

Step by Step Bokashi

BENEFITS OF BOKASHI:

Feed The Soil (FTS) Bokashi has been triple fermented with a mix of microbes that have been formulated to allow you to compost 100% of your household organic waste. If you are striving towards a zero waste lifestyle, Bokashi is perfect. Most people only compost vegetable matter, but with Bokashi you can compost bones, meats, fats, and dairy products. You can also add paper products to your Bokashi bucket. Bokashi is also perfect for composting large amounts of citrus peel when juicing.

There are a few notes to insure success when working with non-traditional compost inputs. The process works best with a mix of different food inputs. If large amounts of meat and bones are added to the bucket, more Bokashi bran should be used. Though this isn't necessary when there are more vegetables added to the bin. The sugars and liquids in vegetable and fruit matter give Bokashi microbes the food it needs to ferment other organic materials.

PROCESS:

Bokashi is a fermentation process, not a true composting method. However, it will allow you to eventually compost all of your food scraps, including meat and dairy! In order to get started, you will need a few things:

- **FTS Bokashi Bran**
- Five gallon bucket or other airtight vessel
- Gamma lid

1. Begin by spreading one small handful (about ¼ cup) of **FTS Bokashi Bran** at the bottom of your bucket.
2. Empty your food scraps from your kitchen caddy into the bucket.
 - a. Sprinkle a tablespoon of bran between food scrap layers.
 - b. A good rule of thumb is to add Bokashi bran after you add 2-3 inches of food waste or no longer see the Bokashi bran from the last layer.
3. Always place the lid on the bucket and insure it is secure, so that oxygen cannot enter.
 - a. Since Bokashi is an anaerobic process, minimizing oxygen is essential!
 - b. Screw on your gamma lid. Keep the gamma lid on at all times when not being filled.
4. Once your bucket is full, screw the gamma lid on tightly and let your bucket sit for two weeks out of direct sunlight.
 - a. Your bucket can be left for longer than two weeks, up to about 6 months. Perfect for composting all of your summer Compost in the fall and winter! Which is the best time to compost here in sunny "DRY" California.
 - b. If you are producing a high volume of food waste, a large barrel can be used to store and ferment food waste until you are ready to integrate it into your compost system, just be sure it is relatively airtight.



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5. After two-3 weeks, your Bokashi can be used in your preferred method or methods
- Added to worm bins (feed only small amounts that worms can eat in a few days).
 - In a Traditional hot/cold compost.
 - Layered in a lasagna garden
 - Trenched in a raised bed or around the outside dripline of a tree.
 - Fed to chickens or pigs
 - Added to a large outdoor planter with plenty of soil under and a 3+'' soil/compost/mulch cap. Allow pot to drain into soil.
 - Mixed into an Soil Regenerator
 - o Layer food waste with degraded potting or top soil in a large container. This will add life back to the soil as the microbes feed on the Bokashi fermented food.

Troubleshooting:

Issue	Problem	Solution
Bad odors in Bokashi fermentation vessel.	Not enough bran, vessel not airtight.	Be sure to add bran to your bucket at regular intervals and keep lid tight when not adding food waste.
White mold in bucket.	This is not a problem.	White mold can form on top of a healthy bucket.
Green, Red, or Black Mold in Bucket.	Contaminated bucket. Lid is not airtight, not enough bran added, too much rotten food added to bucket.	Be sure to add a larger amount of bran and keep lid tightly closed when adding rotten foods. Sometimes it's best to add rotten food to bucket just before the two week fermentation process is over.
Bucket lid left open overnight.	Contaminated bucket.	Add extra bran, close bucket and begin two week fermentation process.
Gnats in bucket.	Lid not airtight.	Leave lid closed or bury food waste in compost pile and restart bucket.