



ABOUT BABYLON

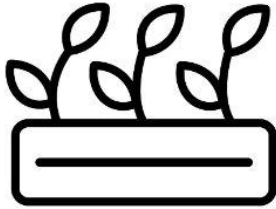
Founded in 2017, Babylon Micro-Farms was created with a mission to enable anyone to grow their own produce.

Today our mission is to grow the world's largest network of distributed indoor farms, providing a sustainable farming method that brings people closer to their food.



WHAT IS HYDROPONICS?

Hydroponics is an agricultural method used to grow plants without soil. Crops are grown in an inert growing medium and absorb exactly the nutrients they need from a mineral nutrient solution pumped throughout the system several times a day. The LED lights in the Micro-Farm act as the sun would in a field, providing the plants with the light they need to grow.



HOW THE FARM WORKS

Each morning the Micro-Farm automatically adds water, nutrients, and pH solution to reach target setpoints in the bottom reservoir area.

The farm's **Autofarmer** mode ensures ideal growth conditions using with a custom irrigation recipe, a tailored LED growing light schedule, controlled airflow, and temperature and humidity sensors.



HEALTH BENEFITS

- **More nutrients.** Since Babylon produce is harvested on-site right before serving, it retains more nutrients than you'd find in store-bought produce.
- **No pesticides.** Babylon's strict no-pesticide policy means no risk of pesticide exposure.
- **Safer from bacteria.** Babylon produce has a much lower risk of exposure to bacteria like E. coli.



SUSTAINABILITY BENEFITS

Micro-Farms reduce the environmental impact of the food served on-site. Compared to traditional farming methods, each farm uses:

- 96% less water
- 65% less fertilizer
- Zero pesticides
- Zero transportation miles

MARIGOLD

Calendula officinalis



Weeks Until Harvest

10 Weeks

How to Harvest

Harvest flowers by snipping the stem where it meets the flower.

MARIGOLD

Calendula officinalis

Flavor

Bright, citrusy, and savory. Adds a vibrant splash of color to any dish.

Fun Fact

Marigolds are widely known as an effective pest deterrent.

Origin

Spain

Health Benefits

Known for its anti-inflammatory properties, marigold can be found in cosmetics and skin ointments.

PANSY

Viola tricolor



Weeks Until Harvest

10 Weeks

How to Harvest

Harvest flowers by snipping the stem where it meets the flower.

PANSY

Viola Tricolor

Flavor

Fresh, slightly spicy flavor. Adds a vibrant splash of color to any dish.

Fun Fact

Pansies are known as a symbol of love and affection.

Origin

England

Health Benefits

Pansies contain powerful compounds that possess anti-inflammatory and antioxidant properties.



BABYLON
MICRO-FARMS®

GREEN BUTTER

Lactuca sativa



Weeks Until Harvest

5-6 Weeks

How to Harvest

Snip plant at the base. Option to harvesting this crop over a maximum one-week window.

GREEN BUTTER

Lactuca sativa

Flavor

Sweet and tender leaves.

Fun Fact

Pre-chopped lettuce has lower nutritional value than lettuce chopped right before serving.

Origin

The Levant, Eastern Mediterranean

Health Benefits

Contains Vitamin A & C, folate, iron, calcium, and fiber.

GREEN LEAF

Lactuca sativa



Weeks Until Harvest

5-6 Weeks

How to Harvest

Snip plant at the base. Option to harvesting this crop over a maximum one-week window.

GREEN LEAF

Lactuca sativa

Flavor

Crisp and sweet flavor.

Fun Fact

In 2019, U.S. lettuce production amounted to a value of about 2 billion dollars.

Origin

The Levant, Eastern Mediterranean

Health Benefits

Contains Vitamin A & C, folate, iron, calcium, and fiber.



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LOLLA ROSA

Lactuca sativa



Weeks Until Harvest

5-6 Weeks

How to Harvest

Snip plant at the base. Option to harvesting this crop over a maximum one-week window.

LOLLA ROSA

Lactuca sativa

Flavor

Mild, nutty flavor and ruffled edges.

Fun Fact

Darker lettuce leaves are often higher in folate, beta carotene, calcium, magnesium, potassium, iron, Vitamin C and Vitamin K.

Origin

The Levant, Eastern Mediterranean

Health Benefits

Contains Vitamin A & C, folate, iron, calcium, and fiber.

RED OAK

Lactuca sativa



Weeks Until Harvest

5-6 Weeks

How to Harvest

Snip plant at the base. Option to harvesting this crop over a maximum one-week window.

RED OAK

Lactuca sativa

Flavor

Buttery, mellow
flavor.

Fun Fact

Lettuce is about 95%
water, which is why it is
always eaten fresh and
can't be dried, pickled,
canned or frozen.

Origin

The Levant, Eastern
Mediterranean

Health Benefits

Contains Vitamin A & C,
folate, iron, calcium, and
fiber.

RED BUTTER

Lactuca sativa



Weeks Until Harvest

5-6 Weeks

How to Harvest

Snip plant at the base. Option to harvesting this crop over a maximum one-week window.

RED BUTTER

Lactuca sativa

Flavor

Tender, sweet and buttery.

Fun Fact

The fiber in lettuce is concentrated in the spine and ribs of the leaf, while the minerals and vitamins are concentrated in the softer, more delicate part of the leaf.

Origin

The Levant, Eastern Mediterranean

Health Benefits

Contains Vitamin A & C, folate, iron, calcium, and fiber.

ICEBERG

Lactuca sativa



Weeks Until Harvest

5-6 Weeks

How to Harvest

Snip plant at the base. Option to harvesting this crop over a maximum one-week window.

ICEBERG

Lactuca sativa

Flavor

Crunchy and juicy
with a mild,
sweet flavor.

Fun Fact

Originally known as
crisphead lettuce due to its
shape and texture, Iceberg
lettuce was the first variety
to be successfully
transported across the
United States.

Origin

The Levant, Eastern
Mediterranean

Health Benefits

Contains Vitamin A & C,
folate, iron, calcium, and
fiber.

ROMAINE

Lactuca sativa



Weeks Until Harvest

5-6 Weeks

How to Harvest

Snip plant at the base. Option to harvesting this crop over a maximum one-week window.

ROMAINE

Lactuca sativa

Flavor

Crisp and succulent with a mild, slightly bitter flavor.

Fun Fact

The availability of fresh head lettuce has declined about 50% since 1989, while the availability of romaine and leaf lettuces has risen. This is in part due to the demand for prepackaged, ready-to-eat salad greens.

Origin

The Levant, Eastern Mediterranean

Health Benefits

Contains Vitamin A & C, folate, iron, calcium, and fiber.

LEAFY CABBAGE

Brassica oleracea var. capitata



Weeks Until Harvest

5-6 Weeks

How to Harvest

Snip plant at the base. Option to harvesting this crop over a maximum one-week window.

LEAFY CABBAGE

Brassica oleracea var. capitata

Flavor

When raw, its flavor is kind of peppery but once cooked, the leafy cabbage softens and takes on a sweeter taste

Fun Fact

Cabbage is one of the oldest vegetables in human existence and remains a staple in cuisines all over the world to this today.

Origin

Cultivated into the cabbage we recognize today in Central and Western Europe

Health Benefits

High in Vitamins K and C and contains folate, manganese, calcium, potassium, magnesium, and Vitamin B6.

KALE

Brassica napus



Weeks Until Harvest

5-6 Weeks

How to Harvest

Snip plant at the base. Option to harvesting this crop over a maximum one-week window.

KALE

Brassica napus

Flavor

Bold, hearty, and bitter, especially when eaten raw.

Fun Fact

Despite the recent craze over kale's high nutrient content, Europeans used to refer to kale as "peasant cabbage".

Origin

The Levant, Eastern Mediterranean

Health Benefits

Kale has 3 times more calories than spinach, but has higher amounts of protein and Vitamins A, C, and K.



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MUSTARD GREENS

Brassica juncea



Weeks Until Harvest

5-6 Weeks

How to Harvest

Snip plant at the base. Option to harvesting this crop over a maximum one-week window.

MUSTARD GREENS

Brassica juncea

Flavor

Sharp, peppery bite that is softened by cooking.

Fun Fact

Mustard oil, produced from the mustard green seeds, is used in cooking and as a medicine in South Asian countries such as India.

Origin

Himalayan Region
of India

Health Benefits

Mustard greens are a good source of magnesium, calcium, folic acid, and Vitamin K, supporting heart health and disease-fighting capabilities.

BOK CHOY

Brassica rapa subsp. chinensis



Weeks Until Harvest

5-6 Weeks

How to Harvest

Snip plant at the base. Option to harvesting this crop over a maximum one-week window.

BOK CHOY

Brassica rapa subsp. chinensis

Flavor

Its bright, mild flavor has made bok choy a staple in many stir fry and soup dishes.

Fun Fact

Bok choy is sometimes referred to as a “soup spoon” because of its leaves.

Origin

China

Health Benefits

One cup of cooked bok choy contains over 100% of the recommended amount of Vitamin A and nearly $\frac{2}{3}$ of the recommended value for Vitamin C.

CILANTRO

Coriandrum sativum



Weeks Until First Harvest

6 Weeks

How to Harvest

Partially harvest by snipping stems at the base, leaving at least three stems behind to continue growing.

Harvest for six weeks.

CILANTRO

Coriandrum sativum

Flavor

Fresh and citrus-like flavor.

Fun Fact

Ancient Egyptians believed cilantro nourished the dead in the afterlife.

Origin

The Levant, Eastern Mediterranean

Health Benefits

Cilantro contains anti-cancer antioxidants, anti-inflammatory properties, and a variety of other health benefits. It contains high levels of Vitamins A&K.



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MINT

Mentha



Weeks Until Harvest

6 Weeks

How to Harvest

Partially harvest by snipping stems at the base, leaving at least three stems behind to continue growing.

Harvest for six weeks.

MINT

Mentha

Flavor

Recognizable bright, minty flavor.

Fun Fact

Ancient Greeks believed peppermint could cure hiccups.

Origin

Eastern Europe

Health Benefits

Thought to help aid digestive issues, migraines, and headaches.



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RED-VEINED SORREL

Rumex acetosa



Weeks Until Harvest

5 Weeks

How to Harvest

Partially harvest by snipping stems at the base, leaving at least three stems behind to continue growing.

Harvest for six weeks.

RED-VEINED SORREL

Rumex acetosa

Flavor

Bitter, lemony
taste

Fun Fact

The roots of many sorrel species are rich in tannins and have been used for tanning leather. They also contain natural red and yellow dyes.

Origin

Europe and Asia

Health Benefits

Rich in antioxidants and nutrients like fiber, vitamin C, and magnesium.

SAGE

Salvia officinalis



Weeks Until Harvest

6 Weeks

How to Harvest

Partially harvest by snipping stems at the base, leaving at least three stems behind to continue growing.

Harvest for six weeks.

SAGE

Salvia officinalis

Flavor

Sweet, bitter, and pine-like flavor.

Fun Fact

Europeans used it during the 14th century because they thought it helped to fight off the Bubonic Plague.

Origin

Sage varieties used as spice are native to the Mediterranean and Asia Minor. There are other varieties of Sage that are native to Central America, though those are fruitier and quite dissimilar to Mediterranean Sage.

Health Benefits

Beneficial for brain function, bone health, and skin. Contains antioxidants, Vitamin K. May help prevent the onset of type diabetes.



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THAI BASIL

Ocimum basilicum var. thyrsiflora



Weeks Until Harvest

5 Weeks

How to Harvest

Cut the stem at a 45-degree angle, about an inch above a forked branch and the stem. Never cut more than $\frac{1}{3}$ of the plant's height. Harvest for six weeks.

THAI BASIL

Ocimum basilicum var. thyrsoflora

Flavor

Slightly spicy with undertones of licorice and anise.

Fun Fact

Used in many Taiwanese dishes and stir fries because its flavor can withstand the high heat of the wok.

Origin

Southeast Asia, thought to have originated in Thailand.

Health Benefits

Thought to have anti-cancer, antioxidant, anti-viral, anti-fungal, and anti-bacterial properties.

GENOVESE BASIL

Ocimum basilicum



Weeks Until Harvest

5 Weeks

How to Harvest

Cut the stem at a 45-degree angle, about an inch above a forked branch and the stem. Never cut more than $\frac{1}{3}$ of the plant's height. Harvest for six weeks.

GENOVESE BASIL

Ocimum basilicum

Flavor

Intense basil flavor with citrus notes.

Fun Fact

Basil was once viewed in Greece as a symbol of mourning.

Origin

Usually associated with Italy, it originated in India where people have used it as a spice and medicinally for at least 5000 years.

Health Benefits

Basil is a rich source of Vitamins A, B6, C and K and minerals such as iron, manganese and magnesium. It is thought to have anti-inflammatory and anti-bacterial properties.

HOLY BASIL

Ocimum americanum var. pilosum



Weeks Until Harvest

5 Weeks

How to Harvest

Cut the stem at a 45-degree angle, about an inch above a forked branch and the stem. Never cut more than $\frac{1}{3}$ of the plant's height. Harvest for six weeks.

HOLY BASIL

Ocimum americanum var. pilosum

Flavor

Basil with a peppery bite and a note of clove. Sometimes referred to as “hot basil”.

Fun Fact

A central part of cultures in India, holy basil is often incorporated into Hindu prayers for good health and wellbeing.

Origin

India

Health Benefits

Contains anti-pyretic and anti-tissive properties, meaning it helps prevent itching and treats coughing.

OPAL BASIL

Ocimum basilicum var. Purpurascens



Weeks Until Harvest

5 Weeks

How to Harvest

Cut the stem at a 45-degree angle, about an inch above a forked branch and the stem. Never cut more than $\frac{1}{3}$ of the plant's height. Harvest for six weeks.

OPAL BASIL

Ocimum basilicum var. Purpurascens

Flavor

Basil with undertones of ginger and anise.

Fun Fact

Opal basil is sometimes used to infuse oils and vinegars. The dark color in the leaves turns the vinegar or oil burgundy-colored.

Origin

Formally identified in the 1830s by British botanist George Bentham.

Health Benefits

Contains anthocyanins, naturally occurring pigments that may have anti-viral and anti-inflammatory benefits.

LEMON BASIL

Ocimum citriodorum



Weeks Until Harvest

5 Weeks

How to Harvest

Cut the stem at a 45-degree angle, about an inch above a forked branch and the stem. Never cut more than $\frac{1}{3}$ of the plant's height. Harvest for six weeks.

LEMON BASIL

Ocimum citriodorum

Flavor

Sweet and tangy. Great addition to stir fries and curries.

Fun Fact

Lemon basil is the main type of basil used in Indonesian cuisines.

Origin

Lemon Basil is highly cultivated throughout southern Asia and northeastern Africa, where it is believed to have originated.

Health Benefits

Oils present in lemon basil such as linalool, nerol, and citral have demonstrated antibacterial and antimicrobial properties.

THYME

Thymus vulgaris



Weeks Until Harvest

6 Weeks

How to Harvest

Partially harvest by snipping stems at the base, leaving at least three stems behind to continue growing. Harvest for six weeks.

THYME

Thymus vulgaris

Flavor

Layers of woody, savory and minty flavors.

Fun Fact

Ancient Romans believed eating thyme before and during meals would provide protection from poison.

Thyme overall was associated with protection, strength, and courage.

Origin

Originated in the Southern Mediterranean region

Health Benefits

Thyme is known for its antiseptic properties. The chemical compound thymol within is found in health care products such as mouthwash and hand sanitizer.



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OREGANO

Origanum vulgare



Weeks Until Harvest

6 Weeks

How to Harvest

Partially harvest by snipping stems at the base, leaving at least three stems behind to continue growing. Harvest for six weeks.

OREGANO

Origanum vulgare

Flavor

Earthy, and minty.

Fun Fact

Ancient Greeks believed cows that graze in fields containing lots of oregano had better tasting meat.

Origin

Oregano is a traditional Mediterranean herb and plays a prominent role in Greek and Italian cuisine.

Health Benefits

Oregano is a good source of iron, manganese, Vitamin K, fiber and calcium. It has antioxidant and antibacterial properties.

PARSLEY

Petroselinum crispum



Weeks Until Harvest

6 Weeks

How to Harvest

Partially harvest by snipping stems at the base, leaving at least three stems behind to continue growing. Harvest for six weeks.

PARSLEY

Petroselinum crispum

Flavor

Sweet, clean flavor and aroma. Also used as a palate cleanser.

Fun Fact

Ancient Greeks made crowns of parsley to bestow on the winner of sports competitions and games.

Origin

Native to the central Mediterranean region (southern Italy, Greece, Portugal, Spain, Malta, Morocco, Algeria, and Tunisia), naturalized elsewhere in Europe.

Health Benefits

Packed with vitamins and minerals, parsley helps with digestive issues and has anti-inflammatory and antioxidant properties.

DILL

Anethum graveolens



Weeks Until Harvest

6 Weeks

How to Harvest

Partially harvest by snipping stems at the base, leaving at least three stems behind to continue growing. Harvest for six weeks.

DILL

Anethum graveolens

Flavor

Sweet, grassy undertones

Fun Fact

The name dill comes from the old English word *dilla*, meaning “to lull” because it has been used to soothe stomach pain, colic in babies, and other ailments.

Origin

Native to North Africa and the Middle East

Health Benefits

Dill is packed with flavonoids, which have been shown to help reduce the risk of heart disease and stroke.

MICROGREENS

Brassica spp.



Days Until Harvest

12-14

How to Harvest

Snip the stems at the base with scissors about 2" above the growth medium. Harvest this crop all at once.

MICROGREENS

Brassica spp.

Flavor

Microgreens' flavors resemble those of their full-grown counterparts.

Fun Fact

Early research has found microgreens to be 40% more nutritious than their adult counterparts.

Origin

Popularized in Southern California

Health Benefits

While small in size, microgreens have highly concentrated amounts of Vitamins C, E, and K as well as lutein and beta-carotene.



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