

SustainableLivingCenter

Sprouts and Microgreens Workshop



November 2017

What are Sprouts and Microgreens?

- Sprouts:
 - Sprouted/germinated seeds that can be eaten raw or cooked
 - Many types of "seeds" can be sprouted
 - o Beans and Legumes, Grains, Seeds
- Microgreens:
 - Seedlings of vegetables and herbs grown in soil
 - Three basic parts:
 - Stem
 - Cotyledon leaves
 - First pair of young true leaves
 - o Amaranth, Beets, Basil, Kale, Arugula



Beet Microgreens

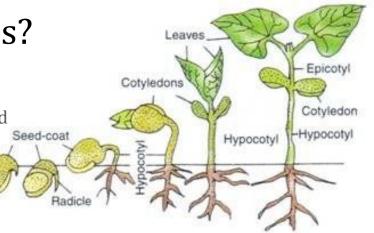


Fig. 3.8. Bean seed germination.

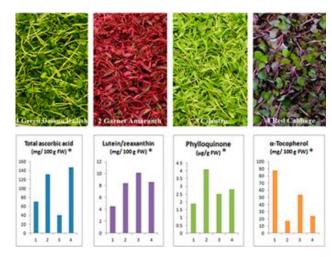


Soybean Sprouts

Why grow Sprouts and Microgreens?

Health Benefits:

- o Sprouts
 - Aid digestion: sprouting food increases enzymes that make both carbohydrates and proteins digestible
 - Contain greater nutrient content than their full grown counterparts
 - Vitamin E, Vitamin K, Vitamin C, Folate, Fiber, Copper, etc.
- Microgreens
 - Have higher nutritional densities than the mature leaves, in some cases, the microgreens contain 4-6 times more concentrated nutrients than the leaves of the mature plant
 - Vitamin E, Vitamin K, Vitamin C
 - Reduce the risk of obesity, heart disease, diabetes, and high blood pressure
 - Supports increased energy and longer life expectancy
- Why grow them on your own?



Journal of Agricultural and Food Chemistry (2012)

Additional benefits

• Economic:

- Nutritious but expensive to buy in stores
- Save money on grocery bills
- Entrepreneurial opportunity!

• Environmental:

- Eating more plants is better for the environment
- Growing sprouts and microgreens doesn't take any energy or resources on the individual level
- No need to apply environmentally harmful pesticides
- Diversifies the current food system and minimizes environmental impacts





Growing Sprouts: Materials

Container:

- Wide mouth mason jar with a sprouting lid, cheesecloth, or mesh to cover the top
- Sprouting trays

Seeds:

- Raw seeds that have not been chemically treated
- Avoid bulk bins for sprouting seeds
- Alfalfa, Broccoli, Mung Bean









Metal



Plastic



Sprouting Trays



Cheesecloth

Growing Sprouts: Procedure













Growing Microgreens: Materials

- Shallow Tray
- Soil
- Sunny spot in a south-facing window or an optional grow light
- Seeds:
 - Lettuce, Kale, Arugula, Beet, Radish









Growing Microgreens: Procedure















Questions?

