

# How can you use the fermented bokashi mass as a compost base?

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If you have a clear understanding of the PROCESS phase of the #bokashiloop, you are more than ready to USE the resources to the fullest. As such, your ultimate goal should be to find a way to use both, the bokashi cake and the bokashi liquid to their fullest potential. Luckily, you have several options.

You can bury your bokashi cake in your garden soil, where it will decompose and turn into high-quality compost. This option is suitable for you if you own a garden since you will need to dig a hole. Put your bokashi cake in that hole and cover it with at least 15 centimeters of soil. Then, let nature take its course. The mass will decompose in 2-6 weeks. If the condition is wet and cold, the food will take a little bit longer. After this period, highly-nutrient soil will be ready for planting. Keep in mind that some larger pieces of food, such as bones, may take longer to decompose fully. However, we must point out that some countries, such as Finland, do not allow you to bury bokashi cake in the soil. As such, make sure to check with your local authorities for details.

Aside from burying the pre-compost mass in the soil, you can add it to your traditional composting pile. Cover the composting pile with hay, straw or sawdust. Do not forget to turn the pile once in a while. Once the compost is ready, which will be in at least 6 months, you will be able to use it as a soil builder for your garden.

Another great way to use the bokashi cake, especially for urban dwellers, is to put it in a large pot. Fill up the pot to about one-third with bokashi cake and add another third of the soil and mix them up properly. Finally, top up the pot with soil. Then, wait for a minimum of 14 days before planting anything in that pot.

By using any of the above methods, you will directly or indirectly improve the quality of the soil. This improvement comes in the form of high nutritional value and large numbers of beneficial microorganisms. Moreover, the nutrients from the bokashi cake are decomposed so that the plants can absorb them more efficiently. As far as the beneficial microorganisms go, they form a protective microbiome around plant roots. That way, the plants get natural protection. Quality compost is also great at retaining moisture, which means that your plants will also be more resilient to drought. All in all, by using bokashi cake to its fullest, you get to produce crops of higher quality without the use of any artificial pesticides and fertilizers. As such, when using bokashi composting to its full potential, it may serve as the base for organic gardening or even farming.

You might be wondering what to do with your bokashi cake if none of the above options are available to you. This may be the case if you live in an urban area or don't have a garden or large pots. We'll provide you with some alternative solutions in the next lesson.