bokashi composting

bokashi = fermented organic matter
The bokashi method of recycling food waste

Step 1.
ferment all food waste

Step 2.
fermented food waste add to soil
— or —
compost

2 weeks to ferment
2 weeks in soil
then plant.

- airtight buckets
- bokashi

purchase ready-to-use

make your own

ingredients:
- wheat bran
- water
- blackstrap molasses
- EM-1 Microbial Inoculant

- bury/trench
- in pots, planters
- multi-layer with browns and soil
- compost pile/bin, windrow
- worm bin/bed vermiculture

compost
How to make bokashi

1. **blackstrap molasses**
   - 1% to water

2. **EM•1**
   - 1% to water

3. **organic material**
   - wheat bran (1 cup water/lb)

4. Mix to ~30% moisture
   - (squeeze test: sticks together, no drip)

5. Pack airtight to ferment

6. After 2 weeks, ready to use
   - “wheat bran bokashi”

St. Mary’s Urban Farm, 521 W 126th St Harlem NY, Nov. 2013
Sprinkling the microbes as bokashi bran onto food waste
Spraying the microbes

Mixture: 1/8 blackstrap molasses + 3/8 Activated EM + 4/8 water
Spraying the microbes

Spraying using a hose-end sprayer
Making the bokashi spray

Mist spray bottle: 16 fl oz clear bottle (from sks-bottle.com)

Video: link at recyclefoodwaste.org
Effective Microorganisms

EM, EM-1

Combination of 3 groups of microbes with the dominant species of each group

Microbes function differently when combined

These microbes exist most anywhere, but are not normally found together.

When Teruo Higa discovered (1982) how effective this combination was, he needed to refer to this grouping by a name, so he called it Effective Microorganisms or EM.

And EM-1 is the actual liquid containing these 3 groups of microbes.
Activated EM ingredients

Fermentation container: 2-Liter PETE bottle (soda bottle)

Add 2 cups water

Add heaping tablespoon of sea salt; swirl bottle

Add 5% blackstrap molasses 100 ml; swirl bottle

Add 5% EM-1, 100 ml; swirl bottle

Add water to 1 inch below neck of the bottle

Squeeze out air when closing cap.

2 weeks to ferment. Room temperature. When pressure (carbonation), release gas.

See video, “Making Activated EM (in the garden),” link at recyclefoodwaste.org
bokashi composting

Step 1
ferment food waste

Step 2
as soil amendment

El Sol Brillante Community Garden and the Children’s Garden
East 12th St, Ave A & B
East Village/Lower East Side
New York, NY