

# GROW GUIDE - MICRO MIZUNA



## Microgreen Mizuna

Seed Quantity: 3.5 grams per wooden punnet

Blackout Time: 2-4 days

Germination Rate: high

Germination Time: 1 to 2 days

Microgreens Harvest time: 8 to 12 days

Microgreens Ideal Harvest: 10 days

Micro Greens Flavour: very mild mustard spice

Temperature / Humidity levels : The ideal temperature to grow is around 70° F (68 to 72)  
- 21 degrees celsius

Mizuna is a very mild Japanese mustard. It grows better in cooler conditions.

# MICRO MIZUNA

## Day 1 - Germination Stage - Sow your seeds

Step 1 : Add 375ml of water to one coconut brick into a large mixing bowl. This will hydrate the coir and create volume. The brick will make enough coir for all four wooden punnets. Ensure to thoroughly mix together and break up any lumps.

Step 2 : Using one of your wooden punnets, add the coir into the punnet so that the punnet is full. Ensure that the coir is level, it doesn't have to be compacted down but must be evenly spread within the punnet. Tamp the surface gently to flatten.

Step 3 : The coir should be moist enough after hydrating it, but if the coir feels a little dry then you can lightly mist spray the top with water. You want the coir to feel damp but not too wet or over soggy.

Step 4 : Carefully sprinkle the Mizuna seed evenly over the entire surface of the coir. The seeds should not overlap and sit directly onto the coir.

Step 5 : Mist spray with water over the entire surface area. This helps to push the seeds into the coir surface.

Step 6 : Place another wooden punnet over the top to cover the seeds.

Step 7 : Place the wooden punnet on the black tray and then using the second black tray upside down over the top of the punnet(s) to ensure there is limited light to the seeds underneath. The top tray acts like a lid.

Step 8 : To add a little weight, place a small reading book on top of the tray. (This helps to push the top wooden punnet down onto the seeds making sure the seeds have contact with the coir to ensure better germination).

Step 9 : Place in a dark warm place. Ideally not a cupboard. It is important to have good air flow around your microgreens to ensure there is no problems with mold. A small fan can help to achieve this very well. Make sure the surface that you place your tray on (shelf or table top) is level, so when you water later the water is evenly reaching all of your plants and not just sitting at one end of your bottom tray.

## Day 2 - Germination Stage

Keep covered with the top black tray/book weight and keep warm.

# MICRO MIZUNA

## Day 3

Check your Mizuna seeds, if the surface looks dry than lightly spray mist with water (uncover your top tray, remove the top wooden punnet to check your seeds and spray water if needed).

Observe your seeds, you will start to see root hair developing and small yellow shoots/ leaves appear. When you see this happening you can now remove the wooden punnets covering your seeds and the book that has been used as a weight. Then turn the top tray upside down so it now acts like a lid.

Today / tomorrow the top tray will act as a lid, it creates a dome effect covering your seeds but giving them a little space to grow upwards. Moving you into the black out stage.

## Day 4 - Blackout Stage

This stage often gets forgotten but we feel it is a very important stage. By keeping your seeds in darkness for a further 24 hours it slightly stresses the plants as they are trying to find the light. What happens under the dome (top tray) is that the shoots are growing upwards and in turn lengthen in height. This little amount of stress actually strengthens the stems and overall your plants will be slightly taller and stronger once they hit the light (tomorrow)

## Day 5 - Move into the light

When you first move your seeds from the blackout stage to the light they will be yellow/white in colour, this is normal as they have been until now deprived of any light. The leaves soon start to change in colour (after a few hours) as the light stimulates the leaves.

Remove the top black tray and move your greens to an area where they can receive light. This may be indoors or outdoors (during warmer months). Your microgreens will grow more evenly if you keep them out of strong sunlight. If you decide to use a window sill then make sure you turn the tray regularly to ensure an even growth of your plants.

Favourable temperature range of 18 to 24°C and relative humidity (RH) of 40 to 60 per cent would meet the needs of most plants.

Make sure the surface that you place your tray on (shelf or table top) is level, so when you water later the water is evenly reaching all of your plants and not just sitting at one end of your bottom tray.

Once you move your Mizuna into the light you continue to water twice a day. The only difference is you now only water from the bottom, meaning pour water into the bottom black tray, ensuring the water covers the entire tray. The holes in the wooden punnets allow the water to soak up into the coir and feed the roots of your plants. When watering if you are unsure of how much water to use, we recommend less and keep checking your plants. If the wooden punnets feel heavy then the coir is probably moist enough. If the surface of the coir looks dry then add more water. Generally the centre of the punnets hold the most water and the outer edges will be drier.

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## Day 6 - 7 - 8 - 9

Once you move your Mizuna into the light you continue to water twice a day from underneath.

Favourable temperature range of 18 to 24°C and relative humidity (RH) of 40 to 60 per cent would meet the needs of most plants.

Depending on the sunlight / grow light make sure you turn the tray regularly to ensure an even growth of your plants.

## Day 8 - 10 - Harvest Day

For Mizuna we find the best day to harvest is day 9, but if you prefer a younger tasting plant then from day 8 is also recommended. After day 10 Mizuna continues to grow, when you start to see the 'true leaf' develop then the taste of the Mizuna may alter and become more bitter.

## To harvest Mizuna

We recommend using a sharp knife (rather than scissors) to cut your live microgreens, this ensures they stay fresher for longer.

Enjoy experimenting with using your Microgreens with different dishes - Harvest, Eat and Repeat

## Health Benefits

Fresh Mizuna leaves are an excellent source of vitamin-C. Vitamin-C (ascorbic acid) is a powerful natural antioxidant that offers protection against free radical injury and flu-like viral infections. Mizuna leaves are also incredible sources of vitamin-A

# MICRO MIZUNA

## Mizuna Microgreens are great for

- Served an pouched eggs
- with seafood
- garnishes over salad bowls
- in wraps/ sandwiches / burgers / veggie burgers
- added to soups
- added to pasta dishes, risottos
- with a cheese platter
- With Chinese, Thai, Indian dishes

## Pairs well with

- Tuna
- Mozzarella
- Coleslaw
- Tomato
- Chicken/Pork
- White Fish



la ferme

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**Microgreens are tasty  
nutrient dense superfoods.**

**These tiny powerhouses  
encapsulate all the benefits  
of the mature plant in a  
highly concentrated form.**