

VALUABLE FERTILISER from your kitchen waste in just 4 weeks from the fantastic...



Bokashi Compost-Zing[®] System

This system ferments kitchen waste in a simple, easy to use, cost effective process so you will enjoy.

- Less Odour as the Food Ferments
- Decreased Composting Time - Up To 50% Quicker
- Increased Growing Power
- Healthier Plant
- Better Plant Growth
- And of course, you're helping to preserve the environment

THE BOKASHI COMPOST-ZING SYSTEM CONSISTS OF JUST A FEW SIMPLE ELEMENTS SO IT'S REALLY EASY TO USE:

- Two buckets nested one upon the other. The outermost bucket has a tight fitting lid and the inner bucket has holes in the bottom to allow for drainage of any liquids into the outer bucket. This is drained regularly during the fermentation period.
- A bag of Compost-Zing which when added to kitchen waste starts the fermentation process. (Compost-Zing is a unique in-house product used to recycle your kitchen waste into an organic soil conditioner. It consists of plant by-products inoculated and fermented with EM {Effective Microorganisms} EM is a complex culture of naturally occurring beneficial organisms which have a reviving effect on the environment. They help balance the microbial ecology of the soil when your fermented kitchen waste is added to the soil. They also help supply nutrients to your garden)
- A FREE instruction guide.

When you have obtained your Bokashi Compost-Zing System it is important to understand the process in order to make good kitchen compost. The system is best placed in a warm situation like in the hot water cupboard, under the kitchen bench or just somewhere handy for you to use. Keep the bucket out of direct sunlight.

Why not have a second Bokashi Compost-Zing System?
That way you can enjoy a continuous supply of great compost

Bokashi: The totally natural way to reduce, reuse and recycle organic waste.

FOODS YOU CAN COMPOST

- You can use all food waste [drained foods are best] including
- Fresh fruit and vegetables
- Prepared foods
- Cooked and uncooked meats, and fish
- Other foods: cheese and eggs, bread, coffee grinds, tea bags
- Wilted flowers

DO NOT USE

- Liquids such as milk and orange juice and oils
- Paper and plastic wrap, and meat bones
- Shells from seafood

WHAT DOES THE FINAL PRODUCT LOOK LIKE?

After fermenting a minimum of 7-10 days in Summer and 10-14 days in Winter, open the container and you will see that the food has been preserved like pickles. The fermented food does not break down or decompose while it is in the bucket. The following indicates that the process has been a success.

Smell: Well fermented food organics should have a smell similar to that of pickles or cider vinegar.

Visual: Occasionally, particularly for longer fermentation periods, a white cotton-like fungi growth may appear on the surface. This shows that a good fermentation process has occurred.

Sometimes a liquid is produced from the fermentation and drains into the bottom bucket.

The amount and colour of the liquid drained will depend on the type of foods you have put into the bucket. Fruit and vegetables tend to release more liquid than other foods. Do not be concerned if little or no liquid is produced. The liquid can be used for:

The garden: This liquid contains nutrients from the food waste and is alive with beneficial microbes. To fertilise an existing garden or house plants dilute to 1:100 - 2 Tablespoons to 5 Litres of water and apply to bare soil. For foliage dilute to between 1:500 / 1:1000 .i.e. 1-2 teaspoons to 5 Litres of water.

Around the house: Pour the concentrated liquid directly into your kitchen and bathroom drains, toilets or septic system. The juice will help to prevent algae build-up and control odours.

The bucket juice should be used within a day or two after draining from the bucket.

WHAT DO I DO WITH THE FINAL PRODUCT?

In Existing Gardens: Dig a hole/trench approximately 20-25 cms deep, add the fermented food waste and mix with some soil. Then cover with the remaining soil. The fermented waste is acidic when first dug in but neutralises after about 7-10 days.

Bacteria in the soil and waste will start to break down the food and after about 3-4 weeks all the food will have decomposed.

Alternatively, if space us at a premium or trenching in your fermented waste becomes difficult you can either use - 1. The Alto Composta or - 2. Traditional Compost Heap - See www.bokashi.co.nz for more information

Be sure plant roots do not come directly into contact with the compost as it may burn the roots, particularly if the roots are very young.

Trees: Dig deep holes 25-30cms deep at 60cms intervals around the tree drip line. Bury the fermented food waste in the holes as before. The waste will supply your plants with a great food source and inoculate your soil with useful microbes for plant growth.

Wash the bucket with water at the end of each batch. Do not use chlorine based cleaners.

To get started, or to find additional information about the Bokashi Compost-Zing System, visit www.bokashi.co.nz. Here you will also find details on where to obtain your Bokashi Compost-Zing system.

REMEMBER COMPOST-ZING MAKES BETTER COMPOST FASTER

www.bokashi.co.nz

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