

WormsRus Bokashi Composting

- an eco friendly way to manage food waste

Getting started

- Sprinkle 1 tablespoon of the WormsRus Bokashi mix in to the bottom of the top container with drainage holes.
- Add food scraps.
- Add 1 - 2 tablespoons of WormsRus Bokashi mix over the food scraps.
- Compress food to exclude air. (a pot lid or masher works great)
- Ensure the airtight lid is replaced.
- The system is working well if there is sweet pickle smell.
- Start a second bin when the first is full.
- Place full bin on the black bucket for 5 to 10 days to complete fermenting.
- Dig a trench (200mm depth) and bury the fermented waste in your garden.
- Only use food waste that is reasonably dry - don't use any liquids.
- The bacteria extracts liquid from the food and this drains into the lower chamber through the holes.
- This liquid is highly nutritive for plants - dilute it 1:100 with water and use on the garden or pot plants (2 tbsp juice to five litres of water).
- For foliage dilute to between 1: 500 - 1: 1000 (1 - 2 tsp to five litres of water) and spray over foliage to form a film over the leaves.
- Tip it neat down the sink/toilet/shower to help digest any inside pipe scum and enhance the septic tank efficiency.

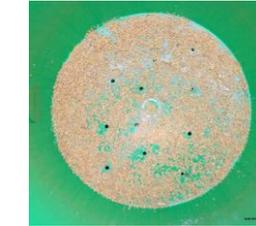
Important points to remember

- Use only fresh food waste.
- No liquids.
- Remove juice from lower container and or bucket every 4-5 days and use ASAP for maximum strength.
- You can plant over the waste in about 2 weeks, or it can be added to a compost heap to stimulate activity.
- Nutritional value of the food waste is retained as there is no heating in the bins and no methane is produced (No smell or excess carbon produced).



IDEAL ORGANIC WASTES

Drained tea & coffee grinds, meat vegetables, fruit, food-leftovers, bread, pastry, citrus, onions, spicy foods.



1. Sprinkle Bokashi mix into the base bin with holes.



2. Add diced food waste.



3. Add 1 – 2 tablespoons of Bokashi mix covering the food.



4. Compress food. This excludes air & promotes anaerobic conditions. Ensure lid is replaced.



5. The fermentation process should produce fine moulds and smell like pickles.



6. Drain juice from bottom bin. Dilute with 100 : water for soil & garden use. 1000 : water when foliar feeding.



7. Place full bin onto black bucket to finish fermentation : 5-10 days. Use second green bin to continue process.



8. Dig a trench 20cm depth and mix fermented food into soil. Planting over site after 10 days.

Also

- An average household produces 500-700kg of food waste each year.
- WormsRus Bokashi systems can help use this valuable waste to improve soil health and nutrition as well as reducing landfill volume.
- Costs around 70-90 cents per week to run.
- On average it takes a 12 litre bin to fill in 7-14 days, a bag of WormsRus Bokashi mix lasts about 8-12 weeks.
- The Bokashi method of composting is suitable for apartment dwellers, people with limited outdoor space, offices, schools, restaurants and anyone who wants to reuse their food scraps.
- The bins can be stored indoors, in a kitchen pantry, with no odour or mess.
- *Bokashi* is a generic Japanese term for fermented organic matter (Food has been fermented in clay pots for centuries in Japan where special recipes for this process handed down within families).
- Bokashi compost can be made from everyday kitchen waste that is cut up into small pieces and sprinkled with a special mix of effective microorganisms (EM) in bran flakes.
- The EM pickle the food waste and increase the nutritional value via fermentation.
- Fermentation occurs in an anaerobic (without air) environment in a sealed container.
- Once the food waste has been pickled sufficiently, it can be dug into the garden and it helps greatly increase soil fertility and range of healthy microorganisms which assist in healthy plant growth, as well as helping to suppress any disease creating microorganisms.



From Little Things, Big Things Grow!

Bokashi Twin Bin System



For further information contact

WormsRus

43C Hobill Ave Wiri Manukau City

info@wormsrus.co.nz Ph 0508 967677

www.wormsrus.co.nz



Suppliers of WormsRus Bokashi Mix

- * **WormsRus**
- * **Bunning's Warehouse**