

Bokashi

An ancient decomposition system originating in Asia

Bokashi stands out from the other systems as an anaerobic fermentation system for decomposition. Very specific microbes (*Lactobacilli*) that thrive in an environment absent of oxygen are mixed in with food scraps, then sealed in a container with a drainage spigot. These microorganisms can process all your food scraps including cooked meats, cheeses, citrus, even bones and shells!

In as fast as 10 days, food scraps are transformed into a gooey muck. This material can then be buried or mixed with soil and set aside to “rest” as it finishes its decomposition process. Though finished bokashi material is slightly acidic and must be mixed before being applied to your garden, it is also a valuable soil amendment!

Behold the mold!



The challenges of bokashi

As with any fermentation process, things can go awry and you might lose a batch of bokashi. That said it is a fairly hands-off process from start to finish, the microbes do the major work. The system does need to be monitored weekly to drain leachate and ensure the appropriate mold is taking over, not the undesirable — and considerably stinkier — ones.



**Learn more
online here!**

What do I eat?



Where can you find me?



Difficulty level:



seeds
Ecology & Education Centers