URBAN SPROUTER
THE FUTURE OF NUTRITION
We can grow healthy and tasty sprouts anywhere with:

- 94% less water usage
- ZERO pesticides
- ZERO waste
- 300 times greater productivity per square meter annually vs. traditional field farming.

Our fully automated indoor farming facility offers an all-year-round crop production, maximum yields, freedom from droughts, floods, pests, pesticides, reduction of pathogens and decreased use of fossil fuels.

Our mission is to grow the best possible sprouts for the future of healthy, ethical and sustainable eating.
Sprouts are the first tender stems of plants. A raw superfood germinated from the seeds of various plants that provide a highly concentrated source of vitamins, minerals, amino acids, fatty acids, chlorophyll and other health enhancing phytochemical compounds unique to each variety.

Sprouts’ many health benefits come from catching the seeds during the germination process. A time during which they synthesize new enzymes that help them survive life above ground. Often called ‘the spark of life’, enzymes have a vital activity factor to our body. They break down food into energy and living cells, and speed up chemical activity with vitamins and minerals essential for growth, reproduction, wound healing, and combating disease amongst other functions.

This natural transmutation releases the plant’s full nutritional benefit, making Sprouts the highest nutritious vegetables available to the human diet.
Indoor sprouting: what are we solving?

- Optimized space with maximum crop yield
- Water conservation
- Forefront of food safety — clean, fresh food
- Reliable harvests
- Low carbon footprint
- High nutrition for optimal health
Optimized space with maximum crop yield

The size and configuration of our sprouting indoor farming system are customizable.

Each unit system serves as building blocks that can be organized lengthwise. This allows us to produce in varied locations and achieve **the ultimate yield per square meter, no matter the space**, with quick installation.

A 1400 square meters space housing 80-unit systems can produce 2185 tons/year of high-grade sprouts. To produce this much SPROUTS in traditional farming per year would require 405000 square meters of land (about 100 acres).

Thus, we provide:

- **Land efficiency**
- **Planting to harvest cycle**: 4 days = 91 harvest cycles/year
- **Zero waste**
- **Flavor and nutrition**: reconnecting people to tasty healthy food

2185 TONS/year harvest

900% yield
Our system efficiently uses potable water, requiring one-tenth the water used by traditional hydroponic systems.

94% less water than traditional field farming

Our advanced growing system uses 934 liters per system/day and entails no evaporation as the liquid reservoir for the growing system is closed.

80% reuses of water

The reclamation process allows 80% reuses of water. The water that remains after the produce has been harvested can be purified and reused.

6% the water used by traditional agriculture

Our system roughly uses 3113 liters of water to produce a ton of sprouts compared to circa 50000 liters of water in traditional agriculture.

We save 46887 liters of water per ton we grow.

ONE-TENTH the water used by traditional hydroponic systems

Our system efficiently uses potable water, requiring one-tenth the water used by traditional hydroponic systems.
Forefront of food safety — clean, fresh food

We are committed to grow clean, safe, fresh gourmet sprouts to fuel healthier lives for people, plants, and the planet.

We back our commitment by:

- Growing indoors in climate-controlled rooms—eliminating the pathogen contamination risk compared to conventional outdoor farming.
- No pesticides and no fungicides.
- Implementing the most stringent quality control and safety procedures in the sprout industry.
- Performing systematic tests before production begins, during production and prior to dispatch.
- Reducing the gap between harvesting and packaging.
- Meeting the highest possible standards with SQF certification. Being FDA approved. Having no recalls and outbreaks.
No bad years of harvest.

Our technology allows us to grow fresh, locally produced sprouts 24/7, 365 days a year in our custom made, fully automated climate-controlled facilities, regardless of external weather and climate conditions.
With a reduced supply distribution chain, food gets to the consumer’s table faster and fresher while also reducing its carbon footprint on the planet.

A 1400 square meters facility with 80 units is estimated to generate the following carbon footprint annually:

- **Energy**: 470 metric tons
- **Mobility**: 65 metric tons
- **Materials & Waste**: 50 metric tons
Sprouts are a condensed source of vitamin A, B, C, E, K, antioxidants, biotin, calcium, copper, iron, selenium, potassium, phytochemicals, protein, bioflavonoid, folic acid, niacin, magnesium, manganese, riboflavin, zinc and a magic ingredient called sulforaphane.

- **High nutrition for optimal health**
- **Build immune system**
  Rich in vitamin A and C making it a powerful stimulant for white blood cells in the body to fight off infections and diseases.
- **Boost blood circulation**
  Supply cells with significant amounts of oxygen as well as iron and copper.
- **Promote Digestion**
  Great levels of dietary fibers, key to a healthy gut; high levels of living enzymes which break down the food effectively to enhance the absorption of nutrients.
- **Alkalize the body**
  Regulate and balance the pH levels of the body by reducing levels of acidity.
- **Weight loss**
  High in nutrients and low in calories. Sprouts are satiating, inducing one to feel full for a longer period of time.
- **Heart friendly**
  Affluent in omega-3 fatty acids resulting in anti-inflammatory properties that help in reducing excessive stress on the cardiovascular system.
- **Skin + Hair**
  Abundant in antioxidants responsible for fighting cell damaging free radicals. Vitamin A in sprouts helps to stimulate the hair follicles and encourages hair growth.
Based on 40+ years of experience in advanced indoor sprout farming systems, we design, build and operate smart scaling production facilities at your location.

Our services solutions provide:
- equipment for farming systems.
- top quality seeds for growing.
- know-how and training for staff.
- remote management of your farm to optimize settings for best results.
- assistance in producing highly nutritious food for optimal consumer health while increasing profit.
Our Cylindrical Hydroponic Growing System technology is a rotating-system, where seeds are placed inside rotary drums, then growing sprouts rotate around custom-made lighting systems.

The drums rotate once every 5 minutes using a low-horsepower motor (it is possible to run the wheels via wind turbines and solar panels).

The constant turn rate allows the sprouts to take advantage of phototropism and orbitotropism and grow quicker than in traditional hydroponics.

This design facilitates the explosion of nutrients that are present in all Fresh Sprouts.

A single-unit system uses 27 kgs of seeds to yield 275 kgs of fresh sprouts - Yield 900% - No Waste.
We are committed to offer the safest sprouting seed by:

- Applying and adhering to the highest food safety protocols.
- Training our seed supplier in Good Manufacturing Practices (GMPs) for food handlers.
- Running Hazard Analysis and Critical Control Point (HACCP) standards.
- Implementing Food Safety Modernization Act (FSMA) guidelines.

Our seeds are:

- Grown using environmentally sustainable farming methods, without the use of synthetic fertilizers, pesticides, herbicides, or fungicides.
- Produced organically and guaranteed GMO-free.
- Treated with Non-Thermal Organic pathogen control process.
- Sampled and tested with probability of pathogen detection in the 99.999+% range.

All practices are approved and recommended by the United States Environmental Protection Agency (USEPA), and the Food and Drug Administration (FDA).
Our best sellers seed offerings

- **Alfalfa**
  - **Mild, nutty flavor and crunchy texture**
  - Complete range of vitamins: A, B complex, C, E, and K. Alfalfa sprouts are also full of calcium, folic acid, magnesium, phosphorus, potassium, sodium, and zinc.

- **Broccoli**
  - **Mildly spicy and refreshing taste**
  - High protein profile with a great source of the antioxidant sulforaphane, vitamins A, B, C, E and K, as well as calcium, iron, magnesium, potassium, zinc.

- **Clover**
  - **Mild, earthy taste and a very crunchy texture**

- **Green peas**
  - **Fresh sweet taste with a pinch of crunch**
  - Strong in fiber, protein and carbohydrates, iron, potassium, vitamin A, thiamine and riboflavin.

- **Lentils**
  - **Earthy, slightly peppery taste and a bit of crisp**
  - Excellent source of vitamins A, B, C, E and packed with calcium, iron, niacin, phosphorus, and magnesium.

- **Mung bean**
  - **Mild flavor with a crisp texture**
  - Packed in fiber, protein, Vitamins A, B, C and E, calcium, iron, magnesium, potassium, and amino acids.

- **Red Radish**
  - **Spicy taste, crisp fresh crunch and vibrant colors**
  - Rich in with antioxidants, fiber, vitamin C, and folate.
From superior quality harvest to packaging, our sprouts are delivered to stores within 24-48 hours.

**Retailer**
- **Fresh living sprouts**: 3 weeks
- **Refrigeration**: 34-40°F

**End user**
- **Fresh living sprouts**: 2-3 weeks
- **Refrigeration**: 34-40°F
Marinated, cooked or raw, our fresh living sprouts add a deliciously different side dish or simply bring crunchy texture, pleasing flavors, and a high nutrient value to all kinds of dishes.

Check out our food journal of approachable, health-focused recipes
https://sproutnet.com/sungarden-cookbook/

The cooking possibilities are endless!
The market will be accelerating growing at a CAGR of almost 12%.

**INCREMENTAL GROWTH**

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<th>Year</th>
<th>Market Size</th>
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<tr>
<td>2017</td>
<td>$2275 MN</td>
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<td>2022</td>
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One of the key trends for this market will be the rising popularity of vegan diet.

The **global packaged sprouts market size projects a growth** of USD 2.27 billion during 2018-2022.

The shift of healthy food diet to plant-based has increased the demand for sprouts in the market in the USA.
SunGarden in numbers

Headquarters — Cookeville, TN

250** Facilities Built

60** Countries using our technology

46,887 Liters of water we save per ton we grow vs traditional agriculture

150 to 300** times higher yield vs traditional agriculture

900**% Yield

Zero waste

7 Days from seed to plate
Principles we apply

- Efficiency
- Water saving
- Space optimization
- Climate controlled
- Uniformed production
- Risk-free
- 900% yield
- Zero waste
- GMO free
- No pesticides no herbicides
- Certified organic standards
We meet all FDA guidelines for proper sanitation and food safety.

We are regularly third party inspected receiving a “Superior” rating from the Tennessee Department of Agriculture, US Army and the FDA.

We have been trained in Good Manufacturing Practices (GMP’s) for food handlers.

We have implemented Hazard Analysis and Critical Control Point (HACCP) standards.
Broccoli and Kale Sprouts contain and release the highest amounts of Sulforaphane, a compound extraordinary in its ability to activate the cellular “switch” Nrf2, which controls the 200 or so genes related to the cell’s defense system. With these protective genes able to “switch on”, the cells operate more efficiently, energy is produced more readily, immune and inflammatory pathways are well regulated and the cell’s “spring-cleaning” processes remove waste materials before they have a chance to damage delicate cellular structures, including the DNA. When your cells are healthy, YOU are healthy!

Christine Houghton, Nutritional Biochemist, Ph. D., “Switched On – Harnessing the Power of Nutrigenomics to Optimize Your Health”

Three-day-old broccoli sprouts consistently contain 20 to 50 times the amount of chemoprotective compounds found in mature broccoli heads, and may offer a simple, dietary means of chemically reducing cancer risk.

Paul Talalay, M.D., J.J. Abel Distinguished Service Professor of Pharmacology

When the cell walls of cruciferous vegetables, mainly Broccoli and Kale Sprouts, are broken by blending or chopping, a chemical reaction occurs that converts these sulfur-containing compounds into isothiocyanates (ITCs) – an array of compounds with proven and powerful immune-boosting effects and anti-cancer activity. Cruciferous vegetables act as anti-cancer, anti-viral and anti-bacterial agents.

Together, planting sprouts for a healthier future.

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