










EM BOKASHI

1. EM Bokashi (Type I) - for general use in EM fermented food waste compost and the environment treatment.

MATERIALS

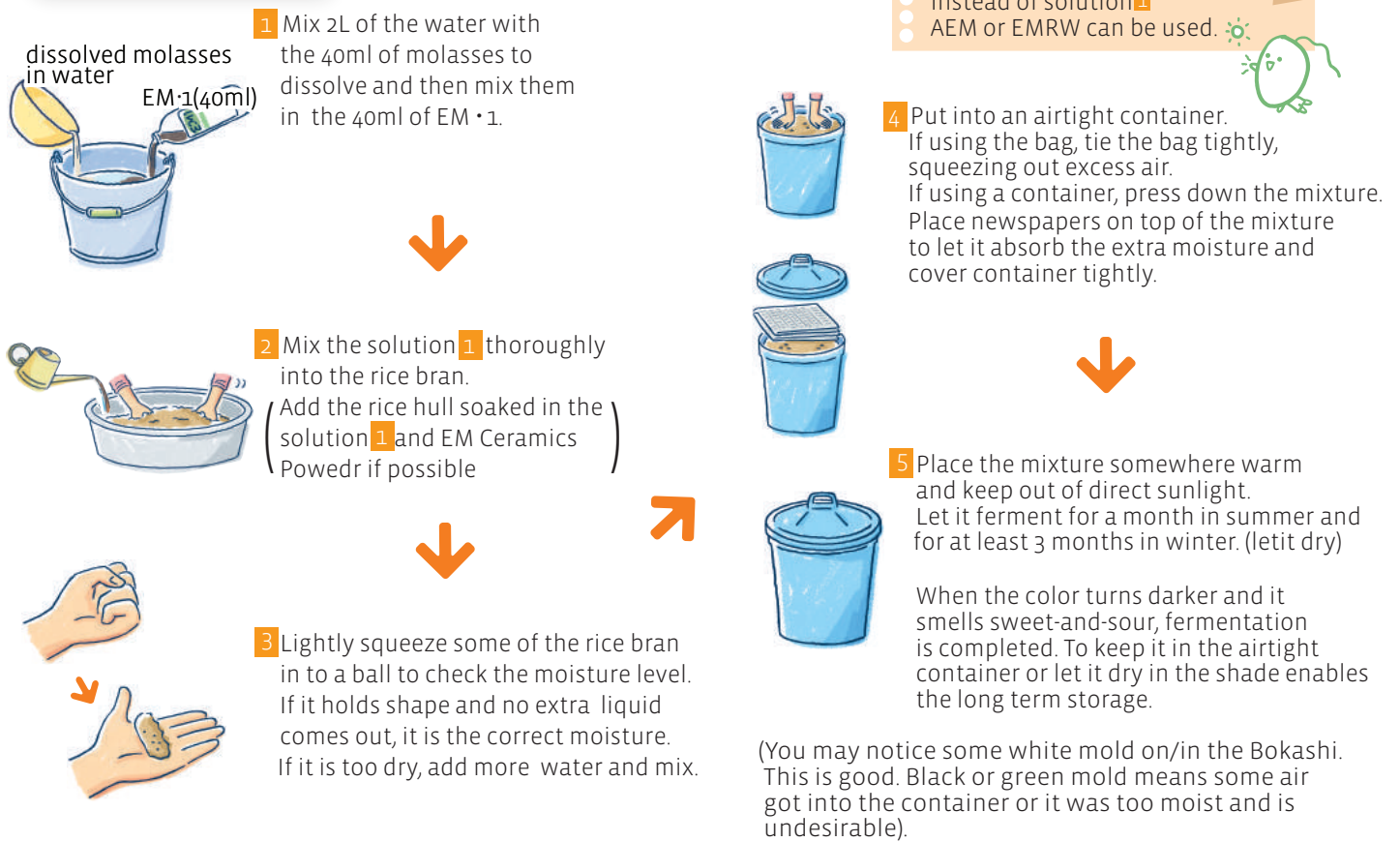
<p>Rice bran (wheat bran)</p>  <p>10kg (30L) (it's better as fresh as possible)</p>	+	<p>Rice hull</p>  <p>0.5kg (5% of rice bran if you can prepare)</p>	+	<p>EM-1 & Molasses</p>  <p>40ml each (1-3% to water)</p>	+	<p>Water</p>  <p>2L</p>	+	<p>EM Ceramics Powder</p>  <p>100g (if you can prepare)</p>
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PROCEDURE

NOTE

- Instead of solution 1
- AEM or EMRW can be used.




- Mix 2L of the water with the 40ml of molasses to dissolve and then mix them in the 40ml of EM •1.
- Mix the solution 1 thoroughly into the rice bran. (Add the rice hull soaked in the solution 1 and EM Ceramics Powder if possible)
- Lightly squeeze some of the rice bran in to a ball to check the moisture level. If it holds shape and no extra liquid comes out, it is the correct moisture. If it is too dry, add more water and mix.
- Put into an airtight container. If using the bag, tie the bag tightly, squeezing out excess air. If using a container, press down the mixture. Place newspapers on top of the mixture to let it absorb the extra moisture and cover container tightly.
- Place the mixture somewhere warm and keep out of direct sunlight. Let it ferment for a month in summer and for at least 3 months in winter. (let it dry)

When the color turns darker and it smells sweet-and-sour, fermentation is completed. To keep it in the airtight container or let it dry in the shade enables the long term storage.

(You may notice some white mold on/in the Bokashi. This is good. Black or green mold means some air got into the container or it was too moist and is undesirable).

2. EM Bokashi (Type II) - for use in agriculture and gardening as a fertilizer

MATERIALS

	Rice bran (wheat bran): 7kg (21L)
	EM-1 : 40ml (1-3% to water)
	Molasses : 40ml (1-3% to water)
	Water : 2L
	Oil cake : 1.5kg (3L)
	Fish meal : 1.5kg (3L)

PROCEDURE

Follow the same procedure for EM Bokashi (Type I). In addition to rice bran, mix oil cake and fish meal at the stage 2.



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