# BOKASHI Quick start guide

Bokashi is a Japanese word that means "fermented organic matter". It is a simple way to dispose of your food waste! By using a special Bokashi bran mix containing micro-organisms you ferment your food waste, ready to be dug into the ground.

- Collect your food waste It's handy to collect scraps in a kitchen caddy, but an old ice cream container works just as well.
- Sprinkle a small amount of Bokashi bran into the bottom of the top bucket. (Compost Zing is available from the Environment Centre)
- Add your food scraps and 1-2 tsp of Bokashi bran on top.
- Press down on the food to remove excess air a potato masher is ideal to do this.
- Fasten the lid one side at a time to create an air seal a reminder is printed on the top.

- **Drain the juice** Empty the bottom bucket every couple of days to keep it smelling fresh.
- When full, find a spot for your Bokashi bin at room temperature It will take 7-10 days to ferment. If cooler, it may take up to 14 days.
- B Dig a hole and bury it When ready, it will still resemble food but it will be fermented, ready to go into the soil. Mix some soil into the food waste and top with about 75mm-100mm of soil.
- After 2-4 weeks your buried food waste will turn into compost. Wait 2 weeks before planting anything into it.

## Bokashi Juice:

To fertilise your garden or plants dilute the juice (2 Tbsp to 5 litres of water) and apply to the soil. For foliage dilute the juice (1 tsp to 5 litres of water) and spray over the leaves.

The Environment Centre is here to help with your Bokashi questions and problems. For more online inspiration check out:

Compost Collective www.compostcollective.org.nz

Zing Bokashi www.zingbokashi.co.nz

Check out "Zero Waste Family" on Youtube and search

Beginner's Guide to Bokashi Composting // What to Expect Start to Finish



# What can go in?

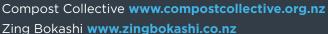
#### Yes, I can go in the bin



## No, I can't go in the bin



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