

URBAN SPROUTER

THE FUTURE OF NUTRITION





SunGarden is the industry leader in building and operating fully-controlled indoor sprout farming

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, a powerhouse of health foods

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:





Water conservation

■ 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: 

Sanitary production environment	Strict worker health and hygiene practices	Safe seed and water	Seed treatment
Verification of control measure	Seed inspection	Irrigation water testing	Environmental monitoring

Reducing the gap between harvesting and packaging. 

Meeting the highest possible standards with SQF certification.  Being FDA approved.  Having no recalls and outbreaks. 



Reliable harvests

No bad years of harvest.

Our technology allows us to grow fresh, locally produced sprouts

■ **24/7, 365 days a year**

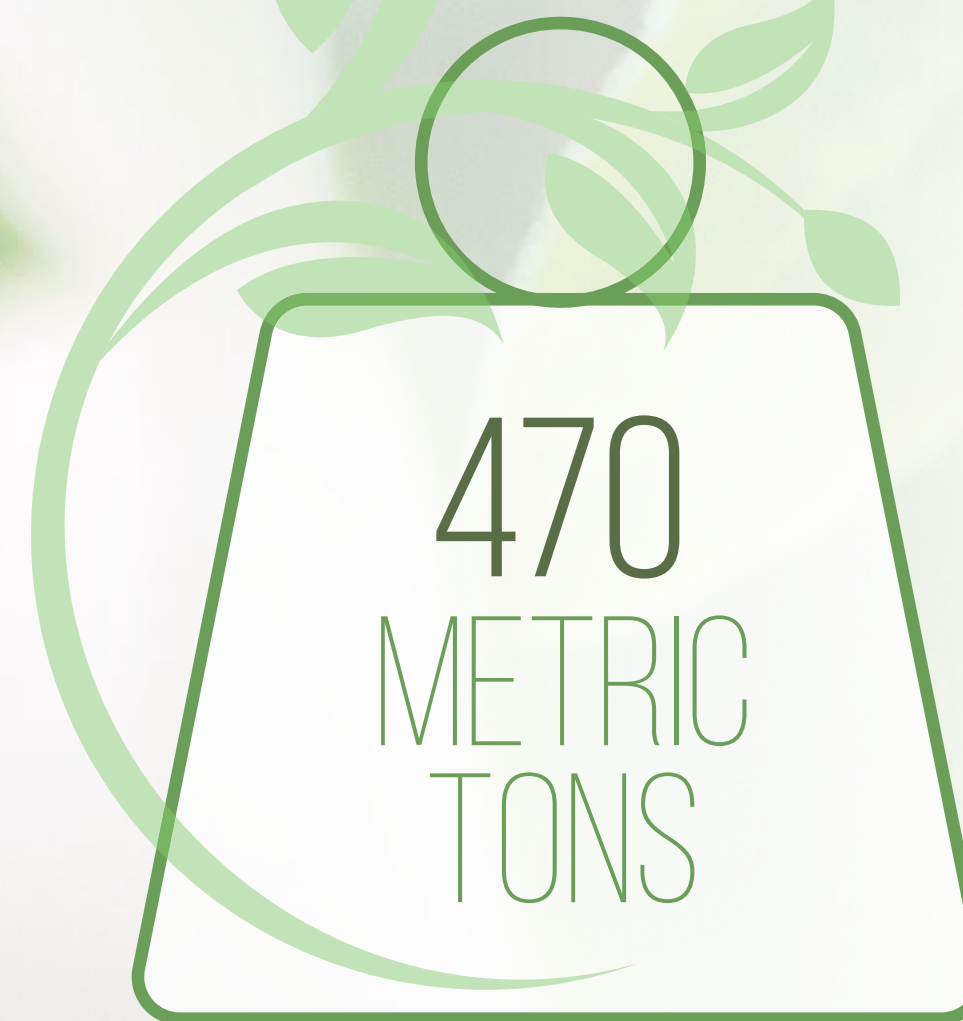
in our custom made, fully automated climate-controlled facilities,

regardless of external weather and climate conditions.

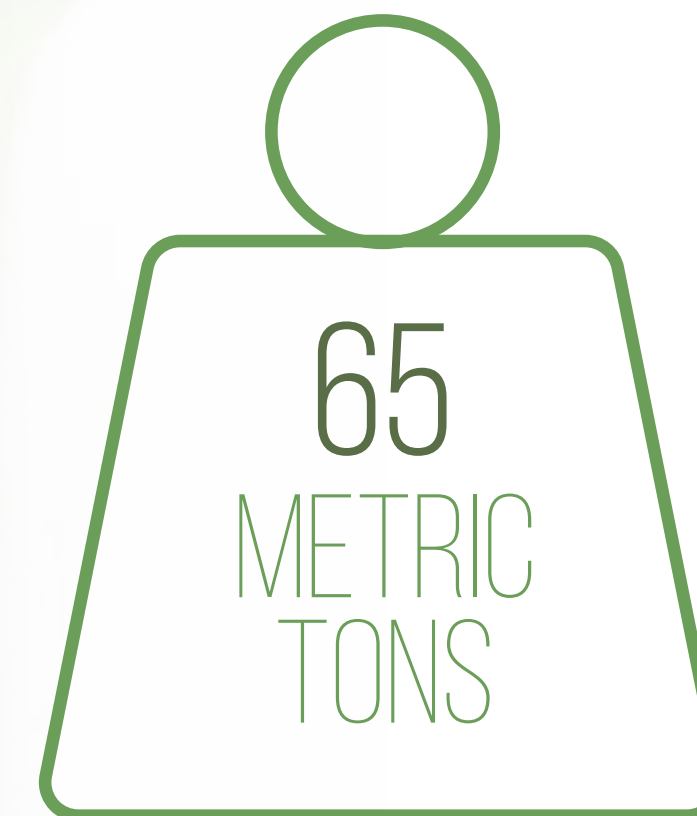
Low carbon footprint

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.

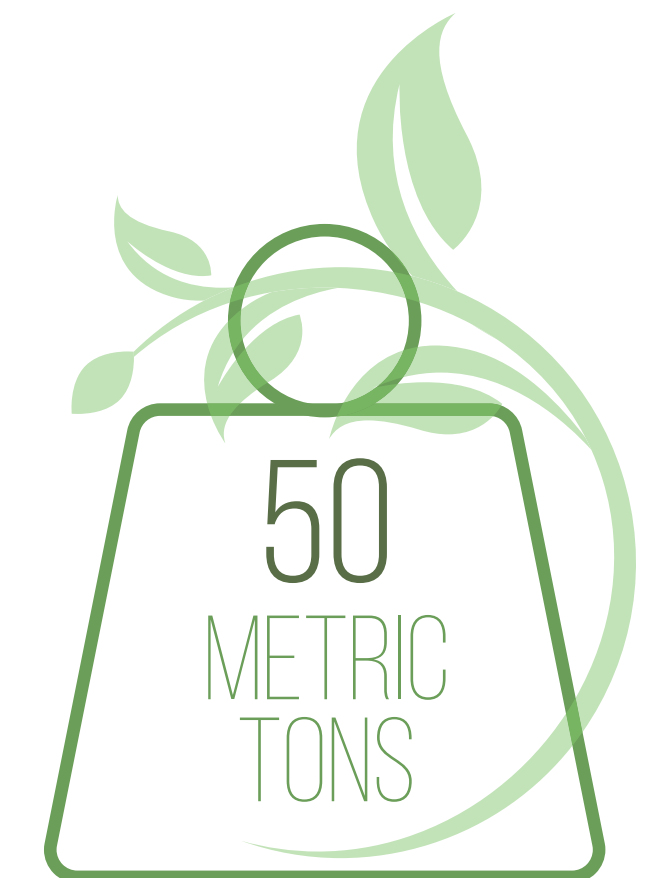
A 1400 square meters facility with 80 units
is estimated to generate the following carbon footprint annually:



Energy



Mobility



Materials & Waste

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.

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.

High nutrition for optimal health

Alkalize the body

Regulate and balance the pH levels of the body by reducing levels of acidity.

Weight loss

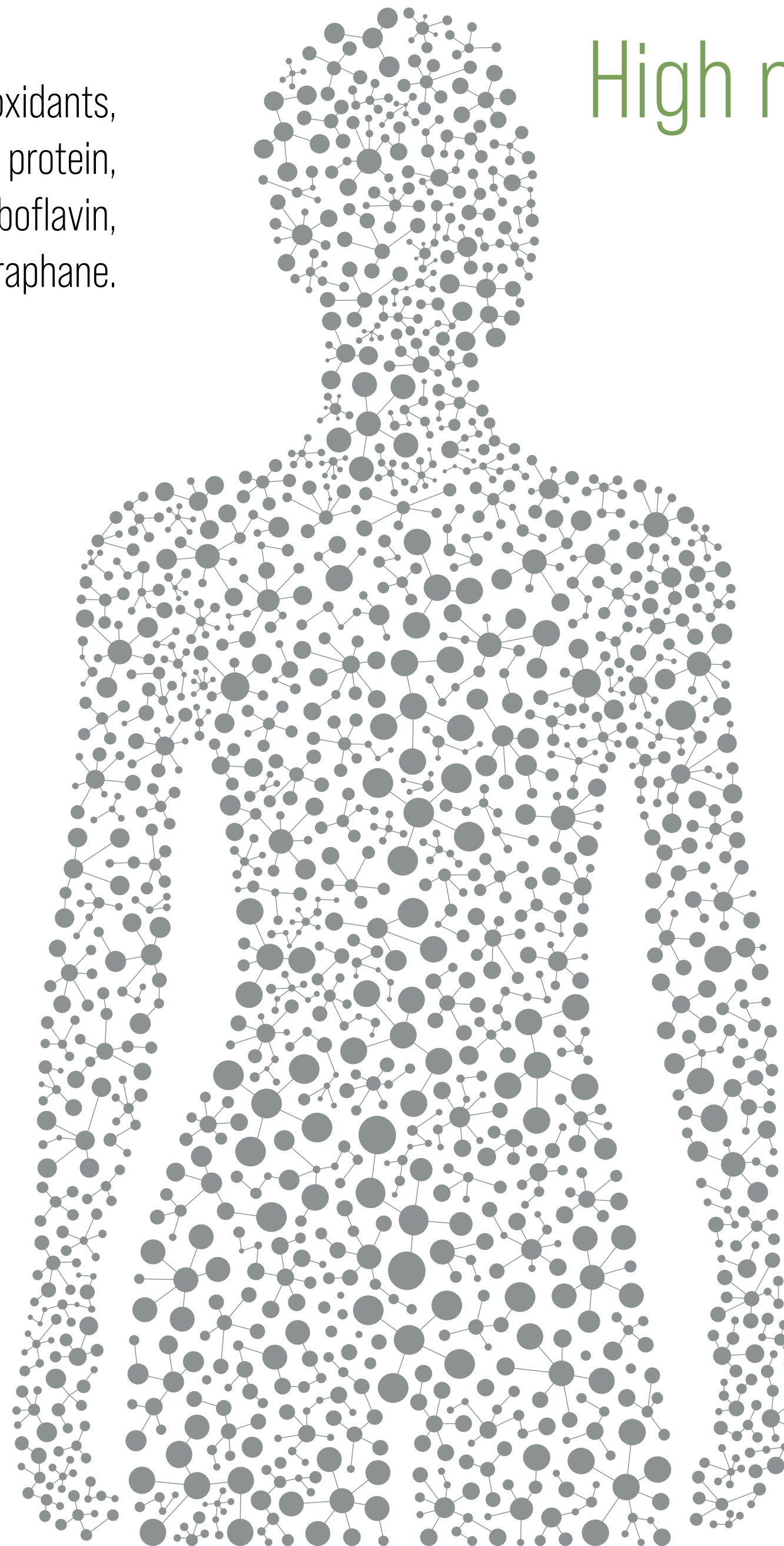
High in nutrients and low in calories. Sprouts are satiating, inducing one to feel full for a longer period of time.

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.



Our services solutions

**Based on 40+ years of experience in advanced indoor sprout farming systems,
we design, build and operate smart scaling production facilities at your location.**

WE

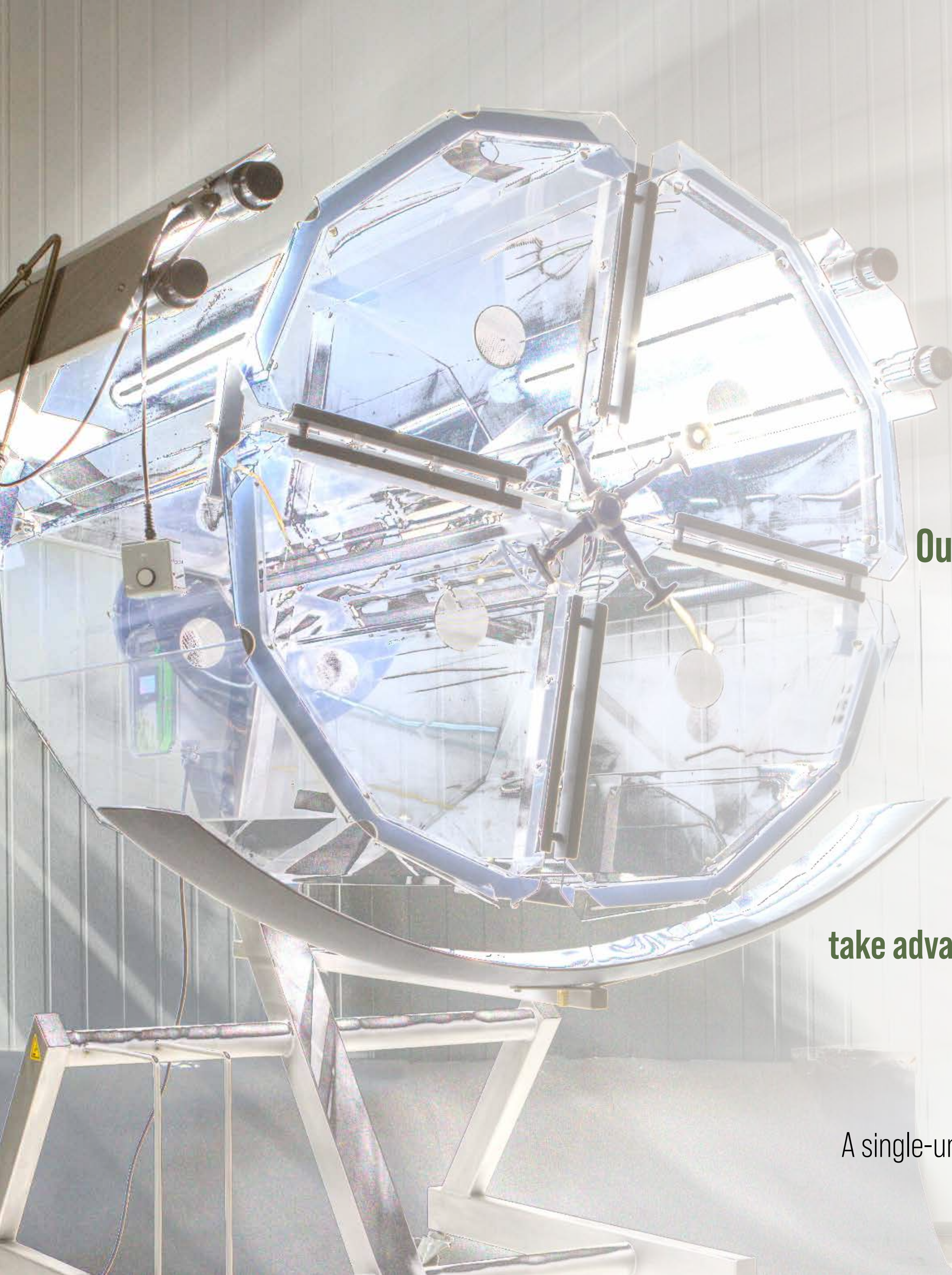
provide and install the equipment.

provide top quality seeds.

provide know-how and training for the staff.

remotely manage your farm, optimizing the settings to ensure the best results every time.

assist you in producing highly nutritious food for optimal consumers health while increasing profit.



Our high-performance growing system

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.**



Our seeds quality commitment

The secret of safe sprout production is very clean seeds.

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)**.

Organic & conventional sprout seeds

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

Highest dietary sources of isoflavones. vitamins A, B, C, E and K, calcium, iron, magnesium, phosphorus, potassium, zinc, carotene, chlorophyll, and amino acids.

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.



Our sprouts shelf-life

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



Our gourmet sprouts

■ 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/>

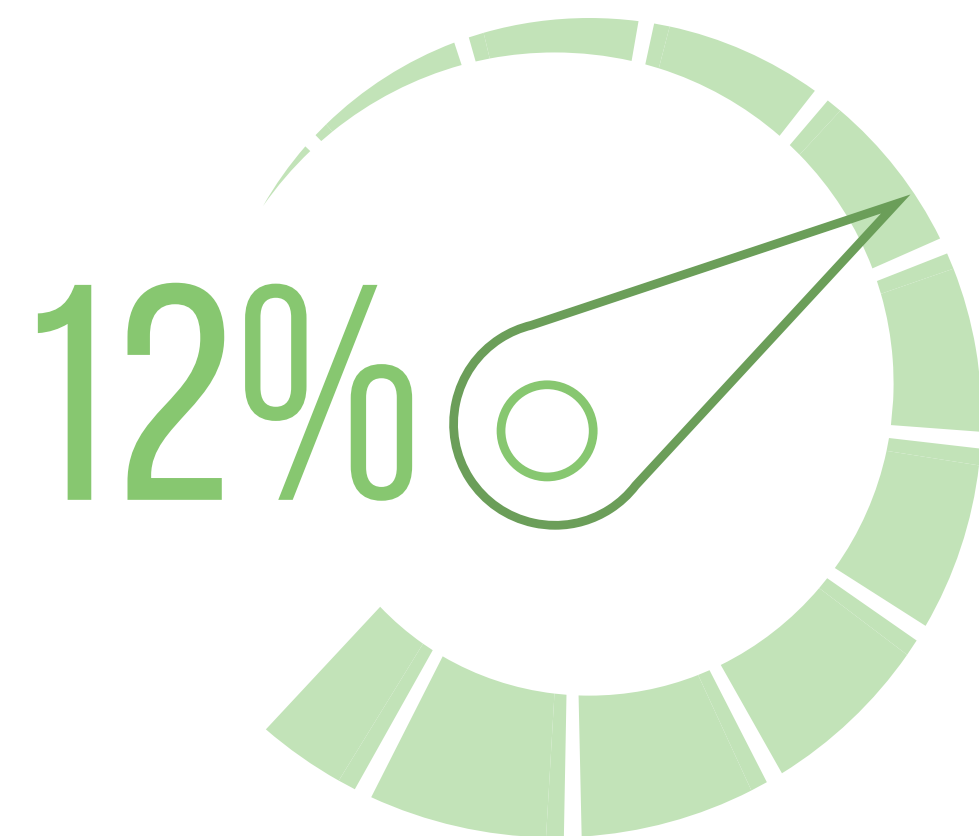
The cooking possibilities are endless!

Rise in sprout consumption

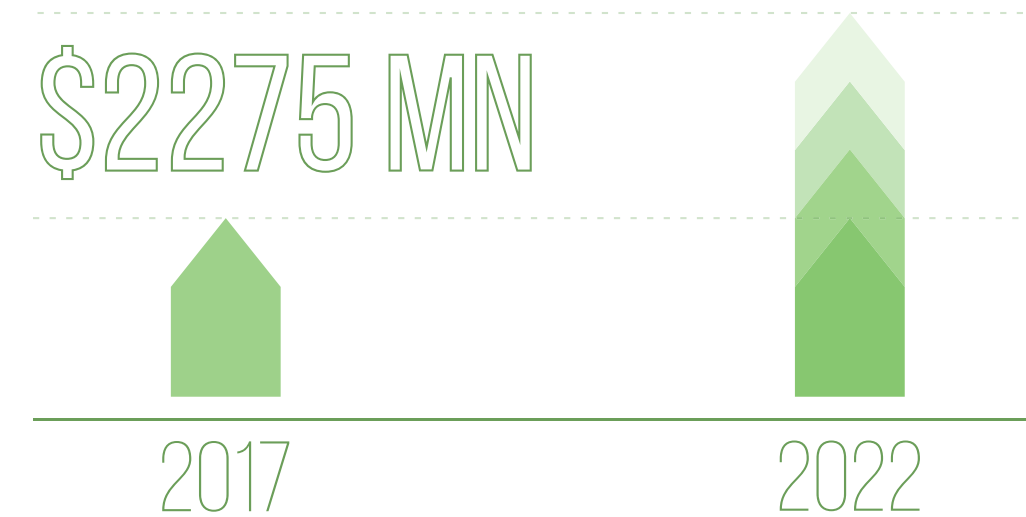
The shift of healthy food diet to plant-based has increased the demand for sprouts in the market in the USA.

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

The market will be **accelerating**
growing at a **CAGR** of almost



INCREMENTAL GROWTH



66%



of the market share originated from the
bean sprouts segment
in 2017

One of the **key trends** for this market
will be the rising
popularity of vegan diet





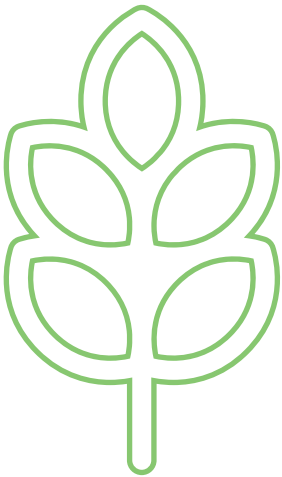
Headquarters — Cookeville, TN

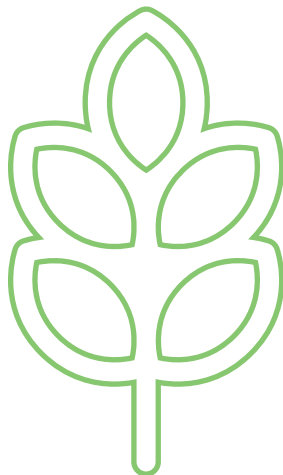
SunGarden in numbers

250 
FACILITIES BUILT

60 
Countries
using our technology


46887
Liters of water we save
per ton we grow vs traditional agriculture


150 to 300
times higher yield
VS
traditional agriculture

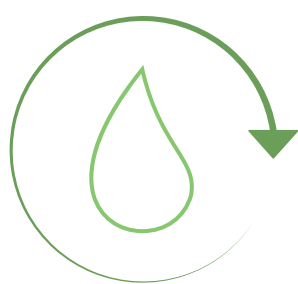

900% Yield
Zero waste

7 Days
from seed to plate 

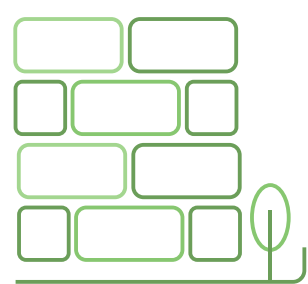

Principles we apply



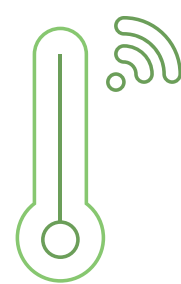
EFFICIENCY



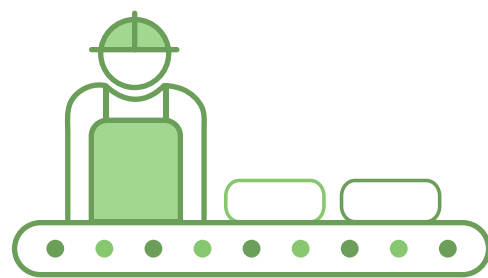
WATER SAVING



SPACE OPTIMIZATION



CLIMATE CONTROLLED



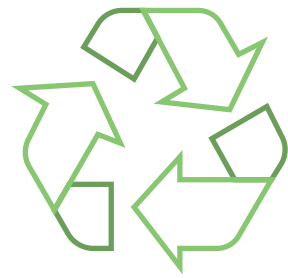
UNIFORMED PRODUCTION



RISK-FREE



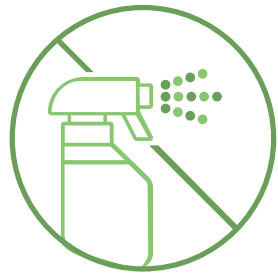
900% YIELD



ZERO WASTE



GMO FREE



NO PESTICIDES NO HERBICIDES



CERTIFIED ORGANIC STANDARDS

Record number of food safety certifications

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. ■



Scientific references

“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.

Joel Fuhrman, M.D., “Super Immunity”, The Essential Nutrition Guide for Boosting your body’s defenses to Live Longer, Stronger and Disease Free”

Together, planting sprouts for a healthier future.



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