

BOKASHI

COMPOSTING SYSTEM BY TANOVA

BOKASHI SYSTEM FOR TREATING FOOD WASTE AND COMPOSTING

For best results and reliability in the Tanova Bokashi Unit, we recommend using only Tanova Bokashi Mix.

- Bokashi is a generic Japanese term for fermented organic matter
- The Bokashi method of composting is suitable for apartment dwellers, people with limited outdoor space, offices, schools, restaurants and anyone who wants to reuse their food waste or loves home gardening.
- Bokashi compost can be made from everyday kitchen waste that is cut up into small pieces and sprinkled with a special mix of Effective Microorganisms EM in bran flakes "TANOVA BOKASHI MIX".
The EM pickle the food waste and increase the nutritional value via fermentation.
- Fermentation occurs in an anaerobic environment (without air) in the sealed container.
- Once the food waste has been pickled sufficiently, it can be dug into the garden which greatly helps increase soil fertility and introduce a range of healthy microorganisms which assist in healthy plant growth, as well as helping to suppress any disease creating microorganisms.



GETTING STARTED

- Sprinkle 1 tbsp of TANOVA BOKASHI MIX on the bottom of the top container.
- Add food scraps and compress firmly to remove air cavities, the smaller the size of scraps the quicker the process will occur, keeping each layer of scraps no thicker than 7cm will also help.
- Add another tbsp of TANOVA BOKASHI MIX on top.
- Ensure the airtight lid is replaced.
- The system is working well if there is a pickle smell and the food isn't breaking down (decomposing food should not be added to the bokashi bucket).
- Only use food waste that is reasonably dry - don't use any liquids.
- The bacteria extract liquid from the food, this drains into the lower chamber through the holes and is commonly known as Bokashi Tea.
- This liquid is highly nutritive for plants - dilute it 1:100 with water and use on the garden or pot plants (2 tbsp juice to five litres of water).
- For foliage dilute to between 1:500 - 1:1000 (1 - 2 tsp to five litres of water) and spray over foliage to form a film over the leaves.
- Tip it neat down the sink/toilet/shower to help digest any inside pipe scum and enhance the septic tank efficiency.
- Once the first bin is full restart the process with the second bin, set aside the full one for 10-14 days in a warm area away from direct sunlight.
- Dig a trench in your garden about 30cm deep and large enough to take all the bucket content, mix some soil with the fermented waste and cover with at least 25cm of soil, within a month the waste should be barely recognisable, after another 10 days you will be able to plant on top of the area. You can also add to a compost pit in a similar manner.

IMPORTANT POINTS TO REMEMBER

- Use only fresh food waste, don't allow it to decompose first.
- No liquids.
- Remove juice from lower container every 2-3 days and use ASAP for maximum effect.
- When full, set aside for approximately 10 days - 2 weeks and then dig into the garden, mix with some soil and cover.
- Waste can be added to a compost heap to stimulate activity.
- Nutritional value of the food waste is retained as there is no heating in the bins and no methane is produced (No smell or excess carbon produced).
- A white mould will grow on the waste and liquid in the container, this is normal signs of a correctly working system.
- Unpleasant odours are caused by insufficient TANOVA BOKASHI MIX to waste ratio, too much exposure to oxygen (Waste not compressed, lid left unclipped) or an accumulation of Bokashi tea. (Not emptied often enough)