



Photo: SCD Probiotics

SCD Probiotics All Seasons Bokashi Indoor Composter

Price paid: \$57

Where to buy: [Amazon](#), [SCD Probiotics](#)

The SCD Probiotics All Seasons Bokashi Indoor Composter uses fermentation to break down food scraps that then need to be buried or dropped off at a composting center. You spread your food scraps in the bucket up to 3 inches high at a time and sprinkle a layer of bokashi (microorganism-saturated rice or wheat bran) on top. Then you cover the layers with a sheet of plastic, like a plastic grocery bag, and press down to remove air. Put the lid on tight and repeat these steps until the bucket is full, then let it ferment for two weeks. Once fermented, the mixture needs to be buried in soil to finish breaking down. “I also love bokashi for apartments,” says Chen. “But if you’re concerned about the gross factor, we’re talking about decomposing food waste here, and it can look a little messy when you open that lid.”

What it comes with:

- Lidded bucket with spigot and carrying handle
- 1 gallon bokashi, enough to ferment 2 buckets of food scraps. (Bokashi is also sold separately when you need to re-up your stash.)

Size: The bin measures 12"Lx12"Wx18"H and can hold 5 gallons of food waste. It’s large enough to collect food scraps for about two weeks, thus reducing trips to the compost drop-off. It’s also easier to transport than loose bags of leaky week-old food scraps.

Food mix: You can toss all of your food waste in here, including meat, bones, dairy, grains, cooked foods, and oily foods. However, if you’re taking the finished product to a community composter, it might not accept bokashi with those ingredients in it, so check first.

Convenience: The bucket is easy to clean, but bokashi can clog up the spigot. I also needed to stockpile food scraps before having enough to layer in the bokashi bin (about 3 inches of food per layer). So I used the SimpleHuman Compost Caddy to collect waste on a daily basis and layered it with bokashi about once every five days.

Ick factor: I’m not gonna lie—this stuff looks funky, especially when white stuff begins coating the food. But it doesn’t smell bad, just pickled. One big plus is that pests are not at all interested in fermented food waste.

Compost quality: The end result is a fermented matter, not compost, so you still need to transfer it to a traditional compost pile or bury it in soil to fully finish breaking it down. If you’re going to bury it, the mixture needs to sit undisturbed in the bin to further ferment for a couple of weeks before, which means you need another bin to collect your food scraps in the meantime. Composting companies love it when you bring them bokashi because you’re also bringing them lots of beneficial bacteria that will help break down everything else in their pile.