## Controlled-Environment Greenhouse

Newsletter – December 2013



Controlled Environment Hydroponic Research and Development Centre (II)



## From the Editor

The Controlled Environment Hydroponic Research and Development Centre (the Centre) commissioned in mid-March 2013 under the Vegetable Marketing Organization is now producing hydroponic baby leaves, which are well received in the market. In this issue, we are going to take a look at the production in the Centre.



## **Production Technology Training for the Centre's Staff Members**

Prior to the commencement of production, the Centre's staff members are given a month-long training on production technology so that they can familiarise themselves with the facilities, as well as the procedures and techniques of producing hydroponic baby leaves. The training covers personal hygiene measures, entry/exit procedures, sowing/cultivating, equipment control, product harvesting/packaging and various points to note, etc, during the production process.



Introducing the technology of production



Introducing the operation of equipment



Demonstrating the harvesting and

packaging procedures



## **Production Process of Hydroponic Baby Leaves**

The Centre is now producing five varieties of baby leaves, including Mizuna, Chinese Flat Cabbage, Red Asian Mustard, Rocket and Oak Leaf Lettuce. It takes 21 days from sowing to harvesting. The production process is shown as follows:



By adopting controlled environment hydroponics technology, we can now produce quality baby leaves all year round. They are ready-to-eat, pesticide-free and pollution-free with considerable market potential. It is hoped that the development of local vegetable production will usher in a new stage with this innovative technology.

AFCD Home Page: http://www.afcd.gov.hk

For more information and visits to greenhouses, please contact: Horticulture Section, AFCD (Tel: 2679 4294)