



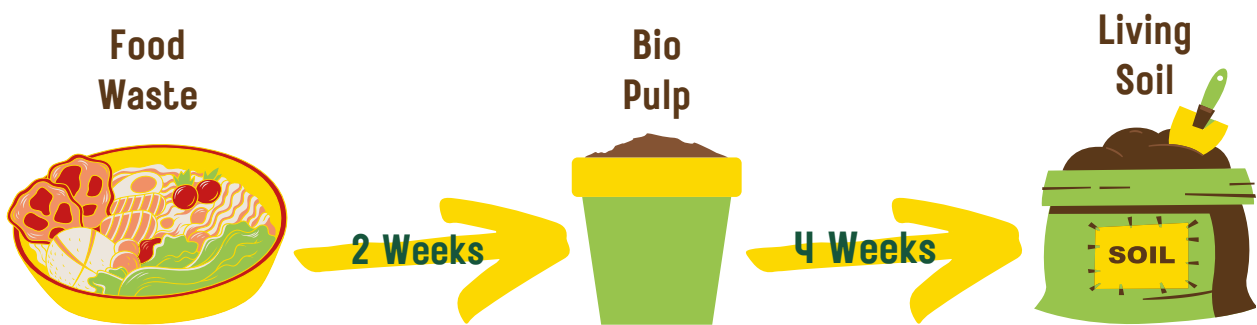
Getting Started with *Bokashi Composting*



**Transform all your food scrap into
living compost in just 4-6 weeks**

What is Bokashi Composting?

Bokashi composting has roots South East Asia & comes from the Japanese word meaning "fading away." Bokashi works with any organic food waste (even meat, citrus, dairy, processed foods & fats) by breaking down food waste through anaerobic fermentation (basically pickling food waste) using effective microorganisms. The result is a nutrient rich BioPulp. This fermented BioPulp can then be composted into living soil 2-4 weeks in ideal conditions.



What Food Can You Compost in your Bokashi Buddy?



If you can eat it, it can go in your Bokashi Buddy.

- Fruits & Veggies (all of them! citrus included)
- Meat & Bones: chicken, fish, pork, beef, & more! (Cooked or raw)
- Coffee grounds & tea
- Cheese & Dairy
- Processed & cooked foods
- Yogurt
- Peels, pits, husks, stems, & seeds from fruits & veggies

What to Avoid?

Avoid adding liquid like milk, water, juice, or broth to your Buddy. The food waste you add will have the enough moisture on its own. If your bucket ever looks too moist, simply add extra Beerkashi or Bokashi bran.



Why does our *Food Waste Matter?*

Food waste is a massive problem for communities & landfills around the world. Food waste is a problem every household make an impact on. Wasting food is worse than total emissions from flying, plastic production, and oil extraction (World Resources Institute GHG Emissions, 2016). Not only will diverting food waste from the landfill dramatically reduce greenhouse gas emissions, but it can improve soil in your garden or community too!



Food Waste Fast Facts

- If global food waste were a country, it would be the world's worst emitter of greenhouse gases, behind the US & China.
(Commission for Environmental Cooperation, 2023)
- Every pound of food thrown away results in 3.8 pounds of greenhouse gas emissions.
(U.N. Food and Agriculture Organization)
- Approximately 10% of the world's greenhouse gas emissions relate to food waste, more than the airline industry.
(Commission for Environmental Cooperation, 2023)

Diverting Food Waste with BoksaHi Buddy

Oz's Bokashi Buddy systems can divert approximately 20 pounds of food waste per 3.5 gallon bucket. That's equivalent of **removing 76 pounds of methane from the atmosphere!**

If you have food waste & scraps, you can make an impact composting & using the flexible, friendly, and fun Bokashi Buddy composting method!



How to Bokashi

Follow these easy steps below for each new Bokashi Buddy bucket you start!

Step 1 *Add 2 inches of absorbent material to the bottom of your Buddy + 1/4 cup Oz's Bokashi Bran.*

- Your Buddy will collect small amounts of liquid at the bottom as food waste ferments. Absorbent material keeps the bucket in balance & prevents any sloshy messes.
- Adding bran before food scraps primes & accelerates fermentation in the bucket.
- The shredded recycled paper included with your Buddy is perfect to start. For your next bucket, recycle your own shredded paper, newspaper, or cardboard from your home.



Step 2 *Add your cut/chopped food waste or scraps to the Buddy.*

- An entire hamburger can go in! Meat (raw/cooked), processed foods, cheese, veggies, fruit, breads, fish, small bones, and even citrus can all be added. Avoid adding any liquid like milk, oil, or water. Liquid existing in food scraps is enough.
- We recommend chopping food into smaller pieces (less than 1 inch or so) to speed up decomposition. For any composting process, smaller pieces means more surface area for microbes to feed on organic matter.



Step 3 *Add 2 tablespoons of Oz's Beerkashi for every 1 cup of food waste.*

- For each 1 cup of food waste added to your Buddy, evenly sprinkle 2 tablespoons of Oz's Beerkashi over the food. If you are adding smelly food waste, more bran will help keep odors down.
- You can never use too much Beerkashi. Too little can create an imbalance in your bucket and slow fermentation.
- Oz's Bokashi Brans are carefully formulated to create the right balance of microorganisms in your bucket while minimizing odors & absorbing excess moisture.



Step 4 *Compress food waste & close the lid. Repeat Steps 1-4 each time you add food.*

- Use your tamper (cardboard circle, Airscape, or other device) to squash down the food waste and bran, expelling as much air as possible.
- Place your lid back on and repeat until your Buddy is full



My Bokashi Buddy's Full! Now What?

Step 1 *Add 1/4 cup Bokashi Bran, compress, & close the Bokashi Buddy Lid.*

- When your Bokashi Buddy is full, add 1/4 cup of bran to the top, & compress the food waste tightly with your cardboard circle, Airscape, or other compressing tool.
- Close the lid on your bucket for 2 weeks to ferment completely. Do not open Bokashi Buddy or add any new food during this time. This allows recent food scraps to ferment completely and the entire bucket to become a microbe paradise. If you see white fuzz, that's a sign your bucket is fermenting well and is active. If you don't see fuzz, don't fret.



Step 2 *Wait 2 weeks for full fermentation*

- With the lid closed, wait 2 full weeks to allow contents to ferment completely.
- Do not open your Bokashi Buddy or add any new food during this time. It's ok if your Bokashi Buddy sits longer than 2 weeks.



Step 3 *My bucket fermented for 2 weeks. Now what?*

Now is when the magic happens! Time to harvest your bucket.

With your fermented food waste, known as **BioPulp**, you can:

- **Trench Method:** Dig the BioPulp into your garden (at least 6 inches deep), mix with the soil bed & cover with soil. The beneficial microorganisms will fully decompose most of the food waste in 2-4 weeks.
- **Make a Soil Factory:** BioPulp to a large container & cover with soil to build your own **soil factory** for your garden or houseplants. More details on our website!
- **Combo Method:** Add Bio Pulp to your existing outdoor compost bin (like tumbler or pile) to accelerate the process & add vital microbes.
- **Share!** Find a gardener thrilled to use your BioPulp, add it to your community garden, or make friends with a farmer.

*Garden.
Soil Factory.
Compost.
Donate.*



Frequently Asked Questions

What's the white fuzz in my Bokashi Buddy?



Don't panic! That's just who we affectionately call The Fuzz. The white fuzz means you have a healthy bin with good bacteria (actinomycetes). Keep using your bin as normal. See our website for more info & photos.

How much Oz's Bokashi Bran should I use each time?



We recommend 2 tablespoons per 1 cup of food waste. This is a good starting point.

You can never use too much Bokashi bran, but too little can lead to an imbalanced bucket.

Why does my Bokashi Buddy smell bad?



Sour smelling? Like vinegar or sour beer? That's normal. Fermentation is acid. If it smells rancid or rotten, add more bran.

What about green, black, red, or blue mold?



To prevent an imbalance, follow our guidance & make sure to not add extra liquids or excessively moldy food waste. If non-white fuzz is majorly present, add 1 cup of Oz's Bokashi Bran on top, compress, & close the lid. Let it sit for 2 days before adding any new food. Repeat this process until you no longer see colored molds in your bin. Then use your bin as normal. A spot of blue or green mold is nothing to worry about & you can use your buddy as normal.

What food can I put in my Bokashi Buddy?



The simplest answer: ALL food waste. Even meat, dairy, citrus, processed foods & bones.

Why do I need to cut up my food scraps?



Smaller pieces allow for faster digestion by the Bokashi microbes in your bucket.

Larger pieces aren't a deal breaker — they will eventually become fully fermented and breakdown. It just takes longer. Experiment and give it a shot!

Do I need a garden to do Bokashi Composting?



Nope! You can divert your food waste using Bokashi without a garden. Use your fermented food scraps to make your own contained soil factory, donate to a school or community garden, share with a friend or neighbor. If you're in Northern Colorado, contact us to arrange a drop off and we'll help your diverted food waste make a positive impact at a local farm or garden.

Why does my Bokashi Buddy need to sit for 2 weeks?



Once your bucket is full, letting it sit unopened for two weeks allows your food scraps to fully ferment (allowing the top half to catch up to the bottom half) and allows the microbes time multiply.



Still have questions? Check out more FAQs on our website.

gardenofozco.com/faqs