Bokashi Composting System
Why do I love it?

Perfect for the desert

doesn't require water

Perfect for urban settings

doesn't attract rodents, ants, roaches, etc.
doesn't take up space

Perfect for schools

doesn't require watching, turning, or green/brown inputs
takes all food scraps

IT IS EASY!
It is a centuries-old method developed in Japan that is a revolutionary way of fermenting (pickling) all your organic waste. It is done in a specialized container by excluding oxygen with microbes that are added to the food scraps in the container.

Bokashi fermentation is a pickling process. Just like a pickle or pickled onion still looks like it did before pickling, so will your organic waste look as if nothing has happened. It is however structurally and chemically quite changed.
Our friends the microbes!
The microbes in the Bokashi culture mix come from 3 different groups - Lactobacilli, Fungi/yeast, and phototropic bacilli. This combination has been proven to rapidly degrade (ferment) organic waste while suppressing the growth of other potentially dangerous organisms.

When Bokashi culture mix is added to organic waste, the microbes immediately begin to grow causing the material to ferment. This system can handle ALL organic waste including cheese, meat, and bones.

The culture mix is comprised of wheat bran, molasses and the microorganisms.
Ready to bury- see the white strands of filamentous bacteria
Fermented food in a 1x1x3 trench. Holes don't have to be this deep.
Microbes!

The soil microbes very rapidly finish the job converting your fermented organic waste to a rich nutrient soil for your plants. In numbers, the soil microbes may be anywhere from 1,000 to 1,000,000 times more numerous than the fermentation microbes. They will immediately begin to degrade the fermented waste product and they re-establish soil microbial and nutrient content.
While it is in the bin...
The system is completely sealed so no mice, rats, cockroaches, or other pests will be attracted to the fermenting organic waste. You will not be bothered by fruit flies or any other insects coming to the waste material.

Once buried...
Because you buried it in the soil with at least 8 inches of soil over the top, animals will not find the material attractive. Before you cover over the fermented product, mix some soil in with it to help accelerate the second and final conversion to nutrient soil.
Differences between Bokashi and aerobic composting

- No measurable gases are being produced
  - No methane (or heat) to add to greenhouse gasses
- No bad odors
- Does not desiccate the soil as does compost
  - The moisture content for Bokashi fermented end product is much higher so you are conserving water in the ground
- Nutrients are less prone to leaching and run-off
  - Because the organic nutrients in the soil after Bokashi fermentation are not as water soluble as are the nutrients derived from composting (by oxidation) they are less prone to leaching away with watering and run-off after rains.
- No animals will get into it
- SIMPLE...No turning the heap...once it is buried, you're done
- Can handle ALL organic scraps including bones, meat, and cheese
- 50% faster than ordinary aerobic composting
Who else uses the system?

**Schools**
- **Montana** - 13 schools involved - 40 tons of lunchroom waste
- **New Zealand** - Kaipoi North School, Napier Girls High School
- **Australia** - Warradale Elem., Christies Beach HS, Le Fevre Kindie
- **UK** - St. John's First School
- **Arizona** - Miles Elem and AZ School for Deaf and Blind

**Restaurants**
- Dubai Hotel in United Arab Emirates
- Cafe Get Stuffed and Mudbrick Vineyard and Restaurant in NZ
- Ferncroft Country Club in Massachusetts
- Musket Ridge Golf Course in Maryland

**Communities**
- Great Falls Community Food Bank (Montana) recycles 24 tons
- East 12th Street Community in NYC

**Prisons**
- Cedar Creek Corrections Facility in Washington
Cities
Los Angeles, California (remediation of water in man-made lake)
Lowicz, Poland (for waste water treatment)
Cartegena, Columbia (for foul odors and breakdown of fecal matter)
Turek, Poland (for pathogen control)

Industry:
Mohali, India (reducing energy usage for industrial wastewater treatment)
Nicaragua (reduce levels of hydrogen sulfide levels in industrial wastewater)
Basic system to get started: buckets and bokashi
This system costs $37 retail from Teraganix.com
Restaurants
**Bokashi**

**Buy it**
60 pounds for $108 (teraganix.com)

**Make it**
Need EMI or homemade inoculant
Molasses
Bran
Revenue potential?

Make and Sell Bokashi
  Like the Arizona School for the Blind and Deaf and the NYC Community group

Sell Liquid
  This is the liquid that is produced during fermentation and is loaded with microbes and nutrients. If you dilute the tea 100 to 1 with water and then use it to water your indoor or outdoor plants, they will get the benefit of the nutrients and microbes.
Web sites for information

Montana Food Bank: http://www.prweb.com/releases/2012/2/prweb9135848.htm

Dubai Hotel: http://www.bokashicomposting.com/dubai-hotel-is-uaes-first-to-use-large-scale-composting/

Montana Schools:
http://www.gardensfromgarbage.org/home/programs

Research:
http://www.prokashi.com/research/
http://www.vokashi.com/embull1reg.html
http://www.compostguy.com/bokashi-resource-page/
web resources, con't.

Schools:
   New Zealand: http://www.zingbokashi.co.nz/case-studies/kaiapoi.htm
   Australia: http://jakibokashi.com/?page_id=154

Cities
   Lowicz, Poland: http://www.scdprobiotics.com/Sludge_Reduction_In_Waste_Water_Lowicz_Poland_s/349.htm
   Cartegena, Columbia: http://www.scdprobiotics.com/Reducing_Bacterial_Load_in_Sewage_System_Categena_Columbia_s/355.htm

Australian site with good videos:
Make your own bucket:
http://underthechokotree.com/index.php?
option=com_content&view=article&id=181:making-your-own-bokashi-
bucket&catid=51:keeping-the-place-fertile&Itemid=37

Make your own bokashi:
http://www.hawaiihealingtree.org/?p=163
http://www.the-compost-gardener.com/bokashi.html#axzz28jCFqxFs
History
http://www.youtube.com/watch?v=FioWimCrvWE&feature=rellist&playnext=1&list=PL322B06EE25DA9267

Hostel case study serving 600 meals per day
http://www.youtube.com/watch?v=wbPu4vgyXsl&feature=BFa&list=PL322B06EE25DA9267

Georgia gardner's experience with bokashi- impact on his soil
http://www.youtube.com/watch?v=sAl3HrEqHvk

Bokashicycle commercial
http://www.youtube.com/watch?v=y1HKz6e5gE0

Ater 6 weeks- http://www.youtube.com/watch?v=OYhvH5btZYk