

FROM FOOD **WASTE** TO FOOD **RESOURCE**

Let's solve the problem of organic waste together, starting in our households.

ORGANIC WASTE HAS BECOME A GLOBAL PROBLEM

The amount of waste we produce annually is unimaginable. It has become a global problem, which is only getting worse as the population grows and the standard of living rises.

→ Organic waste accounts for more than 34% of MSW generated and 60% of it is food waste.

→ 40% of food in USA is wasted, which means, 108 billion pounds of food each year.

Some states that are already working toward reducing food waste have passed laws to keep food out of landfills.

California, Connecticut, Massachusetts, New York, Rhode Island and Vermont—and municipalities—Austin, Texas; Boulder, Colorado; Hennepin County, Minnesota; Portland, Oregon; New York City; San Francisco; and Seattle—have passed organic waste bans or mandatory organics recycling laws. Other states, such as Maryland, and

localities are looking to pass similar legislation. Separately collecting and composting organic waste has environmental and economical benefits.

Composting can reduce transport and management costs and the associated environmental impacts.

Citizens may benefit from a good-quality fertilizer and soil improver (compost) for use in their gardens or vegetable plots.

Analysis from a large number of municipalities shows that higher recycling rates for municipal waste, including bio-waste, can be achieved without increasing the costs of the waste management system.

The revenues from the sales of soil improvers and fertilizers produced from organic waste can cover part of the collection and treatment costs.

BOKASHI COMPOSTING BENEFITS

Compost with Bokashi Organko composters and effective microorganisms provides.

- 1 First-class composting base produces bokashi liquid, which can be used as a natural drain cleaner or as a natural fertilizer for plants
- 2 Reduces organic waste by 25% in household
- 3 Avoid flies, midges or other pests, like mice, rats, etc., since the fermentation process does not seem to interest them.
- 4 there is no risk organic waste will rot, therefore without unpleasant odor
- 5 2-3 times faster than traditional composting



ORGANIC WASTE CAN BE REUSED IN HOUSEHOLDS AND COMMUNITIES

We present two ways of circulating organic waste and making it a source of new life.

Organic waste that is produced at home is then recycled and disposed of in dedicated bokashi composters (more on this method later). We add some **bran with effective microorganisms, which are the key activator of the fermentation process** that takes place inside the composter. The bran causes the food to ferment instead of rot.

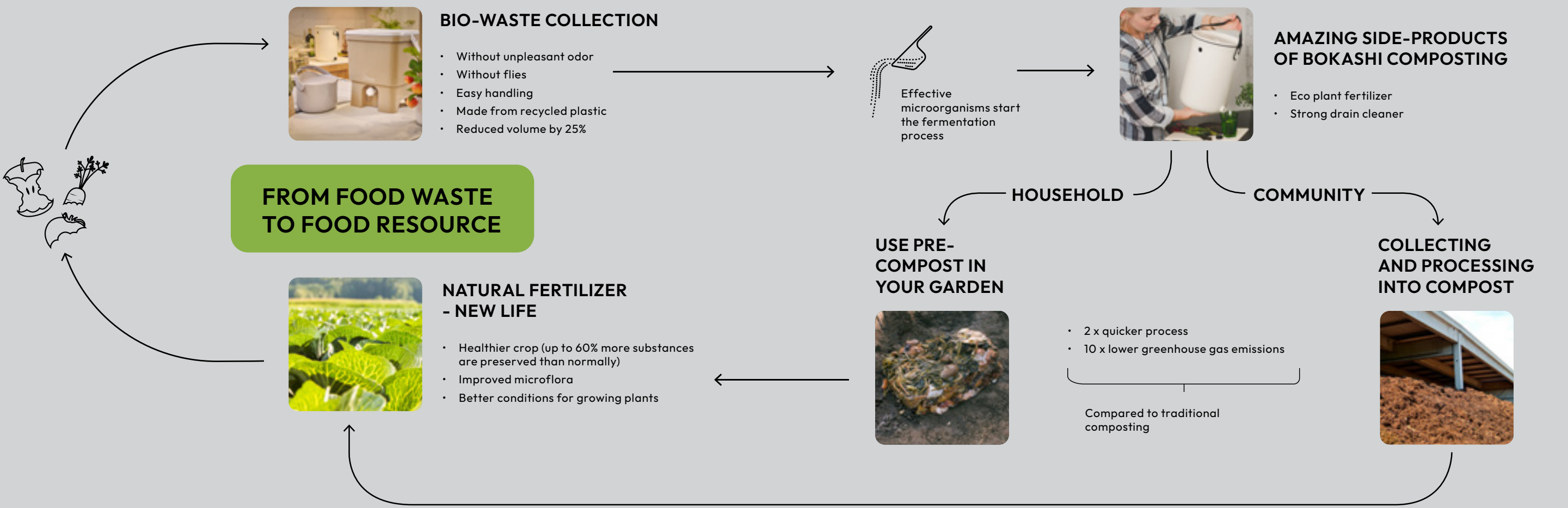
By opting for fermentation, the user:

- reduces waste by as much as 25%,
- produces bokashi liquid, which can be used as a natural drain cleaner or as a natural fertilizer for plants.

The fermented mass makes for an excellent compost base. It is here that the cycle of reusing organic waste is divided into two parts.

IN HOUSEHOLDS: User that strives for sustainability can use the excellent base in their own garden.

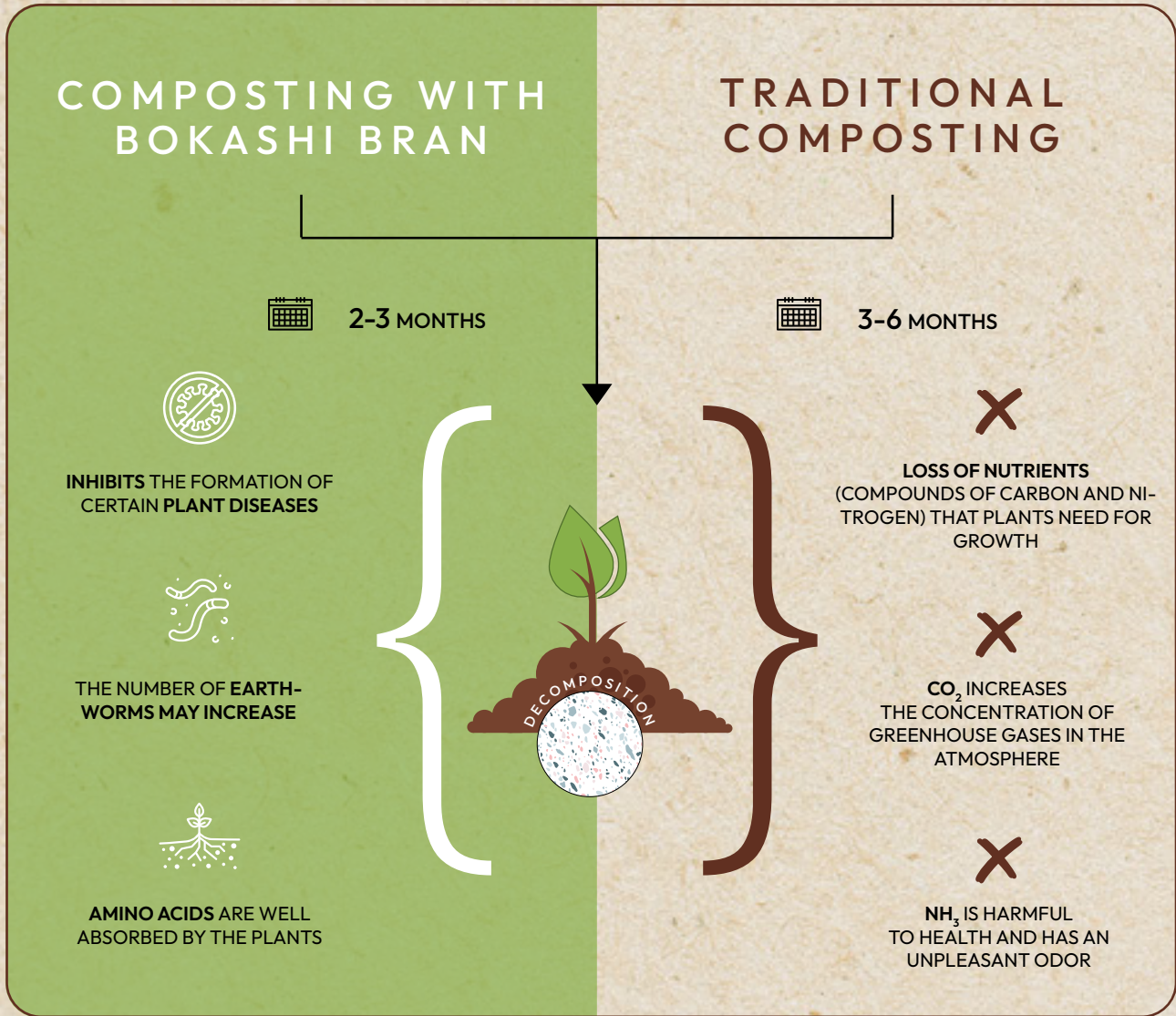
IN COMMUNITIES: User hands the material over to a company, which then converts large quantities of it into compost.



WHY BOKASHI COMPOSTING WITH EFFECTIVE MICROORGANISMS?

The effective microorganisms that are in the bokashi bran prevent rotting. They cause organic waste to ferment, so it does not stink. While traditional composting takes 3 to 6 months, bokashi composting is done in half the time. Traditional composting releases ammonia and carbon dioxide into the atmosphere during the process, while bokashi composting is more

environmentally friendly as it prevents the formation of ammonia. Instead, it produces amino acids that plants directly absorb. In this way, the energy saved by plants is used to grow better and higher-quality products. Another beneficial by-product of bokashi composting are polysaccharides, which play an essential role in plant growth.



FAMILY OF SUSTAINABLE PRODUCTS FOR RESPONSIBLE MANAGEMENT OF ORGANIC WASTE

Organko Daily
A perfect kitchen bin for collecting organic waste on a daily basis.



Bokashi Organko Essential
Air-tight bokashi bin for organic waste fermentation, made from post-consumer recycled plastics.



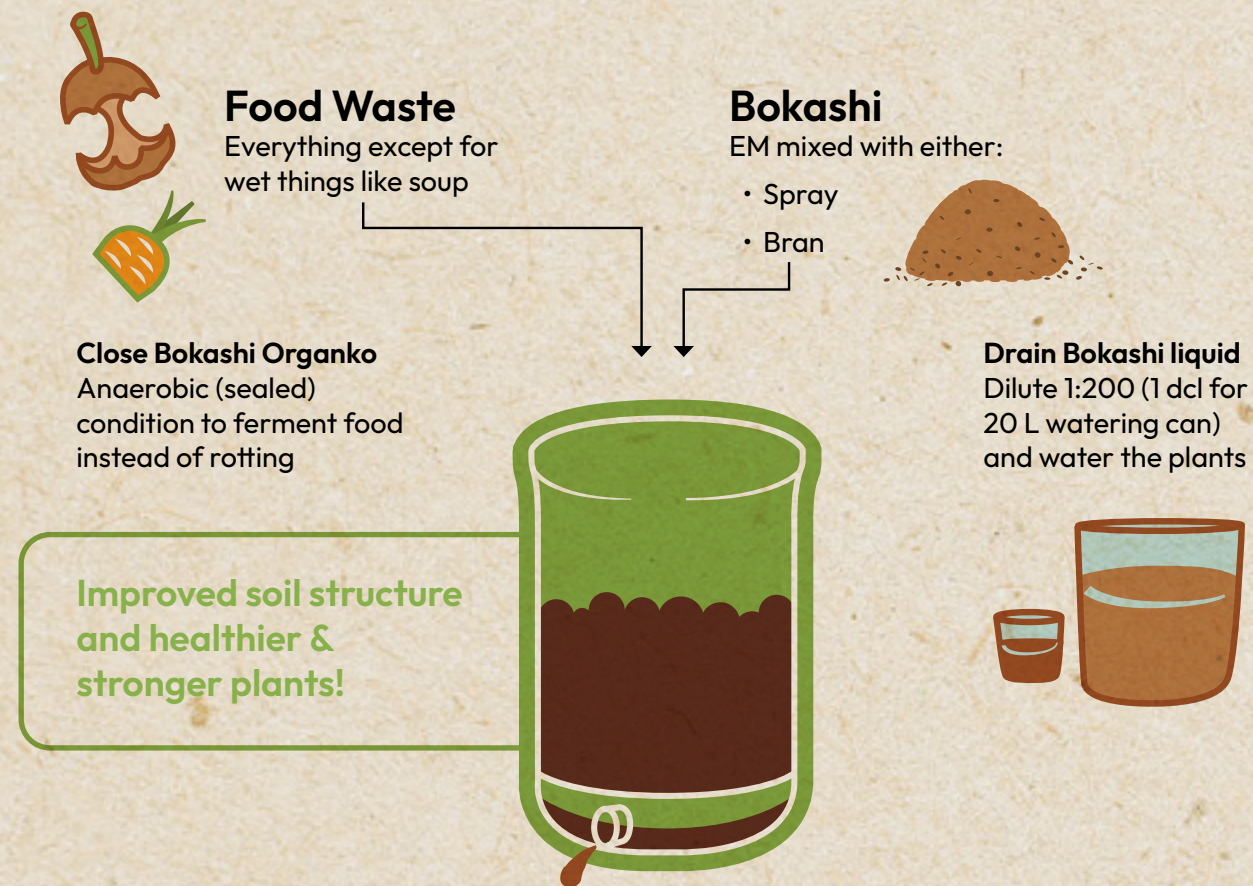
Bokashi Organko 2
A next-generation kitchen composter made from recycled materials, rewarded with Red Dot Design Award. Designed for your kitchen counter.



Bokashi Organko XL
Our largest bokashi composter for optimizing the handling of organic waste in the hospitality industry.



HOW DOES BOKASHI COMPOSTING WORK?



WHEN THE BIN IS FULL

Leave for 2 weeks to ferment then...

Do not forget to drain Bokashi liquid every 3-4 days.

Bury

- In the ground
- Next to your crops & plants



Food leftovers turn into bokashi soil in 2-6 weeks. If conditions are wet or cold, the process takes longer.

Add to

- Standard compost pile



Effective microorganisms from your Bokashi Organko speed up the composting process.

Put in a large pot

- Mix 1/3 bokashi & 1/3 soil
- Top up with soil



You can plant in 2 weeks (but for Bokashi to turn into bokashi soil you may need longer)

WHAT TO PUT AND WHAT NOT TO PUT INTO BOKASHI COMPOSTERS?



- Prepared food
- Coffee grounds
- Fruit and vegetables
- Cooked and raw meat
- Citrus and banana peels
- Faded flowers
- Tea bags and smaller amount of tissues
- Yoghurt and cheese
- Fish and smaller bones
- Egg and bread



- Animal feces
- Ashes
- Vinegar, juice, milk, oil, water
- Paper
- Plastics
- Big bones

CAN I COMPOST CITRUS PEELS?

→ It is perfectly fine to compost citrus peels with Bokashi Organko composter, where they ferment first and/or decompose them in a hot compost pile. Effective microorganisms will play a vital role in this process and quickly break down the essential oils found in the peels.

→ Studies have shown that effective microorganisms have a great quality of breaking down a large portion of pesticides into inert elements and making them harmless for human beings.



COMMUNITY COMPOSTING AND GOOD PRACTICES

THE SUSTAINABLE CITY, DUBAI

Residents of The Sustainable City in Dubai are collecting food leftovers **for them to be recycled into compost**. A pilot project launched in 2021 has seen major success as hundreds of kilos of food waste have been collected for recycling in just one month.

During this project, food waste and scraps are collected from Bokashi Organko composters and converted into

compost. Interestingly, the composting is done on a plot of land assigned at the City itself. This way, residents can see for themselves how it is done. Even more, the compost generated from the waste will be used for agricultural purposes within The City. The collection of organic waste from different households is done by a startup named The Waste Lab that specializes in making compost out of food scraps.



OSIJEK, CROATIA

In Osijek, there was a pilot project in order to handle waste sustainably with the goal that **half of all the waste is being separated**. Osijek wanted to start with the people in areas where they believed the sorting and removal were

a bit complicated. These are the people living in blocks of flats, where they have limited space. So, Osijek started a pilot with a new idea: incorporating Bokashi Organko composter in the households.

Positive effects for Osijek:

- Residents are working on a greener image for Osijek
- Significant less kilograms of waste every year
- Waste is being separated better
- Cheap, high-quality compost
- Degradation of plastics in the organic waste
- More green in Osijek
- Less odor nuisance
- Less nuisance caused by vermin

Positive effects for the residents of Osijek:

- Need less space for organic waste at home
- Free high-quality compost
- Free environmental friendly sink cleaner
- Free, high quality, liquid plant food
- More accessible than a regular composter
- Odorless organic waste

MARIBOR, SLOVENIA

At the beginning of 2022, we launched a pilot project in Maribor, Slovenia, intending to improve organic waste management. We connected with the company Snaga Maribor, which takes care of waste disposal at the local level.

Snaga's issues before the project:

- a large amount of organic waste,
- incorrectly separated organic waste,

→ incorrect objects and materials among the organic waste.

Project goals:

- reduction of organic waste by using Bokashi Organko composters in people's households,
- better quality of organic waste at collection point.

More than 800 citizens of Maribor were included in the project

Block of flats buildings and houses (in a ratio 25:75)

Project duration: 6 months



Organko
Daily



Bokashi
Organko
Essential



Bokashi
Organko
2



Bokashi
Organko
2 Ocean




Bokashi
Organko
XL


ACT RESPONSIBLY. LIVE SUSTAINABLY.

BECOME PART OF THIS SUSTAINABLE STORY.
TURN ORGANIC WASTE INTO NEW RESOURCE
AND CLOSE THE ORGANIC WASTE LOOP.


Plastika Skaza d.o.o.
Selo 22
SI-3320 Velenje
Slovenia

www.skaza.com/bokashi

 Skaza Exceeding Expectations

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