

## Eco Organics Frequently Asked Questions

### 1. HOW DOES THE SYSTEM WORK?

The **Eco Bucket** and the **Eco Recycling Bin** use beneficial microbes (in the **Eco Bokashi**) to FERMENT organic waste, not compost it. The end result is a fermented (or pickled) food waste that can be placed directly into the soil.

### 2. HOW OFTEN DO I NEED TO ADD **ECO BOKASHI**?

At the end of each day, sprinkle a layer (approximately 75-100mls or 1/3 cup) of **Eco Bokashi** over untreated organic waste.

### 3. WHAT CAN I PUT IN THE **ECO BUCKET** & **ECO RECYCLING BIN**?

Any type of organic matter produced in the kitchen such as:

- vegetable and fruit scraps
- tea leaves
- tea bags
- small amounts of paper
- coffee grounds
- onions, citrus and garlic
- meat scraps
- seafood/fish
- cooked food waste

### 4. THE WASTE HASN'T BROKEN DOWN, WHAT'S WRONG?

The treated food waste in the **Eco Bucket** & **Eco Recycling Bin** will actively FERMENT, not decompose, while in the bucket. Imagine a pickled onion; it still looks like an onion, but because it's pickled it will have changed its internal structure.

The single criterion to determine if the process is working is the odour. If there's no rotting odour, then the fermentation process is working. The physical decomposition into soil only occurs when the food waste is placed into the soil.

NOTE: Be careful not to allow pets to eat the fermented waste. While there is nothing harmful in **Eco Bokashi**, the partially decomposed food waste may cause harm to some pets.

### 5. ARE THE NATURAL BENEFICIAL MICROBES SAFE?

The microbes used in **Eco Bokashi** are naturally occurring and have a beneficial effect on the environment they are deemed to be probiotic in that they have a beneficial effect. These types of microbes are used in health supplements and are readily available in many types of food, including cheeses, wines and yoghurts.

### 6. HOW DO I KNOW IF IT'S WORKING?

The test of whether the system is working is the absence of the rotting odour. If there is no odour then the fermenting process is occurring. Normally, food waste left in a bucket will start to rot within a couple of days, depending on heat and humidity levels. In the fermentation process food waste should not emit foul odours, rather it emits a sweet-sour odour.

### 7. HOW OFTEN SHOULD I DRAIN THE LIQUID & WHAT CAN I DO WITH IT?

Drain the liquid 'Bokashi Juice' approximately twice every week or as required. The 'Bokashi Juice' is full of microbes and nutrients

To apply the 'Bokashi Juice' to your plants or garden;

- Dilute 1:1000 with water for foliar spray.
- Dilute 1:100 with water for lawns and garden beds.
- Undiluted for application to a septic system, add directly into the toilet or septic tank.
- Undiluted for application to drains.

### 8. WHAT IF I GO ON HOLIDAYS?

Simply drain the liquid from the bucket, make sure there is a cover of **Eco Bokashi** over the food waste, and that the lid is firmly sealed. You can leave your **Eco Bucket** for any length of time. While you are gone, the

microbes will keep the waste odour free. The longer you leave the bucket to ferment the better the waste treatment will be when you return.

### 9. WHY IS MY **ECO BOKASHI** GROWING WHITE MOULD?

**Eco Bokashi** contains living microbes and if they are exposed to air they will start to grow. This will not diminish the efficiency of the microbes as they will still actively ferment organic waste. Ensure that the bag is sealed via the zip lock between uses.

### 10. IS FERMENTED ORGANIC WASTE GOOD FOR MY GARDEN?

Fermented waste retains all of the energy (no heat loss) and most of the nutrients, so these nutrients are more readily available to your plants. Fermented food waste has the bonus of providing natural beneficial microbes into your garden, and over time will assist in producing greater plant yields and healthier, stronger plants.

### 11. IS FERMENTING GOOD FOR THE ENVIRONMENT?

Fermentation is an alternative sustainable method of recycling food waste versus the traditional dumping food waste into landfill. This positive action directly reduces greenhouse gas emissions (specifically Methane which is caused by rotting organic matter). Each kilogram of food waste dumped into landfill produces 900 grams of Methane (primary greenhouse gas or Carbon Dioxide equivalent CO<sub>2</sub>e). So over the period of a year you are reducing many kilograms of CO<sub>2</sub>e being placed in the atmosphere

### 12. HOW MUCH **ECO BOKASHI** DO I USE?

On average, sprinkle a layer (approximately 75-100mls or 1/3 cup) of **Eco Bokashi** over untreated organic waste at the end of each day. The more **Eco Bokashi** you use will introduce more microbes into the bucket.

### 13. HOW LONG DOES THE **ECO BOKASHI** LAST?

A 5 litre pack of **Eco Bokashi** will last the average household approximately 4 weeks.

### 14. WHAT IF THE **ECO BUCKET** STARTS TO SMELL?

- a. Check that the lid is sealed tightly.
- b. Ensure adequate **Eco Bokashi** coverage over the surface area of the food waste.
- c. Ensure all the liquid is drained from the base of the bucket/bin.
- d. Make sure the waste has been compacted down to ensure there are no air pockets.

If the waste is still strong smelling, simply empty the waste into your garden, rinse the bucket/bin in water (no detergent) and start again.

### 15. HOW LONG WILL IT TAKE TO FILL THE **ECO BUCKET**?

Most households will take approximately 3-4 weeks to fill the bucket as the food waste compresses down and loses volume over time.

### 16. WHAT CAN I DO WITH THE MATERIAL WHEN THE **ECO BUCKET/ECO RECYCLING BIN** IS FULL?

- a. Bury the contents of the bucket/bin directly into your garden. Just cover it up with soil or mulch (approximately 20cm of soil), and in a few weeks it will have broken down.
- b. Place the contents into your worm farm (be sure to place small amounts in first so the worms get used to it), or directly into an outside compost bin (ensure that you have placed soil or dense compost mulch on top to keep airtight).

### 17. WHAT ITEMS CAN'T BREAKDOWN IN THE **ECO BUCKET** & **ECO RECYCLING BIN**?

- plastics (bags, wrapping, bottles)
- large volumes of paper
- metals
- woods
- man made non-organic products (PVC, plastic laminates)

### 18. WHERE CAN I GET MORE INFORMATION?

free call: 1800 035 007

email: [info@eco-organics.com.au](mailto:info@eco-organics.com.au)

P: +61 3 9408 5673

F: +61 3 9408 3526

W: [www.eco-organics.com.au](http://www.eco-organics.com.au)

P0 Box 125, Epping Plaza, Victoria, 3076