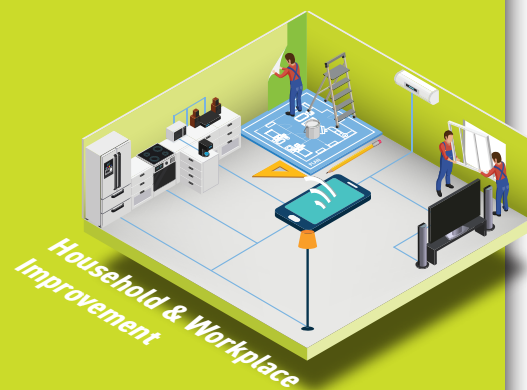


Braving the Epidemic

敢創抗疫



Act now! Be an urban farmer and grow your own fresh veggies

The impact of COVID-19 has been devastating for the hospitality industry. Chef Paul's French cuisine restaurant was no different, so instead of idling around he took the opportunity to create a new menu. He was aware that the way consumers both eat and spend has changed and people have become more demanding when it comes to food safety and transparency of sustainability. That's why Chef Paul decided to switch to hydroponic veggies for some of his dishes. However, he was not entirely sure which source to choose from to ensure the food safety of the vegetables.

"Hydroponic" basically refers to the way that plants absorb nutrients, which is through water instead of soil. After a visit to local technology start-up Farmacy's indoor farm in Causeway Bay, Paul had a better understanding about the operation of their mobile indoor hydroponic farming machines. Since then, he's decided to regularly purchase produce from Farmacy and even proposed to his boss to create their own farm in the restaurant by installing a smart mobile farm, ensuring the constant supply of fresh ingredients.

Cyberport Community member Farmacy supplies local hydroponic vegetables and herbs. The start-up can also tailor-make mobile farm hydroponic machines according to individual needs. Raymond Mak, Co-founder and Chief Executive Officer of Farmacy explained the concept, "Local produce in Hong Kong is limited due to the shortage of agricultural land," he said, "The logistic costs for importing crops is high, and the freshness and flavour is quickly compromised during transportation. The concept of hydroponic farming is therefore not only environmentally friendly, but can also increase the supply of fresh local crops."



The smart mobile farm device developed by Farmacy is less than two square metres in size, but boasts an annual production of 3,500 plants, equivalent to the output of a 100 square metre outdoor farm. Yet, you can actually save more than 1,600 litre of water per year. In addition, the smart mobile farm can save running costs by 20 percent and reduce 70 percent CO2 output, versus traditional soil-based agriculture. These significant results are achieved by full remote monitoring and control. The smart mobile farm is compatible with the IoT technology to automatically control luminosity, air, pH and nutrient values, so that crops can be grown throughout the year even when it is out of season. Meanwhile, the cloud-based agricultural platform consolidates and analyses the data of each crop, to help improve and accelerate the future growth of plants.



This truly ground-breaking farming technology cuts down lengthy supply chains to allow easy access to fresh produce, rich in both nutrients and in flavour. Raymond mentioned that Farmacy is currently working on a built-in smart mobile farm for a 5-star hotel in Hong Kong. Additionally, a Thai supermarket is planning to replace their traditional vegetable display stands with the smart mobile farm to be able to offer fresh produces 24/7.

Quick facts



- The smart mobile farm is a closed ecosystem that can accommodate more than 100 premium varieties to supply fresh produce all year round.
- The electricity consumption is low, a 320W power plug is already enough to support the smart mobile farm.

Company Profile

First in Asia, Farmacy is a farming technology firm creating smart mobile farms in urban cities, which allow supermarkets, restaurants, hotels and households to grow their own high-quality, healthy, nutritious and affordable produce. Farmacy also creates a unique experience for customers of retailers and F&B industry to be able to hand-pick the freshest, premium quality, and most nutritious green produce.



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Learn more about
Farmacy

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改善家居及
工作環境

集合啦！水耕之友會

Paul掌廚的法國餐廳受新冠病毒疫情影響生意，他趁有空檔便打算重新設計餐牌。Paul留意到疫情改變了顧客消費和飲食的行為，他們對食品安全性和可持續性的透明度有更高要求，故此打算改用水耕菜烹調部分菜式，卻始終對食材來源有所顧慮。Paul後來獲邀到本地創企「水霧耕」(Farmacy)位於銅鑼灣的室內種植場參觀，對水霧耕開發的室內移動水耕種植機了解更深。最後Paul不但決定向水霧耕採購蔬菜食材，更準備向老闆建議劃出餐廳部分位置設立智能移動農場，在餐廳裡自立「農場」自給自足，確保為顧客提供最新鮮健康的食材。

數碼港社群成員「水霧耕」供應本地出產的水耕蔬菜，更可因應企業客戶量身訂制智能移動農場(Mobile Farm)水耕種植機。創辦人兼行政總裁麥嘉晉Raymond表示：「香港寸金尺土，致令本地農作物產量低；從外地輸入食材物流成本高昂，農作物的新鮮度及香味也大打折扣。水耕種植合乎環保概念，又可增加本地農作物的供應量。」

「水霧耕」開發的室內智能移動農場，每部小於兩平方米，年產3,500棵植物，相當於100平方米的室外農田，但每年可節省超過1,600公升。智能移動農場更可將農場運營成本降低至少20%，又比傳統農業減少70%碳排放而且更慳電。能夠做到如此效果，因為智能移動農場是全環控智能操作，兼容物聯網自動



Raymond指，公司正為本港一間五星級酒店設計入牆式智能移動農場，泰國更有超市準備以之取代蔬菜架，源源不絕供應新鮮收成的農作物。



控制光度、空氣、pH和營養值，即使是不當造的植物也能全年栽種；以雲端為基礎的農業平台更能透過學習大數據，改善植物每次的生長環境並加快其生長速度。

速覽



- 智能移動農場的密閉生態系統可容納超過100種優質品種，並可全年收穫新鮮農作物。
- 每部智能移動農場耗電量少，只需使用320 W電源插頭。

公司簡介

「水霧耕」是中國以至亞洲首間在密集的城市中創建分散式可移動店內農場的科技公司，讓超級市場、餐廳、酒店及大眾家庭自行種植高質、安全、營養豐富且價格相宜的農作物。「水霧耕」更幫助零售及飲食業讓顧客親手採摘新鮮、優質和營養豐富的綠色農產品，為顧客打造獨一無二的店內體驗。



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