



ORGANIC WISCONSIN GROWN LEAFY GREENS

Superior Fresh brings together a one-of-a-kind sustainable ecosystem that combines the world's most advanced aquaculture and hydroponic growing techniques. With over 250,000 sq. ft. of greenhouse space, we are equipped to grow millions of pounds of organic leafy greens per year! Superior Fresh leafy greens are certified Organic, non-GMO, free of toxic chemicals, and grown in a safe environment. Our proximity to our customers allows Superior Fresh to offer salads that bring you better nutrition, better traceability, and a longer shelf life!



USDA ORGANIC
CERTIFIED



SAFE QUALITY FOOD
CERTIFIED



GREENHOUSE GROWN

Our crops are guarded by 4 walls and a roof – protecting them from the harsh Wisconsin environment. This extra level of protection means we don't need to wash our greens prior to packing. Purchasing raw greens provides our customers with the longest shelf life and allows them to rinse their produce immediately before consumption.



CLEAN & ORGANIC

To show our commitment to safe, quality produce, our greenhouse is USDA Organic and SQF (Safe Quality Food) certified. Our organic practices ensure the nutrients we give our plants are the type of nutrients plants deserve - organic! Our commitment to safety doesn't end with our facilities. Our greens are also non-GMO, just as nature intended.



SUPERIOR TASTE

What makes our greens taste so great? We include all the things they love, like clean water and the organic nutrients plants need to thrive, and pair that with daily harvests to keep things fresh and crisp. We also cool our greens immediately after harvest to increase how long they last.



CONSISTENTLY GREAT

Because we grow your greens in a greenhouse, we have consistent control over the environment and know exactly what goes into every plant. And because we don't use soil, there's no need to rotate crops, ensuring consistent delivery to your favorite grocery store or restaurant.



SUSTAINABLY FARMED

Our farming methods require much less land and water than conventional farming. With our closed system, we recycle 99.9% of our water and we harness the sun for the bulk of our growing. We grow as much food on 6 acres as a traditional farm produces on 180 acres!



GROWN LOCALLY

A lot of produce is grown in places with warm climates year-round, like California. All those miles traveled create quite the carbon footprint, and also means food isn't as fresh by the time it ends up on your plate. Our farm is located in Hixton, Wisconsin and we harvest daily, year-round from our greenhouse, meaning your greens last as long as possible.

