

# How to ensure that the bokashi process succeeds?

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One of the key advantages of choosing bokashi over other organic waste management options is its robustness. This means that it can handle a wide range of organic waste and that the process goes down the right path with high certainty. Of course, using bokashi bran is a must. However, certain conditions still need to be met, so let's look at them, shall we?

For one, it is important to follow the guideline regarding what organic waste to put in the bokashi bin and what not. Also, make sure to chop larger chunks into smaller pieces. We covered this in detail in the COLLECT phase of the Bokashi academy.

Secondly, you need to do your best not to open your bokashi bin too often. As such, using an organic-waste-collecting bin, like Organko Daily, during the day and emptying it at the end of the day helps ensure airtight conditions in the bokashi bin. Also, make sure that you properly close your bokashi bin after adding fresh organic waste.

Thirdly, it is very important to add a decent amount of bokashi bran. As such, make sure to add about 20 ml of bokashi bran before adding any organic waste in the bin. Then sprinkle bokashi bran on top of every fresh batch of organic waste added to your bokashi bin. Aim to add 20 ml of bokashi bran on top of every layer. However, if you have more waste in a single batch, 20 ml per 5 cm of waste height should be your rule of thumb. This will ensure that the fermentation process is initiated, and it will also speed up the process of your organic waste being turned into a bokashi cake.

Finally, once the fermentation process is underway, you need to remove bokashi liquid regularly. You can expect to drain the liquid every 3-4 days. Of course, if you add a lot of organic waste that contains more water, such as fruits and veggies, you can expect to collect more bokashi liquid. If you put in the composter more dry food, there will be less liquid produced.

With all that in mind, it is important to choose a high-quality bokashi composter, enabling you to easily maintain all of the above conditions. Also, it should be big enough for your needs, but not too big so that you can easily keep it in your kitchen. Thus, we designed Bokashi Organko to serve as the ultimate indoor composter.

Once your bokashi composter is full, empty its content in a municipal organic waste bin or let it sit for 14 days to turn into a high-quality pre-compost mass. If you are a farmer or a gardener, the latter option is the one you want to take. Of course, in that case, you will need to have two bokashi bins - while the full one is creating a bokashi cake, you use the other one to collect your organic waste.

It's also important to ensure that both the bokashi bran and your bokashi bin are kept at around room temperatures and out of direct sunlight. Moreover, bokashi bran should also be stored in an airtight container.