

Bokashi

Capacity: 18litres

Size: (h) 370mm, (w) 320mm, (d) 250mm

Price: Usually between £20 and £40 for a twin pack

Summary: The fermentation process is carried out by micro-organisms that are added to the waste in a sealed bucket in the form of inoculated bran. Good for small spaces and for pre-treating cooked food, but requires a compost bin to complete process.

Advantages:

- Takes household food waste - including meat, fish, dairy products and bones
- Mature Bokashi is a compost accelerator
- The bokashi process produces a liquid which can be used as plant food or a drain unblocker!

Disadvantages:

- Potential issues with the smell if kept in the kitchen
- Covering of mould may put people off
- Treating high proportions of cooked food led to high incidents of strong rotten smells and increased incidences of blowflies when the material was transferred to a compost bin.

Available: Online retailers including: getcomposting.com, organiccatalogue.com, bokashidirect.co.uk, bokashibucket.co.uk, originalorganics.co.uk



As the UK's leading organic growing charity we encourage and inspire people to grow the organic and sustainable way, working together to protect our natural heritage. Find out more at www.gardenorganic.org.uk