

EM BOKASHI

The easy way to turn food scraps into fertiliser for your plants

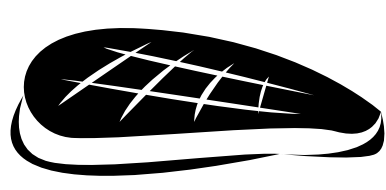
EM Bokashi is a simple way to process your kitchen food waste into rich fertiliser.


Bokashi is Japanese for 'fermented organic matter'. EM are naturally occurring Effective Micro-organisms that work to ferment food scraps. The EM are contained in a bran/sawdust base and the process takes place in a sealed bucket. The food will not break down or decompose in the bucket, meaning less odour problems. Instead, you may be surprised to see the bucket is full of whole, brownish vegetables, much like pickled onions!

This material is able to be buried in the garden, where it will decompose further.

What to Put In? ✓

Food Scraps,
Including:

Meat, 

Fish, 

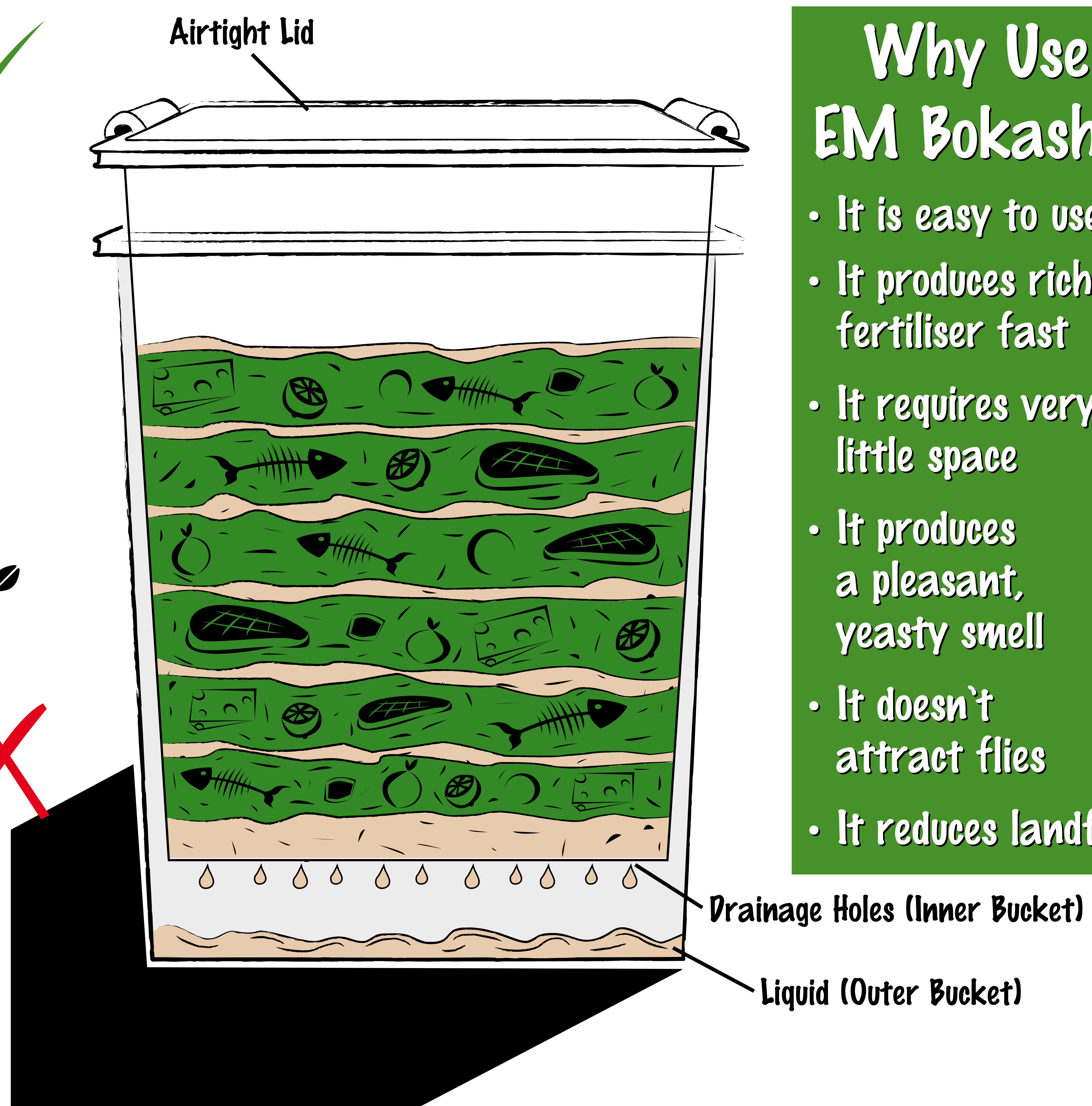
Citrus Fruit, 

Cheese, 

Coffee Grinds
and Tea Bags 

What to Leave Out? ✗

Liquids and
Meat Bones



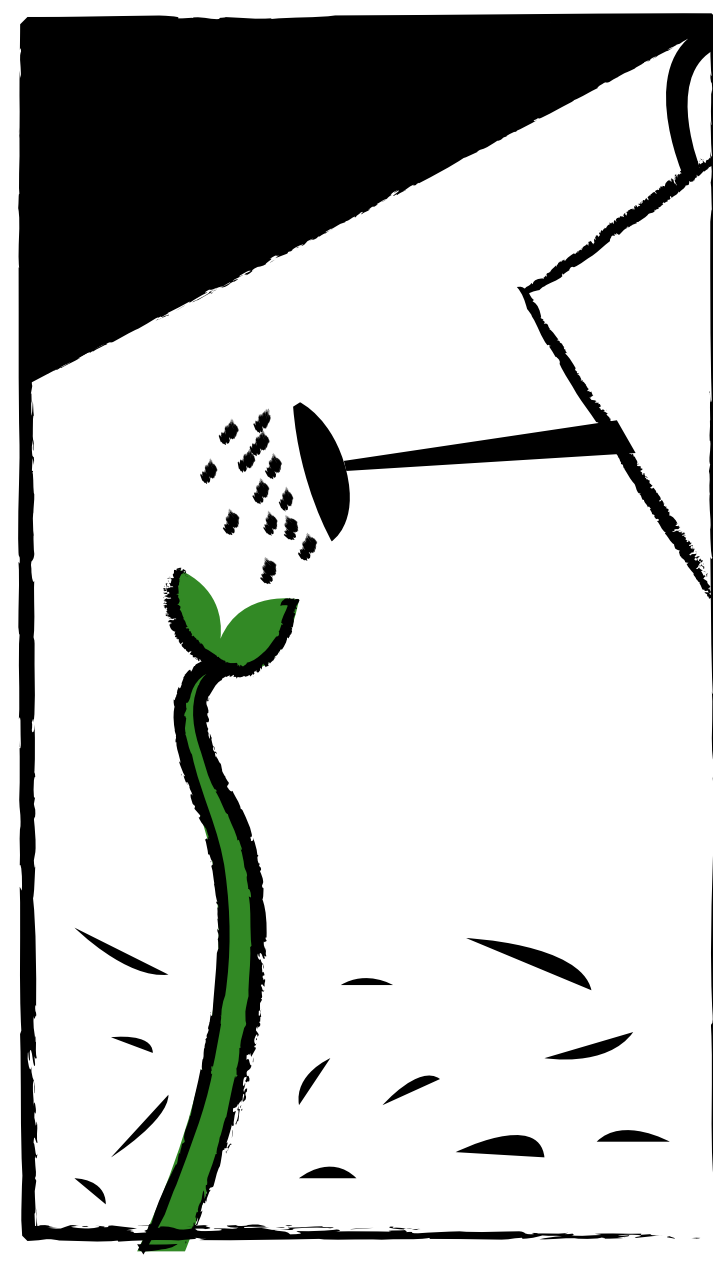
Why Use EM Bokashi?

- It is easy to use
- It produces rich fertiliser fast
- It requires very little space
- It produces a pleasant, yeasty smell
- It doesn't attract flies
- It reduces landfill

Store bucket set away from direct sunlight
e.g. under your sink, in your pantry or in your office or classroom.

How Do I Use the EM Juice?

Dilute the juice to use as a liquid fertiliser.



How Do I Use the Processed Food Scraps?

Dig the fermented food scraps into a hole or shallow trench in your garden.
OR add them to your compost heap to enrich it.



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