Would you like fresh, safe and delicious vegetables grown by your side?

Introducing Ceramic Containers and Growing Systems that Grow Vegetables with the Same Taste and Fragrance as Soil Cultivation



Healthy! Pesticide free.

Delicious!Vegetables grown with our own special ceramics have a better aroma than general hydroponic vegetables and you can enjoy the original taste of vegetables.

Easy to harvest! Anyone with training can easily grow

Our ceramic farm enables your providing freshly picked vegetables to your customers.



About Our Ceramic Farm

Our system is a closed plant factory, and it will be a medium-sized and small-sized type. Although many companies have entered this market, our ceramic cultivation system has the following features compared to the products of other fully controlled plant factories.







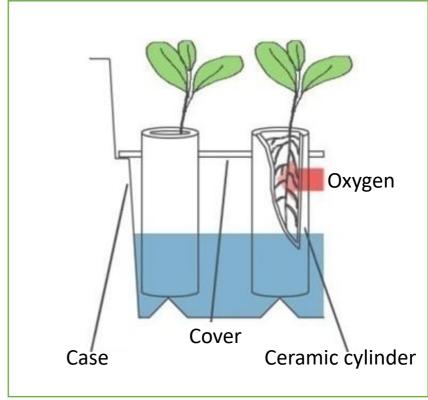


- You can grow vegetables with the same taste and aroma as soil cultivation.
- Only ten first of water needs compared to general hydroponics.
- Experienced personnel will provide extensive support from the time of introduction to harvest.



Why you can achieve the same taste and aroma as the open-air products 1



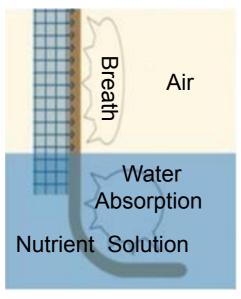


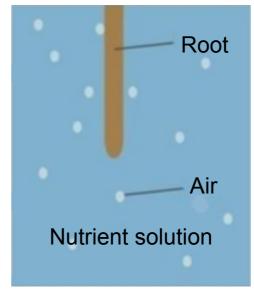
Growing vegetables in ceramic cylinders of our system allows the roots to breathe oxygen directly.

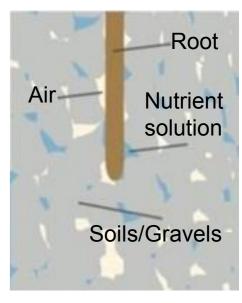
So, there is no need to circulate the growing nutrient solution, and you can grow different varieties in small growing case units.

Why you can achieve the same taste and aroma as the open-air products 2









Ceramic Cultivation

Hydroponics

Outdoor Cultivation

The direct contact of the roots with the air stresses the plant and attempts to absorb nutrients, resulting in a well-flavored vegetable.

Since it reproduces the same pseudo-physiological environment as soil cultivation, it is possible to form almost the same amount of root hair as soil cultivation.

This is the secret to growing delicious vegetables.

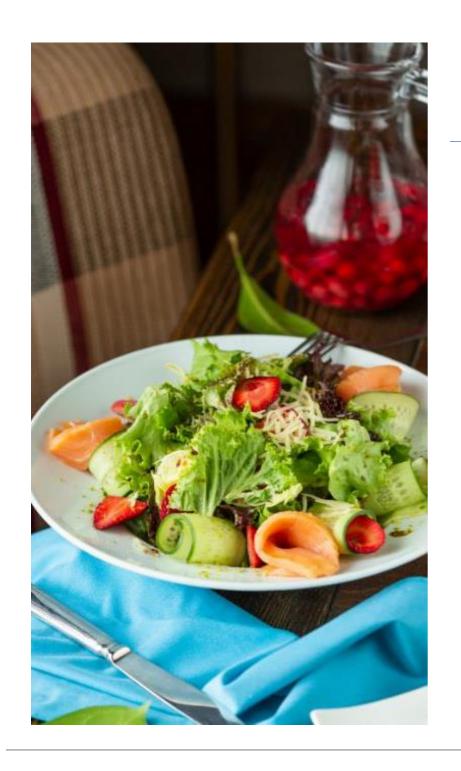
Comparison of our system and another hydroponics system

Features	Out System	Hydroponics
Water Usage	1/10 to 1/20 of other hydroponics.	
Water Circulation	Not Necessary Cultivation by the case. No water circulation is required.	Necessary
Aeration	Not Necessary	Necessary
Drainage	Almost no drainage Little or no drainage. The water is supplied to the plants only as required, so the drainage is very minimal.	Necessary
Waste	Almost no waste There is very little waste. Only the ceramics remain after harvesting. Ceramics cylinder is available for reuse.	
Variety	High-mix low-volume manufacturing Growing different kinds of vegetables simultaneously is possible.	



Features of Our Product and System

- Grow hard-to-find vegetables.
- Growing process is simple and easy.
- No highly skills are necessary.
- Anyone can easily grow with training.
- Many kinds of vegetables can be grown at the same time in a small space.
- Flexible design is possible according to the size of the room.



Features of vegetables produced by our system

- The vegetables are produced as pesticide-free condition.
- Our system can produce more tasty, fragrant and secure vegetables unlike hydroponic vegetables.
- You can enjoy safe and secure vegetables.
- Vegetables cultivated in our ceramic farm system have less lye so, people can enjoy delicious dishes. Children also like it.

Harvestable vegetables



These are just a sample of the vegetables that can grow with our system. If there is a vegetable you want to grow, please contact us.

Ceramic farm in Restaurant





Entrance of restaurant



Appearance of "Shunkoku Shunsai City Farm"



Inside of "Shunkoku Shunsai City Farm"

Restaurant & Deli Shunkoku Shunsai

In April 2013, Rohto Pharmaceutical Co., Ltd. located at the urban farm "Shunkoku Shunsai City Farm" next to the Yakuzen French restaurant "Shunkoku Shunsai" opened in Grand Front Osaka on the north side of JR Osaka Station. The ceramic cultivation type vegetable factory of was adopted. It is possible to flexibly respond to the special space of L shape.

Pesticide-free and fresh vegetables are grown in the middle of the big city, and fresh and safe vegetables are provided every day.

URL https://smartcamp.rohto.co.jp/umekita/syunkoku

Vegetables grown with ceramic farm in Hotel Restaurant

*ホテル日航姫路









Appearance of hotel

Entrance of restaurant

Inside of farm

Hotel Nikko Himeji ALL DAY DINING Serena

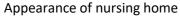
The restaurant "Serena" on the 1st floor of Hotel Nikko Himeji, which was reopened on March 4, 2018, is now available. Vegetables grown in ceramic farm have the advantages of being pesticide-free, safe and secure, and being able to be supplied in a stable manner regardless of the weather and seasons, so we can continue to do business with Hotel Nikko Himeji.

URL https://www.hotelnikkohimeji.co.jp/restaurant/serena/

Ceramic farm in Nursing Home

"Koushouen Farm"







Communal area



Appearance of vegetable cultivation room

Residential nursing home "Kousyouen"

Kousyouen, a new residential-type nursing home in Osaka Prefecture, opened in July 2018. Vegetable cultivation rooms were set up in the middle of each of the three floors.

This will give the residents the following enjoyment.

- Enjoy seeing the daily vegetable growth process
- Fun to participate in work such as cultivation and harvesting
- Enjoy eating fresh vegetables

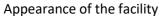
You can see vegetables on any floor and anywhere. Especially when you go up the stairs at the front entrance on the 1st floor, you can see the vegetables growing green in front of you.

Ceramic farm in employment support facility for persons with disabilities

"B studio farm"









Vegetable cultivation room



Working people

Employment support facility for persons with disabilities

The employment support facility "B Studio", which opened in April 2020, has set up a "ceramic vegetable cultivation room" in the facility.

The purpose is to make the users feel the joy of nurturing their lives and to sell the harvested vegetables to increase the wages of the users as much as possible.

Vegetable use

TO JO

"Enjoy fresh vegetables"









Basil bread

Herb Sandwich

Herb Gelato

Vegetable Quiche

Stable supply of freshly picked pesticide-free vegetables, Provided to customers without washing

Vegetables cultivated at Ceramic farm are supplied to local Italian restaurants, yakitori restaurants, and bakeries that provide fresh breads.

As it is a pesticide-free vegetable, it does not need to be washed and is served as a fresh, safe and secure dish.

Environmentally friendly

Grow in the shop and cook for the menu.

Utilizing home-grown products does not need transportation.

It contributes zero food mileage.





Planned cultivation

You can harvest what you need when you need it.

It contributes to reducing food waste.

What we can offer

From us to you	Stable price	 You can avoid shipping risks such as soaring prices due to abnormal weather and logistics. Our system can maintain stable costs and provide stable selling prices.
	Reduction of waste and loss	 You can grow the type and the amount you need. Since it is cultivated without using soil, there are very few germs. If the number of germs is small, the freshness of vegetables will last longer.
	Reduce risk at the time of disease occurrence	 In circulating hydroponics, the trouble tends to spread when a disease occurs. This system is non-circulating. Moreover, since cultivation is done on a case-by-case basis, the spread of damage can be minimized.
your customer	Delicious vegetables	 The mechanism that exposes the roots to the air gives the roots moderate water absorption stress. Due to this moderate water absorption stress, vegetables have a better flavor and aroma, and have a higher sugar content. By using the special culture solution together, you can provide delicious vegetables that are comparable to open-air products.
	Safe and secure ingredients	You can provide ingredients that customers who are sensitive to food safety can enjoy with peace of mind.

You can enjoy the freshly picked and delicious vegetables in Desert, Atlantic and Space if equipment is in place.







Aiming for space agriculture

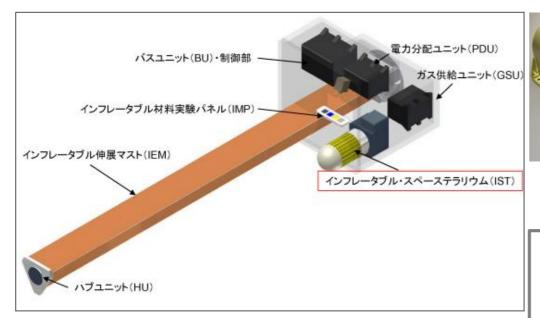
The seed germination experimental device made of special ceramic for space cultivation, which we designed and manufactured, was mounted on HTV-3 (Kounotori No. 3).

The HTV-3 was mounted on the H-IIB rocket and launched on July 21, 2013, Japan time.

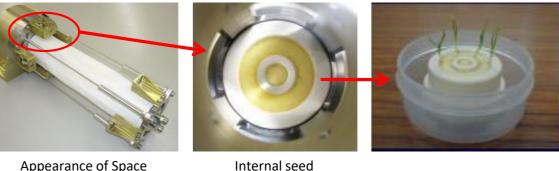
Unfortunately, due to other equipment failures, this experiment could not actually be conducted in space. However, we continue to take on further challenges.



International Space Station



Full view of the experimental equipment



Space terrarium mission at International Space Station

germination experimental device

The University of Tokyo

terrarium

- Japan Aerospace Exploration Agency
- Phytoculture Control Co., Ltd.

Company Profiles



トーナルチャ数 PHYTOCULTURE CONTROL CO,LTD.

Company name: Baraenshokubutsujyo Ltd.

Address: 1-5-23 Tokura, Toyonaka-city, Osaka, Japan

TEL: +81-(0)6-6867-3900

Capital: JPY10,000,000

Founded: 1880

Representative: Nobuyasu Kanaoka (CEO)

Business:

 Wholesale and Import/Export (cut flowers, potted flowers, gardening materials, etc.)

Greening business (planting and landscaping)

Environmental purification

 Planning and management of various events related to horticulture

URL: http://www.baraen-rosegarden.co.jp/

Affiliates:

Earth Feel Co.,Ltd
Rosegarden Plants Co.,Ltd
Marinex Co.,Ltd.
Japan MIDORI Art and Science Organization

Company name: Phytoculture Control Co.,Ltd.

Address: 5-11-9 Sekime, Jyotoku, Osaka, Japan

TEL: +81-(0)6-6930-6060

Capital: JPY309,000,000

Founded: 1996

Representative: Shinobu Nishi (CEO)

Business: Planning, development and sales of;

HEXATUBE and plant growing equipment

Non-soil cultivation and automatic water supply system

equipment by Phyto ceramics.

 Greening system of living space, transportation space and arid land equipment by HEXATUBE and Phyto ceramics.

URL: http://www.phytoculture.co.jp/

Remarks: In this project, BARAEN group performs sales activities and Phytoculture Control Co., Ltd. performs technical support.