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FOR PROSPECTIVE BUYERS

# Crop List.

Every crop on the menu of our September 2026 pilot, and the wider universe of what aeroponic towers grow. Tell us what your kitchen, shelf, or supply chain needs and we will grow it for you.

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THE PILOT MENU

# Fifteen crops. *Picked for you.*

Three categories. Fifteen crops. Selected with Upgrow's Head of Agritech, aligned to the MINAGRI MoU, and built around what Kigali's best kitchens and shelves actually want.



LEAFY GREENS



AROMATIC HERBS



EXPORT & PREMIUM

LEAFY GREENS

*For Kigali kitchens and shelves.*

- 01 **Lettuce (mixed varieties)**  
25–35 days
- 02 **Spinach**  
30–40 days
- 03 **Mustard greens**  
30–40 days
- 04 **Kale (Tuscan / curly)**  
45–60 days
- 05 **Green onions**  
50–65 days
- 06 **Baby spinach**  
18–22 days

AROMATIC HERBS

*Chef-grade. Restaurant supply.*

- 01 **Sweet basil (Genovese)**  
25–30 days
- 02 **Parsley**  
30–40 days
- 03 **Mint**  
30–40 days
- 04 **Dill**  
30–40 days

EXPORT & PREMIUM

*Margin crops. Regional reach.*

- 01 **Arugula**  
21–28 days
- 02 **Cherry tomatoes**  
60–80 days
- 03 **French beans**  
55–70 days · Haricots verts
- 04 **Bird's Eye chili**  
60–80 days
- 05 **Baby arugula**  
12–16 days

## WHY SOURCE FROM UPGROW

# Four reasons buyers *lock in early.*

## 01 **Pesticide free.**

Aeroponic towers grow plants in mist, not soil. No pests means no chemicals. What lands in your kitchen is clean.

## 02 **Year round supply.**

Climate controlled growing means no seasonal gaps. Kigali rainy season, dry season, the supply is the same.

## 03 **Premium quality, predictable price.** 04 **MoU with the Ministry of Agriculture.**

Aeroponic crops are sweeter, denser, brighter. We price by contract, not by market. You forecast, you plan.

Signed under PSTA-5. Eight buyers already on board. Sourcing from Upgrow strengthens your local supply story.

## LOCK IN YOUR SUPPLY

## Sign a Letter of Intent.

An LOI is a non-binding commitment to source from Upgrow's pilot harvest starting September 2026. It tells us how much you want, of what, and when. We allocate pilot supply by the order LOIs are signed. If you need crops outside our pilot menu, the next page lists every crop we can grow. Just ask.

## GET IN TOUCH

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BEYOND THE FIFTEEN

# Every crop we can grow for you on request.

Aeroponic towers grow over 200 crop varieties verified by Agrotomy. The list below is the operator-tested menu we can deliver. Tell us what you need.

## LEAFY GREENS

Swiss chard	40–45d, continuous
Curly kale	50–55d, continuous
Lacinato kale	55–65d, continuous
Red Russian kale	50–55d, continuous
Spinach	35–45d, continuous
Bok choy / pak choi	40–50d
Mustard greens	35–45d
Komatsuna	35–40d
Red malabar spinach	40–50d
Water spinach	30–40d
Collard greens	60–75d
Amaranth (greens)	40–50d
Mizuna	30–40d
Tatsoi	35–45d
Sorrel	50–60d
Endive	50–70d

## LETTUCES

Butterhead (Boston, bibb)	45–55d
Romaine / cos	55–65d
Looseleaf (red, green, oak)	30–45d
Salanova	30–40d
Iceberg	60–70d
Crisphead	65–80d
Lollo Rossa	45–55d
Frisée	50–60d
Radicchio	60–80d
Watercress	30–40d
Arugula / rocket	28–35d

## SPECIALTY FRUITS

Everbearing strawberry	90–120d
Day-neutral strawberry	90–120d
June-bearing strawberry	90–110d
Gooseberries	Perennial
Cantaloupe melon	80–100d
Honeydew melon	80–100d
Small watermelon	90–100d

## AROMATIC HERBS

Sweet basil (Genovese)	50–55d, continuous
Thai basil	50–55d, continuous
Lemon basil	50–55d, continuous
Purple basil	50–55d, continuous
Flat-leaf parsley	60–70d, continuous
Curly parsley	60–70d, continuous
Cilantro / coriander	35–45d
Spearmint	45–55d, continuous
Peppermint	45–55d, continuous
Oregano	60–70d, continuous
Thyme	40–55d, continuous
Sage	75–90d, continuous
Rosemary	90–120d, continuous
Dill	50–65d
Chives	60–80d, continuous
Tarragon	75–90d, continuous
Lemon balm	60–75d, continuous
Marjoram	70–85d, continuous
Fennel (frond)	60–90d
Lovage	90–100d
Anise hyssop	60–90d
Stevia	60–80d
Lemongrass	90–100d

## MICROGREENS & PETITE

Mixed microgreens	10–14d
Wheatgrass	8–10d
Pea shoots	10–14d
Sunflower microgreens	8–12d
Radish microgreens	8–10d
Broccoli microgreens	10–14d
Mustard microgreens	10–12d
Basil microgreens	14–21d
Petite lettuce	20–30d
Petite bok choy	25–30d
Petite kale	25–35d

## CRUCIFEROUS VEGETABLES

Broccoli	70–90d
Broccoli raab / rapini	45–60d
Cauliflower (white)	75–90d
Orange cauliflower	75–90d
Purple cauliflower	75–90d
Romanesco	75–100d
Green cabbage	70–90d
Red cabbage	70–90d
Savoy cabbage	75–95d
Chinese cabbage (napa)	65–80d
Brussels sprouts	90–120d
Kohlrabi	55–70d

## FRUITING VEGETABLES

Cherry tomatoes	60–80d
Grape tomatoes	60–80d
Slicing tomatoes	70–85d
Heirloom tomatoes	75–90d
Bell peppers	70–85d
Jalapeño chilli	70–80d
Habanero chilli	90–100d
Cayenne chilli	70–85d
Slicing cucumbers	50–70d
Pickling cucumbers	50–60d
Indian snake cucumbers	55–70d
Italian eggplant	70–85d
Japanese eggplant	65–80d
Zucchini / courgette	50–60d
Yellow summer squash	50–60d
Patty pan squash	50–65d
Okra	55–65d
Tomatillos	75–100d

## EDIBLE FLOWERS

Nasturtium	50–60d
Marigold (calendula)	50–60d
Pansy / viola	60–90d
Borage	50–70d
Bachelor's button	50–65d
Snapdragon	90–120d
Zinnia	60–70d
Chamomile	60–90d
Hibiscus / roselle	90–120d
Lavender	90–120d, continuous
Anise hyssop (flower)	60–90d
Echinacea	90–120d