



Folkington's juices

PURE JUICES AND DRINKS MADE FROM
SELECTED FRUIT VARIETIES GROWN IN
BRITAIN AND AROUND THE WORLD





Folkington's



Folkington's premium orange juice

is 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.

250ml | 1000ml

INGREDIENTS:
100% PURE ORANGE JUICE
(NOT FROM CONCENTRATE)

**NO ADDED SUGAR, PRESERVATIVES
OR ADDITIVES**



Folkington's cloudy apple juice

is made from blending the juice from two apple varieties: **Russet** apples grown in three Wealden orchards in Sussex and Kent and one orchard in Herefordshire and **Jonagored** apples, also grown in Herefordshire.

250ml | 1000ml

INGREDIENTS:
100% PURE APPLE JUICE
(NOT FROM CONCENTRATE)

**NO ADDED SUGAR, PRESERVATIVES
OR ADDITIVES**





Folkington's



Folkington's cloudy pear juice

is 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.

250ml | 1000ml

INGREDIENTS:

88% PURE CONFERENCE & COMICE PEAR JUICE (NOT FROM CONCENTRATE), 12% CONFERENCE PEAR PURÉE, CITRIC ACID, ANTIOXIDANT: VITAMIN C

NO ADDED SUGAR, PRESERVATIVES OR OTHER ADDITIVES



Folkington's premium tomato juice

is pressed 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.

250ml | 1000ml

INGREDIENTS:

99.9% PURE TOMATO JUICE (NOT FROM CONCENTRATE), SALT, CITRIC ACID

NO PRESERVATIVES OR OTHER ADDITIVES





Folkington's



Folkington's old-fashioned elderflower drink

is made from an infusion of wild elderflowers hand-picked from hedgerows in the Cuckmere River valley (Sussex) and across the Southwest of England. For extra zest we have added pure **Timperley Early** rhubarb juice from Yorkshire and **Femminello** lemon juice from Sicily.

250ml | 1000ml

INGREDIENTS:

WATER, 7.5% PURE JUICE & INFUSION (SICILIAN LEMON JUICE*, NORFOLK RHUBARB JUICE*, ENGLISH WILD ELDERFLOWER INFUSION), SUGAR.

*NOT FROM CONCENTRATE

NO PRESERVATIVES OR ADDITIVES



Folkington's old-fashioned pink lemonade

is made from the finest **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.

250ml | 1000ml

INGREDIENTS:

WATER, 10.2% PURE FEMMINELLO COMUNE LEMON JUICE (NOT FROM CONCENTRATE), 1.8% FEMMINELLO COMUNE LEMON PULP, SUGAR, 2% PURE BRITISH RASPBERRY JUICE (NOT FROM CONCENTRATE)

NO PRESERVATIVES OR ADDITIVES





Folkington's



Folkington's cranberry juice drink

is 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 dependent on the use of pesticides while also producing a fruit that is slightly sharper in taste.

250ml

INGREDIENTS:

WATER, 19% PURE STEVENS VARIETY CRANBERRY JUICE (NOT FROM CONCENTRATE), APPLE AND GRAPE SYRUP

NATURALLY SWEETENED AND WITH NO ADDED SUGAR, PRESERVATIVES OR ADDITIVES



Folkington's mango juice nectar

is 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.

250ml

INGREDIENTS:

WATER, 38% PURE MAGDALENA RIVER MANGO JUICE (NOT FROM CONCENTRATE), APPLE AND GRAPE SYRUP, LEMON JUICE*, ANTIOXIDANT: VITAMIN C.

*FROM CONCENTRATE FOR EXTRA ACIDITY

NO ADDED SUGAR, PRESERVATIVES OR OTHER ADDITIVES



BACKGROUND TO 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 similar to a late-maturing variety in the region of Valencia.

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 its mouth in the South Downs National Park.

Cranberry – Stevens variety

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

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.

Pear – Conference & Comice varieties

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 its name. The Comice pear originates from 1849 when it was cultivated in the Loire Valley in France. It derives its name from the French phrase, Doyenné du Comice, meaning, “top of the show,” as they are often celebrated as the best pear variety.

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. Typically Femminello Comune lemons are medium sized, oval shaped and have a distinctive sourness.

Apple – Russet variety

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. With its rich fruity taste it produces a creamy-sweet apple juice.

Jonagored Variety

The Jonagored apple is a recent cultivar, originating from Belgium. It was developed by a Belgian 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. He decided to propagate the branch and a new award winning variety was born.

Mango – Magdalena variety

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.

Blackcurrant – Pixley Noir variety

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.

FRONT COVER:

Folkington’s best of british summer berries

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

250ml

INGREDIENTS:

WATER, PURE FRUIT JUICES, NOT FROM CONCENTRATE (RASPBERRY 6.5%, STRAWBERRY 5.8%, BLACKCURRANT 3.3%), GRAPE AND APPLE SYRUP.

NATURALLY SWEETENED AND WITH NO ADDED SUGAR PRESERVATIVES OR ADDITIVES

Folkington’s Juices

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