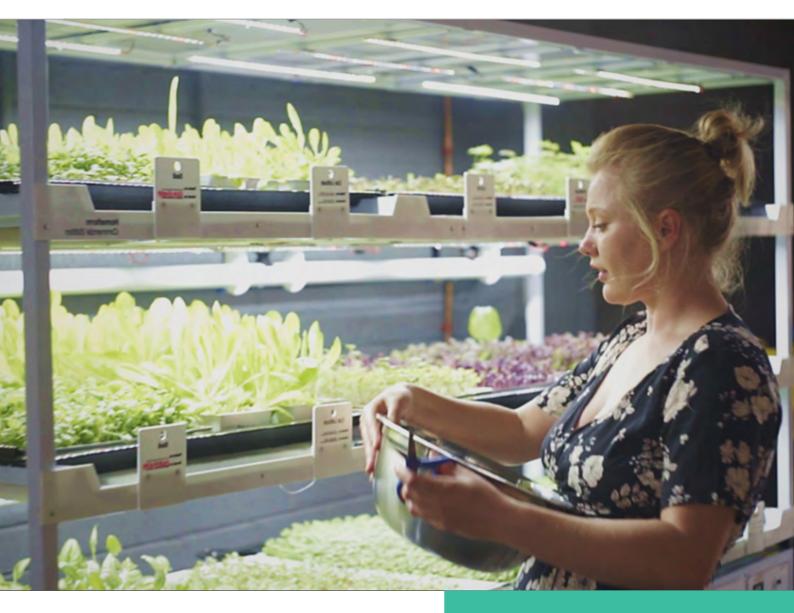


Always fresh, Always available, Grown on site

homefarm



Prospectus

Homefarm commercial

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What is Homefarm?

Homefarm Australia provides indoor farming technology and equipment to the commercial kitchens of Australia.

Our indoor farms can grow a wide variety of microgreens, herbs, and lettuce. A system can produce up to 12kgs of produce in a month. Grown on-site from seed to harvest in 100% organic soil substrates (no hydroponics).





To be the leading provider of sustainable and on premise-grown microgreens for commercial kitchens and restaurants, while reducing our environmental impact and promoting healthy eating.

Our mission is to produce the freshest, highest quality microgreens in a cost-effective way, while reducing our carbon footprint and promoting healthy eating. With our seed-to-harvest technology, we strive to be industry leaders in organic sustainable farming and to educate our customers about the benefits of on-premise farming.



Our product

An overview of our commercial product

Overview

The Homefarm Commercial System is a compact, fully automated indoor farm, capable of growing a wide variety of up to 48 edible crop plants. Our Commercial Systems are designed to grow plants from seed to harvest on premise. They enable businesses ranging from restaurants, bush lodges, corporate cafeterias as well as food retailers to offer their customers the freshest produce possible, all year round, whilst saving on food miles, packaging and refrigeration.

Unit features

- Automatic watering of plants
- Automatic lighting schedule
- Automated low-water level sensors and indicators
- Mobile on-wheels design Can easily be moved around
- Full spectrum, high efficiency LED grow lights
- Automatic sump refill (access to water mains required)

Mobile app

- Plant, and add your crops to the mobile app dashboard
- The app tracks the planned growth cycle for each crop type
- Step-by-step growing instructions in the palm of your hand
- Crop guides and nutritional info
- Supports multiple units at a time



Size options

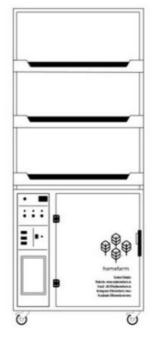
Specs and size guide

Large

- 18 separate planting trays
- Each tray is 25cm x 50cm in size
- Can grow a single crop per tray or mix and match
- Multiple mixed seeds in each tray
- Easily swap out trays with no interruption to unit
- Yield = approx 12kgs of produce p.m
- Value of yield = \$2 500 p.m
- Size: 2100(l) x 600(d) x 1800(h)

Small

- 6 separate planting trays
- Same tray specs as per the large commercial unit
- Yield = approx 5kgs of produce p.m
- Value of yield = \$1 000 pm
- Size: 700(l) x 600 (d) x 1800(h)





Cost-Effective Solution

From the day of installation to the weekly operation cycle

Existing market challenges

Chefs face several challenges when sourcing microgreens for their menus, including inconsistent crop availability, fluctuating pricing, and difficulties in menu costing. There is also a growing demand from from patrons who value healthy eating, sustainably sourced and eco-friendly menu options.

These challenges can make it difficult for chefs to consistently source highquality organic microgreens for their menus while maintaining profitability.

By partnering with Homefarm Australia, a chef can now get the freshest greens with readily available crops at a consistent cost base.

Seed to harvest

Homefarm's commercial units are designed to grow microgreens consistently, all within a single machine. Chefs can plan and harvest according to their own menu needs, and our variety of grow packs make planting a breeze at under 2 minutes per tray. With Homefarm, it's as close to "set-and-forget" as you can get - most harvests are ready within 10-12 days of planting. Plus, with multiple trays and hundreds of configurations, the chef has complete control over the growing process



Homefarm vs the market

Wholesale: \$3.20 p/260ml container

Retail: \$7.00 p/260ml container

Homefarm: As low as \$2 p/260ml container

Prices for microgreens are subject to drastic changes. Seasonality, availability and labour costs are a huge factor in the cost of the end product. With a Homefarm unit, the supply chain is entirely owned by the end user of the greens. Grow packs and seed costs are guaranteed by Homefarm to be available, and at wholesale seed supplier cost



Available options

We have various options available to get a Homefarm unit up an running within any kitchen

Purchase You own the unit

Pros:

- Manage your own crop and grow media
- You can fully customize the look and feel of the unit at your convenience

Rental Low cost of entry with flexibility on ordering of supplies

Features:

- No upfront capital outlay
- Maintenance and system servicing is included in the fee
- Plan your growth based on your demand and schedule. Order grow packs at your own cadence
- Grow packs are competitively priced.
- Best value for money and on par with wholesale crop pricing per gram

Farming-as-a-Service High touch service for those with limited time Features:

- Full rental service with the added benefit of having the lowest cost per gram of produce in the market.
- Grow packs are delivered Bi-Monthly on a fixed schedule and adjusted to ensure you have maximum crop availability at all times
- A single monthly fee is easier to cost into your budget
- We supply enough grow packs for a full year's crop production at max capacity
- Full training and ongoing support
- Optional extra:
 - Homefarm team does the planting and managing of the units crops
 - With weekly visits, we provide the full service of pre-seeding trays and managing crop rotations for maximum yield.
 - Guaranteed super yields per cycle.





How much energy does the unit consume?

The large unit is very efficient, with the total power draw in a month approximating to 145KwH, which is around \$9 per week.

How many crop types are there?

It varies based on seed availability, however, there are approximately 30 different micro-green herbs that are available to select.

Where are the seeds sourced?

All seeds are sourced locally from Australian suppliers. The seeds are non GMO.

Where is the unit made?

The unit will be produced and assembled in Australia by a local manufacturer in partnership with Homefarm.

How easy is it to harvest the microherbs?

It's straightforward. You can use a pair of sharp scissors or a sharp chef's knife to cut the herbs at the base. Once cut, a quick rinse is required and then the crop is ready to use.

Can I plant and prepare the seed trays myself?

Sure you can. We will show you how to do it, and you can maintain the tray swapping at your own pace. We will require that you make use of our soil and seeds to ensure quality and consistency.

