

# THE COMPOST COLLECTIVE



## BOKASHI

### GETTING STARTED

Unlike traditional compost, Bokashi uses a powdered inoculant to pickle your food waste. This fermentation decomposes food waste quickly, preventing slow decay and bad odour.

Bokashi is an oxygen free or anaerobic system. It uses two buckets that sit inside each other. The top bucket holds your food waste and is sealed with an air tight lid, while the bottom bucket collects liquid draining from the top bucket.

Storage should be in a warm place out of direct sunlight.

### WHAT TO ADD

Due to the pickling process, Bokashi is designed to collect all your food waste, which may include foods you may not normally compost or feed to worms, such as:

- Fresh fruit and vegetables
- Coffee grinds and tea bags
- Cooked and processed foods such as bread and pasta
- High protein foods such as cheese, eggs, meat, fish and small bones

### WHAT NOT TO ADD

Do not include the following;

- Carbon based "Browns" such as paper, card board or garden waste
- Liquids such as dairy, juices or oils
- Large meat bones
- Plastic wraps



**EcoMatters**

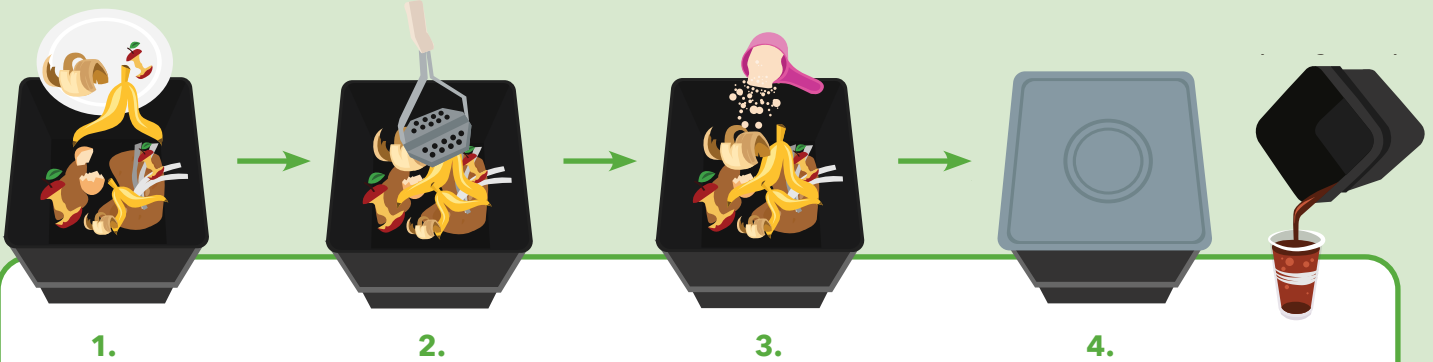


**Kaipātiki Project**  
share in nature's revival



Te Kaunihera o Tāmaki Makaurau

# BOKASHI



## HOW TO BOKASHI

Chop your food scraps into pieces no bigger than a golf ball and store them in a bench top container.

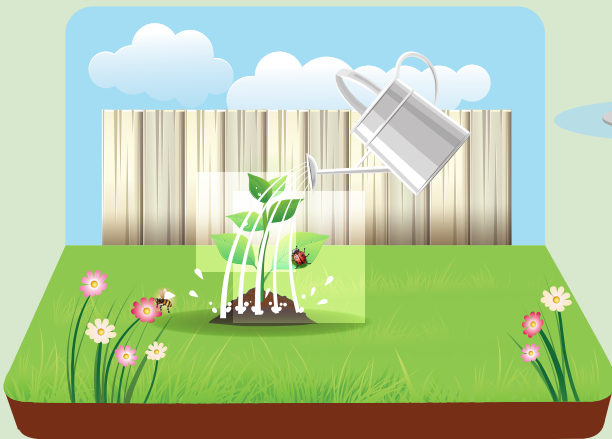
1. Add food waste once or twice daily to the Bokashi bucket.
2. Ensure you firmly squash down the food waste to push out any excess air.

3. Add 1-2 tablespoons of sprinkle for every 6cms of waste.

4. Close the bucket lid tightly after use.

**Drain the liquid every 2 to 3 days from the bottom bucket.**

The food waste should smell like pickles and will develop a white mould on top. This means the system is working well.

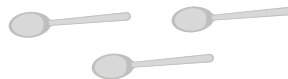


## WHAT TO DO WITH THE LIQUID?

Pour undiluted juice directly down your toilet, shower or sink drains to help keep them clean.

To dilute, add 2-3 tablespoons of liquid to every 5 litres of water. Pour this onto the soil or the base of plants to help keep them healthy.

3 tablespoons bokashi liquid



5 Litres water



## WHAT TO DO WITH THE SOLID?

When your bucket is full, leave it sealed for 10-14 days to finish the fermentation. Continue to drain the liquid.

After 10-14 days your Bokashi is ready to process.

Dig a trench in your garden as deep as the Bokashi bucket and twice as long.

Put the fermented food into the trench and cover with at least 50-75mm of soil. After 3-4 weeks, your fermented food waste turns into compost and you can plant directly on top of it.

If you don't have space, you can add the solids to your compost bin. Use your Bokashi as a "Green" layer. Simply spread it out and cover it with lots of "Brown" material.



Browns

Greens

Use bokashi as your greens layer

Compost sandwich

Over time the layers build up and turn to compost

Mature compost

