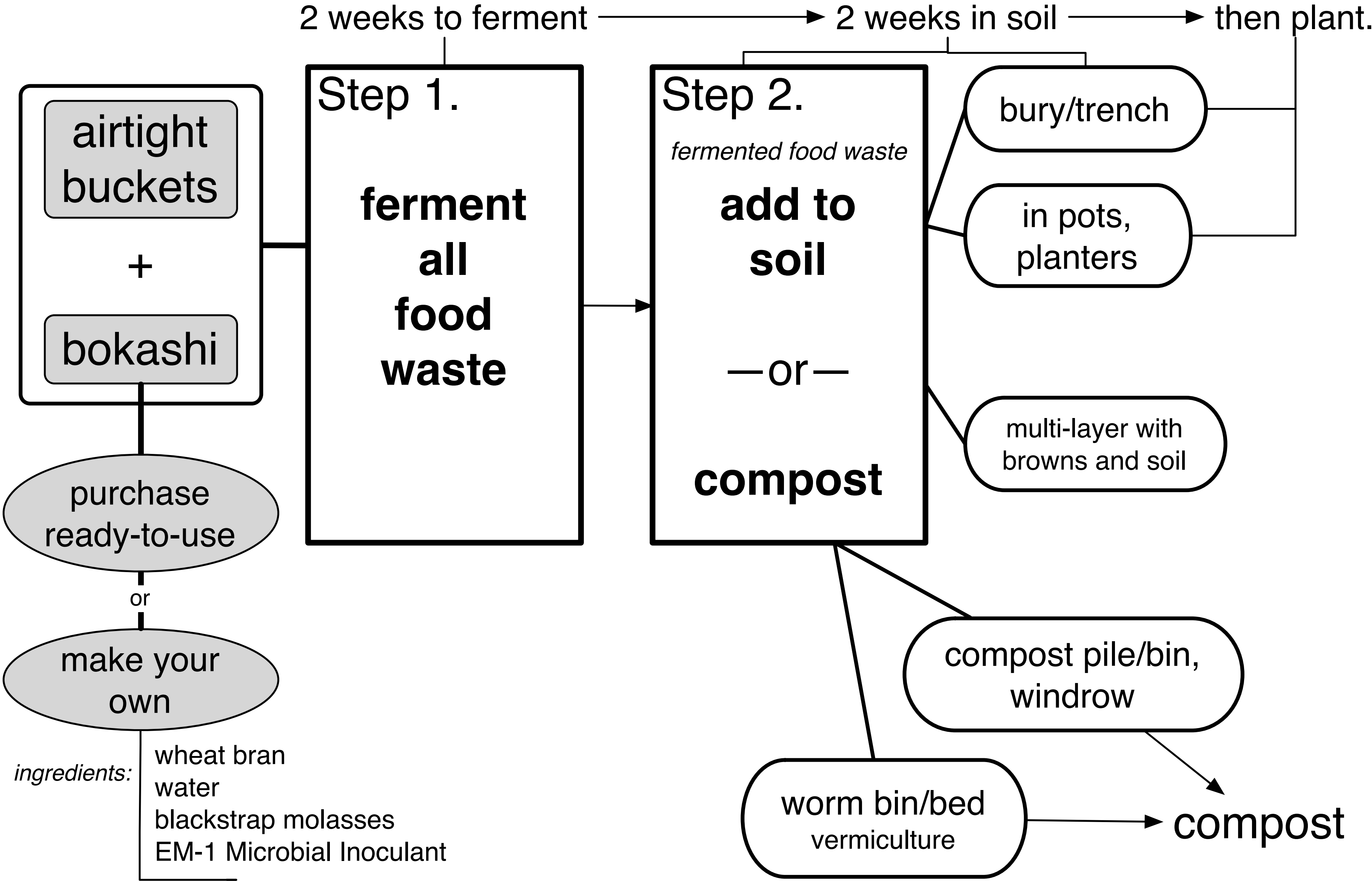


# **bokashi composting**

**bokashi = fermented organic matter**

# The bokashi method of recycling food waste



# How to make bokashi



**blackstrap molasses**

1% to water



**EM•1**

1% to water



**organic material**

wheat bran (1 cup water/lb)



mix to ~30% moisture  
(squeeze test: sticks together, no drip)



pack airtight to ferment



after 2 weeks, ready to use  
"wheat bran bokashi"

# Sprinkling the microbes

as bokashi bran onto food waste



# Spraying the microbes

Mixture:  $\frac{1}{8}$  blackstrap molasses +  $\frac{3}{8}$  Activated EM +  $\frac{4}{8}$  water



# Spraying the microbes

Spraying using a hose-end sprayer



# Making the bokashi spray

Mist spray bottle: 16 fl oz clear bottle *(from sks-bottle.com)*



Video: link at [recyclefoodwaste.org](http://recyclefoodwaste.org)

# Effective Microorganisms

## EM, EM-1

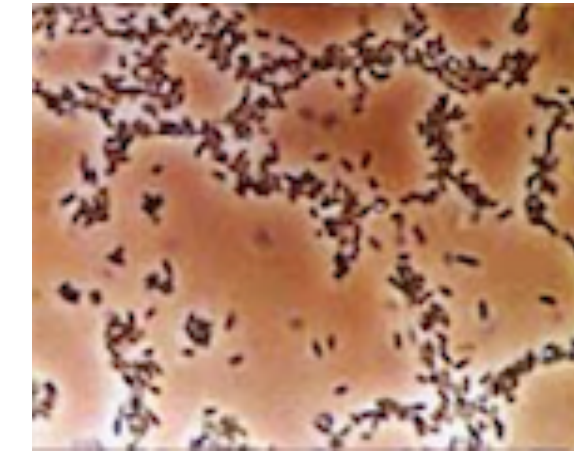
Combination of 3 groups of microbes  
with the dominant species of each group

Microbes function differently  
when combined

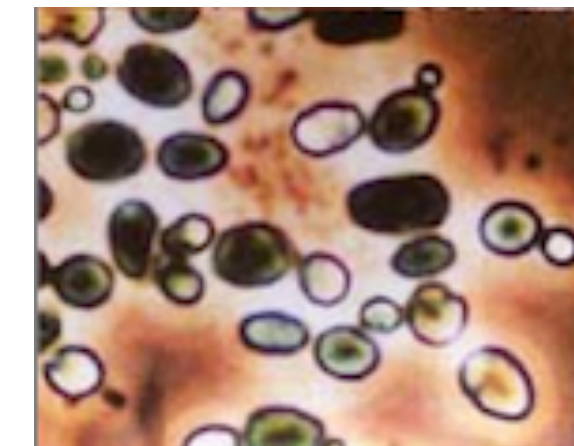
These microbes exist most anywhere,  
but are not normally found together.

When Teruo Higa discovered (1982) how effective  
this combination was, he needed to refer to this grouping  
by a name, so he called it Effective Microorganisms or EM.

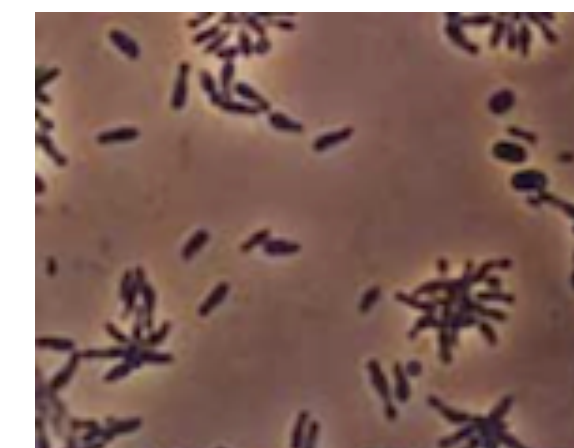
And EM-1 is the actual liquid  
containing these 3 groups of microbes.



**lactic acid bacteria**  
(various *Lactobacillus* spp.)



**yeast**  
(*Saccharomyces cerevisiae*)

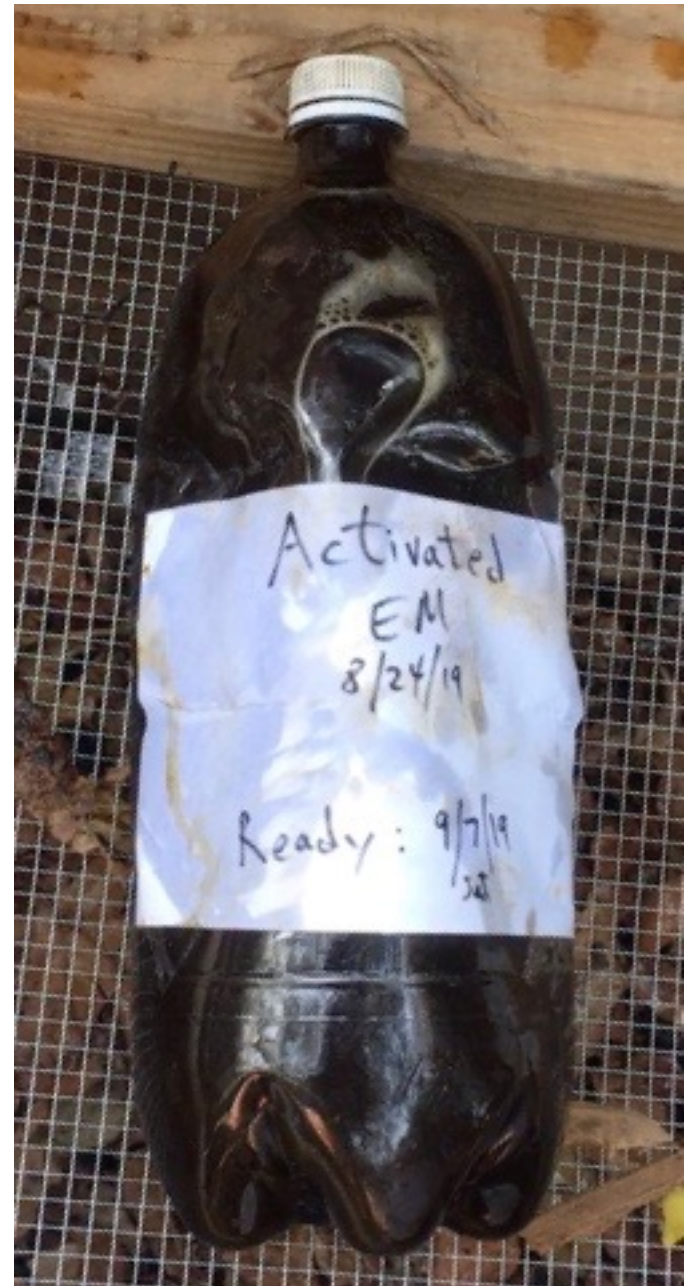


**phototrophic bacteria**  
(*Rhodospseudomonas palustris*)



# Activated EM ingredients

Fermentation container: **2-Liter** PETE bottle (soda bottle)



Add 2 cups **water**

Add heaping tablespoon of **sea salt**; swirl bottle

Add 5% **blackstrap molasses** 100 ml; swirl bottle

Add 5% **EM-1**, 100 ml; swirl bottle

Add water to 1 inch below neck of the bottle

Squeeze out air when closing cap.

2 weeks to ferment. Room temperature. When pressure (carbonation), release gas.

See video, "Making Activated EM (in the garden)," link at [recyclefoodwaste.org](http://recyclefoodwaste.org)

# bokashi composting

Step 1

ferment food waste

Step 2

as soil amendment



*El Sol Brillante Community Garden  
and the Children's Garden  
East 12th St, Ave A & B  
East Village/Lower East Side  
New York, NY*