

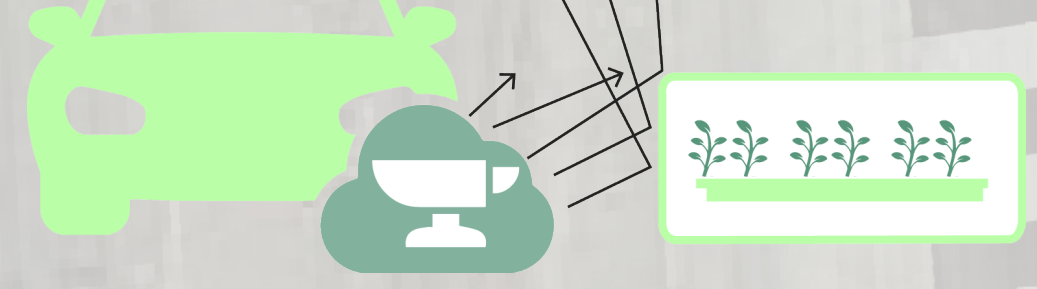
Farm in closed climate



10 times less space than traditional farming



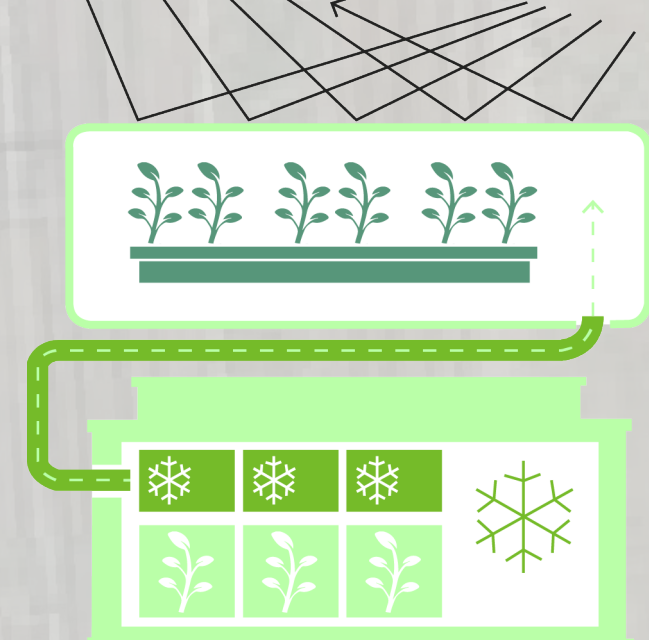
11x to 5x more iron in crops



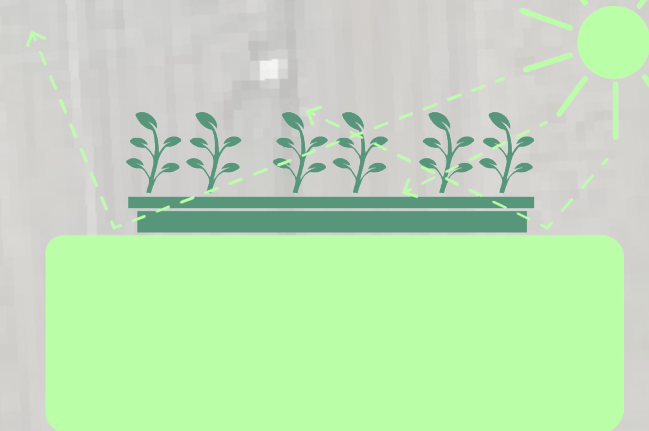
-40% cut of transportation



Save energy



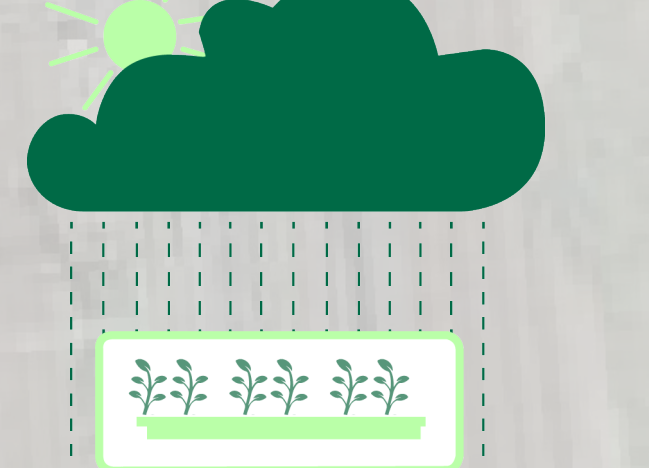
Green roofs and facades



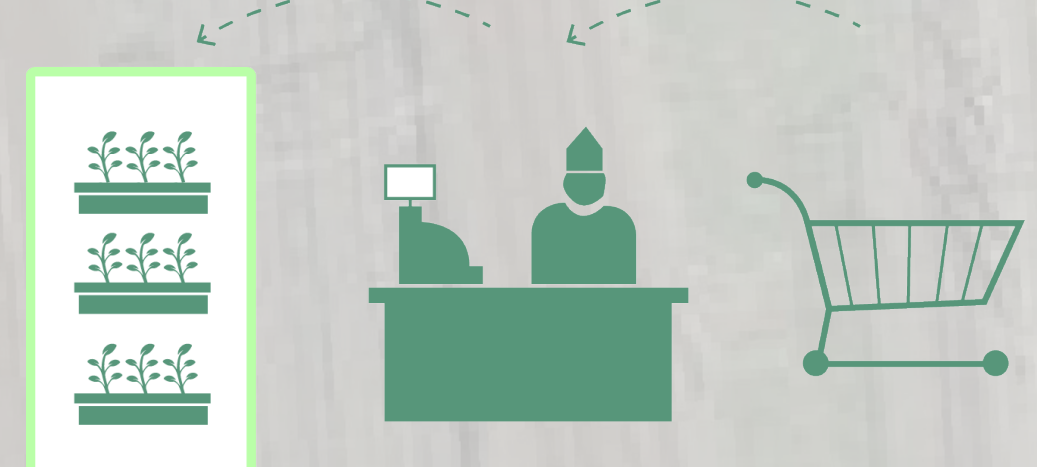
-25 Times less water than traditional farming



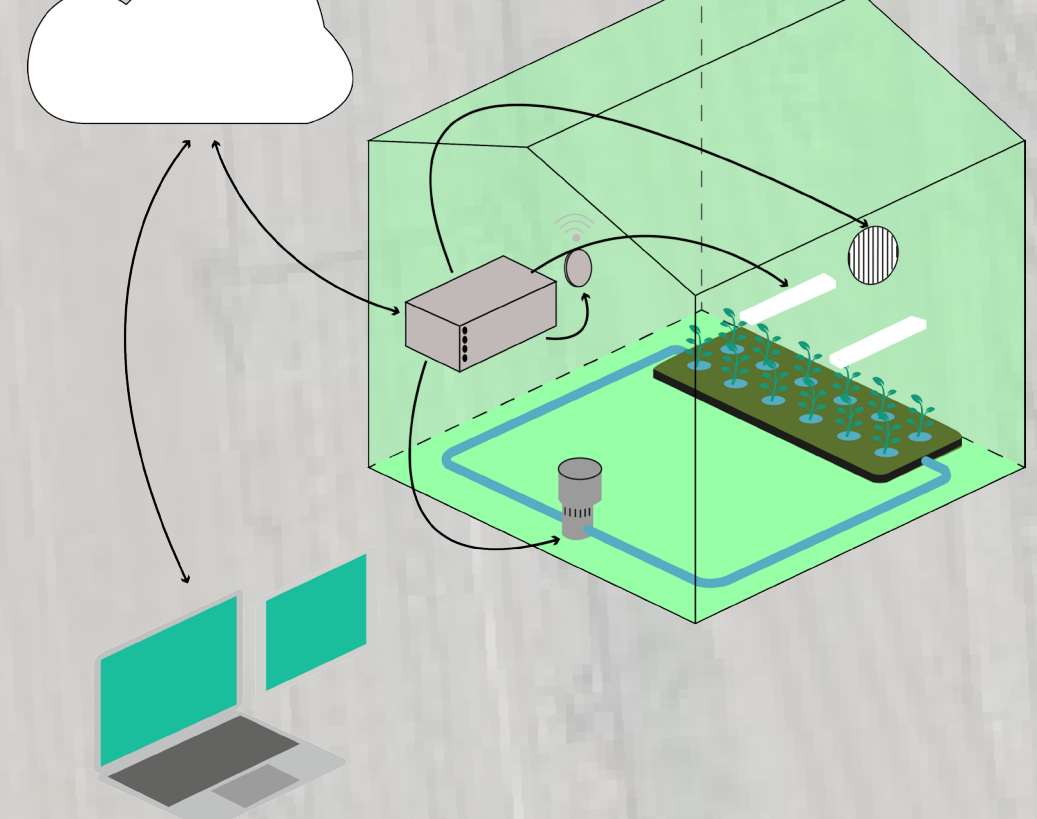
Protected from climate change



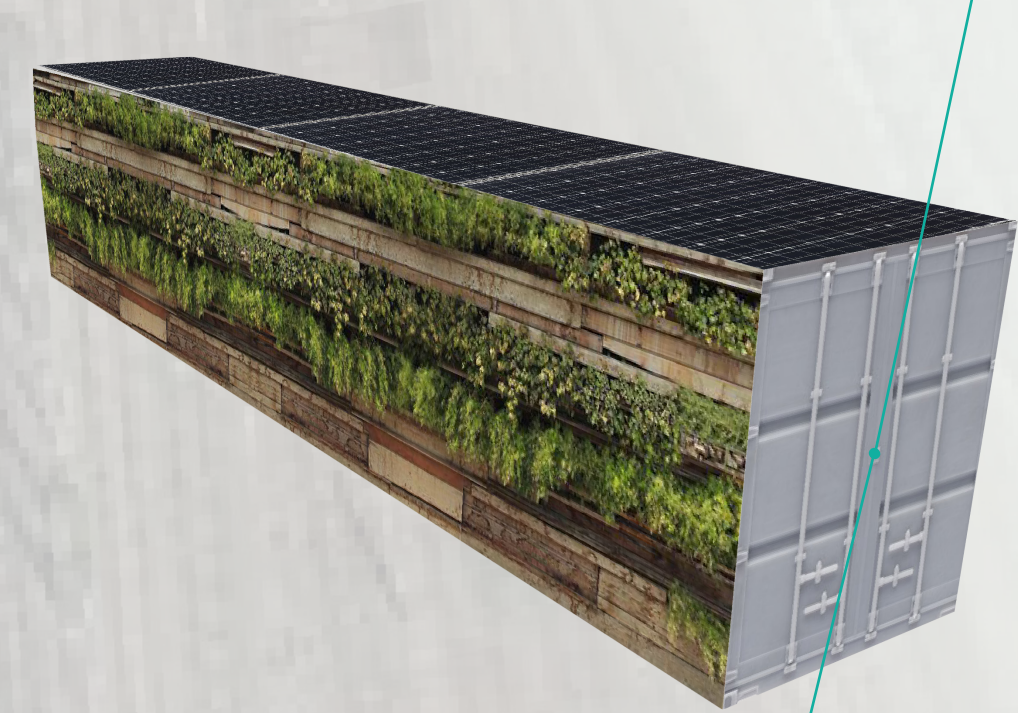
Improve marketability



Inside of container explained



The container with solar panels and green fac



Worldwide is being experimented with urban farming, on rooftops, inside buildings, and even on sea. At the moment our food supply is inefficient organized. Food travels thousands of kilometers. Water is wasted, the environment is polluted. Still seven milliard people need to eat. And more and more of the people moving to city's witch leave less space for traditional farms. We need to find ways to integrated the food supply in to our cities in a sustainable way. Vertical farming and rooftop gardening are imported solutions. And the demand of local food is 20 times bigger than the offer.

The site of Chapelle International has a lot of opportunities to give shape to the new way of farming in Paris. Boink Urbanistes is a young startup who gifs answers and inside of how we can organize the future of urban framing. Because the opportunities this site can give to the city and also the necessary urban farming has to day. Boink Urbanistes proposes a program who not just creates an urban farm but also thinks of social aspects and the history of the place.

Food safety, through the closed system and controlling al the movements we can adapt and guarantee the quality of the products. There is no need for chemical our other pesticides also because everything is in control and closed from outside.

Food certainty, through the year we can farm allowing us to provide harvest every day of the year. There is no outside effect on the plants.

Food stability, using less water, less transport and through the solar panels on the roof providing his own energy the farm are sustainable for the future.

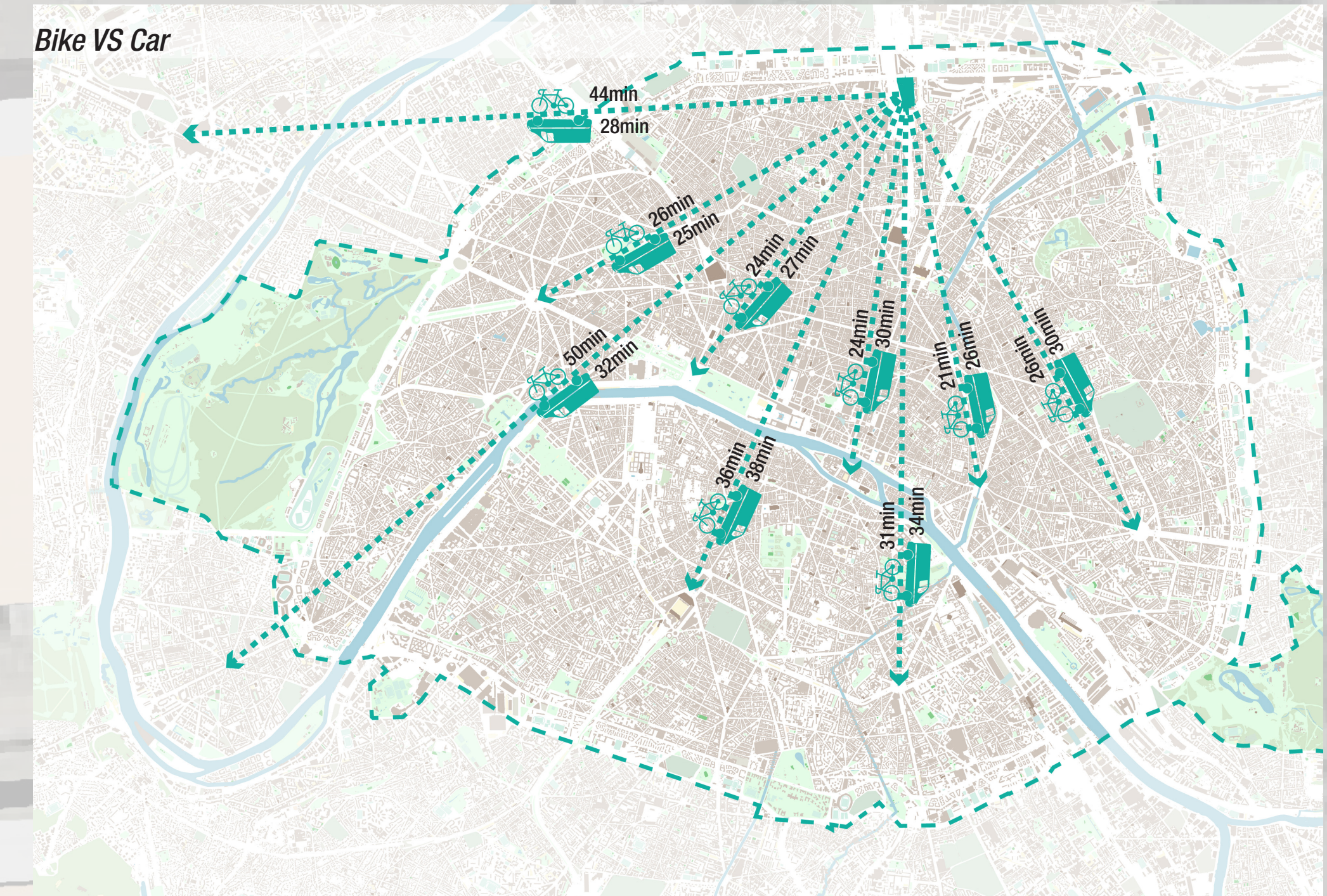
Provides work. At the roof top of Chapelle International will be 70 people work and also there need be people who transport the products it will form new market of work for Paris. Its allows people to do what they love, Farming, and make money with it.

Year round productive, where open farms are the dependent of the weather the containers can provide food year round without stopping.

Improve marketability, easy to add to the wishes of the clients. If the clients want more bitter or sugar taste of their crops, we can change the settings in the farm.

Containers are aspect of movement, the containers give the connection to what happens underneath the roof. There are a symbol of movement and going forward.

Transport by bike. By bike you are in about 30min every in Paris, so this makes it's the ideal transportation for the products. bicycle couriers can carry around 40l and 20kg of products on a single bike.



Impression with Sacré-Cœur in back ground.



Impression open garden during day time

