



kitchen composting

Give back to nature -
recycle your food waste.

Recycle waste - create rich natural compost!

Bokashi is a unique indoor system which recycles your kitchen waste into organic compost with 3 - 5 weeks; it is simple, odourless and does not attract any pests!!



Step 1: Add food waste to bin (holds approximately **20 litres**) The bin can be conveniently and discreetly stored in your kitchen.



Step 2: Sprinkle 'Bokashi activator' over the food waste. Seal airtight lid, ensuring "anaerobic fermentation" not decay.



Step 3: Drain liquid from tap every three days - it is teeming with microbes and nutrients. Diluted (10ml to 1 litre), the liquid is excellent plant food, to be used directly on your indoor and outdoor plants or poured neat down your drainage outlets, will remove unpleasant odours and keep drains clean.



Step 4: Once bin is full, empty contents into hole or trench in your garden and cover with soil. This feeds the natural ecology, whilst adding and attracting beneficial micro-organisms and earthworms. You will have compost 3 to 5 weeks later, which will feed your plants with 1/5 or less of the usual volume required.

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