



Easy, efficient and economical organic recycling for commercial and large scale operations

The **Bokashi Compost-Zing™** system is widely used around the world, with an estimated 20,000 in use in New Zealand households to minimise the amount of organic (kitchen) waste ending up in the landfills, by turning it into highly productive garden compost instead. There are 2 key components to the system; a specially designed airtight bin and the unique EM Bokashi (Japanese term for 'fermented organic matter') mixture which is made up of wheat bran, molasses and various micro-organisms.

Now commercial and large-scale operations can also reduce and recycle their kitchen waste, with specially developed 140 litre bins from Bokashi NZ Ltd.

Perfect for operations which generate large amounts of kitchen waste such as:

- hospitality industry (including cafes, restaurants, commercial caterers, vineyards)
- schools and colleges
- apartment buildings
- eco-lodges
- offices
- maraes
- remote communities



Mudbrick Vineyard & Restaurant, Waiheke Island - A 5-star example of successful large scale kitchen waste recycling.

Bokashi Compost-Zing offers many advantages over alternative methods of organic recycling, worm farms and even an inferior Bokashi-type product:

- Little (or no) odour as the food decays, due to the Bokashi fermenting, rather than decomposing, process
- Easy to use, no mixing required
- Resultant organic matter can be used to create powerful natural fertilisers and compost, with proven increased growing power and healthier and more productive plants
- Plus, Bokashi's big bins are the **ONLY** recycling method that has been specifically developed for large-scale operations:
 - **Enabling flexibility in collection times.** By using Bokashi Compost-Zing, larger operations can stabilize their food scraps so that they don't go off and depending on local council programmes, can have weekly instead of daily collections.
 - **Save money** with the subsequent reduction in operational costs. And by minimising the amount of waste that needs transferred to the landfill, you're also helping the environment through the reduction in energy and transportation costs.
 - **The eco-friendly alternative** - you can even treat the waste on-site and use the bi-product for your own fertilizer, perhaps even produce organic fresh fruit and vegetables, donate it to your local community or your local council for their parks and gardens, or give it to your employees for them to use in their own gardens at home.

How to: GET STARTED

Why take up valuable space in the landfill when you can recycle your organic waste instead?

Take the first step and call Bokashi NZ today on **03 614 8150 / 027 245 4232** or email info@bokashi.co.nz. You can also find out more about the range of environmentally friendly Bokashi products at www.bokashi.co.nz