

What can go in the Bokashi bucket?



Fruit & vegetables



Coffee grinds and tea bags



Left over cooked food



White serviettes



Fish and chicken bones



Eggs and egg shells



Cheese and dairy



Anything organic

Keep out!



Excessive oil
Oil in salad dressing is fine



Excessive liquid
Drain off as much liquid as you can before adding to bokashi bucket



Food that is already smelling
If you add rotten food to your bin that already smells, your bin will also smell. Tomatoes that are growing fungi in your fridge are fine.

Only 3 things can go wrong with your bokashi bucket

1. The bucket lid was not sealed or the tap was left open - too much oxygen
2. You added food that was already rotten - we can't bring it back from the dead
3. Not enough bokashi added - the food waste putrefied instead of fermenting.