

Bokashi Academy

How we cut our Bokashi Organko in half, to see what happens to the waste volume

Since the concern about properly managing organic waste is not yet as widespread as we'd like, there are also very limited data and research results available when it comes to the organic waste volume and bokashi bins. But we run our own Research & Innovation department who does all the research for you. They have quite an exciting job, you know? For example, we decided to perform our own in-house experiment in 2021. We took one of our Bokashi Organko bins and cut it in half. Then we used a transparent polyester board to seal the bin. This provided us with an inside view of the entire process.

We've been filling up the experiment bin with various organic waste for a month. We added a total of about 8 kilograms of organic waste, such as fruit peels, vegetable leftovers, cooked rice, cooked meat and eggshells... Then we sealed the bin and let the process take its course. We collected some impressive results. The most important finding was that the volume of the organic waste in our cut-in-half bin was reduced by an impressive 25%, and organic waste got darker, which was the result of beneficial microorganisms and the fermentation process.

By using Bokashi Organko composters made from recycled plastics, you do not only reduce the volume of organic waste by 25%, but you also reduce greenhouse gas emissions at the same time. As such, getting a high-quality pre-compost mass and fertilizing liquid or sink cleaner can be considered as a bonus. However, by using an intact high-quality bokashi bin and applying the guidelines learned in the previous video, you will have no problem getting the most out of your bokashi composting efforts.