

Bokashi Bucket Fact sheet

A Bokashi bucket is an airtight composting system that uses micro-organisms to ferment food scraps into a nutrient-rich soil conditioner.

It's simple...

1. Add food scraps into the bucket (no more than 3cm deep each time scraps are added). Cover with Bokashi mix. **Bokashi mixes come in different forms such as bran or a spray, follow the packet instructions for use.**
2. Firmly press down food scraps each time they are added with a potato masher. **Place the lid on the bucket to keep air out.**
3. Drain liquid from the bucket once or twice a week.
4. When the bucket is full, add a generous layer of Bokashi mix and leave undisturbed for 1-2 weeks. Drain liquid frequently. **A second bucket can be introduced here to start the process again.**
5. Place nutrient-rich pre-compost into a hole approximately 20-30cm deep, away from plant roots. **In 2-4 weeks the hole can be planted over. Alternatively, add contents to a compost bin and cover.**





If there is a strong odour or black or green mould, your scraps may be rotting instead of fermenting. Bury waste in the garden, add some sugar, and leave it for a month. Clean your bucket and start over. Refer to troubleshooting tips below.

- ### What can go into the Bokashi Bucket?
- ✓ Bread and pasta
 - ✓ Meat and fish
 - ✓ Eggs and cheese
 - ✓ Fruit and vegetables
 - ✓ Tissues
 - ✓ Wilted flowers
 - ✓ Tea leaves, paper based tea bags and coffee grounds
 - ✓ Left over meals

Troubleshooting

If something has gone wrong, it may be because...



The liquid has not been drained regularly

Solution:

- Drain the liquid from the Bokashi Bucket every 2-3 days and add ¼ cup sugar to kick start the microbes.

Sufficient Bokashi mix wasn't added

Solution:

- It isn't possible to add too much Bokashi mix. Ensure all food scraps are covered with an even layer of Bokashi mix.

The bucket has been exposed to extreme temperatures

Solution:

- The bucket should be kept at room temperature. Keep it inside in cooler months and out of direct sunlight in warmer months.

There is too much air

Solution:

- Avoid opening and closing the lid as much as possible, only open the lid for a short time and seal the lid tightly. It is best to use a kitchen caddy or old yoghurt tub to collect scraps in.
- Chop food scraps into pieces that are 3-4cm, to reduce air pockets. Press down hard with a masher to remove as much air as possible each time food is added.

- ✗ Liquids (oil, dairy, juice)
- ✗ Packaging
- ✗ Rotten or mouldy food*
- ✗ Chemicals

*Food with white mould can be placed in the bucket. Food with black or green mould should be kept out.

White mould and a slight vinegar smell is a good sign that your scraps are fermenting correctly.

Going away? Add a generous layer of Bokashi mix, drain the liquid and ensure the lid is sealed.

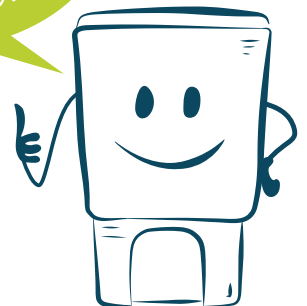


Image (below): Richard Rinaldo.

