

Vertical Patch

NEXT LEVEL AGRICULTURE.



Urban Vertical Farming
Locally Grown
Freshest Produce



Availability
All year round
Made to Order

Organic



Sustainable Farming
95% Less Water
Low Carbon Food

Pesticide Free
GMO Free
Herbicide Free

Highest Yields
No Wash
Organic inputs

Nutrient Rich
Flavour packed
Customised

MICROGREENS, HERBS & LEAFY GREENS

Email: fiona@verticalpatch.com.au | Phone: +61 438 676 315
We deliver daily Monday to Friday

Vertical Patch

MICROGREENS

CORIANDER

Citrusy and fresh with earthy undertones, herbaceous, pungent and slightly sweet, with a tangy and zesty finish



PARSLEY

Bright, fresh and herbaceous, with a mild sweetness and subtle peppery undertones. Crisp, clean and refreshing



BASIL

Intensely flavorful with a strong, sweet and spicy aroma. Hints of clove, anise and mint. Fresh and pungent



MINT

Cool and refreshing with a strong menthol aroma. Sweet, slightly bitter and earthy, with subtle citrus notes



LEMON BALM

Tangy and citrusy, with a distinct lemon flavor. Herbaceous, slightly sweet and with a refreshing, zesty finish.



RED SHISHO

Earthy and spicy, with a complex flavor profile that includes hints of cinnamon, basil and mint. Pungent and slightly sweet



SPRING ONION

Sharp and pungent, with a distinct garlic flavor. Slightly spicy and bitter, with a fresh, herbaceous undertone.



PEA TENDRILS

Delicate and tender sprouting pea tendrils, with a classic, slightly sweet pea flavour



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HERBS

GENOVESE BASIL

Large, green leaves with a sweet, spicy flavor and a strong, aromatic aroma. Herbaceous and refreshing



CORIANDER

Delicate, feathery green leaves with a bright, citrusy flavor and a slightly spicy finish. Aromatic and flavorful



PARSLEY

Bright green, flat leaves with a fresh, herbaceous flavor and a slightly peppery finish. Clean and crisp.



MINT

Bright green, serrated leaves with a cool, refreshing taste and a strong, aromatic aroma. Sweet and invigorating



SAGE

Silvery green leaves, sharp and pungent, with a beautiful herbaceous flavor for soups, sauces or even stuffing.



LEMON BALM

Vibrant green, heart-shaped leaves with a bright, citrusy flavor and a hint of sweetness. Refreshing and uplifting.



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LEAFY GREENS

BAEZA

Baby Cos/Little Gem

Sweet and crunchy with a mild, nutty flavor. Delicate and refreshing, with a subtle bitterness and a crisp texture.



ROSAINE

Baby Cos/Little Gem

Mildly sweet and buttery, with a delicate texture and subtle hints of nuttiness. Refreshing and crisp, with a slightly bitter finish



TENDITA

Baby Cos

Mild and tender with a slightly sweet, nutty flavor. Crisp and refreshing, with a subtle bitterness and a delicate texture



ASTORGA

Mini Cos

Sweet and crunchy with a mild, nutty flavor. Refreshing and crisp, with a delicate texture and a subtle bitterness.



COCONINO

Red Baby Cos

Striking deep red color with a slightly bitter, nutty taste. Its leaves are crisp and refreshing, with a delicate texture



MUSTARD

Red Giant

Red Giant has frilly burgundy leaves with a sweet and spicy flavor, crunchy texture, and earthy undertones. Bold and flavorful



MUSTARD

Chirimen Hakarashi

Slender, serrated green leaves with a sharp, peppery taste and a slightly bitter finish. Bold and invigorating



KALE

Dwarf Blue

Small, curly blue-green leaves with a mild, slightly sweet flavor and a tender texture. Nutritious and delicious.



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Storage & In Kitchen Care:

Tray storage in cold room - for short-term storage, trays are ok with hoods on and stacked, however if leaving for a prolonged period it is recommended you leave the tray hood off. Do not keep trays directly under cool room fans.

Water application - if the plant and medium appear dry, add around 50ml of water into the medium, not on the leaves.

Storage temperature - please store in cool room between 4 and 8 Degree Celsius.

Spoilage - Do not pack anything on top of trays to avoid plant spoilage. If sprouts are damaged and become loose, simply pick off the top to avoid moulding. Please do not keep the living Micro Greens in a location where they will be subject to a cold airstream. This will dry the Micro Greens out and shorten their shelf-life substantially. Preferred ranging location is at ambient temperature on bunks near other herbs. Please remove compromised stock to reduce cross contamination.

Chef FAQs:

What can I use this product for? - Micro Greens are versatile and a healthy addition to any plate. Use as you would normally herbs, as a garnish, in smoothies, in juices, through salads, in soups, or simply as a side.

Is this Australian grown? - YES! 100% Australian grown.

How long will it last? - Micro Greens are best harvested and consumed within the first week of delivery. For maximum shelf-life, cut the Micro Greens and store in an air-tight container.

Do I need to put it in the fridge? What is the best way to store it? Either store in the fridge between 4°C - 8°C or remove the hood and store on a horizontal shelf.

WANT TO KNOW MORE
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