

## What is Bokashi composting

### Simple composting

Disposed biological waste does not rot in a sustainable household Bokashi Organko, so there is no unpleasant odour. In the composter, the family can collect waste for a month, so there is less removal of waste from the apartment. Effective fermentation takes place in it using sprinkles. Fermented waste is an excellent basis for first-class compost.

### Without unpleasant odour

Because the oxygen in the Bokashi Organko is lower, the food does not rot. Thus, when opening the container, there is no unpleasant odour, as we spread Bokashi bran with effective microorganisms on the bio-waste. These ensure that fermentation process is triggered instead of rotting.



### Effective Bokashi bran

Bokashi bran is an ingredient that accelerates the fermentation process and helps to make a natural fertilizer, Bokashi liquid, that is a superfood for your plants and a organic cleaner for your drains. Bokashi bran is a mixture of effective microorganisms, water, sugar, and wheat bran. Each of these ingredients has an important role in the entire fermentation process.



## Advantages of composting with Bokashi Organko

Composting with Bokashi Organko and Bokashi bran made of effective microorganisms has been very popular recently.

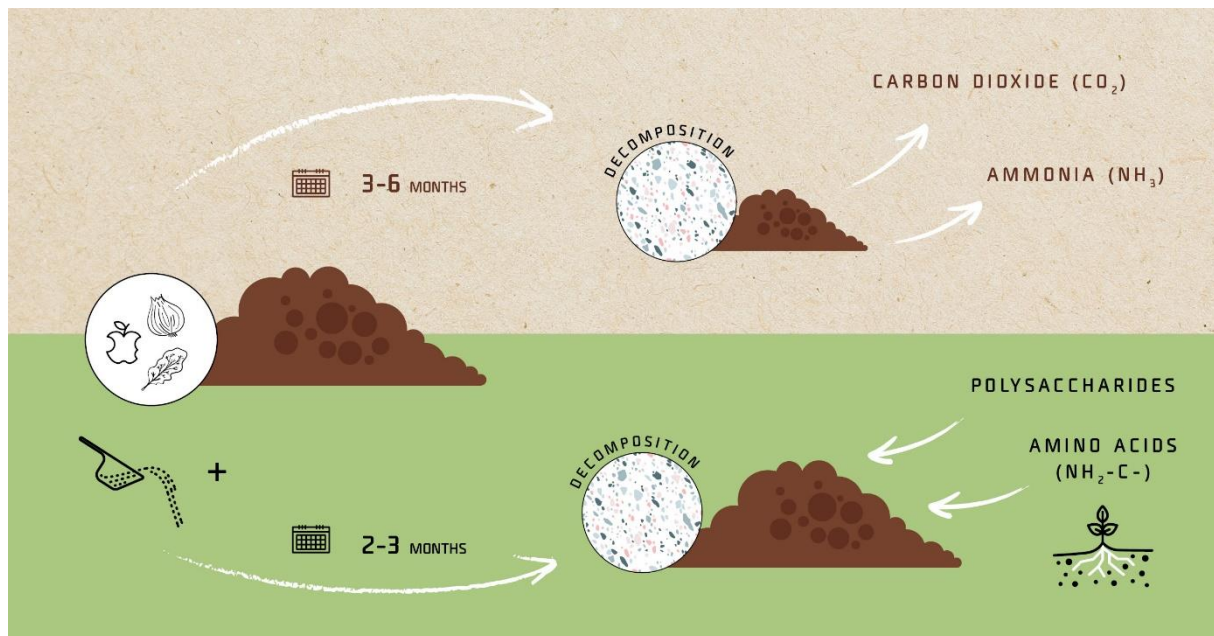
### Traditional composting

For ordinary composting in a composter made of wood, plastic or metal, it is necessary to follow the instructions, which depend on the material. Traditional composters require more space and care from the user during the composting process itself, as bio-waste can quickly rot if used inappropriately.

### Composting with the Bokashi method and Bokashi bran

In order to have a good understanding of composting according to the Bokashi method, let us have a few words about the effective microorganisms, the main ingredient of Bokashi bran. These organic substances prevent rot during composting. The bacteria in the bran produce lactic acid during the process, which lowers the pH and inhibits the growth of some pathogenic microorganisms.

When composting with Bokashi Organko, we use the advantages of effective microorganisms. Fermentation in the Bokashi Organko composter does not emit an unpleasant smell like ordinary composting, also, with the added microorganisms we prevent bio-waste from rotting and insects.



### The difference between ordinary composting and Bokashi composting

While composting and decomposition of bio-waste by traditional methods takes three to six months, the process with Bokashi Organko is shortened by half. The composting process with effective microorganisms takes only two to three months.

While composting in traditional way, the decomposition of bio-waste causes the formation of ammonia (NH<sub>3</sub>), which is toxic in large quantities to both nature and humans. The gas produced by ordinary composting is also carbon dioxide (CO<sub>2</sub>), so there is no way we can help reduce the carbon footprint in nature with traditional methods.

On the other hand, composting with Bokashi Organko and the effective microorganisms is more friendly to nature and the environment. It prevents the formation of ammonia, but instead it produces amino acids that are directly absorbed by plants. In this way, the plants can save on energy and they can use it for better quality of food. After fermentation with Bokashi bran, the compost produced is also rich in polysaccharides, which play a dual role for plants - they serve as a reserve and supporting substance.

Composting with Bokashi bran helps to inhibit the growth of some bacteria that cause plant diseases, and also increases the number of earthworms, that only indicates a healthier ecosystem.

By composting with Bokashi Organko and the bran full of effective microorganisms, we not only help to promote the growth of quality plants, but also have a beneficial effect on the environment and nature. We can already take care of a better and cleaner planet.