



How to use Your Fermented Food Waste

A Guide for Urban Living

Even if you don't have a large garden, you can still experience the benefits of improved soil condition, increased growing power and healthier plants, by using your nutrient rich fermented Bokashi waste in a pot, window box or small raised garden bed.

Here's how:

Step 1

Add a small amount of compost or soil material into the bottom of your bed or container, sufficient to cover the bottom – approx $\frac{1}{4}$ of depth. Compost /soil should be relatively dry to allow moisture content of the food waste to be taken up.

Step 2

Add your Bokashi waste over the top of the compost/soil. Cover this with a sprinkling of dry soil/compost and then add another layer of food waste over top of this.

Layers of food waste should not exceed 4 cm in depth.

Repeat this process until you have $\frac{3}{4}$ filled your bed/container.



Step 3

Complete the process by covering with soil/compost to fill your bed/container.

Step 4

Cover over your bed or container with a plastic cover to protect from rainfall and leave for another 10 days. DO NOT WATER.

Step 5

After this time you can add seeds or plants. Lightly water if required.

TOP TIP: After you have harvested your crop you can reuse the resulting compost material as a filler for your next container or add to a bed as a soil conditioner.

And even if you have absolutely no space available to use your valuable organic mixture yourself, you can always give it to gardening friends as a unique and eco-friendly gift, or donate to your local community garden. Ask your local Council for details.



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