HOW TO USE YOUR COMPOSTING BAG

1. Tear this sleeve and add to the bottom of the bag, then cover with a thick layer of loosely scrunch up newspaper.

2. Cover with collected garden waste, compost or soil and add a thin layer (1/3 of the bokashi bin) of bokashi fermented food waste to the centre of the bag.

3. Cover with garden waste and another thin layer of fermented food waste (1/3 of the bokashi bin).

4. Continue layering until the bokashi bin is empty (which is about 3-4 layers).

5. Cover last food waste layer with a thick covering of garden waste, Zip bag closed end place in warm, sunny spot, preferably on soil.

6. One week after starting process, roll the bag several times to thoroughly mix contents or mix contents with a garden fork.

7. A second and third bokashi fermented food waste bin can be added as above. Roll bag each week or mix contents with a garden fork.

Designed for composting bokashi fermented food waste together with garden waste.

- Seals closed - keeps out pets and pests
- Small footprint, perfect for small spaces
- Easy to use
- Portable

This unique bag is manufactured to Earth Probiotic design and specifications by Waste2Wow. Waste2Wow is a MicroEnterprise whose main objective is creating employment amongst disadvantaged South Africans. Waste2Wow prioritises the financial and operational capacity of black women to address poverty.

Ideally compost should consist of layers of CARBON (dry leaves, twigs, newspaper, wood ash, etc) and NITROGEN (bokashi food waste, grass, green leaves, manures, etc) material at a C:N ratio of 30:1.

ONLY ADD meat, bones, cooked food or dairy products if they have been bokashi fermented first.