



Food Tech Incubator: Near West Side

We believe that **the local choice is the right one**, that eating food you love shouldn't mean sacrificing your values, and that everybody can and should make a difference. That's why **we're striving to reinvent our food system**. How? By taking you inside our process, developing a more sustainable supply chain, and revealing the true impact of every item we grow. It's a way to bring back personal agency and re-establish the relationship between planet and plate. We call it **Radical Transparency**.

Product Benefits

- **Local & Fresh:** In partnership with Wisconsin based Fork Farms ©, our products are grown at our Near West Side facility and delivered directly to you, decreasing your carbon footprint, increasing accountability, and offering a stronger relationship with your inventory.
- **Secure & Consistent:** Our facility uses Fork Farms's © state-of-the-art indoor agriculture technology to offer year-round, reliable products that are nutrient rich and contagion-free that can scale with your needs.
- **Social Determinants of Health:** By leveraging your existing investments, we provide local communities with employment opportunities, hands-on education, and improved access to fresh food right here in MKE.

**For investment and residency interests,
please contact:** chris@planet2plate.org



Grown and operated by
Wisconsin-based Fork Farms ©

Spring Mix



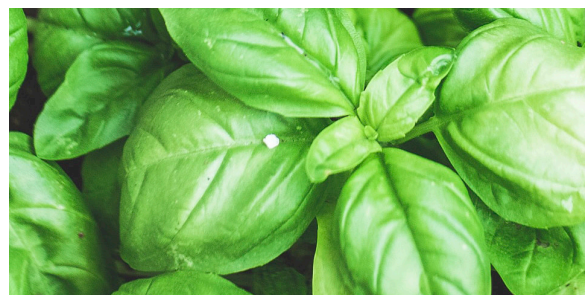
Red Oakleaf: Condensed salad bowl-type oakleaf for whole heads or salad mixes

Green Sweet Crisp: Romaine-like sweet flavor with iceberg-like crisp, crunchy texture

Red Incised: Deeply-incised, heavily-frilled leaves that add texture to mixes

Green Star: The most attractive green leaf lettuce

Basil



Genovese: Classic Italian basil variety with authentic flavor and appearance

