



Bokashi

What is Bokashi?

Bokashi is a generic Japanese term, meaning 'fermented organic matter'. Widely used throughout New Zealand, Bokashi Compost-Zing turns household organic matter into highly productive garden compost in just four weeks.

Bokashi reduces organic waste volume, enhances soil condition, reduces odours and speeds up the rate of decomposition.

The system is often showcased at local and national Eco, Home and Garden shows. Bokashi is available through the Environment Centre Hamilton.

Not only is it easy to use, readily available, and

environmentally friendly, it also gives you many advantages over regular composting:

- up to 50% quicker composting time
- less odour as the food decays
- increased growing power
- healthier and more productive plants
- requires no mixing
- produces a natural pour-on liquid fertiliser as well as physical compost.

For more information contact Environment Centre Hamilton 07 839 4452 or visit www.bokashi.co.nz

How to make Bokashi Compost

- Break food into small pieces for EM to become active. Keep the food container away from the tap to keep it from becoming wet. Treat the food waste daily.
- First spread Compost-Zing into the bottom of your bucket [1 tablespoon]. This promotes smooth fermentation.
- Well drained food waste should be placed in the bucket. Tip directly into the bucket.
- Each time food is added, add 1-2 teaspoon of Compost-Zing. User higher amount in summer.
- Since Compost-Zing is anaerobically active, push the food down to release air. An old pot lid is ideal.
- Close the bucket lid tightly. The lid can easily be opened by pressing down on the centre circle of the lid and lifting the centre points gently until the lid pops open.
- Drain off any 'juice' accumulated in the bottom bucket during fermentation. Use this juice within a day of collection. Dilute as per instructions.
- When your bucket is full , close the lid and keep in a warm place out of direct sunlight for about 10-14 days.



Well drained food scraps, pushed down to exclude air, with covering of Zing. It still looks like the photo above when you put it in the garden, after it has pickled for 10 - 14 days.

- When the food waste smells like pickles, it can be used in the garden.
- Your fermented food waste looks like this when placed into a trench in the garden.
- Mix some soil through the food waste, then cover over with 50 - 75mm of topsoil.
- After 4 weeks your food waste will have been incorporated into the soil.



Useful websites

www.earthworms.co.nz
www.mastercomposter.com
www.wormsrus.co.nz
www.kiwiearthworms.co.nz
www.bokashi.co.nz
www.envirocentre.org.nz