

Bokashi

by Jesse Dodd
Living Soil Specialist

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Bokashi



- Bokashi is the Japanese word for fermented organic matter. It works by using a specialized array of microbial inoculants . This combination of specialized microbes commonly referred to as Effective Microbes (EM), was discovered by the horticultural biologist Dr. Teruo Higa.

How does Bokashi Work?



- This combination of specialized microbes work on the biomass where there is no oxygen (the anaerobic process). The microbes quickly ferment (pickling) the biomass into a digested mush that retains the original properties and shape of the composted material. The microbes work together attacking the mass with enzymes (chemicals microbes use to break structures down). No gases are liberated. Carbon is not oxidized (carbon dioxide does not form and enter the atmosphere because there is no oxygen present during the process), no putrefaction (foul odors) is produced, and most importantly the nitrogen remains in a form that plants can readily use (NH_4^+ and NO_3^-)

The Process



- The process occurs at low temperatures, never heating up as occurs during composting, and is complete in 2 weeks. When the fermented product is put into the ground, the soil microbes take over and quickly do the final conversion to enriched soil. None of the water in the biomass is lost. Soil microbes are replenished. Soil is properly amended and plants grow well without the heavy dependence on fertilizers and pesticides. No mixing or turning is required and the process, unlike composting

Benefits

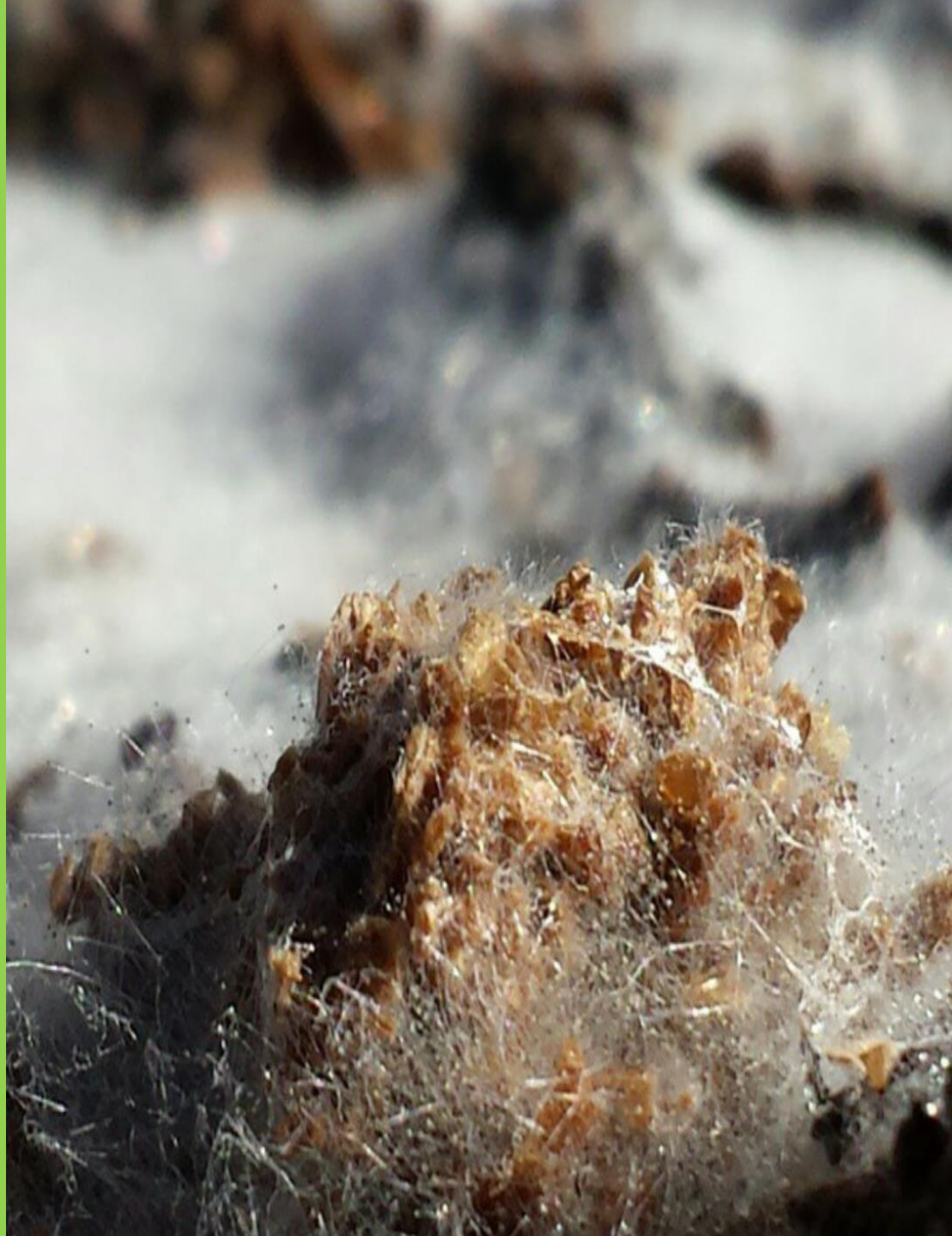
- Allows you to compost all your kitchen waste including meat and dairy
- Process occurs in a closed container and can be done inside the home
- Lots of benefits to the garden
- Fermented Bokashi Composting (FBC) highly enhances the mineralization of Nitrogen accelerating its plant availability (Sahain 2007) & (Muringa 2013)
- Easy to make



Fermented Compost



- the Bokashi method of composting actually pickles the green waste during the process. This preserves a great deal more nutrients than traditional composting, and makes the waste more readily available for worms, beneficial fungi, and future crops. The resulting nutrients from the wastes become "slow release" nutrients, meaning the nutrients are more stable and will last for longer durations. The nutrients are tied up into vitamins and amino acids as well as in the actual microbes themselves. With more nutrients retained during the process, Bokashi composting actually benefits future crops by allowing them to be healthier, more resilient, and more bountiful.



Planting with Bokashi Compost











