

Making microbes work for you

EM® Compost Fermented Food Waste

EM Composting is an anaerobic fermentation of household food waste by EM Bokashi. The nutrients in food waste are preserved and converted into a plant fertilizer. This process helps close the food loop and prevents disposal of food waste by incineration or into landfills. The compact bin is also suitable for urban homes.

Materials / 材料:



EM®Bokashi



Airtight bucket for food waste fermentation 可密封的有盖桶



Food waste 厨余



Newspapers 报纸



Spatula 勺子



EM® Ceramics Powder (facilitates the fermentation if used)

EM®陶瓷粉 (有利于发酵)

Procedure / 制作方法



● Line with newspaper the sieve in the bucket and sprinkle a small amount of EM® Bokashi on the newspapers.
把报纸铺在密闭桶盖上过滤网的底层,然后将少许EM® Bokashi 撒入桶里。



Sprinkle enough EM® Bokashi on the food waste to cover and press down to release air before closing the lid of the bin tightly.

再度加入EM® Bokashi至足够掩盖厨余。 适度力量压缩厨余后才把桶密封好。

Make sure the food waste is not too moist. This will cause rotting and foul odor. 确保厨余不会太潮湿以避免腐烂和臭味。



2 Add food waste. Sprinkle EM® Bokashi every time you add food waste and mix them well. 倒入厨余。再度加入EM® Bokashi 至足够掩 盖厨余。加入新厨余时务必将它们与EM® Bokashi 混合好。



Remove the liquid fertilizer at the bottom frequently

frequently.
*Dilute the liquid fertilizer with water

(500~1000times) before use. 发酵期间,可不时从密封桶底处取出肥料液

*肥料液体需用水稀释500-1000倍方可使用。

Sprinkle a little EM[®] Ceramics powder on the surface when the odor appears.

当发出气味的时候,把少许的 EM[®]陶瓷粉撒在表面上。





When adding food waste, mix only the new waste with EM® Bokashi (It is not necessary to mix everything in the bin). 只要在新增加的厨余上加入EM® Bokashi (沒有必要混合桶中的一切)



It is better to store EM® Bokashi in an airtight container to prevent a drop in quality. It is recommended to mix 300-500g of EM® Bokashi with 1 teaspoon of EM® Ceramics powder.

把EM® Bokashi 媒存在密封的容器里以确保它的品质。建议把300-500g的 EM® Bokashi和1小茶匙的EM® 陶瓷粉 授拌在产起。



5 Repeat the steps 2 - 4 After the bin is full, let it sit, tightly closed, for at least one month to ferment. Keep out of direct sun at room temperature.

重复 ②至 ④ 的步骤。当发酵桶 装满后,再度加入EM[®] Bokashi 至足够掩盖厨余,接着紧压厨余 种桶密封放置在免太阳直射的 地方以进行发酵1个月。



6 When the sour fermentation smell is present, it is ready to be buried in the soil. White mold is good if it appears.

发酵完成后,就可把发酵物埋在泥土里。如果出现 白色霉是好的,无害。

Note / 小笔记:

- 1. Newspapers is used to prevent clogging and help to filter leachate (liquid fertilizer) of the food waste. Also, it is easier to wash the bucket after use. 报纸是用来防止阻塞及过滤厨余溢出的水分。它也让使用后的桶方便冲洗。
- Add the food waste into the bin right after you collect them. 收集的厨余后立即将他们倒入桶里。
- 3. Keep out extra moisture from the food waste as much as possible before adding into the bin. 避免厨余过于潮湿。

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- 4. Cut the food waste into small pieces. 把厨余切成小片状。
- 5. Remove the liquid fertilizer on the bottom of the bin frequently. 记得定时从桶的底部取出液状肥料。





