



Background

1) Demands for fresh, clean, pesticide-free, and functional or nutritional leaf vegetables and their transplants have been increasing worldwide.

2) For delivering such high value produce to consumers living in hot or cold climate regions, with minimum consumption of fossil fuel and minimum emission of environmental pollutants,

we have 2 choices: Strategy A and Strategy B

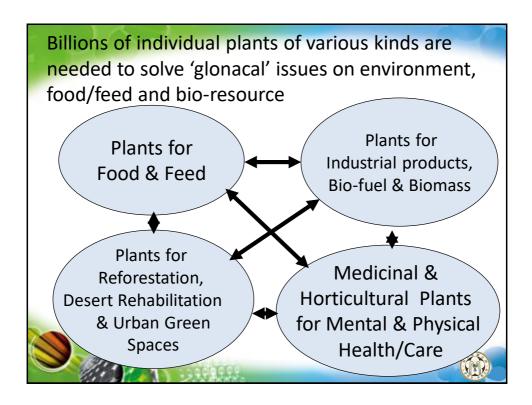
CEA people take Strategy B

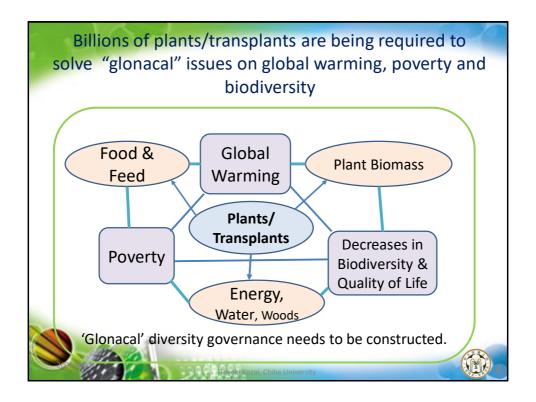
Strategy A

Produce the vegetables in a favorable climate region and transport them for a long distance to the consumers

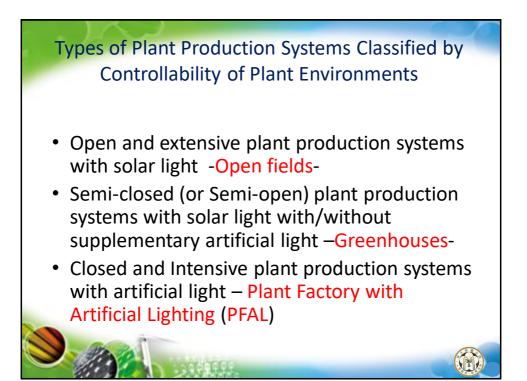
Strategy B

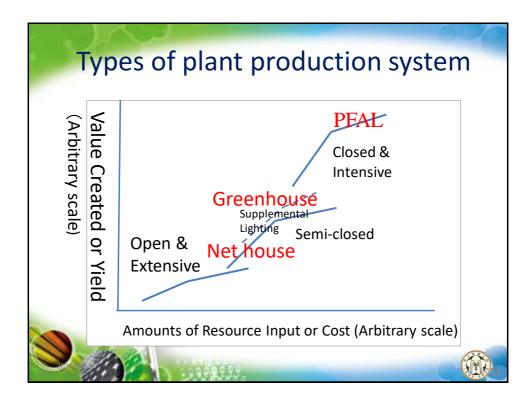
Produce them in a Controlled Environment

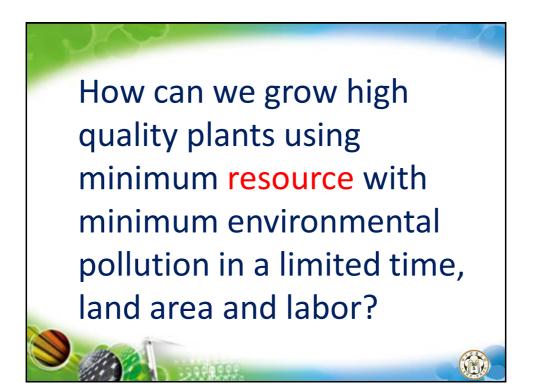


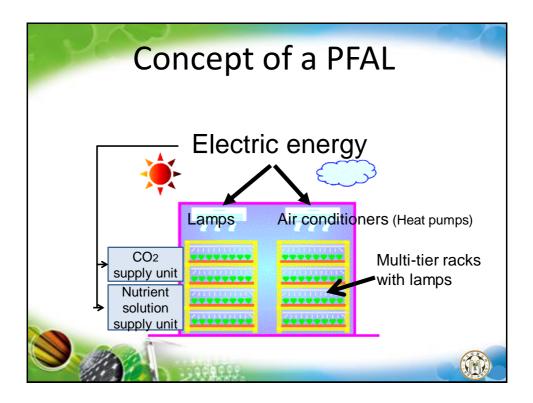


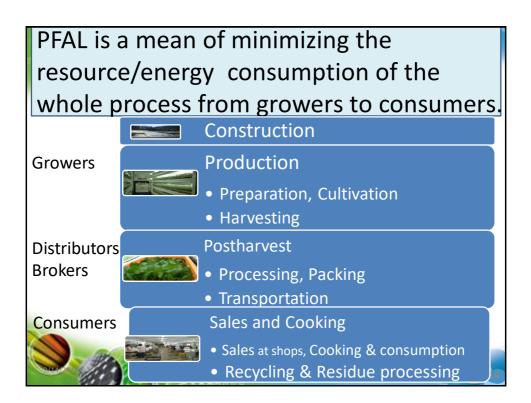












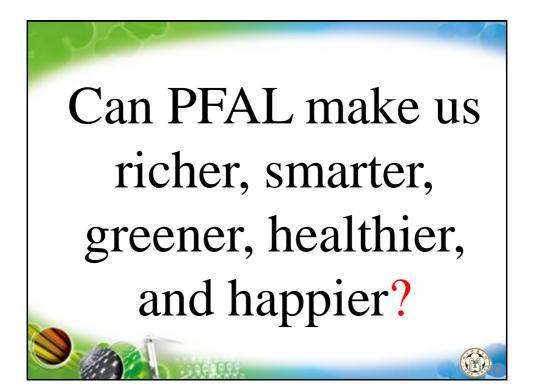
Growing leafy vegetables, transplants and medicinal plants (herbs) in PFAL is feasible, because:
1) They are 15-30 cm tall, so that multi-tiers with lamps can be employed.
2) Their quality (nutritional components, color, texture, taste, etc.) and growth can be improved considerably by environmental control.
3) They grow well at low light intensity of ca. 250 µmol m^{-2 s}s⁻¹ PPF.
4) Very high traceability and liability

On the other hand, the greenhouse and open field are not ideal for all-year-round production of leafy plants under harsh climates, because,

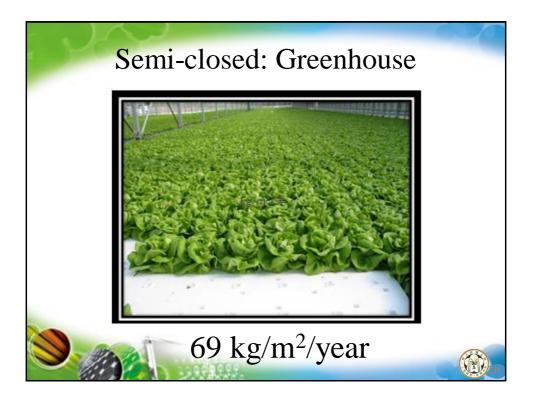
- Solar light intensity is often too low and too high.
- Temp., RH, and CO2 conc. are considerably affected by solar radiation, and it is difficult to optimize them.
- It is also difficult to control air current speed, light quality, light period, etc. which affect the plant growth and development significantly.
- Working environment for human is often unfavorable.

In leaf vegetable production using the PFAL, loss of produce and water consumption after harvest, for example, can be minimized, because the produce is hygienic and contamination-free.

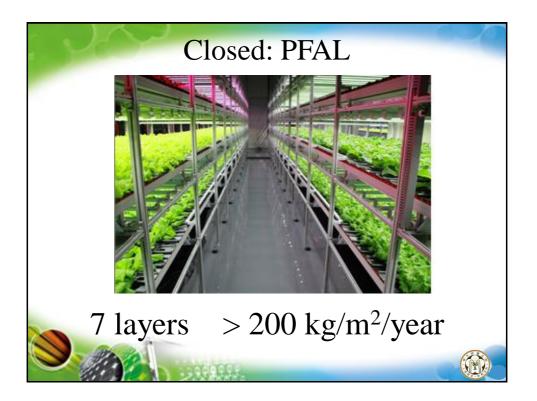
- Little physical damage
- Little microbial damage
- Thus, little consumption of water for washing/cleaning
- Little labor for removing damaged leaves.

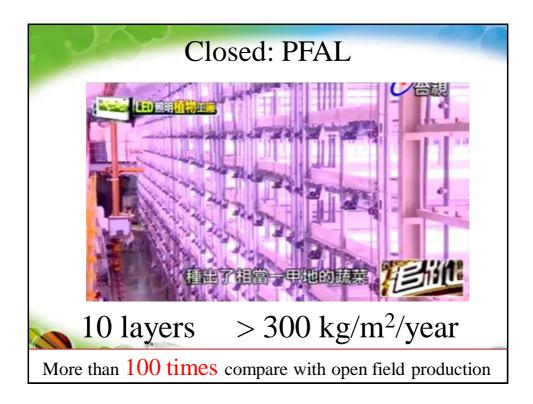


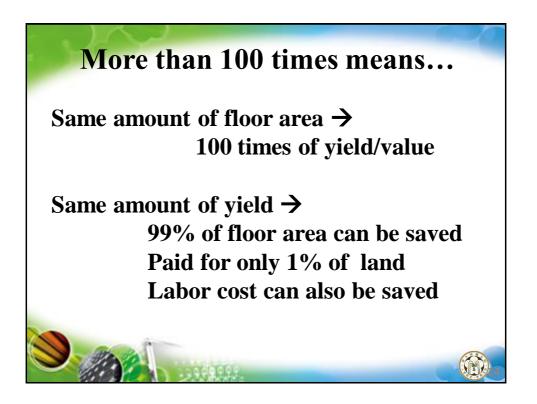


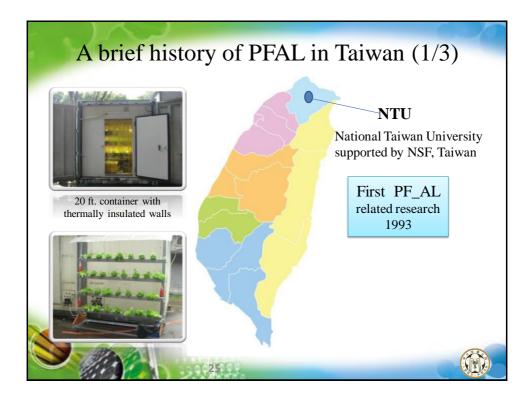








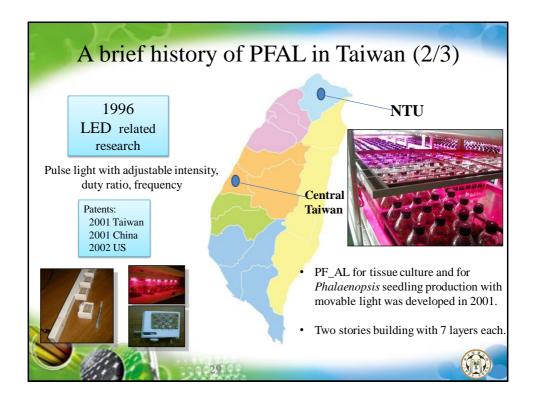






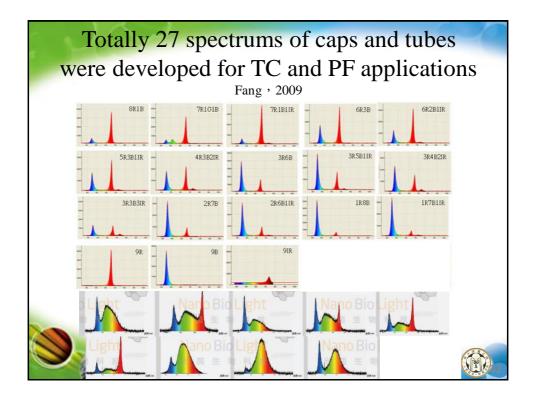




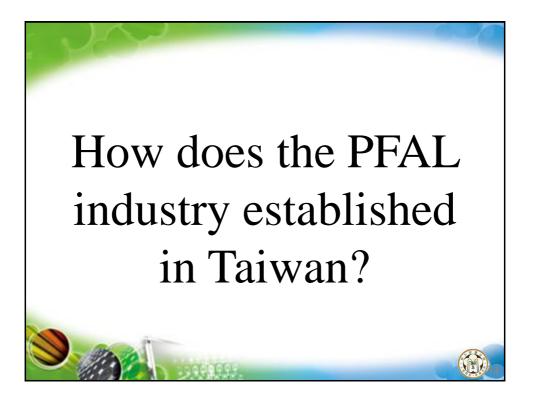


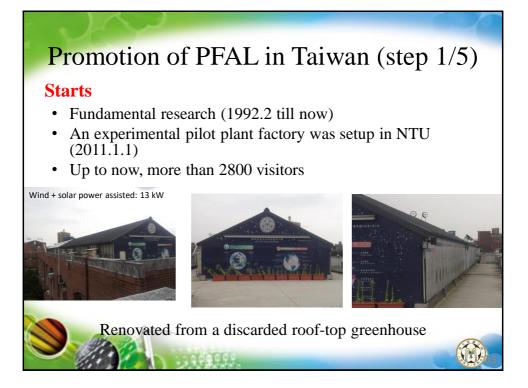
\sim	В	G	R	IR
	401~500nm	501~600nm	601~700nm	701~800nm
CW (5500 K)	26 %	46	26	2
WW (2700 K)	10	45	41	4
8R1B	13		87	
7R1G1B	13	7	80	
3R3B 3IR	46		42	12
6R			100	
6B	100			
6IR				100















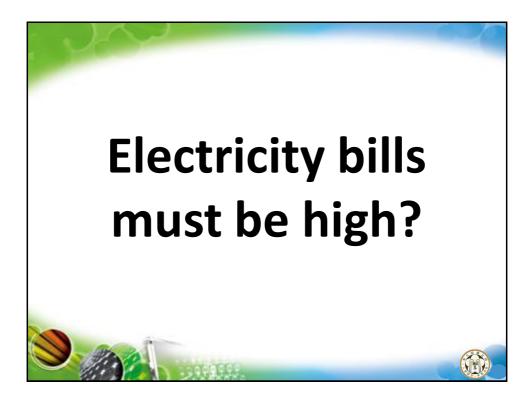


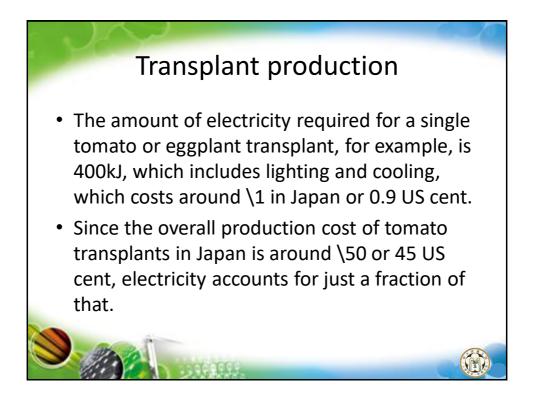


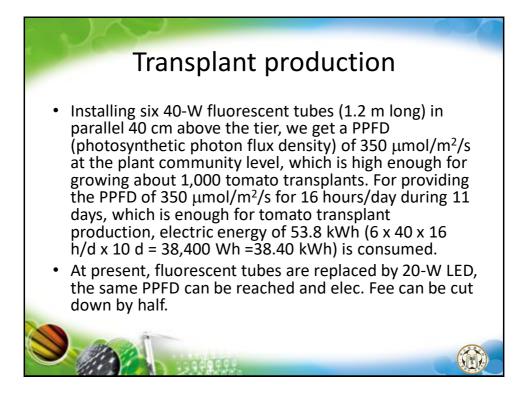


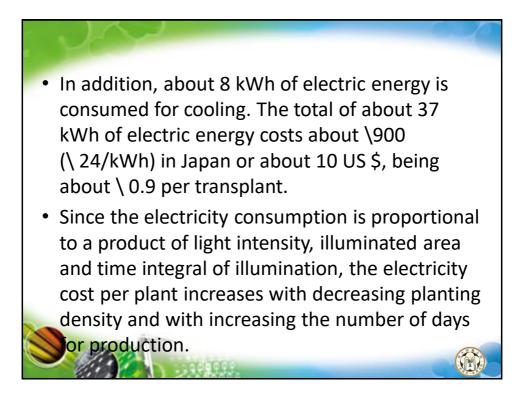


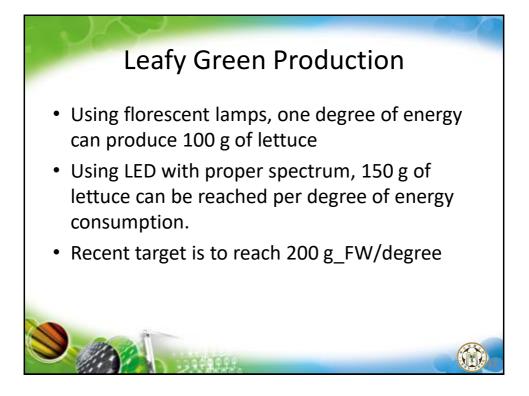




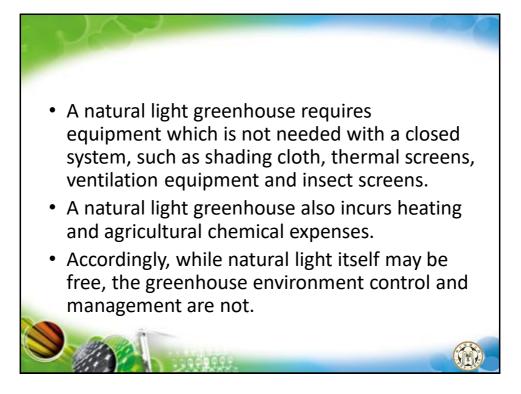


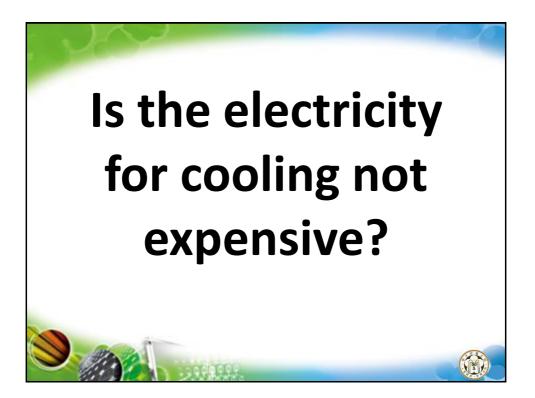


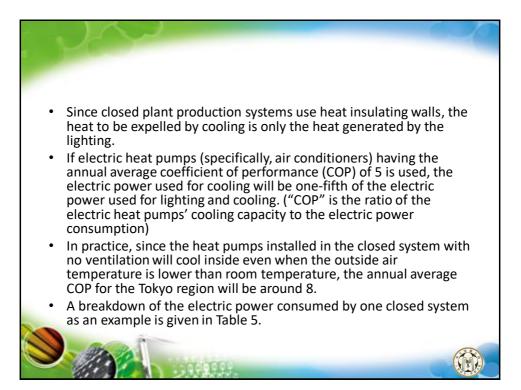


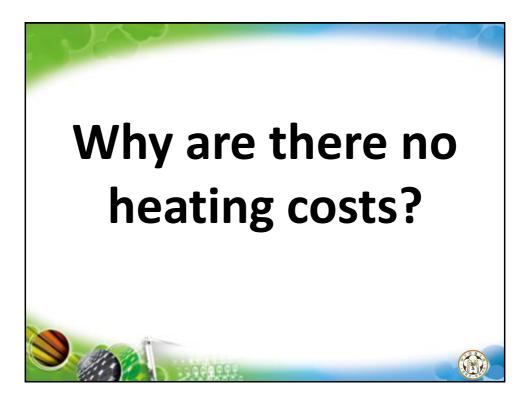


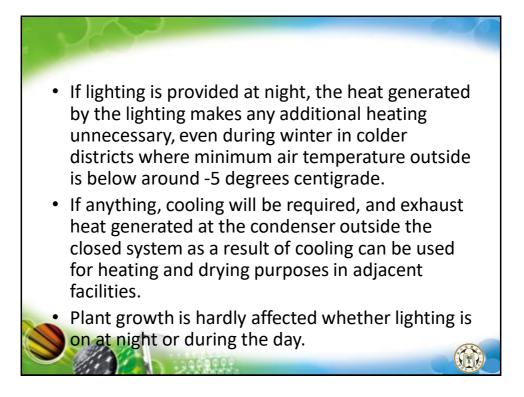


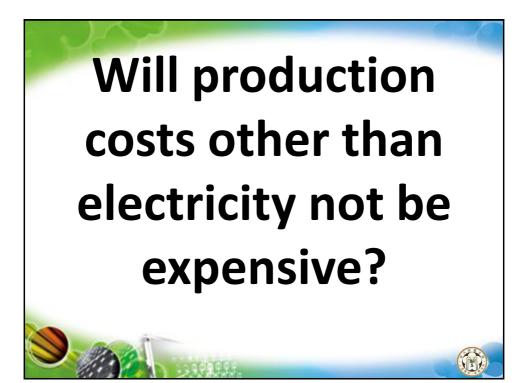


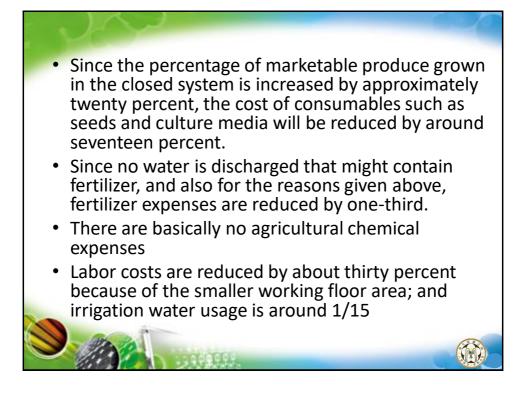




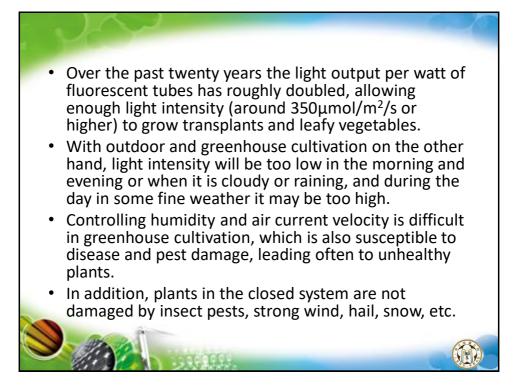






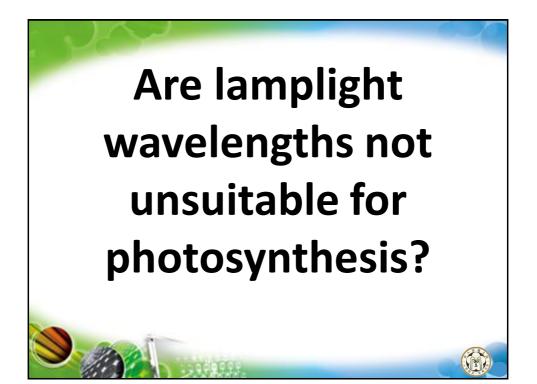


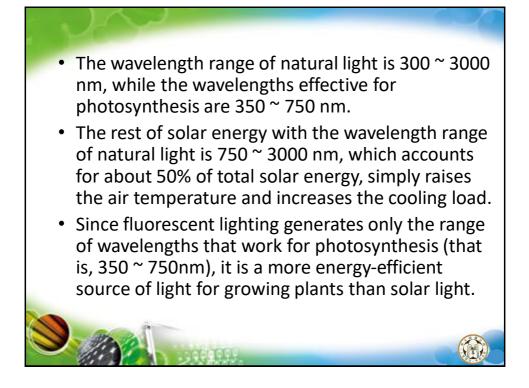




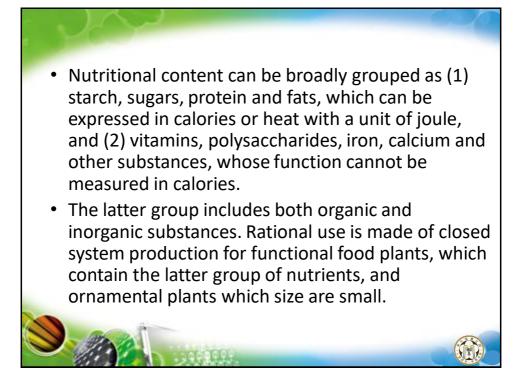


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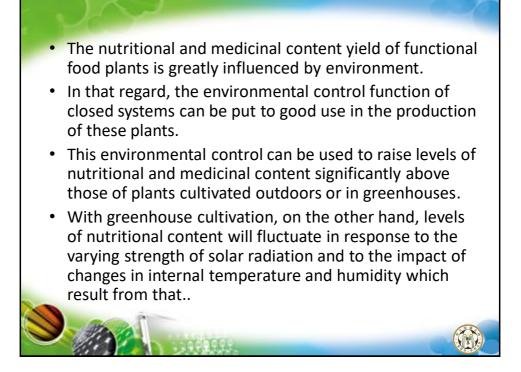


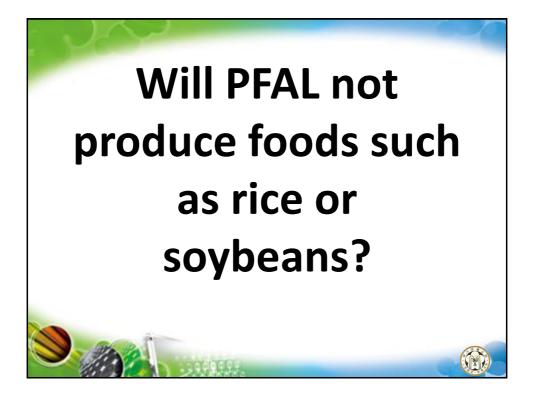


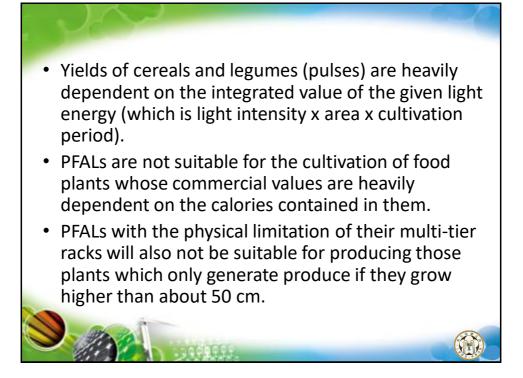


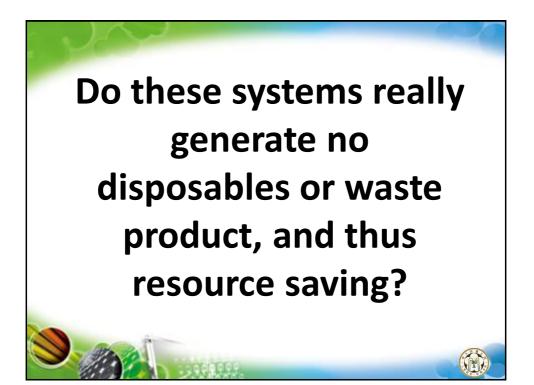






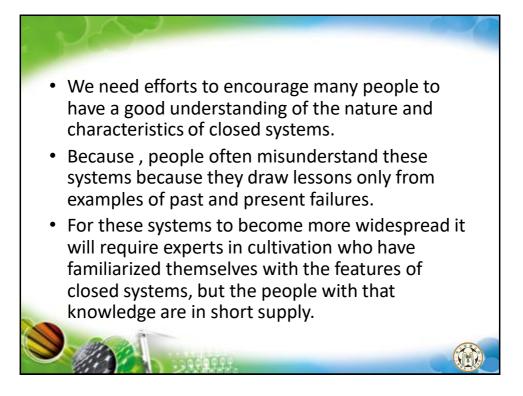






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Using the PFAL, plants can be produced anywhere (e.g., rooftop, basement, shaded place, waste land) closest to the consumers, resulting in 'local production for local consumption' or the minimum food mileage (distance between production and consumption sites times weight of produce).