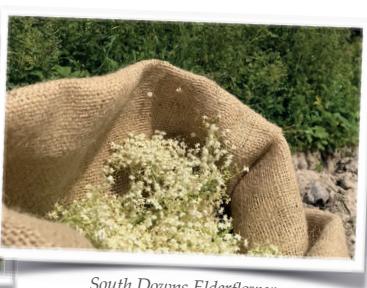
Mint ("Mentha") has been used as a medicinal herb for thousands of years; its digestive calming properties have become more popular as a tea drink but it remains a powerful and distinctive ingredient in food, drink and aromatherapy.



Blackcurrant harvesting



Washing apples before pressing



South Downs Elderflower

FAQ's...

Where is the fruit pressed?

All our fruit is pressed (or squeezed in the case of citrus fruits) locally to where it is grown. By which we mean, generally within half a day's drive of where the fruit has been picked from the trees or vines. That means it doesn't have to travel far before all the goodness and freshness is quickly extracted from the fruit while it is still fresh. So for example our pomme fruit (a generic word for apples and pears) is pressed in Herefordshire and our lemons just outside Palermo in Sicily.

Is the juice made from concentrate?

No. None of our juices are made from concentrated juices. The expression on our bottles "not from concentrate" means that the juices are exactly as they are as when they come from the fruit, with nothing added or taken away.

So what does not from concentrate mean?

Concentrated juice is made by evaporating the fruit juice at high temperatures to remove most of the water content and aroma, and it ends up as a thick syrup. Drinkable fruit juice is later created by adding back the same amount of water originally removed. We'll have none of that! We just use the juice as it comes from the fruit without tinkering around with it.

Why do you always use the same fruit varieties?

Fruit varieties can differ enormously in taste. For example some apples are sweeter than others, some lemons have a more powerful taste, and some fruit varieties have such distinctive qualities that make them unique and are wonderful for juicing. We reckon that a customer would expect our drinks to taste just as good all the time and we can only achieve that by always using the same variety of fruit.

Can fruit juices differ from year to year?

Like wine, you get good years and not such good years, depending on the weather. This is less evident in fruit grown in warmer climates like Southern Europe, the Tropics or colder climates like Canada where our cranberries are grown. However, particularly in Britain where our summers can vary so much from year to year, you can expect some variation in the sweetness and acidity of apples and pears and this will obviously affect the taste of the juice.

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Why do you always get fruit from the same growers?

Any fruit grown in one country can taste quite different from one grown in another, even if it is the same fruit variety. The main reasons for this are soil and climate differences, and you'll witness this every time you buy two bottles of wine made from the same grape variety, but from different countries. So sourcing the same fruit varieties from the same growers gives us the best chance of providing consistency in the quality and taste of the fruit juice. But just as importantly, we buy our fruit from farms and businesses whose owners' and workforce's livelihoods depend on the loyalty of the customers coming back each year. And this helps them develop their businesses for the benefit of their communities. This is the cornerstone of the sustainable aspect of our business and Folkington's brand.

Do you use any additives?

Because we use such high quality fruit juices, we don't use any additives like flavours, colours or stabilisers. Nor do we use any artificial sweeteners, preservatives or any other unnecessary chemicals. We add vitamin C, (which is technically classed as an additive), to some products to act as an anti-oxidant to make sure they don't turn a bit darker over time. And some of the sweeter fruit juices like pear juice need a touch more acidity, so we add a little citric acid.

Do your drinks have added sugar?

None of our fruit juices have any added sugar. Only our garden range of pressés and also our old fashioned pink lemonade and elderflower drinks have added sugar, since it is of course a core ingredient in the recipe as Grandma might have told you! Of course you can see on the label if there is any added sugar under the heading "ingredients".





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