# EM Products for kitchen gardens



EM·1

The original EM solution that can be expanded for various usages.

\*The bottle design varies in each country/area.



Molasses

Mineral-rich feed for EM \*The bottle design varies in each country/area.



**EM Super Cera** -Ferment C EM ceramic powder for better microbial environment.



**Magic Box** 

Compost bucket with a drainage cock.



EM Bokashi (type 1)

Fermented material for **EM Compost** 



**EM BOOK series** 



#### No.1 Let's start EM life!

A booklet full of information to start EM life; how EM works, how to use EM, how to make Activated EM·1 etc.



Contact your local EM Distributor about EM products, their application, and anything else about EM. 

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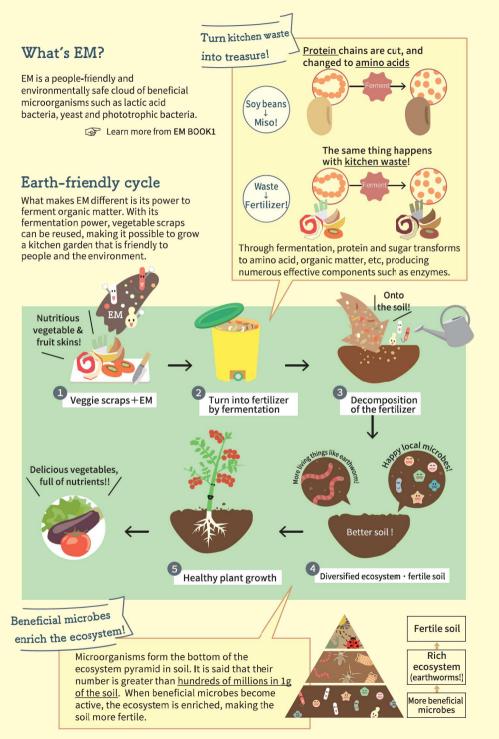
# Let's start EM kitchen gardens

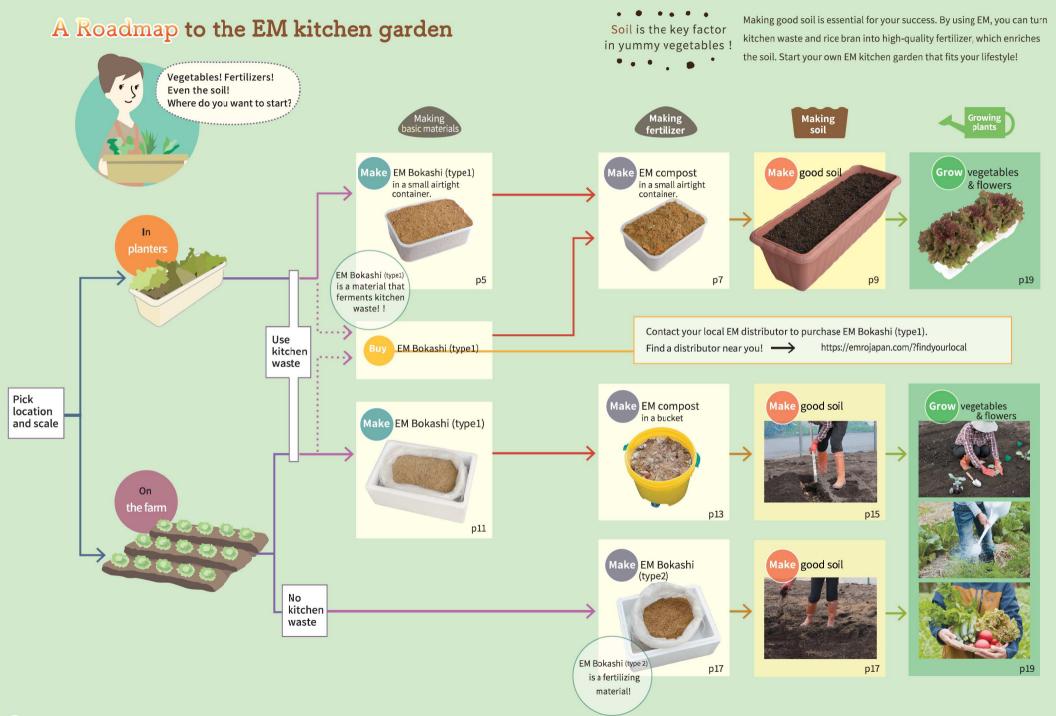




## 3 benefits of EM kitchen gardens











# EM Bokashi (type1)

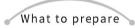
in a small air-tight container



## What's EM Bokashi (type1)? —

#### Rice bran material to ferment kitchen waste

Rice bran with numerous beneficial microbes. Mixing it into kitchen waste will ferment kitchen waste and turn it into nutritious fertilizer.



Makes 1.5kg (EM Compost 2.6l [p7] X 2 batches)



Activated EM·1 300ml \*less than 1month old (25 weight% of the rice bran)



If Activated EM·1 is not prepared in advance, mixing these 3 ingredients can substitute.



Activated EM·1 Recipe EM BOOK1 09

Choose your container

Container capacity (l)

is thoroughly dissolved.



An airtight container  $(2.6\ell)$ 



A large bowl



When you use a container of a different size, adjust the amount so that there is the thinnest layer of air between the lid and the rice bran mixture.

according to the amount you need

=Weight of the rice bran × 2.15



Place rice bran and EM ceramics powder in a large bowl, and mix well.



Recipe

Add Activated EM·1 little by little. Do not add all at once.



Mix very well and break lumps, so that the mix is uniformly moisturized. (This is the most important step!)



If 3 can make a fragile ball that breaks down by a flick of a finger, the moisture level is just about right.

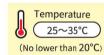


Stuff the container with 4. letting the air out, and put the lid on.



Store in a warm place with a stable temparature until it ferments well.

#### 1month and a half~



Fermentation Period 45 days or more

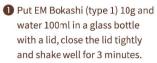
The longer it ferments, the better the quality.

> How to use FAQ

When it smells sweet and sour, р7

it's ready to use.

p22 Quality Check



Check pH of the supernatant liquid.

pH5.0 or below  $\rightarrow$  OK!



\*Either one of the checks online.

3 Close the lid tightly and store it indoors for a week.

#### Check 2

4 Smell it 1 week later.

No unpleasant smell → OK!

will do.





## **EM** Compost in a small air-tight container



### Can kitchen waste \_\_\_\_\_ be fertilizer?

#### Kichen waste makes nutrious fertilizer.

Just as fermented pickles are more nutritious than fresh vegetables, fermenting kitchen waste with EM Bokashi, full of numorous beneficial microbes, will produce nutrients that are essential for plants.

What to prepare

Makes 2.6% (enough for Making Soil with EM Compost [p9])

**Kitchen Waste** (Vegetable and fruit scraps)











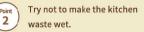
An air-tight container

with locks (2.6ℓ)

## How to make good compost









Cut the kitchen waste as small as possible.



Use cooking scraps, not left-over food.





## Recipe

#### Work Time(5~10 minutes)



Mix kitchen waste and EM Bokashi at 1:1 volume ratio, and put it in an air-tight container.



Sprinkle 1 teaspoon of EM ceramics power over 1 .



Mix well and push the air out.

#### 2nd time and after

Repeat 1 ~ 4 until the container is full.

FULL 1~2 weeks

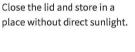
When the container is full, store in a plce without direct sunlight for 1 ~ 2 weeks for fermentation.



bottom.



Just putting the mixture onto the old layer is fine. No need to mix it from the





The white mycelia on the surface are beneficial microbes, and there's nothing to worry about.

How to use

FAQ

p9

p22

## Not exposing to air is the key to sucess!

Make sure to use a container with high sealability. If it exposes to the air, unwanted bacteria might get into the mixture, making the kichen waste go bad. You can also process one day's kitchen waste at a time. Put it in a small plastic bag and then into the container for fermentation. Sqeeze the air out from the bag before tying, and be careful not to let the air in.





## Soil Making in Planters Using EM Compost

Let's start growing plants in planters, using EM Compost made from kitchen waste. All you need to do is mix soil and compost, and let it ferment in a planter. Making good soil will result in growing healthy and strong plants that can fight off diseases and pests.

## What to preare





EM Compost 2.6&







Soil (large grain) 1 &



Soil (small grain) 68



Air-permeable, water-retentive. and fertilizer

-retentive soil

Leaf mold 3 &

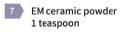




"Natural fertilizer" made from corroded leaves and bark.



Air-permeable and water-retentive pumice stones to be placed on the bottom of the planters for better drainage.





Watering can



Large tray for mixing







String





Plastic sheet (big enough to cover the whole planter)



Recipe

#### Working Time (about 1 hour)



Put EM Compost, EM Ceramic powder, soil and leaf mold in the mixing tray, and mix well. (Leave 1/3 of the leaf mold.).



Spread the large-grained soil onto the bottom of the planter at 1~2cm high.



Add 1 to the planter.



Spread the rest of the leaf mold to cover the surface.

2 weeks



Pour Activated EM·1, diluted 10 fold, to wet all over the surface.



Cover the planter with the newspaper, and then with the plasatic sheet, fix with the string, and keep it under the shade, avoiding the sunlight.



MIX

2 weeks

After 2 weeks, uncover the planter and mix the soil to promote decomposition. Do not mix the large grain soil at the bottom.



Cover the planter again like 6, and store for 2 more weeks. (You can reuse the same newspaper.)



It's ready when the kitchen waste is mostly decomposed. Start seeding and planting! (Egg shells etc. will not be decomposed, but that's no problem.)

Growing plants p19 p22 FAQ





## EM Bokashi (typel)

in a large quantity



### What's EM Bokashi (type1) ? ——

#### Rice bran material to ferment kitchen waste

Rice bran with numerous beneficial microbes. Mixing it into kitchen waste will ferment kitchen waste and turn it into nutritious fertilizer.

## What to prepare

#### Makes 12kg(for EM Compost in a bucket[p13] X 6~7)

Rice bran 10kg

EM·1 Liquid Mixture 2.5& (25 weight% of the rice bran)







4 Plastic sheet



2 thick plastic bags (for 45\ell and over) & a container big enough for the bags







**Optional** 

String

A watering can

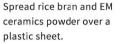


Rice husk 500g~1kg

Rice husk makes EM Bokashi fluffy and easier to use.

\*You can make EM Bokashi without rice husk.







Recipe

Add EM mixture liquid gradually to 1. Do not add all at once. (Repeat 2 ~ 3 to adjust moisture level).



Mix very well and break lumps, so that the mixture is uniformly moisturized.

(This is the most important step!)



If 3 can make a fragile ball that breaks down by a flick of a finger, the moisture is just about the right amount.



Place 4 in plastic bags in double layers and tighten the bags with strings, squeezing all the air out.



Put it in a box to avoid sunlight and damages. Store in a warm place under a stable temparature until it ferments well.

### 1 month and a half~



Period (45 days or more)

The longer it ferments, the more mature it gets to make better-quality EM Bokashi.

How to use p13,15 FAQ p22



When it smells sweet and sour, it's ready to use.

Put EM Bokashi (type 1) 10g and water 100ml in a glass bottle with a lid, close the lid tightly and shake well for 3 minutes.

Check pH of the supernatant liquid.

pH5.0 or below  $\rightarrow$  OK!



online.

3 Close the lid tightly and store it indoors for a week.

Smell it 1 week later.

No unpleasant smell → OK!

※Either one of the checks will do.









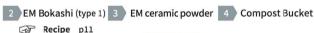
## Can kitchen waste be fertilizer?

#### Kichen waste makes nutrious fertilizer.

Just as fermented pickles are more nutritious than fresh vegetables, fermenting kitchen waste with EM Bokashi, full of numorous beneficial microbes, will produce nutrients that are essential for plants.

## What to prepare















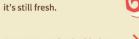
5 Spatula

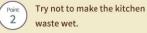


Newspaper

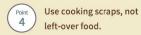
## How to make good compost

















### Recipe

#### Working Time (15 minutes)



Fold a sheet of newspaper and place it at the bottom of the bucket. Then, sprinkle EM Bokashi (type 1).



Add kitchen waste and EM Bokashi at a 5:1 ratio, and sprinkle a teaspoon of EM ceramic powder.



Mix with a spatula.



Sprinkle EM Bokashi on top.



Place a plastic sheet and push hard to squeeze the air out.



Close the lid and store in a place away from direct sunlight.

#### Second time and after

Repeat 2~6 until the bucket is about 80% full.



Drain the fermented liquid frequently. The liquid can be used as liquid fertilizer. Dilute it 500 fold and spray on the farm.



1~2 weeks

Store in a place away from direct sunlight and let it ferment for 1~2 weeks.



Just piling up the layer is fine. There is no need to mix the whole thing from the bottom.

beneficial microbes.





If it will take more than 1 month to fill up the bucket, composting in a small container (p 7) is recommended.

surface. It is produced by How to use p15 FAQ p22









## Making soil with EM Compost

Fertilizers made by fermenting kitchen waste contain wide varieties of nutrients, and will grow healthy and tasty vegetables.

They are also earth-friendly, as resources are circulated within the household. And you don't have to buy fertilizers any more!

## What to prepare



Recipe p13



EM ceramic powder 1 handful/m2



5 Watering can





Activated EM·1 100ml/m<sup>2</sup>





EM Bokashi (type I ) 300g/m<sup>2</sup>

Recipe p11





Optional

Covering material (Mulching sheet, hay, straw etc.)

Avoiding rain and wind keeps higher temperatures and moisture levels in the soil, preventing the surface from hardening or eroding.





Polyethylene mulching sheet

Easy to use and easy to store, a very handy and accessible material.

Organic mulch

Easy to be decomposed. Turning it into the soil after the harvest will enrich the soil.

### Recipe

#### Working Time (12 hrs)



Make 10cm furrows between where ridges are to be made.



Place EM Compost and EM ceramic powder in the furrows, and mix with soil.



Cover with soil and make the ridges.



Sprinkle EM Bokashi (type 1) evenly on the surface of the ridges.



Sprinkle Activated EM·1 (100 fold dilution) until the ridges are wet.



Covering the surface with hay, straw, chaff, or mulching sheet will help prevent dryness, activate beneficial microbes, control weeds, etc.





After a few days, white mycelium appears on the soil surface. Leave it as it is for 2 weeks. It will be gone after a few more days.

Growing plants p19 FAQ p22



Start seeding and planting!

## Soil grows better and better!

After the harvest, repeat 1-4 for the next crop. Adding EM and organic matter improves the soil condition, making continuous cropping possible. With EM, the longer you continue, the better the soil gets!





## Soil Making with EM Bokashi (type 2) and compost

EM Bokashi (type 2), fermented rice bran with oil cake and fish meal, is rich in nutrients such as amino acids. You can produce a large amount at a time. Using it with compost toimprove the soil helps you enjoy home gardening with ease.

What is EM Bokashi (type 2)?

Bokashi made by fermenting rice bran with nutritious oil cake and fish meal. It works as fertilizer, too.

How to make

What to prepare

EM Bokashi (type 2) 200~500g/m²



EM Bokashi (type 2) (10kg)





Cow manure compost (or humus) 3l/m²

Watering can



100ml/m2 Recipe EM BOOK1 p9





EM Ceramic Powder 5g/m²

Optional

Covering material (Multing sheet, hay leaves, straw)





Recipe



Sprinkle EM Bokashi (type 2), cow manure compost and EM ceramic powder where ridges are to be made. Leave some Bokashi for later use.



Mix with soil and make the ridges.



Sprinkle the remaining EM Bokashi (type 2) evenly on the surface of the ridges.

#### 2 weeks or more



Sprinkle diluted Activated EM·1 (100ml/1m²) until the ridges are wet.



Covering the surface with hay, straw, chaff, or mulching sheet will help prevent dryness, activate beneficial microbes, control weeds, etc.



After a few days, white mycelium appears on the soil surface. Leave it as it is for 2 weeks. It will be gone after a few more days.



Enjoy home gardening!



After the harvest, repeat 1-4 for next crop. Adding EM and organic matter improves the soil condition, making continuous cropping possible. With EM, the longer you continue, the better the soil gets!

Soil grows better and better



Tips for growing p19 FAQ p22



Before

Effect: Help sprouting



Soak seeds in Activated EM·1 (1,000 fold dilution) overnight.





Place the seeds in a bag and coat them lightly with EM ceramic powder. \*Dust off the excess,



Once seeds are soaked in water, they wake up from sleep and become activated. Put them in soil before they get dry again.

### Seed Effect: Help sprouting



Coat seed potatoes with EM Ceramic Powder. As for big potatoes, cut in half and coat the sections thoroughly with powder.

\*Dust off the excess.

Use EM ceramic powder before seeding!



Storing the seeds Coat dry seeds lightly with EM Ceramic powder and store at low temparatures, away from moisture. \*Wet seeds cannot be stored.

It also prevents seed potatoes from going

rotten.



Effect: Help growth (

Use 500 fold diluted Activated EM·1 for everyday watering. (Use 1000 fold diluted solution until true leaves come out.)



Too late

Undiluted Activated EM·1 is very acidic and may yellow the leaves. Make sure to dilute it before use.

#### ............. When to water the plants



# All soil is dry

Lack of water will interfere with plants' growth.

Activated FM·1

with Salt

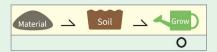
#### All soil is wet

Too much moisture sometimes damages the roots.

## Foilar

Effect: Help growth

Spray 500 fold diluted Activated EM·1 to the front and back of the leaves. once~twice a week.







#### The surface is dry

Water until the water runs out from the bottom of the planter.



Let's try!



Add more minerals for even healthier growth! Recommended when plants seem weakened.



Just mix 3% of salt (preferably natural salt) into Activated EM·1. (i.e.: Activated EM·1500ml+ salt 15g)



Dilute by 500~1,000 fold and use it for watering and foilar spray.



Make sure to dilute before using. High concentration may yellow the leaves.

Effect: Supplying more nutrition (

## Why is it necessary?

#### Adding fertilizer while growing plants.

Nutrients in the soil decrease as they are used for plants' growth. In order to supply more nutrients, add fertilizer at appropriate timings.



How fertilizer is absorbed into plants



Sprinkle EM Bokashi (type2) on the surface of the soil.



White and fluffy mycelia grow on the surface, gradually decomposing the Bokashi.



The nutrients are transfered with water into the soil by watering or rain.



The roots will absorb the nutrients.

When adding fertilizer, sprinkle Activated EM·1 as well to increase beneficial microbes even more.

How to make Activated EM·1→EM BOOK1 p9

Organic fertilizers like EM Bokashi take time to decompose and release

nutrients. Make a schedule and add

fertilizer regularly.

#### How to add fertilizer

### When to add fertilizer

Add fertilizer according to the growth of plants.

For example...

- When leaves turn yellow
- When they bear fruits and fruits start to get bigger
- •For tomatoes, when the first fruits start to become red.



Sprinkle EM Bokashi (type 2) between plants or on the ridges. Apply50~100g/1m<sup>2</sup>.

- \*Do not apply EM Bokashi (type
- 2) directly on plants.



Apply Activated EM·1, 500 fold dilution, until EM Bokashi (type 2) is thoroughly wet.

How to make EM Bokashi (type 2)→p17

#### FAO

- How long does EM Bokashi last?
- There is no certain shelf life. When it is stored in airtight containers, away from air, it will last longer without mold. In such cases, the longer it is stored, the higher its quality gets. When EM Bokashi is moldy, or smells foul, do not use it and bury in the corner of your farm. Also, EM Bokashi lasts even longer after drying.



How longs

- Can we compost salty food?
- Yes. If the food is not too salty for you to eat, you can compost it.



- Is it OK to add coffee grounds and tea leaves when you Q make EM Compost?
- Yes. Make sure to squeeze water out first, and mix with larger amount of EM Bokashi (type 1).



- Is there anything that is not suitable making EM Compost?
- When you use what goes bad easily like meat and fish, make sure you use larger amount of EM Bokashi. Eggshells, seashells, fish bones, etc. can be fermented, but they take very long to decompose. Left-over food is not recommended as it contains a lot of water and will rot



- When I add EM Compost to soil, it gets moldy. Is that OK?
- No problem. It sometimes gets moldy when kitchen waste is being decomposed, but the mold will go away when it is fully decomposed.



- Can I reuse the soil after growing vegetables in a planter? Q
- Yes. You can reuse the soil by adding EM Compost, EM Ceramic Powder and some leaf mold. Refer to p9.



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