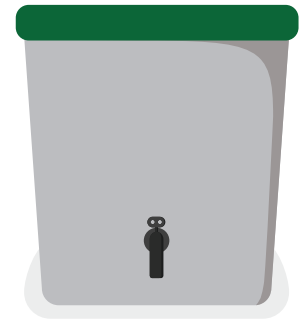


Bokashi Bin



What is it?

The Bokashi Bin is an airtight container you can use to dispose of all food waste from your household. Your food waste is fermented in the Bokashi Bin and then buried either in your garden or added to a compost bin. Suited for all types of households including apartments, the Bokashi Bin can be kept in your kitchen, under your kitchen sink, on the bench, or in your laundry. The Bokashi Bin also produces a nutrient rich liquid fertiliser, which is good for your plants and garden.

What you need

Bokashi bin – these can be bought from the Council at a discounted rate or from some garden and hardware stores or you can have a go at making your own.

Bokashi enzyme – this is provided in a liquid form when you purchase the system through council. It can also be purchased in a dry form through garden or hardware stores. It will help to minimise odour and assists the fermentation process.

Food waste – collect your food waste in a container and add to the Bokashi bin once or twice a week.

Masher – you can purchase this as an additional accessory or use an old potato masher from home.

Size – 29cm (l) x 29cm (w) x 40cm (h).

How to use

To use, simply find a spot for your Bokashi bin to live and complete any assembly required. Place your food waste in, squish it down with a masher and spray or sprinkle with the Bokashi enzyme – easy!

The Bokashi Bin needs to be airtight, so don't add your scraps as you go, add in bulk once or twice a week. Just make sure to add enough of the enzymes – the surface area of your food waste should be covered. Biggest Bokashi tip is squish, squish, squish! Get all the air out and squish your food scraps down each time you're adding more.

Drain the Bokashi liquid regularly to keep odours at bay. The liquid makes a great fertiliser for your plants but needs to be diluted with water before use. Mix 1-part Bokashi liquid to 100 parts water. It can also be poured down drains as a drain cleaner.

When your Bokashi Bin is full, leave to ferment for 1-2 weeks. A thick layer of white mould is the best sign to tell you it's ready to go. The food waste is now fully fermented and ready to be buried into a garden bed or placed into a compost bin where the food will break down faster than if it went straight in.

What can go into a Bokashi bin

- All food waste, including meat, bones and dairy
- Paper towel and tissues

What cannot go into a Bokashi bin

- Garden waste
- Large bones
- Large amounts of liquid

More information



For more information on how to purchase a discounted composting system and for other fact sheets, visit:
www.maroondah.vic.gov.au/DiscountCompost or scan the QR code.

Did you know Council run regular workshops? To find out more, visit: www.maroondah.vic.gov.au/Waste-Education

