



# Cultivate the Unique Taste

Urbanization is one of the major challenges we will have to face in the near future. By **2050**, the world's total population is expected to reach **10 billion of individuals** with an estimated **70% of whom will be urban**. To address these challenges, we have to save resources and to reorient ourselves towards sustainable consumption.

La Plucherie by InVivo places **the know-how of French agriculture** at the disposal of **gastronomic excellence**.

We grow exceptional, delicate, rare or intense savours to meet the Chefs requirements and enable them to combine their own range of herbal products.

We offer locally grown **microgreens**, **edible flowers** and **aromatic herbs**. All our vegetal savours are provided alive or freshly picked (pick of the day). Our catalogue includes a wide range of varieties and we grow additional varieties on-demand.

Our engineers have developed innovative and eco-friendly culture techniques. The cultivation environment (temperature, lighting, nutrients, water...) is optimized to fit each plant. This perfect control over the environment enables saving up to 70% of nutrients and 90% of water.

Should you be interested in our products, please come and meet us at the SIAL 2018

or write us at [laPLUCHERIE@invivofoodtech.com](mailto:laPLUCHERIE@invivofoodtech.com).

