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.

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