

## Description

### Available in the following quantities:

1 Kilogram bag

**Bokashi** is a Japanese word that means "fermented organic matter." It can be used as a soil amendment to increase the nutrient level and microbial diversity of the soil for planting.

### All Seasons Bokashi™ is used as:

- Compost starter in home composting efforts
- Compost starter in large-scale composting operations
- Fermentation starter
- Soil conditioner
- Beneficial microbial inoculate

All Seasons Bokashi™ can be used as a microbial inoculant in situations where a liquid inoculant would be less effective such as in composting food waste and in compost toilets.

All Seasons Bokashi™ is for use in organic production of recycled food waste. It also helps to cultivate the beneficial microorganisms as food decomposes, speeding the process of fermentation and reducing foul odors.

### Usage:

#### *Household Applications*

Use All Seasons Bokashi™ when composting kitchen/household wastes using the All Seasons Indoor Composter™.

In a kitchen compost bucket, sprinkle All Seasons Bokashi™ directly on top of kitchen food waste and close the lid. It is very important to cover the entire surface of food waste with All Seasons Bokashi™. When added, All Seasons Bokashi™ will begin a fermentation process that will neutralize odors, increase the mineral content and prepare food waste to become high quality compost. Repeat the process, until the bucket is full.

All Seasons Bokashi™ can also be sprinkled in house plants one or two times per month.

[Download this reference guide](#) for how to use All Seasons Bokashi™ with the All Seasons Indoor Composter™.

[Download Helpful Tips](#) on how to compost at home, and how to bury your compost.

### **Check out kitchencomposter.com for more information.**

For large scale applications in agricultural settings, contact [info@bokashi.co.za](mailto:info@bokashi.co.za).

### Ingredients:

Wheat Bran, Purified and Structured Water, Sugar Cane Blackstrap Molasses, Mineral Rock Salt, SCD Probiotics Technology. May contain wood shavings.

### Storage:

Keep closed in an air-tight bag.

**All Seasons Bokashi™** is made by fermenting wheat bran with molasses and SCD Probiotics. Bokashi has traditionally been used by Japanese farmers as a soil amendment to increase the nutrient level and microbial diversity of the soil.

When you use All Seasons Bokashi™ to maintain high populations of beneficial and efficient microbes\* in the soil, they will:

- Promote germination, flowering, fruiting and ripening in plants
- Improve physical, chemical and biological environments in the soil and help to eliminate soil-borne pathogens and pests
- Enhance the photosynthetic capacity of plants and ensure better germination and plant establishment
- Increase the effectiveness of organic materials as fertilizers
- Eliminate putrefactive soil that stresses plants

Contact [info@bokashi.co.za](mailto:info@bokashi.co.za) for further information about large-scale applications.