



Boddington's Berries
The Ashes, Tregoney Hill,
Mevagissey, Cornwall PL26 6RQ

—
☎ 01726 842346

✉ info@boddingtons.uk

🌐 boddingtons.uk

—
📷 boddingtons_berries

📘 BoddingtonsBerries



SCAN TO SEE
OUR FULL RANGE



2024 Product Brochure





Our Family Business

Meet the Boddington Family

Boddington's was established in 1946, when William Boddington began growing fresh produce and flowers in his fields above Mevagissey, Cornwall just after the end of the Second World War.

Over the years, the crop varieties were whittled down until, in the late 1960's, the decision was made to specialise in strawberries. The temperate south coast of Cornwall has the perfect climate to grow some of the best strawberries in the world.

By the end of the 20th century, we had become true strawberry specialists, trialling new growing processes and techniques, as well as new strawberry varieties.

In 2001, Boddington's began making a high fruit content Strawberry Conserve using excess fruit, surplus to supermarket requirements. There was a phenomenal response and in recent years sales of conserves have overtaken the sales of fresh strawberries.



Over the last decade, we have diversified our range of products to meet demand. Today, Boddington's still produces the cream of the Cornish strawberry crop, but in addition we now have a superb, award-winning range of Conserves, Relishes and Chutneys.

We remain a family business, run by Phil and Louise Boddington, with son Will and daughter Joanna - the fourth generation to be involved in the business - supporting with Business Development and Marketing.

We hope you and your customers enjoy Boddington's delicious, Cornish-crafted products.



The Boddington Family

The Strawberry Conserve



Bursting with fruit for a full and natural flavour; Boddington's delicious, award-winning Strawberry Conserve is crafted on our family farm in Mevagissey.

Our sumptuous extra jam is meticulously slow-cooked in small batches to its natural setting point, using our own traditional recipe. We're proud of the very high fruit content, with no artificial preservatives or any added pectin.

A proper Cornish jam for the classic Cornish cream tea.

Ingredients:

Strawberries, Sugar, Lemon Juice.

Prepared with 80g fruit per 100g.

Total sugar content 70g per 100g.

Nutritional content.

Typical values per 100g:

Energy 1270.5 kJ / 298.6 kcal

Fat 0.1g, of which Saturates 0.0g

Carbohydrates 74.2g, of which Sugar 72.0g

Protein 0.4g, Salt 0.01g



The Raspberry Conserve



Bursting with fruit for a full and natural flavour; Boddington's delicious, award-winning Raspberry Conserve is crafted on our family farm in Mevagissey.

Our gorgeous, fresh-tasting extra jam is meticulously slow-cooked in small batches to its natural setting point, using our own traditional recipe. We're proud of the very high fruit content, with no artificial preservatives or any added pectin.

A proper Cornish jam that's the perfect accompaniment to your morning toast.

Ingredients:

Raspberries, Sugar.

Prepared with 65g fruit per 100g.

Total sugar content 64g per 100g.

Nutritional content.

Typical values per 100g:

Energy 1147.9 kJ / 274.4 kcal

Fat 0.4g, of which Saturates 0.0g

Carbohydrates 65.9g, of which Sugar 65.1g

Protein 0.8g, Salt 0.0g



The Blackberry Conserve



Bursting with fruit for a full and natural flavour; Boddington's delicious, award-winning Blackberry Conserve is crafted on our family farm in Mevagissey.

Our gorgeous, deep-coloured extra jam is meticulously slow-cooked in small batches to its natural setting point, using our own traditional recipe. We're proud of the very high fruit content, with no artificial preservatives or any added pectin.

A proper Cornish jam that spreads wonderfully on toasted muffins or crumpets.

Ingredients:

Blackberries, Sugar, Lemon Juice.
Prepared with 85g fruit per 100g.
Total sugar content 70g per 100g.

Nutritional content.

Typical values per 100g:
Energy 1248.9 kJ / 293.6 kcal
Fat 0.3g, of which Saturates 0.0g
Carbohydrates 74.2g, of which Sugar 71.0g
Protein 0.8g, Salt 0.01g



The Orange Marmalade



Bursting with fruity, full and natural flavours; Boddington's delicious, award-winning Orange Marmalade is crafted on our family farm in Mevagissey.

Our lovely fine to medium shred marmalade is meticulously slow-cooked in small batches to its natural setting point, using our own traditional recipe. We're proud of the very high fruit content, with no artificial preservatives or any added pectin.

A proper Cornish marmalade, that's truly scrumptious on a hot slice of tea cake.

Ingredients:

Oranges, Sugar, Lemon Juice.
Prepared with 46g fruit per 100g.
Total sugar content 74g per 100g.

Nutritional content.

Typical values per 100g:
Energy 1267.6 kJ / 297.4 kcal
Fat 0.1g, of which Saturates 0.0g
Carbohydrates 74.8g, of which Sugar 74.8g
Protein 0.4g, Salt 0.01g



Jam-packed, Redefined.

Boddington's
EST. 1946



The Apple Chutney



Bursting with sweet, tangy, light and fruity flavours; Boddington's delicious, award-winning Apple Chutney is crafted on our family farm in Mevagissey.

Our exceptional, lightly-spiced chutney is meticulously slow-cooked in small batches, using our own traditional recipe, with absolutely no artificial preservatives.

A proper Cornish chutney that's the perfect condiment for your cheeseboard.

Ingredients:

Apples (38.2%), Malt vinegar (**Barley**), Demerara sugar, Sultanas (**Sulphites**), Onion, Lemon, Salt, **Mustard** seeds, Ground ginger. For allergens, see ingredients in **bold**.

Nutritional content.

Typical values per 100g:
Energy 724.8 kJ / 170.0 kcal
Fat 0.3g, of which Saturates 0.0g
Carbohydrates 39.4g, of which Sugar 39.4g
Protein 0.9g, Salt 0.4g



The Red Onion Relish



Bursting with rich, tangy caramel flavours; Boddington's delicious, award-winning Red Onion Relish is crafted on our family farm in Mevagissey.

Our special and distinctive relish is meticulously slow-cooked in small batches, using our own traditional recipe, with absolutely no artificial preservatives.

A proper Cornish relish that goes beautifully with cheeses and meats.

Ingredients:

Red Onions (63%), White Wine Vinegar, Demerara Sugar, Balsamic Vinegar, Salt.

Nutritional content.

Typical values per 100g:
Energy 542.2 kJ / 127.3 kcal
Fat 0.0g, of which Saturates 0.0g
Carbohydrates 31.5g, of which Sugar 31.3g
Protein 0.2g, Salt 0.7g



The Chilli Jam



Bursting with delicious, sweet, yet spicy flavours; Boddington's delicious, award-winning Chilli Jam is crafted on our family farm in Mevagissey.

Our uniquely tasty conserve is meticulously slow-cooked in small batches to its natural setting point, using our own recipe.

We're proud of the very high fruit content, with no artificial preservatives or any added pectin.

Gorgeous with paninis, fishcakes, burgers and especially cheese!

Ingredients:

Red Peppers, Red Chillies, Sugar, White Wine Vinegar, Garlic.

Nutritional content.

Typical values per 100g:

Energy 941.0 kJ / 221.0 kcal

Fat 0.2g, of which Saturates 0.0g

Carbohydrates 54.9g, of which Sugar 54.8g

Protein 0.8g, Salt 0.02g



Retail & Catering

Retail

We have a range of thoughtfully curated retail product sizes, for all our deliciously-flavoured main varieties.

From traditional 12oz (340g), perfect for farm shops; the 227g, fitting snugly into hampers and the perfect portion-sized 113g, for welcome packs.

We can also help you with gift boxes for seasonal occasions. Choose from 3 x 48g or 4 x 113g.

Catering

From breakfasts to cream teas, we understand the products that the catering industry requires. We have adapted our range to suit and provide our deliciously-crafted conserves, chutneys and relishes in a range of sizes.

Foil topped plastic portions - 28g

- Packed in boxes of 20 or 80
- Easy peel foil lid, perfect for table.

Individual glass portions - 28g / 48g

- Packed in boxes of 50
- Beautifully branded glass jars

Catering pails 1.3kg / 3.5kg

- Perfect for decanting
- Best value for money
- Available individually or by the pallet



Bespoke for You

Here at Boddington's we have the facilities to co-create products with you. The possibilities are endless and include your own labelling exclusive recipe, ingredients and packaging. An example is our work with Tregothnan Estate - we produce a rare and divine Kea Plum Jam using the plums grown on their estate. We take the plums, prepare them for jam making, create the jam, jar and box for them.

Get in touch with your own requirements.

Meet our wholesalers

We offer our full range of products to both local and national wholesalers and distributors.

Visit Boddingtons.uk or scan the QR to find your nearest wholesaler

