



## Instructions

### How does it work?

**Food waste and Bokashi One Mix are layered in a Bokashi One Bucket. Due to the air-tight bucket and the micro-organisms in the Bokashi One Mix, the waste ferments.**

Even though the waste does not break down in the bucket, (waste ferments inside the bucket) the volume of the waste does reduce, as it loses water content. Complete breakdown of the waste occurs once it is buried in the soil.



### What can I compost?

Almost every kitchen food waste including fruit and vegetables, prepared foods, cooked and uncooked meats and fish, dairy, eggs, bread, coffee grinds, tea bags, even wilted flowers and tissues. Do not include large bones or excessive amounts of liquid.



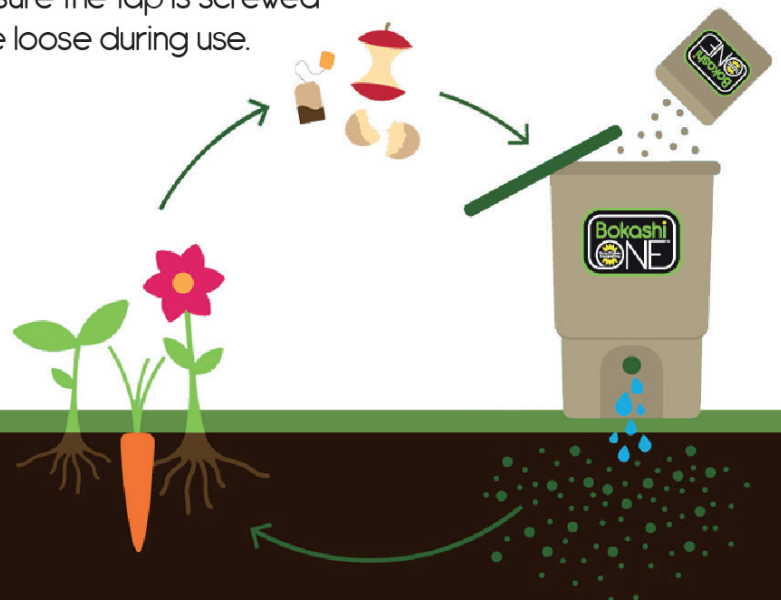
## Before you start filling up your bucket...

- **Ensure the tap is screwed in tight.** If the tap is not screwed in tight it may leak.
- The tap may become loose overtime or during transport, this may cause juice to leak from where the outside tap washer joins the bucket.
- Grip the nut on the inside of the bucket and tighten the tap from the outside holding the spout of the tap (not the dial).
- The tap should not move where it joins the washer on the outside of the bucket.
- To test the tap is fitted properly, ensure the tap (dial) is turned off and add water to the bucket to test for any leaks.
- Position the grate inside the bucket on the ledge at the base of the bucket with the knob upright.



## Step by step...

- 1 Place kitchen waste in the Bokashi One Bucket.
- 2 Lightly sprinkle Bokashi One Mix over the surface of the waste. As a guide, use approximately 1 tablespoon of mix for every cup of waste. Use more mix when adding high protein foods, e.g., meat, fish, dairy and eggs.
- 3 Press down waste with a potato masher or similar to remove air.
- 4 Ensure that the lid is replaced firmly.
- 5 Every two to three days drain the bokashi juice produced using the tap at the base of the bucket. See over for how to use the juice.
- 6 Repeat this layering process until the Bokashi One bucket is full, or when you want to bury the waste. The waste can be buried immediately or leave to ferment for a few weeks.
- 7 Wash your Bokashi One Bucket after emptying it.
- 8 Before you start again, ensure the tap is screwed in tightly, as it may become loose during use.





## Bokashi One Juice

### **BOKASHI ONE JUICE MUST BE DILUTED PRIOR TO USE IN THE GARDEN**

Juice production takes about two weeks. The amount of juice produced depends on the type of food fermenting in the bucket; do not be concerned if little or no juice is produced. Adding fruit and vegetables tends to increase juice production. Too much Bokashi One Mix can result in a reduction of juice.

- Bokashi One Juice is more effective if used within a day of collection.
- When applying to the soil around your plants dilute with water at a rate of 100:1, 1 Tbsp to 2 liters of water.
- When spraying over leaves dilute with water at a rate of 500:1, 1 tsp to 5 liters of water.
- Undiluted bokashi juice can be poured directly into kitchen and bathroom drains, toilets, and septic system. It will help prevent algae build up and control drain odor.



## Burying the fermented waste

Bokashi One Waste is acidic when first dug in, it will neutralise after 7-10 days. Do not let the roots of very young plants come into direct contact with the waste when it is first dug in.

For New Gardens – Plant two weeks after burying waste.

For Established Gardens – Bury waste in holes or trenches in between plants or trees.

- 1 Dig a hole or trench.
- 2 Add the Bokashi fermented waste, into the hole or trench and mix in some soil.
- 3 Cover the waste completely with approximately 25cm of soil as a guide.
- 4 The waste will breakdown under the soil, there is nothing else to do.
- 5 Next time bury the waste in a different spot, conditioning more areas of the garden.





## Is my Bokashi One working successfully?

Bokashi One is easy to use and it is unlikely that you will strike problems. A good sign which you may notice when the lid is removed, is a smell of sweet and sour, like pickles or cider vinegar. A white cottonwool like growth may appear on the surface of the waste, it is also a good sign that the fermentation process is working well.

To maximise the bucket capacity and accelerate the fermentation process, break or chop waste into smaller pieces.



## Benefit of a 2 bucket system

If you have two Bokashi One Buckets, when the first bucket is full, put it aside and the waste will continue to ferment, continue to drain the juice every few days. Begin the process of collecting waste in the second bucket. Bury the waste from the first bucket before the second bucket is full.

For more information about composting, the fermentation process, burying your waste and more, visit our website. Please see contact details below.

For more information, FAQ and helpful hints, visit our website:

**[www.bokashi.com.au](http://www.bokashi.com.au)**

Any questions? Please phone us, we are always happy to answer your questions and share our expertise:

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