EM Fermented Food Waste Compost (EM Compost)



PROCEDURE

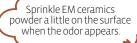
Make sure the food waste is not too moist. This will cause rotting and foul odor.



Put newspapers on a filter in the bucket and then sprinkle small amount of EM Bokashi on the bottom.



Add food waste. Sprinkle EM Bokashi every time you add food waste and mix them well.





When adding food waste, mix the only additional waste with EM Bokashi (Not necessary to mix everything in the bucket).



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

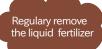


3 Sprinkle EM Bokashi on the food waste enough to cover it and press hard on it before closing a lid of the bucket.



4 Remove the liquid fertilizer on the bottom frequently.

*Dilute the liquid fertilizer with water (500-1000 times) when





After the bucket is full, let it sit, tightly closed, for at least one week to ferment.

Keep out of direct sun at the room temperature.



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

* EM Fermented Food Waste Compost is made to ferment the food waste with EM. Because its microbial activity in the compost is facilitated, EM Fermented Food Waste Compost becomes the quality of nutrition to the soil through the process of decomposing and works effectively for soil treatment in the result.

MOTE

- 1. The newspapers prevent clogging and help to filter water (liquid fertilizer) through the food waste. Also, it is easy to wash the bucket after use.
- 2. Add the food waste in the bucket right after you collect them.
- 3. Keep out extra moisture from the food waste as much as possible before adding in the bucket.
- 4. Cut the food waste into small pieces.
- 5. Remove the liquid fertilizer on the bottom of the bucket frequently.



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