

Learn all about the

Bokashi Basics

What is bokashi?

Bokashi is a fermentation process, not a composting method.

What is bokashi bran?

Bokashi bran is wheat or rice hulls that have been inoculated with a mix of microorganisms. When you introduce the cultured bokashi bran to organic waste the microbes multiply causing the material to ferment or become *pickled* (once it is in an anaerobic environment).

Why is using bokashi important?

Adding bokashi bran to your food scraps allows you to compost 100% of your organic waste, rather than limiting it to only fruits and vegetables. The fermentation process lowers the pH of the organic material which inhibits the growth of bad bacteria.

Additionally, Bokashi'd food scraps can be stored and saved until we are ready to integrate it into the compost system.

ACCEPTABLE ITEMS:

All food waste-

- ★ Fruits & veggies
- ★ Bread & grains
- ★ Dairy
- ★ Meat & bones
- ★ Coffee filters & tea bags
- ★ Moldy food

ITEMS IN SMALL AMOUNTS:

- Paper towels
- Tissues

DO NOT TO ADD:

- Plastic of any kind
- Compostable utensils
- Compostable bag liners
- Twist ties, rubber bands & produce stickers



PRO TIPS:

Keeping the gamma lid screwed on tight will keep the smell trapped in.

It is okay to leave your bucket outside but keep it in the shade.

Compact your bucket contents by using a plate to push the waste down (but remember to take your plate out!) Some people use a potato masher. Others lift the bucket about 6" up and drop it.

If you're experiencing bad odor, add some more bran.

If you are adding a lot of meat and bones, add additional bran.

Take a closer look inside a

Bokashi Bucket

Solana Center
FOR ENVIRONMENTAL INNOVATION



Colored mold (green, blue, red, black) suggests that there is not enough bran or too much air. Also, we ask that you not use the compostable plastic bags at this time.



The white rubber gasket belongs on the lid. It is essential to keep the bucket air tight. This allows the food to ferment in an anaerobic environment. An unsealed bucket allows for fly access and maggots.



Although too much bokashi bran does not hurt anything, only a few tablespoons are needed every 3-4 inches of food waste, with an additional sprinkle on top.



White mold is not bad, it indicates that the microbes are starting to do their work. You can add moldy food to your bin with an extra handful of bran. However, we did not find any noticeable bran on the top layer of the food.



This is a GREAT looking bucket! A sprinkle of bran covers the fruits and vegetables which kept it preserved until we added it to the composted bin!

Bokashi bran needs to be added to your bucket!