



BOKASHI BASICS



ORGANIC WASTE

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BOKASHI BRAN

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ORGANIC WASTE - all food waste can be put in the bucket



BOKASHI BRAN is a complex blend of bacteria and yeast which, when applied to kitchen waste and kept in an anaerobic environment, will outcompete all the other microbes (like mold) that would grow on the decomposing scraps.



NO AIR! Bokashi microorganisms live in conditions with little to no oxygen. Bokashi requires a sealed container.



STEP BY STEP



1. Place food scraps into Bokashi bucket.
2. Sprinkle over Bokashi mix.
3. Roughly mix and compress with masher.
4. Close the bucket lid, ensuring it is airtight.
5. Drain off liquid every 2-3 days.
6. Repeat until bucket is full.
7. Leave bucket to ferment away from sunlight for 2 weeks.
8. Bury the fermented waste under 6-8 inches of soil.

WHY BOKASHI?

Compared to traditional composting, Bokashi:

- Can easily compost dairy and meat
- Doesn't generate any greenhouse gases
- No turning required
- No green/brown ratio consideration
- All of the nutrients/by-products are contained in the sealed container
- The container is sealed so no need to worry about insects or rodents
- Can be done on a small scale, e.g. in an apartment



Bokashi: (Japanese) Fermented Organic Matter

Anaerobic composting process using Effective Microorganisms (EM) inoculated bran, rice or hay to ferment organic waste in a sealed container.

