

# Recycle **All** Food Waste Back to the Soil

## by the **bokashi** method

bokashi = fermented organic matter

Bokashi can be made with different materials (wheat bran, coffee chaff, etc.) and used for different purposes.

One use of bokashi is as a fermentation starter.

The bokashi method is a 2-step process:

**Step 1. Ferment the food waste** by sprinkling bokashi onto food waste in an airtight bucket (1 lb to 33 lbs, or 1 gal. bokashi to 5 gal. food waste)

**Step 2. Add** the fermented food waste (FFW) **to soil** or compost.

2 weeks to ferment  
2 weeks in soil  
then plant



In step 1,

- **pretreats** the food waste so that it can **safely** and **quickly** break down in soil
- **all** food waste, including meats, fish, bones, oils, dairy, raw, cooked
- odor will vary, but should generally smell fermented, pickled, vinegary
- airtight bucket keeps pests away
- **keep adding** food waste and sprinkling to bucket **until full**
- keep bucket **airtight** and at **room temperature**

In step 2, (options)

- bury in soil covered over 6 inches
- sandwich in soil in pots/planters
- feed to earthworms/worm bin
- or put inside a compost pile

Information:

[recyclefoodwaste.org](http://recyclefoodwaste.org)

EM Research Organization, [emrojapan.com](http://emrojapan.com)

TeraGanix.com (U.S.)

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