contact@ekolomundo.org
https://www.ekolomundo.org
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#amend #bacteria #fermentation

Bokashi: Building a Home Compost Bin

Structure : Paths to Follow

Difficulté : facile



Bokashi is a Japanese term that literally means “well-fermented organic matter.” In Japan, farmers and gardeners have been making bokashi for generations by fermenting rice bran with a mixture of bacteria called EM1. Bokashi helps improve soil quality and, above all, restores a healthy microbial balance to soils that are practically dead. In rural areas, it is easy to compost organic waste; in cities, it is more problematic. Yet more than three-quarters of the French population lives in urban areas, so the potential for recycling is very significant.

The recycling of organic waste via a bokashi system appears to be an attractive solution because it takes up little space, and the system is quick and easy to set up. This fermentation process accepts all types of organic waste, including meat scraps, fish, dairy products, onions, and citrus fruits. Fermentation is accelerated by adding bacteria, or EM, sprayed onto the organic waste when the system is set up. The resulting liquid is highly concentrated and can be used, diluted with water, to water indoor plants. After 3 to 4 weeks, the organic matter can be used to make potting soil.

Liens

https://cheminsdefaire.fr/bokashi/

Galerie d'images

