GROWN – Microgreens grown at home BY YOU right on your kitchen counter. Eas

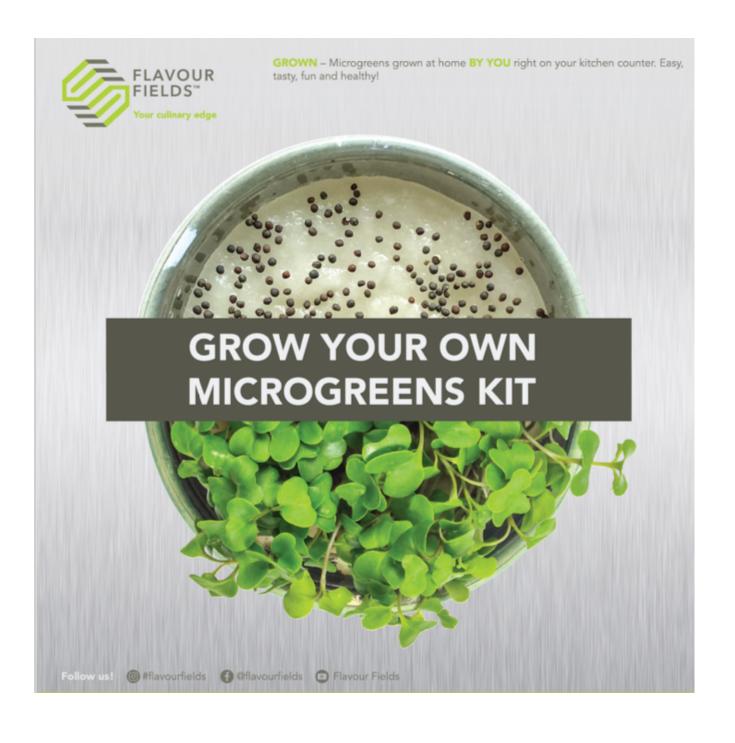
Grow Your Own Hydroponic Vegetables Using only water

Microgreens

GROW YOUR OWN MICROGREENS KIT

hydroponic means

"growing plants in water"



FILL THE CUP WITH 11/4
CUP DRINKING WATER
AND KEEP THE
CARDBOARD DRY



PLACE ONE GROW PAD IN THE TRAY



SATURATE WITH 1/3 CUP DRINKING WATER

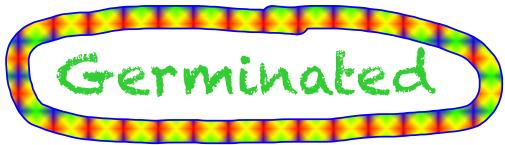


OPEN THE SMALL BAG
WITH SEEDS AND
SPREAD EVENLY ON TOP
OF THE GROW PAD



PLACE COVER FOR ABOUT 4 DAYS AND REMOVE IT WHEN SEEDS ARE GERMINATED





Germinated means "grew roots"

GROWING STEPS

GROWING TIPS



- 1 Fill the cup with 1 1/4 cup of drinking water
- 2 Place one grow pad in the tray
- 3 Saturate the grow pad with 1/3 cup of drinking water
- 4 Open bag with seeds and spread evenly on the grow pad
- 5 Place cap for 2 to 3 days until seeds are germinated



GERMINATION

- Dark and humid climate.
- Cover the seeds for the first two to four days.



TEMPERATURE

- Between 65°F and 70°F
- · Room temperature.



LIGHT

• Place in room with **ample light.** Direct sunlight is not desirable.



NO SOIL

 We use a substrate instead of soil. Made from wood fiber cellulose, allows for use without washing.



WATER

• Keep your microgreens moist.

SCAN FOR STEPS!



MICRO PURPLE RADISH (SAKURA CRESS)

The deep and unique color comes from the anthocyanin found within the plant, which is an anti-oxidant linked to protect against heart disease as well as cancers. The spicy radish flavor of Micro Purple Daikon makes an excellent pairing with sushi, salads and soups!











MICRO ARUGULA

This wild variety of Arugula is deliciously pungent and spicy. In the past, it was used to remedy coughs as well as an aid for digestion. Now it is one of the most widely used products across the world and considered a global vegetable. These heart-shaped leaves embody true flavors of fresh and spicy arugula and are great when added to bruschetta, grilled calamari or a proper veal Milanese.















BROCCOLI CRESS

Broccoli is a form of cabbage in the Brassica family, and is native to Italy. Like the artichoke, Broccoli is essentially a large edible flower. Mix it within salads or your favorite gnocchi or orecchiette pastas.













MICRO CILANTRO (GHOA CRESS)

Native to western Asia, but now it is grown worldwide! Our variety boasts an incredibly complex host of flavor nuances that range from spicy ginger to sweet notes of citrus without any of that notorious soapiness. Its complex flavor make it a wonderful addition to sauces, salads, tacos, or tuna tartare.









MICRO PEPPER (GARDEN CRESS)

Micro Peppercress might be tiny; but boy, does it have a bite. It has a unique shaped leaves that are somewhat heart shaped and it's spicy and peppery flavor make it a perfect addition to salads and sandwiches.









MICROGREEN GROWING KITS



Micro Arugula Cup "Rucola Cress" 1 Grow Cup + 5 Refills



Micro Cilantro Cup "Ghoa Cress" 1 Grow Cup + 5 Refills



Micro Pepper Cress Cup "Garden Cress" 1 Grow Cup + 5 Refills



Micro Purple Radish Cup "Sakura Cress" 1 Grow Cup + 5 Refills



Micro Broccoli Cup "Brocco Cress" 1 Grow Cup + 5 Refills



Micro Arugula Pod "Rucola Cress" 1 wood fiber substrate pad + 1 small bag of seeds



Micro Cilantro Pod "Ghoa Cress" 1 wood fiber substrate pad + 1 small bag of seeds



Micro Peppercress Pod "Garden Cress" 1 wood fiber substrate pad + 1 small bag of seeds



Micro Purple Radish Pod "Sakura Cress" 1 wood fiber substrate pad + 1 small bag of seeds



Micro Broccoli Pod "Brocco Cress" 1 wood fiber substrate pad + 1 small bag of seeds



Single Grow Cup 1 Grow Cup + 5 Microgreen flavor pods.

Trio Grow CupBox of 3 Grow Cups +
3x5 Microgreen flavor pods.

Microgreens Refills 5 Microgreen flavor pods (mix or single variaties).

Suscription

5 Microgreen flavor pods (mix or single variaties) per month for 6 months + 1 free cup.