

The plastic bottle does not swell up. Does that mean it's not fermenting?



The bottles swell when carbon dioxide is generated by microbial activities. Depending on the condition of the fermentation, it may not always be generated. Even if there's no gas, fermentation is taking place as long as it smells sweet and sour. If a pH test paper shows 3.5 or below, it's ready to use.



How long does it last?



We are dealing with live microbes, and there is no specific "expiry date." However, it is recommended to use it within 1 month after Activated EM·1 is ready, as it works better when the microbes are in top condition. If it starts smelling different, use it to clean toilets or drain pipes. Diluted EM solution should be used up in a day.





What is the white film that appears on the surface of Activated EM·1?



When there is air in the container, yeast gathers up to the surface and produces white film, but there is no problem using it. However, being exposed to the air for a long time gradually changes the quality. It is recommended to use it as soon as possible.



Contact your local EM Distributor about EM products, their application, and anything else about EM. www.emrojapan.com/?findyourlocal Find a distributor near you!

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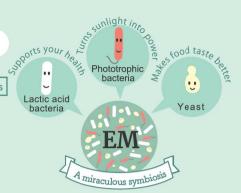
# Let's start EM Life!



## Let's learn about EM!

What is EM? \_\_\_ A group of beneficial microbes

EM is a people-friendly and environmentally safe product that achieves synergistic effects by combining beneficial microorganisms which exist in nature, such as lactic acid bacteria, yeast and phototrophic bacteria.



What can EM do? \_\_\_ It makes people, animals and the environment healthier

### Plants grow healthier and stronger in rich soil!



EM acts as a supporter of beneficial microbes that exist natively in the soil. Soil becomes richer, plants grow healthier and more resistant to diseases and harmful insects.

## Foul odors are controlled, delicious high-quality meat is produced!



Unpleasant odors are reduced by spraying EM in the livestock barns. Adding EM to drinking water and feed makes livestock grow healthier and improves the quality of meat and eggs.



## Sea Rivers

## Plants grow healthier and stronger in rich soil!



By applying EM into the seas and rivers, sludge will decompose, bad odors are reduced, and aquatic life returns with greater diversity.

### Your home becomes more comfortable!



EM decomposes the precursors of unpleasant smells and dirt, as well as preventing dust. Using EM on a daily basis helps beneficial microbes make vour home more comfortable.

## How does EM work? \_

Controls harmful microbes and supports healthy microbes

Beneficial microbes contained in EM and the effective components they produce activate native microbes and control harmful bacteria in soil and water. If good microbes are dominant, they create a happy environment for all living creatures.



<Bad microbes are dominant>

<Good microbes are dominant>

## Basic EM products for your home



Ready to use! For home cleaning and deodorizing

> **EMW** 500mℓ

- more onрЗ



Ready to use! For your kitchen garden

**EM** Garden 500mℓ

> - more onр5



Use straight or Expand! Dr. Higa's Original

> EM·1 500ml

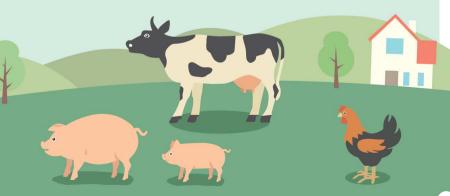
- more onp6, 7, 9, 12



Standard Feed for EM

> Molasses 500ml

- more on p7, 9, 12



## How to use EM

## - Housekeeping -

## Ready to use

### **EMW**

The beneficial microbes in EM are very effective in housekeeping applications such as cleaning, deodorization, and air purification. EM decomposes dirt and foul smells, controls bad microbes, and helps to create a comfortable space at home.







## \ Challenge! / Expand EM at home

## Let's try making Activated EM·1



Once you are familiar with EM,

try expanding it yourself!



**Basic Method** 

Dilute EM

in a sprayer.

Spray and wipe

with a dry

cloth!

## Make your room cozier!

## Couch, D Carpet

Spray EM until wet, and tap it with a dry cloth.



lightly. The floor will shine when you continue mopping witn EM.



### ◀ TV, PC, **Home Appliances** Wiping home appliances with a

damp cloth will prevent dirt and dust.

Spray EM until wet and

dry them out in the sun.

The blankets will be

Blankets

extra fluffy.

Spray EM generously on clothes with unwanted smells like sweat or cigarettes, and you can barely smell them the next day.

Natural and

safe for children!

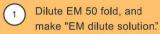


## Window **v**

Spray EM and wipe with a microfiber cloth to prevent dust.



## How to use EMW and Activated EM·1



This is only a guide. Measurements need not be precise.

Adjust the mixture according to your tools and working space.

For a 500ml sprayer EM diluted with water does not last long. Drain if there is any leftover and wash the sprayer every day.

1 Tablespoon



## Have a sparkling kitchen!

## Stove. Sink

Spray EM and wait. Wipe after the dirt is lifted up.



## ■ Ventilation Fan

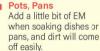
Clean regularly before it gets covered with heavy dirt. Spray EM and wait. Wipe off after a

■ Garbage/Trash Can Spray EM on kitchen waste to prevent unpleasant odors.





■ Tables, Chairs Use EM to keep the table clean every day.



## Refrigerator ▶

Spray EM inside the fridge and wipe. Unpleasant smells will be reduced.



## EM helps you in every aspect of your life!

Spray frequently on the cat's litterbox or the dog house.



Spray inside the car to

remove smells such as cigarettes and sweat. Spray on the car body and windows, too, and wipe off.



Soak laundry in EM overnight, and dirt and smells will come off more easily.



Toilet ▶ Spray EM in and outside of the toilet bowl, leave it for a while, and wipe off. EM will neutralize and decompose ammonia and dirt.



## Shoe shelf, Entrance

Spray plenty to reduce unpleasant



## Bathtub ▼

Pour 200ml\* of undiluted solution in the bathtub. It will be easier to get rid of scum and slime.

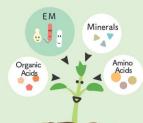




Adjust the amount according to the size of the bathtub.

## How to use EM

## - Home Gardening -



### Ready to Use

## **EM Garden**

EM Garden contains live microbes which exist in nature, such as lactic acid bacteria, yeast, and phototrophic bacteria, as well as nutrients which help plants grow healthy, such as organic acids, amino acids, and minerals.

Beneficial microbes create healthy environments for plants, making it hard for them to get sick, enhance their photosynthetic ability, and help vegetables taste more delicious.





## \ Challenge! /

## Expand EM at home

Let's try making Activated EM·1



Once you are familiar with EM,

try expanding it yourself!



## Expected Effects



EM increases the number of beneficial microbes in soil. As a result, putrefactive bacteria and pests decrease, and plants grow healthier.



√ Tastes even yummier!

In rich soil, plants do not get pests easily and do not need chemical fertilizers or pesticides. Vegetables grown without agrochemicals taste sweeter and richer.



Flowers bloom more vividly and leaves start to shine. Your flowerbeds will look even more beautiful. You can also enjoy the flowers longer.



## How to use EM Garden / Activated EM·1

- Dilute EM 500 fold\* to make "EM dilute solution."
  - \*EM: Water = 1:500
  - This is only a guide. Measurements need not be precise.



Sprinkle EM dilute solution onto soil and plants with watering cans.



every day in summer once or twice/week in winter

Water plenty (until water comes out from the bottom of the planters).



once or twice/week

Spray the front and the back of the leaves where pests tend to attach. It keeps the plants healthy.



when necessary

When you apply fully matured compost or humus on the soil surface, spray plenty of EM all over.

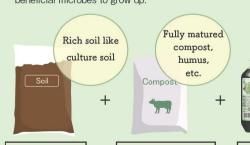








Seed and compost alone won't make plants grow. They need the help of beneficial microbes to grow up.



EM&EM Bokashi



Good soil

Fermented organic matter like fully matured compost

5

## Expand EM!

Q1 What does it mean to "expand EM" ?

By feeding the microbes in EM, they become active and increase their number.

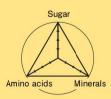


EM·1 is a basic product consisting of 3 kinds of beneficial microbes that live symbiotically. The microbes in EM·1, with some feed, work actively and increase their number.

## Q2 What is the best feed ?

It is best to give feed that contains sugar, amino acids, and minerals in good balance.





Molassess is a byproduct of sugarcane. It contains not only of sugar, but also amino acids and minerals in good balance, thus it is the best feedstock for EM.



1 bottle of EM·1(500ml) can make about 20 bottles (500ml) of Activated EM·1.

The quality is not exactly the same as EM·1, but it works in the same way as EM·1.

Q4 Why do you have to expand it?
Because you can use EM everywhere.

Experiencing the effects and comfortableness of EM makes you want to use EM wherever and whenever possible. In doing so, you can save money by expanding EM at home.

Enjoy expanding EM and start a happy EM life!

## Activated EM·1 Recipe①

Molasses feed

## Activated EM·1

This recipe is for Basic Activated EM, made with EM·1 and molasses. Use it for kitchen garden, deodorant, cleaning, and everything else.



## What to prepare

1 2 l plastic bottle (see the chart for other sizes.)



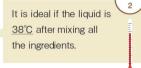
Point Stains become hotbeds of unwanted bacteria. Make sure to wash the bottle thoroughly before use.

Make sure to use strong



Warm water 1.8 ℓ (40°C: about the temparature of shower water)





EM·1 100ml



Molasses 100mℓ

Other utensils



measuring cup

bowl



funnel



containers.



Standard size for plenty of uses EM·1 100ml Molasses 100mℓ Water 1.8ℓ



The amount of EM · 1 and Molasses is always of the bottle



The organic acids produced by microbes are effective for deodorizing, cleaning, and plant growth. The above recipe shows the suggested blend ratio to produce enough organic acids.



## How to make Activated EM·1

## Preparation (10 min)



Put molasses into a bowl and add warm water (500ml). Stir until dissolved.



Pour the liquid into a plastic bottle using a funnel. Add the rest of the warm water (1300ml), and add EM·1.



Close the cap tightly and shake.



## Fermentation·Storage(1 ~ 3 weeks)



Place the bottle in a warm place indoors and keep the liquid temparature at 25°C or more

# (ideally 38℃).

### in Winter-

Let it ferment in warm places, such as...

- In the bathtub
  By the sunlit windows
- Somewhere with thermal effect



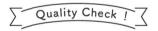
generated gas inflates the bottle. Make sure to let it burp occasionally.

## avoid direct sunlight.

★Continue to deflate if gas is stil generated.

= After fermentation ==

★Store in a cool place and



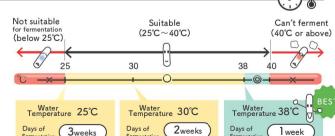
Check pH with a test paper. It should be pH3.5 or below.



## Water Temperature VS. the Number of Days

The number of days required for fermentation varies depending on the water tempareture.

38-40℃ is the temperature at which the mibrobes in EM become active in better balance and make high-quality Activated EM·1.



## Activated EM·1 Recipe ②

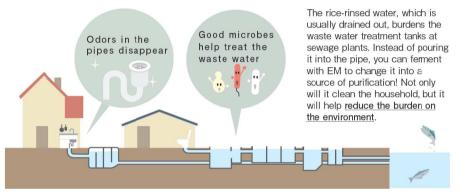
## Fermented Rice-rinsed Water — Use -

Utilize the water left out after rinsing rice, amd reduce waste. Use it to activate EM·1 and save the environment!



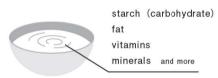
Why ferment the rice-rinsed water?

## Change a waste product into a source of purification.



## Fermentation helps more!

Fresh rice-rinsed water is difficult to handle as it goes bad easily due to the nutrients it contains. Fermenting it with EM turns it into something better that can be used for cleaning or watering the flowers.





floors and corridors, and they will

shine with a sparkle!



Rice-derived componets and the good microbes in EM work together to activate the good microbes in soil, which help plants grow stronger and healthier.

## What to prepare



EM·1

30ml

10

100ml

Rice-rinsed water 2 Point Use rice water immediately, as it easily goes bad when

germs get in.

Clean water 2/E Rice water EM·1 Molasses

Molasses 6 Other utensils

measuring cup funnel

The above ratio works for bottles of different sizes as well.



## Preparation (10 min)

Warm water

800ml

to adjust the temparature About 50°C in summer, 65°C in winter



Pour the rice-rinsed water into a bottle. (Up to 1 & at the right temparature.)



How to make it

Dissolve molasses into warm water (800 mℓ) and add to the bottle.



Add EM·1, close the cap tightly and shake.



Place the bottle in a warm place indoors and keep the liquid at 25°C or higher (ideally 38°C).



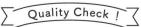
When the fermentation is active. gas inflates the bottle. Make sure to let it burp occasionally.

\* Refer p.10 for fermentation period.



After fermentation

- ★Store in a cool place and avoid direct sunlight.
- ★Continue to deflate if gas is still generated.



Check pH with a test paper. It should be pH3.5 or below.