

Bokashi Process



Add Waste

- Add Food Waste- All food is acceptable: if you eat it, it can go in the bin.
- Smaller is better – 1-2 inch food scraps is better, if your scraps are large it will take longer to ferment
- Items to avoid – Moldy or rotten food and don't put excess liquids (including oil or grease) in the bin.

Mix in the Zing

- Sprinkle Zing- Each time you add food scraps to the bin add a small sprinkle of Zing. 1 teaspoon is all you need. Don't over do it – less Zing is more except for the top layer
- Repeat- until the bin is full. Once the bin is full, put the lid on and let it sit in a warm place for a few weeks.
- Drain Tap- Drain the tap every few days or if it doesn't have a tap lift the first bin and drain the second bin. Use the liquid to fertilize your garden plants.

Add to Garden

- Successful fermentation- After a few weeks you should smell a pickle-like odor. The food waste will be softer, and you may see white mold. That is perfect and it is time to get it in the garden.
- Bury- the fermented food waste in your garden or compost pile.

Grow

- Wait a few weeks – in a few weeks the pre-compost will be transformed into the soil web, to the benefit of all plants and soil in the surrounding area.
- Enjoy- plant your favorite veggies or flowers and watch your garden flourish.

