**EM Fermented Food Waste Compost (EM Compost)**

**MATERIALS**
- EM Bokashi
- Airtight bucket for food waste fermentation
- Food waste
- Newspapers
- Spatula
- EM ceramics powder

**PROCEDURE**

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

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

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.**

5. **Repeat the procedure 1-4.**

6. **When the fermentation smell is present, it is ready to bury it in the soil.**

White mold is good if it appears.

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

Keep out of direct sun at room temperature.

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

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

**NOTE**

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.

**Tip**

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 1 teaspoon of EM ceramics powder.

**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.

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