

What is Bokashi?

Bokashi is a method of composting. It uses a process called anaerobic fermentation. Bokashi is usually made with molasses, water, effective microorganisms (EM) and wheat bran. The EM are natural lactic acid bacteria, yeast, and phototrophic bacteria that act as a microbe community within the kitchen scraps, fermenting and accelerating breakdown of the organic matter.

This indoor composting system uses an airtight container that is filled with Bokashi EM mix. You then place layers of kitchen and food scraps the layer with the EM mix. This will then break down in the bin and can be either feed in small amounts to a worm farm, or added into your outdoor compost bins.

The Eco Bokashi Bucket (or Bokashi bin) uses beneficial microbes to FERMENT organic waste, rather than compost it. The end result is a fermented (or pickled) mass of waste that can go straight into the soil. There's no need to compost the material, AND it doesn't smell bad if enough mixture is added!

Things you need to know

How much Eco Bokashi do I use?

Just a light sprinkle over the top of the waste in the bucket. As long as the surface area is covered, that is enough. The 1kg bag of Eco Bokashi should last the average household about 3–4 weeks.

Are the beneficial microbes safe?

The types of microbes used are those already found in many types of food, including cheeses, wines and yoghurts, and all produced right here in Australia.

How long will it take to fill the bucket?

Most households will take about 3 to 4 weeks to fill the bucket, after which time the contents should be fully fermented.

How much does it cost to run?

Refiller packs of Eco Bokashi cost about \$24.00 per 3kg (\$8.00 per kg) and 1kg will last the average household about 4 weeks.

What can I do with the material when the bucket is full?

There are a number of things you can do. First, you can bury the contents of the bucket directly into your garden. Just cover it up with soil or mulch (covered by at least 6 inches of soil), and in a few weeks, it will have broken down into rich fertiliser for the soil. Then, when the bucket is full again, you can do the same thing in a different part of the garden. Alternatively, you can place the contents into your worm farm (but be sure to give them small amounts first so they get used to it) or directly into an outside compost bin (ensure that you have placed some soil or mulch on top to keep it airtight)

Is fermenting better than compost?

Compost is a very good source of nutrients for your garden, but because of the composting process, much of the goodness is lost. Fermented waste, however, retains all of the energy (no heat loss) and most of the nutrients in the waste, so that all of this material is available to your plants. Also, fermented waste has the bonus of providing beneficial microbes to your garden, and this will over time produce amazing results

Is fermenting good for the environment?

Greenhouse gas emissions are greatly reduced during fermentation, there are no insect or rodent problems, and the end product is extremely valuable as a soil conditioner and fertiliser. Also, the process retains all the energy (not released to the atmosphere) and all the water is retained and not evaporated.

How often do I need to add Eco Bokashi?

At the end of each day if you have added waste to the bucket.



For more information visit our website: www.mrc.wa.gov.au

Email : wasted@mrc.wa.gov.au

Contact: 9306 6303

Why is my Eco Bokashi growing white mould?

Eco Bokashi contains living microbes and if the microbes are exposed to the air they will start to grow. This will not diminish its efficiency. Ensure that you have zip locked the top of the bag and expressed all air out through the round valve in back of bag.

What if the bucket starts to smell?

Check that the lid is being replaced tightly, and that you have covered the surface area of the waste with Eco Bokashi powder. Also, make sure the liquid is drained off via the tap. Finally, make sure that the waste has been compacted down with a masher or similar, to ensure there are no air pockets in the bin. If the waste is too smelly, simply empty the waste into your garden, rinse the bucket in water (no detergent) and start again.

Do I need to wash the bucket when I empty it?

Yes, but just with fresh water. Do not use soap or detergents, as these will kill the microbes. Remember to line the bucket with a thin layer of Eco Bokashi before you start adding waste.

How often should I drain the liquid?

Every three days or so, or more if you are getting a lot of liquid draining off.

What can I do with the liquid?

This liquid is teeming with microbes and nutrients! You can dilute it and use this directly on your garden or pot plants: dilute 1:1000 for foliar spray or 1:200 for lawns and garden beds. Or, if you have a septic system, you can add the liquid undiluted to the toilet or septic tank. The microbes will work to make the septic system more efficient. Or, you can simply tip it down the sink – the microbes will go to work on your drains and keep them clean.

How much liquid will I get from the bucket?

The amount of liquid that you get will be totally dependent on the type of waste you have put in - lots of fruit will produce lots of liquid, but if you have lots of cooked food, vegetables etc, then you'll get less. The amount of liquid you get is not an indicator of whether the system is working, and you won't get any more (or less) liquid by increasing (or decreasing) the amount of Eco Bokashi you add.

What if I go on holidays?

Simply drain the liquid from the bucket, make sure there is a cover of Eco Bokashi on the waste, and that the lid is firmly sealed. Then forget about it! While you are gone, the microbes will keep the waste odour free.

What can I put in the bucket?

Any type of organic matter produced in the kitchen. So this means you can add vegetable scraps, tea leaves, tea bags, small amounts of paper, coffee grounds, onions, citrus and garlic, meat scraps and old cheese.

What can I NOT put in the bucket?

Do not put dog or cat faeces in the Eco Bokashi Bucket as these are a human health risk. Instead, consider a doggy poo worm farm.

How do I know if it's working?

The only test on whether the system is working is the absence of the rotting odour. If there is no such odour, then the fermenting bugs must be doing their job in fermenting the waste. Normally, waste left in a bucket will go foul within a day or two, and if this is not happening then you are doing everything right.

The waste hasn't broken down in the bucket. What's wrong?

The Eco Bokashi bucket will NOT decompose the material while the material is in the bucket - It will only ferment (or pickle) it. If you can imagine a pickled onion - it will still look like an onion, but because it's pickled, it will have changed its internal structure. The single criterion to determine if the process is working is the odour - if there's no rotting odour, then the fermentation process is working. The physical decomposition into humus only occurs once the fermented material goes into the soil. Here, it breaks down very quickly because the material has been pre-conditioned (ie. fermented) and should turn into humus/soil within a couple of weeks (varies a bit with soil temperature).



For more information visit our website: www.mrc.wa.gov.au

Email : wasteed@mrc.wa.gov.au

Contact: 9306 6303