

SMALL LIFE DOING BIG THINGS™

KENKASHI

MICROBIAL INOCULANT

FOR KITCHEN



Sprinkle onto kitchen waste as it accumulates to reduce odor and promote decomposition.

kenkashi.com/kitchen

FOR COMPOST



Add to an existing compost pile to promote decomposition.

kenkashi.com/compost

All of our products are 100% natural and organically produced for a more sustainable environment. Even our bags are made from 100% recyclable material.

(PROBIOTICS FOR YOUR SOIL)

KENKASHI is a microbe-rich compound which accelerates decomposition through the introduction of fermenting bacteria. Can also be applied directly with fertilizer as a soil enrichment to container and greenhouse plants. Contains endo and ecto mycorrhizal fungi spores to promote growth.

KENKASHI absorbs most of the liquids produced in traditional bokashi composting and retains the liquid for slow release into the composting process and into your soil. It also reduces noxious smells.

KENKASHI can be used also for kitty litter, composting toilets, and outhouses.

INGREDIENTS:

Organically Grown
Kenaf, Water,
Organic Molasses,
Beneficial Microbes,
Mycorrhizal Fungi



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Keep dry during storage. Use within one year from date shown.
Volume: 2.5 liters. Bag is bio-degradable.