

Boddington's, The Ashes, Tregoney Hill, Mevagissey, Cornwall PL26 6RQ Visit our website for directions

- **%** 01726 842346
- Mello@boddingtons.uk
- @www.boddingtons.uk
- @ ( Boddingtons.uk
  - Boddington's





Finest Award-Winning Preserves, Crafted In Mevagissey, Cornwall

**Product Brochure** 





## The Finest Preserves, For Retail, Wholesale And Catering.

At Boddington's, we understand what our trade customers require from preserves manufacturers, and we have shaped our range to suit.

We provide our deliciously-crafted Boddington's Conserves, Chutneys and Relishes in a range of practical pack sizes and quantities, all of which can be ordered on our website.

Please read on to see our full range.











### Our Product Range.



#### 3.5kg Large Catering Tub

Available individually or by the pallet, catering tubs offer the best value for money and are perfect for decanting.



#### 1.3kg Small Catering Tub

Available individually or by the pallet, catering tubs offer the best value for money and are perfect for decanting.



#### 340g Large Retail Jar

The traditional 340g jar is perfect for farm shops and delis. Available in boxes of 9.



#### 48g Afternoon Tea Jar

Cornish Cream Tea or as an addition to your cheeseboard. Available in boxes of 50.



#### 227g Retail Jar

The best-selling 227g jar is ideal for hampers. Available in boxes of 6.



#### 113g Gift Jar

The perfect gift-sized 113g is great for holiday home welcome packs. Available in boxes of 12.



#### 28g Individual **Portion Glass Jar**

The 48g jar is perfect for the The perfectly portioned 28g jar is just right for breakfast. Available in boxes of 50.



#### 28g Individual Portion with Foil Lid

The 28g foil lids are popular for hampers and takeaway portions. Available in boxes of 80.

Register or Login at the Trade Area on our website to view and order from our range.

### 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





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.



Industrial Strawberry Jam
Prepared with 40g fruit per 100g



Boddington's Strawberry Conserve Prepared with 80g fruit per 100g





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

Our uniquely tasty Chilli Jam is meticulously slowcooked in small batches, using our own recipe, with absolutely no artificial preservatives.

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 935.6 kJ / 219.7 kcal Fat 0.2g, of which Saturates 0.0g Carbohydrate 53.8g, of which Sugar 53.1g Protein 1.1g, Salt 0.02g















### Bespoke Products For You.

At Boddington's, we can co-create bespoke products with you. Whether it's a conserve, relish or chutney, the possibilities are endless.

Our bespoke production process includes your own labelling, your exclusive recipe and ingredients and exclusive custom packaging.

We are proud to have worked with Tregothnan Estate to produce a divine Kea Plum Jam, using the plums grown on their estate.

We've also produced a range of wonderful conserves for Baker Tom.



Tregothnan

KEA PLUM JAN

Please get in touch to

discuss your own requirements with our team.

Strawberry Strawberry

### Our Family Business.

In 2001, Boddington's began making a high fruitcontent Strawberry Conserve using excess fruit, from the family farm above Mevagissey in Cornwall. The farm was established in 1946 when William Boddington began growing fresh produce just after the end of the Second World War. 'Mystery Dick', as William was fondly referred to by the locals, was from a farming background in Oxfordshire and arrived as a Sea Cadet at the age of 16.

William married a local girl and developed his business. From these market garden origins, William's son Richard began to specialise in strawberries through the 70s and 80s, running a thriving pick your own enterprise and starting to supply the supermarkets. Further expansion followed in the 1990s, when Phil, William's grandson, returned to the business following horticulture training and extensive overseas experience. At that time the farm produced over 200 tons of fruit, and was the biggest fruit grower in Cornwall.

Under Phil's stewardship, the 2000s saw the business expand into everything strawberry; adding local products such as mead and cider, creating freeze-dried berries; and in collaboration with local companies, making strawberry syrup, a soft drink, wine, beer and liqueur. More recently, the preserves side has grown, with a range of high-quality conserves, relishes and chutneys.

The farm now only produces Class 1 fruit for local retail customers. To find out more visit www.boddingtonsberries.co.uk.



Phil and Louise's children have all played a role in the business over the years, helping in many areas, from harvest to marketing. In 2021, following training and experience in the engineering world, Will joined the business as Business Development Manager. Since then he has successfully rebranded the preserves side of the business, overseeing the fabulous new label designs and the launch of the exciting new website www.boddingtons.uk.

The product range is expanding, with the recent introduction of The Chilli Jam.

There's always an eye on sustainability and further local collaborations are in the pipeline.

Please register for a Trade Account at our website, or get in touch if you have any collaborative ideas.

The Boddington Family.

