

bokashi

an indoor or outdoor bucket designed for all food scraps



WHAT IS A BOKASHI BUCKET?

A Bokashi bucket is a convenient and practical way to transform your kitchen waste into a nutrient rich soil conditioner. It is a unique recycling system that ferments food waste in a sealed container. The 20 Litre Bokashi bucket is designed to suit the average household and to sit inside your kitchen. Bokashi buckets and grains can be purchased from Eco Organics www.eco-organics.com.au

WHAT IS BOKASHI?

Bokashi is a generic Japanese word for “fermented organic matter”. It is comprised of crushed Australian grains (usually barley, wheat and/or rice mixture) and is sprinkled on food scraps to begin the fermentation process.

WHAT IS DIFFERENT ABOUT BOKASHI?

The Bokashi bucket process ferments organic waste rather than composting it. Fermentation occurs at a faster rate than composting, producing less greenhouse gas emissions and breaks down quickly once dug into the soil. The microbes in the Bokashi work without oxygen, so they do not produce heat or odours, there are no leakage problems and it doesn't attract insects or rodents.

HOW TO USE YOUR BOKASHI

- ➔ Place your bin close to where you will have the most food scraps, somewhere in or near the kitchen.
- ➔ Start with a layer of Bokashi grain in the bottom of the bucket.
- ➔ Add a layer of organic scraps (3-4cm) and sprinkle a handful of Bokashi grain over the top.
- ➔ Mash down the food scraps every time you add them to the Bokashi bucket to remove air from the layers.
- ➔ Ensure the lid is secured tightly to reduce the amount of oxygen, creating ideal conditions for the fermentation process.
- ➔ Repeat the process until the Bokashi bucket is full and top off with a generous layer of Bokashi grains.
- ➔ Drain liquid from the bottom of the bucket once or twice a week. This liquid can be used diluted as great natural fertilizer for your garden and pot plants.
- ➔ Let the contents sit in the bucket for 5-10 days to ferment then you can dig it into the garden, cover with soil and walk away.
- ➔ Rinse the bucket with water (no detergent), drain and then you can continue to recycle your food scraps!



WHAT TO ADD

You can add almost any kitchen food waste including: fresh fruit and vegetables, onions, citrus, cheese, processed foods, cooked and uncooked meats and fish, tea bags and coffee grounds, bread and cake, eggs, wilted cut flowers and even your left over spaghetti bolognaise.

WHAT NOT TO ADD

Liquids such as milk and fruit juice, foil, plastic wrap or plastic packaging should not be included. Do not add foods that are rotted and mouldy or contaminated with any sort of chemical.

TIP: Add Bokashi grains at least once a day, but less often if you are not adding any scraps to the bucket.

TIP: Use a little more Bokashi grain than usual if adding high protein foods such as fish, meat, cheese and eggs.

IS FERMENTING DIFFERENT TO COMPOSTING?

Yes. Compost is a good source of nutrients and is relatively easy in the garden. Often during the composting process however some of the nutrients can be lost and greenhouse gases are emitted. Fermentation reduces the amount of gas emissions. The sealed container deters insects and rodents and reduces any odour.

DO I NEED TO WASH THE BOKASHI BUCKET?

Yes. The bucket will need to be washed out with fresh water every time you empty it. Do not use any soaps or detergents, as these will kill the microbes. Remember to reline your bucket with Bokashi grains before you start again.

WHAT IF I GO ON HOLIDAYS?

Drain the liquid from the bucket before you leave and make sure that there is a cover of Bokashi grains on top of the waste. Ensure that the lid is tightly secured and then enjoy your holiday.

HOW DO I KNOW IF IT IS WORKING?

If your Bokashi bucket does not smell it is working correctly. Also the waste should be fermenting and will look like it is pickled. It will not decompose in the bucket. Decomposing will begin once the fermented material goes into the soil.

WHY DOES MY BOKASHI SMELL?

If you notice that your Bokashi bucket has started to develop a strong smell, or if it appears to have black or blue fungi – that indicates contamination has occurred and could be a result of:

- ➔ The lid has not been closed tightly after each use;
- ➔ Not enough Bokashi grains being added;
- ➔ Not draining the liquid regularly enough; or
- ➔ Prolonged and direct exposure to sunlight or extreme temperatures.

To fix smelly Bokashi find a spot in the garden away from plants and dig a 30cm hole. Place three handfuls of Bokashi grains in the bottom of the hole and tip in the food scraps. Mix in some soil then cover with another layer of Bokashi grains before filling in the hole with soil.



For other Home Composting details:

Call 1300 855 152

Or visit

www.whitehorse.vic.gov.au/greenorganics

If in doubt about composting, talk to your local nursery or gardening centre expert.

Remember there are several systems and ways to compost at home and you can have more than one system.

