



## BOKASHI - the what and the why?



### OVERVIEW

Bokashi is a method of fermenting food scraps using a special container and "bokashi bran" (a mix of micro-organisms) to "pickle" the waste, which can then be used as a liquid fertiliser, added to a compost bin or used as a soil enhancer.

### WHAT IS IT?

Bokashi is a Japanese term which means "fermented organic matter". It's a pre-composting method that uses anaerobic fermentation to break down food waste.

### HOW IT WORKS

- You layer food scraps (including meat and dairy products) with bokashi bran in a sealed bucket.
- The bokashi bran contains micro-organisms that ferment the waste, preventing odours and speeding up the composting process.
- The fermented scraps, or "bokashi tea," can be used as a soil enhancer or added to a compost bin to complete the composting process.

### WHAT'S IN IT FOR YOU?

It is an environmentally responsible decision with multiple benefits for households.

- **Save Money**  
Reducing food waste eases pressure on local council budgets, allowing funds to be spent on other vital community services.
- **Reduce Landfill Waste**  
Around 30% of UK household landfill waste is food waste. Using Bokashi helps reduce landfill and cuts methane emissions.
- **Improve & Enhance Soil Health**  
Turn kitchen scraps into nutrient-rich compost that enhances soil quality - great for growing healthier, tastier produce.
- **Live More Sustainably**  
Boost your garden, cut methane emissions, support bio-diversity, and foster a more eco-friendly lifestyle.
- **Combat Climate Change**  
Responsible food waste management reduces carbon emissions and supports the UK's climate goals by promoting sustainable consumption and resource efficiency.

### BENEFITS

- Reduces food waste going to landfill.
- Can be done indoors in a small space.
- Creates a nutrient-rich soil amendment.

### KEY DIFFERENCES FROM TRADITIONAL COMPOSTING

- Bokashi ferments food scraps rather than decomposing them, so it's a pre-composting method.
- Bokashi is anaerobic (doesn't require oxygen), while traditional composting is aerobic.
- Creates a nutrient-rich soil additive.



## BOKASHI - how to use it



Add scraps



Add bran



Drain "tea"



Biolan bran

### WHAT CAN YOU PUT IN THE BIOLAN BOKASHI?

- Plant-based organic waste
- Small amounts of meat and fish

### HOW TO USE IT

- Place a thin layer of organic waste in the Bokashi bin.
- The first layer is laid on the tray.
- To speed up fermentation, chop up larger pieces into smaller chunks of organic waste so that the microbes can start to ferment the waste as efficiently as possible.
- Sprinkle about two tablespoons of Biolan EM® bran on organic waste every time you add waste to the bin.
- Tamp down the organic waste with the pressing plate.
- Leave the plate in position on top of the layer of waste.
- Do not add more than 1 litre of organic waste at a time.
- Close the hinged lid carefully using the clip.

Try to avoid opening the Bokashi bin too often.

Add organic waste once a day: you might try keeping the organic waste to be added to the Bokashi bin a separate lidded container, for example.

- Fermentation produces a liquid (**Bokashi "tea"**) which seeps to the bottom of the Bokashi bin. You can easily drain off this liquid into a suitable container using the spigot / nozzle on the front of the bin.
- **Bokashi liquid is high in nutrients and can be used as fertiliser to water plants. Dilute it with water in the ratio of 1:100 before use as fertiliser.**

When the Bokashi bin is full, close the lid carefully and keep the container at room temperature for two weeks. During this time, you can drain off the liquid every so often.

- The process produces very little, if any, gas.
- Keep a second Bokashi bin on the go whilst the first is "brewing" to ensure continuous processing of scraps.
- After emptying the Bokashi bin, rinse it with water.
- Also, remove the tray and rinse it separately.

### HOW TO PROCESS THE FERMENTED SOLID MATTER

Fermented organic waste cannot be used as soil or fertiliser straight away. It must first be processed by composting. Whichever composting method you choose, make sure it does not attract vermin, e.g. on an open, garden compost pile.

You can compost the fermented matter, for example, in a rodent deterring composter (e.g. the **Biolan Quick Composter 220 eco**) by mixing it in well with the composter contents.

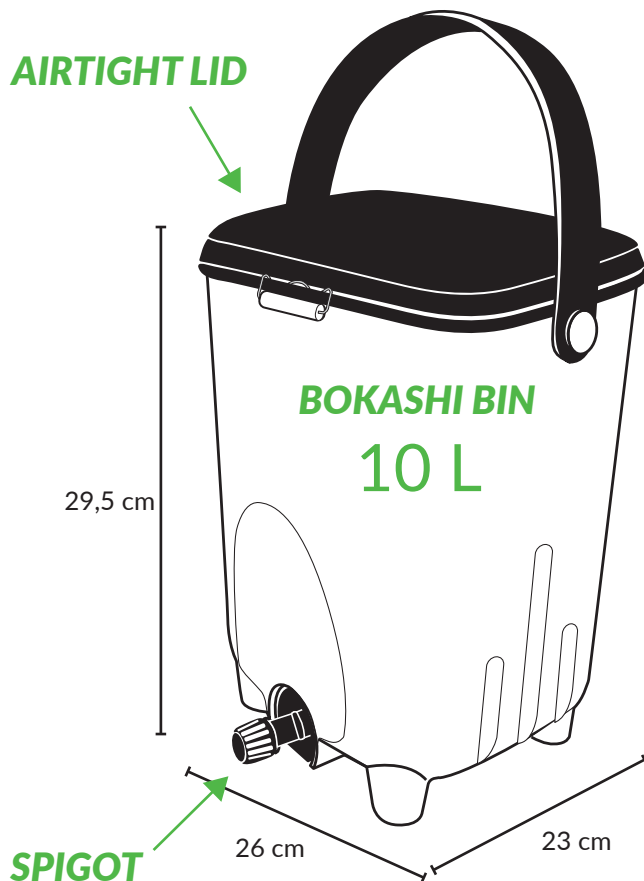
Alternatively, you can also make a separate post-processing container where depleted or low-nutrient soil and fermented organic waste are laid in layers. Cover the organic waste with soil and allow to compost for at least two weeks until the organic waste becomes indistinguishable from the soil.

### WHAT DOES NOT GO IN THE BOKASHI?

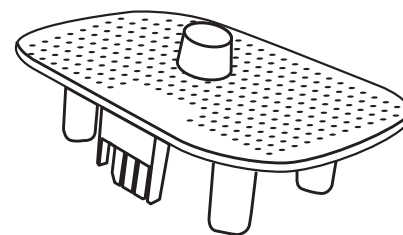
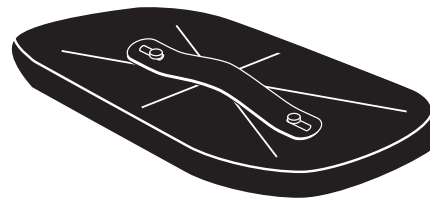
- large amounts of meat or fish
- inorganic waste
- ashes or large bones
- animal faeces and liquids



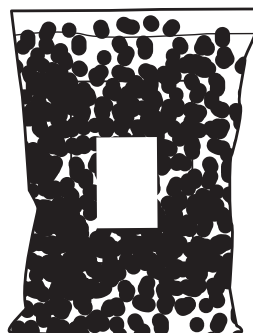
## BOKASHI - what's in the box?



**TAMPING PLATE**



**BOTTOM GRID**



**1 Kg**

**BOKASHI BRAN**



## BOKASHI - instructions

