



GOODHEALTHY

Sackets Harbor, NY

About GoodHealthy

GoodHealthy fresh produce is local and organic - grown year round on the world's most advanced SmartFarm. The farm is certified organic inside and out and only grows healthy food in a way that is good for the environment. GoodHealthy is grown in Sackets Harbor, NY and is shipped to Baldor within 24 hours of harvest.

These unique organic roots with greens are more nutrient dense and flavorful than traditional lettuce. They are harvested as a living root and immediately washed in clean, cold water for greater freshness and shelf life.



ZBEE1GH

Organic Baby Beet Roots with Greens

4 OZ



ZRA5GH

Organic Baby French Breakfast Radishes with Greens

4 OZ

What Makes GoodHealthy Different:

SOIL

Real food grows in soil and quality food displays a unique terroir. A healthy soil biome is delicate and complex and critical to a healthy planet.

GREENHOUSES

Greenhouse farming provides a great degree of control and consistency over the factors that can damage outdoor plants. GoodHealthy is certified organic indoors and out. Their advanced soil greenhouses protect plants and seek to replicate the best that mother nature can offer.

ROBOTICS

Robots help dedicated organic farmers perform repetitive tasks with precision. Effective technology enables people to focus on what people can do best - and be happier with more effective farmers.

AI/MACHINE LEARNING

GoodHealthy gathers environmental soil and plant data at a resolution that enables Artificial Intelligence and Machine Learning to continually improve the quality of their plants.

ENVIRONMENTAL IMPACT

GoodHealthy plants trees, establishes wetlands, and lets some of the farm grow wild to provide habitat for monarchs, pollinators, birds, bees, frogs and sensitive wildlife. The air, soil and water on the farm are getting cleaner with time.

SOCIAL

GoodHealthy are creating jobs with living wages in rural economies and training their workforce with the technology skills needed to stay employable in the changing labor market. They also give back in the communities where they farm - to food banks and school lunch programs.

LOCATION

Their NY farm location allows them to ensure exceptional freshness and product stability at point of delivery only achievable with local growers.

"We are proud to help connect our guests and staff to these delicious and innovative products from The North Country. The exceptional regularity in pristine quality and bursting-with-flavor, "petite" sized beets and radishes find many practical outlets on our menus at Gramercy Tavern."

-Chef Mike Anthony, Gramercy Tavern

WANT MORE?

For any questions, please email our Market Specialist team at marketspecialists@baldorfood.com
Visit our website for a full availability list and more information about GoodHealthy!