

BOKASHI KITCHEN WASTE COMPOST BUCKET

The Bokashi compost bucket enables you to make compost at home from your kitchen waste. By sprinkling a handful Bokashi Bran (bran fermented with EMs) each time kitchen waste is added to the bucket, valuable organic material can be derived. The added microorganisms from the Bokashi ensure a complete fermentation process. The Japanese word for good fermented organic material is Bokashi.

How To Use the Bokashi Kitchen Bucket

Bokashi compost can be made from all types of food waste, not just vegetables but also fish & meat. Cut up into small pieces (particularly vegetable scraps) and add to the bucket along with other types of organic materials such as old tea bags, coffee grounds etc, and then sprinkle some bokashi bran on top. The fermentation process ensures that rotting and bad smells do not have a chance. Tapping-off the collected juices at the base of the bucket is recommended every 2 days.

METHOD

- Cut up your vegetable and other food scraps into small pieces if required.
- Spread a small amount of Bokashi bran over the bottom of the kitchen-waste bucket
- Put a layer of kitchen waste into the bucket
- Spread a small amount of Bokashi over the kitchen waste
- Press the material down lightly (using a flat plate) to expel the air.
- Close the lid of the bucket
- Repeat this process until the bucket is full
- Draw off the liquid that has accumulated in the base of the bucket. Dilute this liquid at a concentration of 1:100 parts water. This can then be used as plant feed for house and garden plants. Or alternatively poured undiluted down the sink to clear pipes.
- Once the bucket is full, leave the contents of the bucket to ferment for at least 2 weeks with the lid tightly closed
- The contents of the bucket are ready to use after this time and should have a sweet and sour smell and will still look much the similar as when they were added – except they will have a pale appearance.
- This bokashi compost can either be directly applied to the garden (dug into trenches) or added to a compost heap in the garden.
- **Please note**, fresh Bokashi is acidic, so if dug into the garden in a trench, leave for about a month before planting on top of it.

A Few Words on Bokashi

Once the organic materials are placed in the bucket, the lid must be tightly sealed to keep the air out. This ensures that the fermentation process by the EMs can take place and in effect the material is 'pickled'. This means that Bokashi compost, just like sauerkraut has a higher nutritional value than organic substances that have not been fermented.

Bokashi is suitable for use as a soil improver. Bokashi is both a source of microorganisms that will grow in the soil and nutrients for others. These then establish themselves on a permanent basis in the soil, multiply and then dominate the harmful bacteria, viruses and fungi that are present.

Bokashi has been traditionally used in Japan in order to increase the level of microbial diversity in the soil and provide plants with bioactive foodstuffs such as growth hormones, antibiotics, vitamins and amino acids. This means that plants receive more essential energy and have an increased resistance to harmful bacteria and fungi.

The Effective Microorganisms will now dominate over the harmful, pathogenic microorganisms, which means that soil that was initially a potential host for diseases is now turned into a disease suppressing soil.

Within the areas of agriculture and horticulture, there is no other sustainable method of getting as much as possible out of the soil as that described above.

TROUBLESHOOTING

PROBLEM	REASON	SOLUTION
Contents smell bad	Not enough Bokashi has been added. Liquid needs draining more regularly. Lid has not been closed tightly.	Add more bokashi each time you add material. Drain liquid more frequently. Ensure lid is closed firmly each time material is added
White mould appears on material Green mould appears on material	Material is fermenting correctly Material failed to ferment	Continue as normal Discard contents and start again

The Value of Bokashi Compost

In contrast to other kinds of compost, Bokashi compost retains its energy. Bokashi ensures the following:

- Faster availability of the nutritional elements that will be absorbed by the plant;
- Good environment for micro-organisms;
- Detoxifying effect on the soil.

The Effective Micro-organisms that are present in the Bokashi ensure the following:

- The production of all kinds of important bio-active substances such as enzymes, natural antibiotics and growth hormones, vitamins and antioxidants;
- A shift towards an increasingly disease suppressive soil;
- An increased microbial diversity and activity.

Bokashi Bran Refills

Additional supplies of the bokashi EM empowered bran are available in 3Kg lots (6 x 500gms bags) for £19.00 inc. VAT & P&P. This should suffice for 6 months.

It can either be ordered on-line through our website: www.recycleworks.co.uk or by phoning the order hotline on 01254 820088. Larger quantities can be ordered if required.

For much more information on EMs, please visit our website and select either the **EMs** button or visit www.emproducts.co.uk

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