

Bokashi Academy

A look inside: What do researchers say about bokashi side-products?

As we are wrapping up the PROCESS phase of the #bokashiloop, let's take a quick look at what various research has revealed about the products of bokashi composting. By now, you know that the bokashi process delivers the bokashi cake as the main product and the bokashi liquid as the side-product. Both of these products are extremely valuable when used the right way. It is due to this fact that we have an entire section devoted to the USE phase, which is just around the corner.

However, before you move on, we want to ensure that you know what's inside the fermented mass and the bokashi liquid. Let's first focus our attention on the bokashi liquid. It contains nutrients and is microbiologically rich. It contains enzymes, natural antibiotics, and antioxidants. However, it is also very acidic. As such, when undiluted, it has the power to clean drains and sinks, but it is too strong for plants. So, unless you want to kill certain weeds, you need to dilute the collected bokashi liquid. The next phase will provide the details on what ratio is the best.

Let's now shift our attention to the bokashi cake. Unlike the bokashi liquid, which is based on water, the bokashi cake consists of solid material that was disposed of in the bokashi composter. Moreover, this solid material was processed by beneficial microorganisms, which processed all sorts of chemical compounds and broke them down into their elementary level. That way, all sorts of nutrients and minerals are waiting to be absorbed. This solid structure and nutrient-rich characteristic of the bokashi mass make it one of the best soil builders. Let this be all for the PROCESS phase. We will dig into details of how to best use the bokashi cake in the next phase. See you there!