

# How to Use Your Fermented Food Waste



1  
After 7-10 days your fermented waste should have a sweet pickled like smell and often will have a white cotton like fungal mass growing on top similar to that shown in the image below.



2  
You can either place the fermented waste into a trench or hole dug into your garden.



3  
The food waste will decompose quite quickly when mixed with soil.



4  
The easiest way to do this is to sprinkle a little soil over the waste food and 'cut' the soil into and thru the food with a sharp spade, then cover over with 50 - 75mm of top soil.



5  
After 3-4 weeks your waste will have decomposed and will be barely recognizable from the original material.



6  
This sweet corn was planted in soil used to cover over food waste which was buried in a trench.



7  
Alternatively - If you find garden space is at a premium you can add your fermented waste to the traditional compost pile or to an enclosed type compost bin. We recommend the Alto Composta.



8  
This material should be layered into the Composta using a 'brown' material such as leaves or bark fines. You will end up with a mound of quality compost when the Composta is full. This may take up to 3-6 months.

for more information please visit our website [zingbokashi.co.nz](http://zingbokashi.co.nz)



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