



## Organic Probiotic Technology for a Sustainable Future

### Bokashi Composting with the SCD Probiotics All Seasons Indoor Composter Kit

Direct link to source: [SavvySavingCouple.net](http://SavvySavingCouple.net)



Most people are familiar with traditional outdoor composting methods. While it's already super easy to maintain an outdoor compost pile, sometimes it's a pain to run outside with your kitchen waste every day. Therefore, I used to keep a small bin inside my kitchen to collect the scraps, and dump them every couple of days. The problem with that is, the accumulation of scraps starts to rot and begins to grow mold, so it's not the greatest looking, or smelling thing in the house...

For those of you who are like me, I have a better method of composting that I know you can benefit from. It's called Bokashi composting. Unlike traditional composting, Bokashi composting is achieved with anaerobic bacteria, which are bacteria that thrive in oxygen free environments. The composting process is activated by a bran, molasses, and beneficial microorganism mixture called - Bokashi Bran. When the Bokashi bran is mixed with food waste and sealed airtight, the microorganisms go to work fermenting and decomposing the waste. This entire process takes place inside an airtight container, so it's out of sight and doesn't smell a bit!



After much shopping and research online, I decided to use the [SCD Probiotics All Seasons Indoor Composter Kit](#). This

kit was clearly the best kit for the price, and it came with everything you need to get started. After you receive the kit, the only thing you need to get started is some food waste.

Using the [SCD Probiotics All Seasons Indoor Composter Kit](#) is really easy. The included instructions couldn't be any easier to understand, but I'll quickly summarize the process, so you can get the general idea.

To get started, you spread a handful of the included Bokashi bran onto the bottom aeration tray. Next, you start adding waste. With every layer of added waste, you throw in another one or two handfuls of Bokashi bran. Once the waste is added and coated with Bokashi bran, you need to take a plate or plastic bag, and press down the food to remove excess air. The bag or plate is left in-place to help restrict air from inhibiting the anaerobic composting process. Finally, you seal the air-tight lid to the bucket. That's it! Now, every time you produce more food waste, you can add it to the All Seasons Indoor Composter. There are no bad odors whatsoever. When you open the lid, you can smell a mildly sweet essence, which in my opinion, is not disturbing one bit.



This process is actually a pre-composting process. Once the bin is full, you need to bury or add the fermented waste to your outdoor compost to finish decomposing. The fermentation and presence of the microorganisms accelerates the composting process. Therefore, after burying the waste, you should have finished compost, rich with organic matter and beneficial microorganisms in 2-4 weeks depending on the season.

Another great feature of the [SCD Probiotics All Seasons Indoor Composter Kit](#), is that it has a built in spigot for collecting compost tea. During fermentation, liquid is produced that falls through the layers of food waste and collects at the bottom of the All Seasons Indoor Composter. The spigot is great, because it makes it extra easy to access this beneficial liquid. The Bokashi Compost tea is rich with probiotics that can be used to feed your plants, or even freshen your drains! I highly recommend anyone who is concerned with helping the environment and/or building their own high quality soil, to consider Bokashi composting.

Overall, I definitely recommend buying the [SCD Probiotics All Seasons Indoor Composter Kit](#) to help you make your own Bokashi compost. This is a complete kit that has everything you need to get started, and currently retails for a really reasonable price of \$48.00 (plus free shipping!) on Amazon. Get your [SCD Probiotics K100 All Seasons Indoor Composter Kit, Tan Bucket with Bokashi](#) Today!!