

























Your Visual Guide to Microgreens

 <p>AMARANTH, GARNET RED Mild flavor. Attractive fuchsia stems and leaves.</p>	 <p>ARUGULA Spicy arugula flavor. Purple stems and dark green leaves.</p>	 <p>CILANTRO MICRO GREEN SEED Cilantro flavor. Green, attractively-shaped leaves.</p>
 <p>KALE, RED RUSSIAN ORGANIC Mild flavor. Dark blue-green, serrated leaves outlined in pink.</p>	 <p>RADISH, RED RAMBO Mildly spicy flavor. Dark purple stems and leaves.</p>	 <p>BEEF, OLYMPIA RED Mild beet flavor.</p>
 <p>RADISH, DAIKON ORGANIC Crisp, spicy flavor. Green leaves and white stems.</p>	 <p>BASIL, ITALIAN LARGE LEAF Basil flavor. Green stems and leaves.</p>	 <p>MUSTARD, GARNET GIANT Mildly spicy flavor. Darkest purple mustard.</p>
 <p>RADISH, HONG VIT Spicy flavor. Attractive pink stems and green leaves.</p>	 <p>KALE, RED RUSSIAN Mild flavor. Dark blue-green, serrated leaves outlined in pink.</p>	 <p>KOHLRABI, PURPLE Mild flavor. Purple stems and dark green leaves with a purple tint.</p>

 <p>MIZUNA Mild flavor. Fancy, toothed leaves.</p>	 <p>CRESS, CRESSIDA Spicy pepper flavor. Fancy, three-lobed leaves.</p>	 <p>BEET, BULL'S BLOOD Mild beet flavor. Deep burgundy leaves.</p>
 <p>BEET, EARLY WONDER TALL TOP Mild beet flavor. Medium green leaves with red stems.</p>	 <p>CABBAGE, RED Mild flavor. Dark green leaves with purple margins.</p>	 <p>SORREL Lemon flavor. Oval green leaves.</p>
 <p>TATSOI Mild flavor. Spoon-shaped leaves.</p>	 <p>ARUGULA Spicy arugula flavor. Purple stems and dark green leaves.</p>	 <p>BEET, BULL'S BLOOD Mild beet flavor. Deep burgundy leaves.</p>
 <p>BASIL, LEMON Lemon basil flavor. Green stems and leaves.</p>	 <p>SCALLION, EVERGREEN HARDY Onion flavored. Green threads.</p>	 <p>CARROT Finely textured leaves.</p>



CRESS, CRESSIDA
Spicy pepper flavor. Fancy, three-lobed leaves.



RADISH, RED ARROW
Spicy radish flavor.



CHARD, RUBY RED
Mild beet flavor. Green leaves with bright red-dish pink stems.



CHINESE CABBAGE, KOGANE
Mildly sweet flavor. Bright green leaves.



CHERVIL
New! Mild, sweet anise flavor.



CHARD, BRIGHT LIGHTS
Mild beet flavor. Light green, gold, pink, orange, purple, red, and white stems.



COLLARD, CHAMPION
Medium green leaves, light green stems and a mild flavor.



MUSTARD, SCARLET FRILLS
Spicy flavor. Ruffled red and dark green leaves.



SORREL, RED VEINED
Lemon flavor. Dark green leaves with red veins and stems.



KALE, TOSCANO
Dark green leaves, light green stems, and mild flavor.



MUSTARD, RUBY STREAKS
Spicy flavor. Intricately lobed, red and dark green leaves and light green stems.



PURSLANE, RED GRUNER
Mild, spinach-like flavor. Succulent green leaves and pink stems.





MIZUNA, DARK PURPLE
Improved purple mizuna.



LEMON BALM
New! Distinct lemon flavor.



FENNEL, BRONZE
Fennel, Bronze



KOMATSUNA O.P.
Mild flavor. Round green leaves.



CRESS, PERSIAN
Mild cress flavor.



MUSTARD, RED RAIN
Uniform red leaves with light green stems and a mild flavor.



SALAD BURNET
Mild cucumber flavor. Green, uniquely shaped leaves.



SALTWORT
Dark green leaves, medium green stems, and a mild, earthy flavor.



HON TSAI TAI
Mild radish flavor. Purple stems and green leaves with a purple tint.



RED CABBAGE
Mild flavor with a touch of heat.



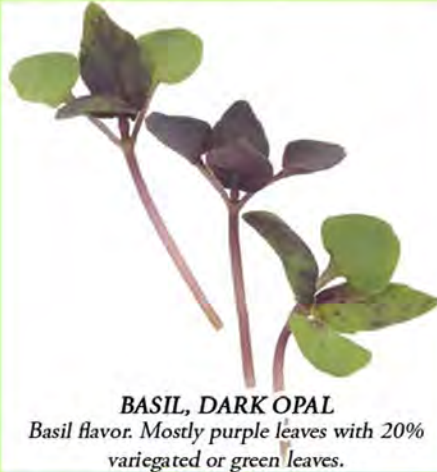
RADISH, RED RAMBO
Mildly spicy flavor. Dark purple stems and leaves.



FENNEL, GREEN
New! Great fennel flavor.



MUSTARD, GREEN WAVE
Sharp spicy flavor. Medium green leaves.



BASIL, DARK OPAL
Basil flavor. Mostly purple leaves with 20% variegated or green leaves.



SHISO, BRITTON
Mild licorice flavor. Silvery leaves with purple undersides.



BASIL, RED RUBIN
Sweet spicy flavor.



KOMATSUNA, RED
Mild flavor. Dark maroon leaves with bright green undersides.



ORACH, RUBY RED
Lofty, purple-red leaves and stems, earthy flavor.

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Growing Times

Note: Germination and Growth times are similar for all microgreens within a species, for example, Daikon Radishes and Hong Vit Radishes tend to be similar in terms of when they will be ready for harvest. Same is true of all the beets, all the basil, etc. So general guidelines follow based on my experience with many of these. (Those that will require some trial batches to determine growing times for your conditions are marked as "not known")

Amaranth - 14-21 days, depends on temperature

Arugula - 12-14 days

Basil - 20-25 days

Burnet- not known

Cabbage - 12-14 days

Carrot - not known

Celery - not known

Chard - 20-25 days

Chervil - not known

Cilantro - 21-28 days

Collard - 12-14 days

Cress - not known

Dill - 28- 35 days

Fennel - 21-28 days

Hon Tsai Tai - not known

Kale - 12-14 days

Kohlrabi - 12-14 days

Komatsuna - not known

Lemon Balm - not known

Mizuna - 12-14 days

Mustard - 12-14 days

Orach - not known

Pac Choi - 12-14 days

Purslane - not known

Radish - 11-14 days

Saltwort - not known

Scallion - not known

Shiso - not known

Shungiku - not known

Sorrel - not known

Spreen - not known

Tat Soi - 12-14