



BOKASHI

Meet the new kid on the composting block

WHAT IS BOKASHI?

"Bokashi" is a Japanese term meaning "fermented organic matter".

The **Bokashi Compost-Zing Bucket System** is a simple and easy- to-use system to manage food waste and create valuable compost for the garden, without nasty smells.

In the Bokashi Compost- Zing bucket system organic matter is fermented with the help of Effective Microorganisms (EM). The system consists of two buckets that sit in each other and a bag of Compost- Zing, which is a mixture of wheat bran and saw dust that is inoculated with the Effective Microorganisms.

The inner bucket has a tight fitting lid and has holes in the bottom to allow for drainage of any liquids into the outer bucket. Any liquid should be drained regularly during the fermentation period.

WHAT ARE THE BENEFITS OF THE BOKASHI COMPOST- ZING SYSTEM?

- less odour of composting as the food ferments
- decreases composting time by up to 50%
- provides free compost for your garden
- reduces food waste going into the rubbish bin and eventually going to landfills
- inoculates your garden with beneficial micro-organisms

Foods you CAN add to your Bokashi- Compost- Zing bucket:

You can use ALL food waste (drained foods are best) including

- Fresh fruit and vegetables
- Prepared foods
- Cooked and uncooked meats and fish
- Dairy Products
- Eggs
- Bread
- Coffee grinds, tea bags and
- Wilted flowers

Foods you CAN NOT add to your Bokashi- Compost- Zing bucket:

- LIQUIDS such as milk, orange juice and oils
- Paper and plastic wrap
- Meat bones
- Shells from seafood

WHAT DOES THE FINAL PRODUCT LOOK LIKE?

After fermenting for up to 7-10 days in summer and 10-14 days in winter the food has been preserved like pickles. The fermented food does not break down or decompose while it is in the bucket!

WHAT TO DO WITH THE FINAL PRODUCT?

The fermented food then needs to be buried in your garden. Dig a hole/trench approximately 20-25 cm deep, add the fermented food waste and mix with some soil. Then cover with the remaining soil. All food waste will decompose within 3 to 4 weeks. It is acidic when first dug in but neutralises after about 7-10 days and after this period the soil can be planted on.

Sometimes a liquid is produced from the fermentation and drains into the bottom bucket. This can be used for several purposes such as fertiliser for your plants and to clean your kitchen and bathroom drains, in septic tank systems,...

The bucket juice should be used within a day or two after draining from the bucket.

Wash the bucket with water at the end of each batch. Do not use chlorine based cleaners.

Kaipatiki Project is now a proud stockist of the Bokashi Compost- Zing system.



Bokashi Compost-Zing Prices:

Bokashi Compost- Zing Bucket System:

- 1 x 15 litre bucket set and 1 bag of Compost- Zing - \$ 50.00
- 2 x 15 litre bucket sets and 2 bags of Compost- Zing - \$90.00

Compost-Zing Bag:

- Householders pack 1 x 1kg \$ 8.00

*all prices include GST