



Bokashi One Kitchen Composting System:

Another wonderful invention!

The Bokashi One is a composting system designed to be used in the kitchen. It's a practical, hygienic and convenient process which utilises food waste to produce a rich juice and nourishing compost which inject life and vitality into your garden.

How does it work?

Food waste is layered with Bokashi One Mix in a Bokashi One Bucket. Due to the air-tight bucket and the micro-organisms present in the Bokashi One Mix, the waste ferments.

The waste does not decompose in the bucket, however, it reduces in volume as its water content drains through the grate at the bottom of the bucket, creating fantastic bokashi juice.

The juice is bursting with micro-organisms and can be diluted and used in the garden and around the home.

When the bucket is full, waste is transferred outside and buried beneath the soil to complete the composting process. Breakdown is rapid thanks to the micro-organisms present in the Bokashi One Mix.

The Benefits of Bokashi One composting:

It's practical, simple and easy to use:

- * It composts all kitchen waste hygienically and without unpleasant odours.
- * Waste is conveniently stored indoors - no need to run outside to the compost bin.
- * Keeps your kitchen bin fresher for longer as food waste is stored in your airtight Bokashi One Bucket.
- * Conventional composting can be a long, complicated and involved process, taking up to a year to complete. Bokashi composting is rapid, occurring in a matter of weeks.

It's a responsible thing to do:

- * Directs food waste away from landfill.
- * No greenhouse gases - especially methane - are released as little heat is generated.
- * Contributes to cleaning up our waterways. When the juice produced is used in toilets, drains and septic systems, good bacteria compete with harmful bacteria and help reduce algae build-up.

It's great for your garden:

- * Bokashi compost enriches and rebuilds soil on a microbial level, with the micro-organisms present injecting life.
- * Bokashi compost increases the water holding capacity of soil.
- * Bokashi composting produces a rich juice, which, when diluted, is perfect for natural garden fertilisation.
- * Saves you money by reducing the need to purchase fertiliser.
- * The Bokashi One Mix also makes a great compost starter.

What can I compost?

Just about all kitchen waste! You only have to avoid large bones and excessive amounts of liquid.

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| * Fruit & Veg | * Egg |
| * Fish & Meat | * Cooked Food |
| * Citrus | * Uncooked Food |
| * Bread & Cereal | * Processed Food |

What is Bokashi One Mix and how does it work?

Bokashi One Mix is made using a mixture of wheat bran and rice husks that have been sprayed with a group of effective micro-organisms. These micro-organisms ferment the waste in the bucket, eliminating unpleasant odours. When buried in the soil, the micro-organisms accelerate the breakdown of the waste. These all-natural micro-organisms include lactic acid bacteria, yeasts, photosynthetic bacteria, actinomycetes and fungi. The mix is dried thoroughly so it can be stored for years with no loss of effectiveness. The dry ingredients are a carrier and food source for the micro-organisms, which are dormant when dry in the packaging and activate again when added to your waste.

The bins are made from 70% post-consumer recycled plastic and the Bokashi Mix is made in Australia.

