



WASTE NOT

EM BOKASHI RECIPE

INGREDIENTS

Recipe for 1 pound of EM Bokashi	Recipe for 4 pounds of EM Bokashi	Recipe for 50 pounds of EM Bokashi
<ul style="list-style-type: none"> • 1 pound of wheat bran or rice bran • 1 cup of clean, or tap water • 1½ teaspoon EM • 1½ teaspoon of molasses 	<ul style="list-style-type: none"> • 4 pounds of wheat bran or rice bran • 1 to 1½ quarts, distilled or tap water • 2 tablespoons EM • 2 tablespoons of molasses 	<ul style="list-style-type: none"> • 50 pounds of wheat bran or rice bran • 1 to 1½ gallons distilled or tap water • ½ cup EM • ½ cup molasses



1. Combine molasses and water.
2. Add EM and mix thoroughly.
3. Pour the solution slowly into the wheat bran.
4. Mix the liquid into the wheat bran with your hands. Make sure the ingredients are thoroughly mixed. Once the wheat bran mixture reaches a 35% - 40% moisture content level, STOP! (How is this determined? Grab a handful of the mixture and squeeze it into a ball. No liquid should drip through your fingers. When you open your hand the EM Bokashi ball should keep its shape but crumble slowly to the touch. If excess water drips through your fingers, it indicates too much liquid has been added. To correct this, simply add more wheat bran and mix thoroughly to achieve the desired moisture level.)
5. After the wheat bran has been mixed, let it dry. Then place the dried mixture inside a plastic bag or other airtight container. Remove as much air as possible before sealing.
6. Allow mixture to ferment for about two weeks or longer. Store mixture at room temperature out of direct sunlight.
7. In two weeks, check the mixture. Fermentation is successful if the EM mixture has a sweet fermented smell (similar to a pickle).



8. The moist EM Bokashi can be applied directly to a garden or flower box. It acts like a fertilizer. OR it can be added to kitchen waste to help with the decomposition process.
9. If you would like to store EM Bokashi for future use, allow it to sit in an airtight container in low humidity. The mixture should be evenly distributed in the container to a thickness of 1-3 inches.
10. Any questions concerning the EM Bokashi recipe and EM product contact the following distributor: Jo-Anne A. Kaneshiro, Fukuda Seed Store, Inc., phone: 841-6719.