

What Chefs are Saying:

“City- Hydro”s living micros have taken our game to the next level. The flavor impact of herbs trimmed from a living state 10 seconds before they are used can not be overstated. The nutritional value is unmatched, the visual appeal is gorgeous, and the cost is next to nothing. All this while still being both local and sustainable. Nothing short of revolutionary”

- Chef Kevin Cauthorne *Myth and Moonshine* -

“The microgreens that come from City-Hydro are like non other, everything from the flavor to their appearance is absolutely amazing. Being in their grow room just puts me in a state of bliss. I have never met any two people more passionate about micros”

- Chef Chris Amendola - *Freelance*

"City-Hydro grows some of the most unique and delicious micro greens I have ever tasted. I consider myself privileged to have them in Baltimore working with us"

- Chef Zachary Mills *Wit and Wisdom* -

“I've never tasted micro greens so vibrant in my life. City-Hydro makes microgreens more then just a garnish”

- Chef John Hufnagel *1010 Restaurant* -

“I love using micro greens on all my dishes, and there is no other place to buy them from than City-Hydro!”

- Chef Michael Correll *Fleet Street Kitchen* -

For Your Notes:



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City-Hydro



Fell's Point - Baltimore - Maryland

City-Hydro's cutting edge innovative in hydro and aquaponic technologies allow us to take farming into the 21st century. We grow super healthy, 100% organically grown plants in a completely controlled environment. Plants are fed 100% organic diet, listening to Zen mantras. They are nurtured in a totally stress-free environment, just like Mother-nature intended.



City-Hydro's “Vertical Farm” microgreens, petite greens, exotic herbs and edible flowers are delivered to our customers living. Our produce stays fresh in our easy-to-maintain living trays for days, ready to be harvested on demand, truly, “farm to fork.”



City-Hydro's Vision: creating a stable supply of living produce, intelligently grown in our peaceful environment, ready to feed an urban consumer with no negative impacts on the environment. Our hands-on approach allows us to ensure our customer always gets the naturally nutrient-dense purest greens.

City-Hydro's “MicroCarbon Footprint” is a vision both founders feel is the key to a more productive and happier environment where “community” and “local” are more than just buzz words.

City-Hydro sells only within its “Zip Code,” thus cutting carbon emissions, ensuring freshness, enriching our community, keeping nutrition affordable by maintaining low overhead cost. The City-Hydro uses on average \$100.00 per month in utilities, and less than 100 gallons of water.



As Masahiro Mosoi said so well:

“Farming cannot just be a simple capitalistic business practice”

City-Hydro's founders conducted a 2 year “Proof of Concept” operation prior to opening their doors in May of 2014 to ensure that this vision had merit and the product was the very best and most cost-efficient. Both goals were successful; City-Hydro was born.

City-Hydro sells only young living plants. City- Hydro founders found that eating young tender plants still living was much more beneficial to the health. There is a reason why our cohabitants eat living tender young greens ! **Nutrients, Taste, Digestibility....**



Chef de Horticulture

Welcome to the 21st Century and the new member of your kitchen staff Chef de Horticulture who will take “Farm to Fork” for a loop “Seed to Plate” as Zhanna likes to call it.... City-Hydro has taken farming into the very high-tech environment with a simple attitude of let natural process do its thing there. With cutting edge technologies and simple growing methods developed by City-Hydro Chef de Horticulture can have fresh, living microgreens, petite greens, herbs, and lettuces grown on-site for every day use lowering that all important food cost. Imagine wanting new greens to go with your new menu items that no one else has. Now you can. City-Hydro's “rack and tray” system can grow 100's of full sheet pans of greens in days, all in a 10x20 room. City- Hydro’s model is food safe, kitchen friendly, and can be customized.