

How To Use Your BOKASHI HOME COMPOSTING KIT

COLLECT YOUR FOOD SCRAPS

You want to keep your Bokashi bucket lid closed as much as possible, so use a countertop bin and/or store your food scraps in the fridge/freezer (this reduces smells and pests).

INCLUDE: fruits, vegetables, grains, bread, meat (raw or cooked), seafood, dairy products, and paper products.

DO NOT INCLUDE: paper products with wax or plastic coating, liquids, cooking grease, stickers, plastics, or rubber bands.



LAYER YOUR BUCKET

Create layers of Bokashi and food:

Add a handful of Bokashi flakes at the bottom of your bucket. Then add 2-3 inches of food waste from your container, and sprinkle a small handful of Bokashi on top. **CLOSE YOUR LID** between loadings. Repeat until your bucket is full.



REMEMBER!

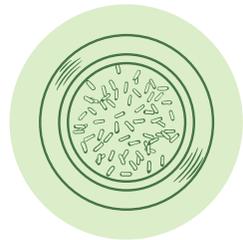
Be sure to close your lid **COMPLETELY**. Your bucket should have an air-tight seal. The food scraps should have a vinegary smell and a pickled look. **WHITE "MOLD"** is a good sign. Anything else growing is a sign of contamination. If you think your bucket is contaminated, add more Bokashi Flakes and check the tightness of your lid and leave alone for a day or two.

Load approved paper products to soak excess moisture between loadings. Rid liquid accumulation by pouring it down the sink (the bio-active liquid will help clear clogs!). Compress occasionally to rid air pockets.



FINISH THE FERMENTATION

When your bucket is full, top it off with some shredded or ripped paper. Close the lid tightly and leave it out of direct sun and freezing temperatures. **Let it sit for two weeks.**



COMPOST OUTSIDE

Open your bucket and bury your fermented food scraps in your garden or yard 4-6 inches deep.

Apply a heavy layer (3") of mulch on top of buried organic matter to mask smells. 2 weeks later: you may plant on top of the buried compost. **4 -6 weeks later:** you may dig up and use as compost immediately or store for later use. You may notice some waste has not completely broken down, this okay and won't affect your garden. Once or twice a year, consider burying fermented food scraps as fertilizer around established plants. Cover with 3" of mulch.



Compost Queens
Saving the earth, one bucket at a time

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