



# BOKASHI

"Fermented organic matter" in Japanese

Bokashi is an organic fertilizer suitable for urban gardening: little space needed, little odour, and fast production. Unlike composting, bokashi uses an anaerobic (oxygen-free) fermentation process, like sauerkraut! Efficient microorganisms (EM) break down the organic matter into substances that can be assimilated by plants. The EMs also produce natural antibiotics, vitamins, antioxidants, etc. which are beneficial to plants and to the soil. In addition, the fermentation allows the carbon to be conserved in the material, and thus stored in the soil, rather than becoming volatile in the form of CO<sub>2</sub>.

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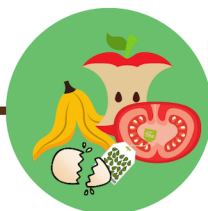
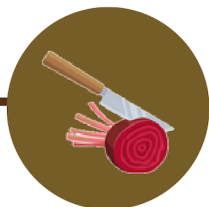
**Cut them** into small pieces and place them in the bokashi bin.



Open the bin once a day at most, to keep the fermentation anaerobic.

3

**Sprinkle over or add some drops** of the EMs, using the bokashi activator in liquid or solid form (fermented cereal bran).



1

**Recovering bio-waste:** fruit and vegetable skins (even from citrus fruits!), coffee grounds, meat scraps, leftovers from meals...



The EMs comprise lactic acid bacteria, photosynthesising bacteria and yeasts. It is possible to reproduce them yourself.



**Pack them** to compact them as much as possible and to expel the air, then **tightly close** the bin.

4



After a week, every 3 days, **remove the bokashi juice**. Dilute the juice 1/10 to water your plants.

6

Once full, leave the **bin closed** for around two weeks.



Optimum temperature: 18–25°C.



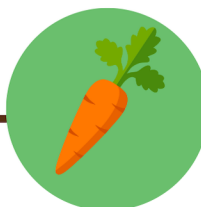
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After two weeks, when the bokashi has taken on a greyish colour, **put it on the compost, spread it, or dig it in**.



The bokashi is acidic. This problem can be resolved by composting it, by leaving soil fallow after adding the improver (>1 month) or by using it more than 20 cm away from plant roots. Max. application 2 kg/m<sup>2</sup>.



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**Enjoy the flavour of delicious vegetables!**