

HRH The Duke Of Gloucester Bottles His Own British Cold Pressed Rapeseed Oil

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Farrington's Mellow Yellow welcomes royal visitor to view their newly expanded production facility and unveils 400% increase in production facility and new export deals to UAE & Asia.

Farrington's Mellow Yellow unveils its production expansion and biggest investment to date which sees a significant increase in production facilities to support continued domestic growth and new export deals to UAE and Thailand. The increase in production capacity in both the pressing and oil storage facility (66% and 400% respectively) is a major £100,000 investment.

Celebrating 10 years, farmer Duncan Farrington has led the growth of the cold pressed rapeseed oil sector within the UK. Welcoming HRH The Duke of Gloucester and the Lord Lieutenant Mr David Laing to the company located at Bottom Farm, Hargrave, Duncan provided a tour of the expanded production facilities which includes two newly installed 10,000L oil storage tanks and four new oil presses. He also announced new export deals to UAE and Thailand secured with the support of UKTI. The Royal party had the chance to inspect the facilities and bottled their own oil, before continuing their stay and joining guests gathered to help mark the occasion.

This comes at a time when Kantar Worldpanel analysis, commissioned by Farrington's Mellow Yellow, revealed cold pressed rapeseed oil is in significant growth as 235,000 new households purchased this British grown product in the last year. Sales over the last five years have grown by £4m and show an acceleration in growth over the last 12 months as an additional £1.6m has been spent by first time buyers in the UK. The analysis also reveals Farrington's Mellow Yellow UK sales grew by 33% year on year.

Duncan Farrington says, "We continue to respond to the growth in demand and this is our largest investment to-date. We have also expanded our work force and now have a team of 15. Our focus today is the same as when we launched 10 years ago, to produce the best quality British cold pressed rapeseed oil that's accessible to home cooks and world leading chefs."

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Notes for Editors

Farrington Oils, founded by farmer Duncan Farrington in 2005, was Britain's first seed-to-bottle producer of cold pressed rapeseed oil and is grown to LEAF Marque standards on the family farm in Northamptonshire. Duncan has led the growth of the cold pressed rapeseed oil sector within the UK and the company has won many awards for its products and innovation and is used by world leading chefs. Cold pressed rapeseed oil has recognised health benefits and naturally contains the good fats (i.e. essential fatty acids / Omega 3 polyunsaturated fats) that help maintain blood cholesterol levels. In fact, it has the lowest saturated fat content of any widely available culinary oil and contains high balanced levels of omega 3, 6 and 9, as well as being a good source of vitamin E. With a smoke point of 230°C, cold pressed rapeseed oil is a wonderful high temperature cooking oil. In 2013 the company was selected as partner to Michel Roux Jr's Cookery School and Farrington's Mellow Yellow is on the menu at Jamie Oliver's Union Jacks. * Kantar Worldpanel is the world leader in consumer knowledge and insights based on continuous consumer panels. www.kantarworldpanel.com. Data from: [Kantar Worldpanel Total Cold Pressed Rapeseed Oil 52 w/e 29 March 2015] Farrington's Mellow Yellow sales increased by 33% YOY [w/e 21st June 2015].

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