

*garden<sup>ing</sup>-naturally*

#### **Bran Storage**

- Keep Bokashi bran in a cool, dry location, away from moisture.
- Once opened store in an airtight container.

#### **Bin Cleaning**

- Rinse the bin with warm water after each fermentation cycle.
- Avoid using harsh cleaning agents; mild washing up liquid is fine.
- Clean the tap and inner tray regularly to prevent clogging.

#### **Seasonal Use Tips**

- In summer, check bins more often for liquid build-up.

#### **Spare Parts & Accessories**

- Replacement parts are available from Gardening Naturally.

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Scan to replenish  
Bokashi bran

FOOD WASTE COMPOSTING

## **BOKASHI BIN STARTER KIT**

MAKE YOUR OWN COMPOST



Includes 1kg Bokashi Bran  
Up To 3 Months Supply



## A Brief History of Bokashi

The word “Bokashi” comes from Japanese and means “fermented organic matter.” This method has its roots in traditional Japanese and Korean farming practices, where fermentation was used to preserve organic material and return nutrients to the soil.

In the 1980s, Dr. Teruo Higa from Okinawa University developed a formal method using “Effective Microorganisms” (EM), a mix of naturally occurring bacteria and fungi that ferment food waste without the need for heat or turning.

This development made it possible to compost indoors, without smells, and to include food types usually excluded from compost heaps. Bokashi is now widely used in homes, gardens, and community projects across the UK.

## What Is Bokashi and Why Use It?

Bokashi is a method of fermenting food waste in an airtight container using bran infused with beneficial microbes. It differs from traditional composting in that it ferments rather than rots waste, and it works without oxygen. The result is a pre-compost that can be added to soil or compost heaps and a nutrient-rich liquid.

### Benefits:

- Handles all types of food waste, including cooked leftovers, meat and dairy.
- Improves soil health by feeding microbial life.
- Works year-round.
- Suitable for homes, flats, and community gardens.



## What Can I Put in the Bin

### Add Fruit and Vegetables

- Peels, cores, and scraps
- Cooked or raw leftovers
- Citrus, onions, and garlic (in moderation)
- Bread, pasta, rice, and oats
- Crackers, cereal, and flour

### Meat and Fish (Raw or Cooked)

- Bones, skin, fat, and leftovers
- Fish scraps and seafood shells

### Dairy Products

- Cheese (including mouldy)
- Yoghurt, cream, and milk (in small amounts)

### Other Kitchen Scraps

- Eggshells
- Coffee grounds and paper filters
- Non-plastic tea bags
- Nut shells
- Tofu and soy-based products

### Miscellaneous

- Sauces, condiments, and soups (in small amounts.)
- Small amounts of spoiled food.
- Pet food.
- Paper towels used for food cleanup.

### Avoid

- Large quantities of liquid (soups, drinks).
- Oil and grease (small amounts from plates are fine).
- Paper or cardboard (unless soiled with food).
- Excessively mouldy food.
- Plastic, metal, glass, and synthetic tea bags.
- Garden waste, woody stems, or branches.



### What Comes with Your Kit

Each Bokashi starter kit includes:

- 2 x Bokashi bins with lids
- 2 x Inner drain trays
- 2 x Inner lids
- 1 kg Bokashi bran (infused with beneficial microbes)

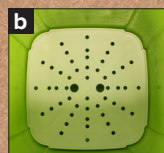
Having two bins allows for continuous composting. While one bin is fermenting, the other can be filled.

### Step 1: How to Use Your Bokashi Bins

**a:** Make sure the washer and bung are on the tap's thread. Push the tap thread through the hole in the bin from the outside. Inside the bin, slide on a washer, then screw on the nut to secure it.



**b:** Slide the drainage tray into the bin, till it slots in place.



**c:** Place the inner lid in the top of the bin.



**d:** Lay the lid of the bin on a flat surface and insert the lid seal into the outer chamber on the inside of the lid.



**e:** Attach the lid to the bin by aligning the hinges. Use a flat-head screwdriver or similar tool to push the small tab through the gap until it clicks into place. This locks the lid.



Store the bin in a room with consistent temperature "under the sink is ideal". Ensure the tap is closed.

### Step 2: Add Waste and Bran

- Add a layer of food waste.
- Sprinkle 1–2 tablespoons of Bokashi bran over it "small handful".
- Press contents down to remove air pockets.
- Reseal lid after each addition.
- Use extra bran for high-protein foods.

### Step 3: Drain Liquid Regularly

- Drain every 2–3 days once established.
- Use a container under the tap.

### Step 4: Let the Bin Sit

- Once full, seal and leave for two weeks.
- Continue using second bin during this time.

### After Fermentation

#### How to Use the Pre-Compost:

#### Bury in Soil

- Dig a hole 20–25 cm deep.
- Mix fermented waste with dug-up soil.
- Refill and wait 10 days before planting.

#### Add to Compost Heap

- Mix thoroughly with other compost materials.
- Avoid placing in clumps.

#### How to Use the Liquid:

- Dilute 2 teaspoons per litre of water.
- Water around plant roots (not leaves).
- Use within 24 hours.
- Can also freshen sinks, drains, and septic tanks.

#### Tips for Success

- Cut up large items to speed fermentation.
- Always keep the bin sealed to exclude oxygen.
- Store bran in a cool, dry place.
- Drain the liquid regularly.

#### Healthy Fermentation Signs:

- White mould: normal and safe.
- Green or black mould: discard contents, clean bin.

#### Odour Management:

- Slight sour or pickled smell is expected.
- Strong odour suggests more bran is needed or the lid was left open.



## **Bokashi Bin FAQs**

### **How long does the fermentation process take once the bin is full?**

The bin should remain sealed for about 2 weeks after it's full. During this time, the microbes continue fermenting the food waste, preparing it for burial or composting.

### **How much Bokashi bran should I use?**

Add approximately 1–2 tablespoons of bran per layer of food waste. Use more for protein-rich items like meat, cheese, and fish.

### **What should the contents look and smell like during fermentation?**

The waste may look similar to when it went in, but it should smell slightly sour or pickled. A white mould is normal; green or black mould means the process has failed.

### **What happens if I add something I shouldn't?**

Adding items like oil, plastic, or too much liquid can disrupt fermentation. If the contents smell bad or turn mouldy, discard them and clean the bin before restarting.

### **Can the fermented waste harm plants?**

The waste is acidic immediately after fermentation. Always bury it in soil and wait around 10 days before planting in that area.

### **Do I need to stir or turn the waste inside the bin?**

No stirring is needed. The fermentation is anaerobic, so it's important to keep the contents compact and undisturbed.

### **How can I tell if I need more Bokashi bran?**

If the bin starts to smell unpleasant or the waste looks slimy, it's likely due to too little bran. Add more to restore the balance.

### **Is Bokashi compost safe for vegetables and herbs?**

Yes, once buried and broken down in soil, the fermented waste supports healthy growth for all garden plants, including edibles.

## **Troubleshooting Guide**

### **Problem: Strong or rotten smell**

- Cause: Not enough bran, or lid not sealed.
- Solution: Add more bran, always press down waste, and ensure the lid is tightly closed.

### **Problem: Green or black mould**

- Cause: Fermentation failed (too much air or liquid).
- Solution: Discard contents, clean bin, and start again with fresh bran.

### **Problem: No liquid draining**

- Cause: Very dry food waste.
- Solution: Add higher moisture foods like cooked vegetables or fruit scraps.

### **Problem: Fruit flies or insects around bin**

- Cause: Lid left open or waste added without covering.
- Solution: Keep lid closed tightly and always cover food with bran.

### **Problem: Contents overflowing**

- Cause: Overfilled bin or compacting not done.
- Solution: Press down each layer firmly and stop filling when about 5cm from the top.

### **Problem: Waste looks unchanged**

- Cause: Normal for Bokashi; it ferments, not decomposes.
- Solution: Bury it or mix with compost to complete the breakdown.

### **Problem: Bran clumping or going off**

- Cause: Stored in humid or warm area.
- Solution: Store Bokashi bran in a dry, airtight container in a cool place.