

Why for Restaurants?

Why AeroFarms™ for Restaurants?

- ✓ Consistent availability of produce, year round
- ✓ Consistent quality of produce
- ✓ Fresher, longer-lasting local products
- ✓ Pesticide-free and safer products
- ✓ Clean and dry upon harvest
- ✓ Easily supports private labels
- ✓ Differentiation

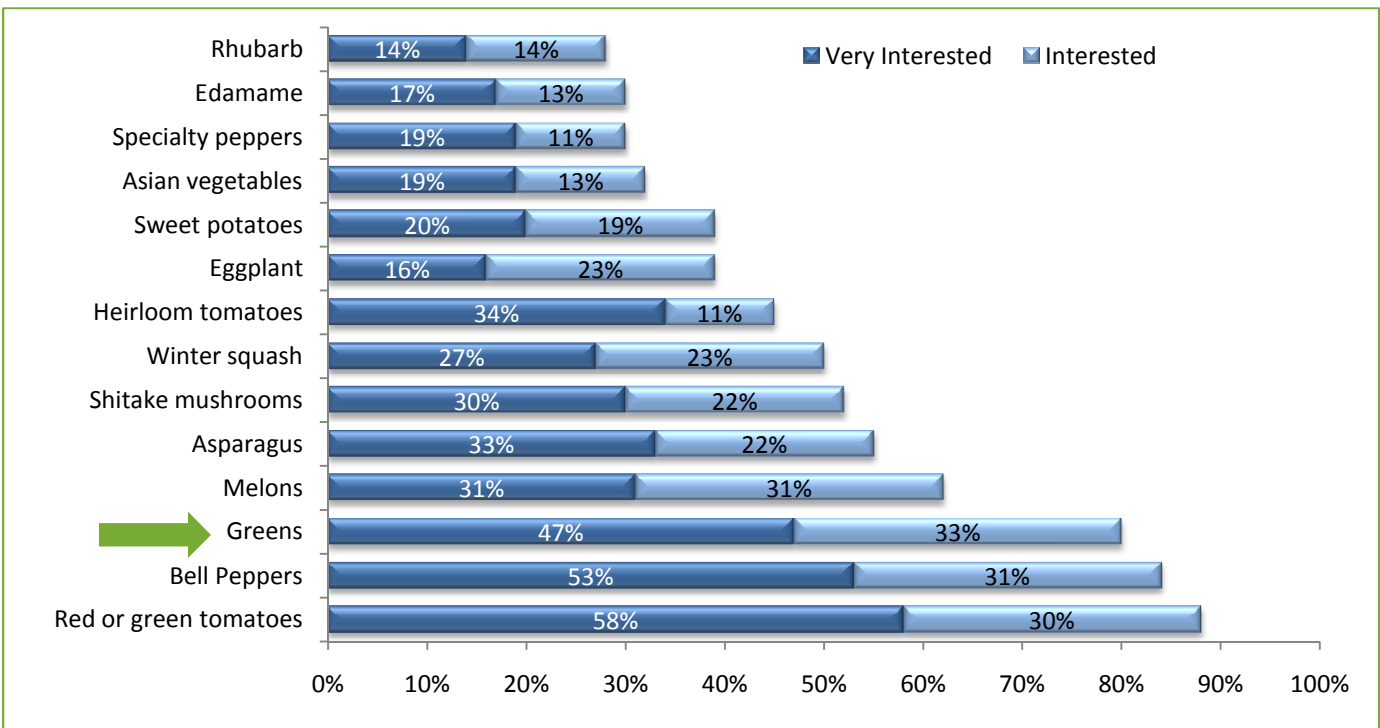
Chef Spotlight

Jonathan Derue
Executive Chef
Simeons on the Commons



"I feel that it's is a superior product to what other local produce carriers will carry. The price is right, it's very comparable. You have a much longer shelf life from it being such a fresh product. Customers absolutely love it. Salad plates come back and are cleaned."

Restaurants Interest in Local Vegetables



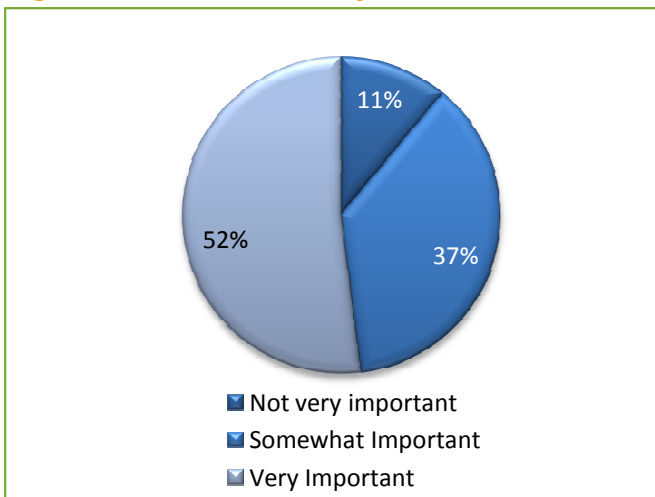
Source: University of Kentucky. 2006 Kentucky Restaurant Produce Buyer Survey.



What Prevents Chefs From Sourcing Locally?

Barrier	Consistent availability of product	Consistent quality of product	Lack of cleanliness
Percent Citing	52%	33%	5%
How AeroFarms Systems Overcome These Barriers	<p>The completely controlled environment of an AeroFarms system results in the consistent yield of product. It is not susceptible to bad weather or seasonality, giving restaurants 100% control over their supply and costs.</p>	<p>The completely controlled environment of an AeroFarms system results in the consistent and high quality of product.</p>	<p>Because AeroFarms systems do not grow in soil, they are actually clean upon harvest. Instead they are grown in a cloth medium that is sanitized after every cycle.</p>

How Important Is It For Your Clients To Connect Your Menu To The Local Agricultural Community?



Do You Advertise Your Menu As Including Locally Grown Produce?

