

Bokashi Organko

From food waste
to new resource.



Bokashi Organko 2

Did you know that 57% of organic waste ends up in mixed municipal waste? There, it releases tons of greenhouse gas emissions into the atmosphere.

Bokashi Organko 2 is a sustainable solution that leads you to a more zero-waste lifestyle, giving each organic waste a new purpose.



What is Bokashi?

Bokashi is a mixture of molasses (sugar and water) and natural beneficial microorganisms (lactic acid bacteria, yeast fungus, photosynthetic organisms, actinomycetes and enzyme active fungus) that initiates fermentation process and prevents decay in the Bokashi Organko 2 composter. After the fermentation process is finished organic waste retains all essential nutrients (especially nitrogen) that would disappear by decay. As a result, fermented organic waste is an excellent basis for first quality compost.

Why choose Bokashi Organko 2?

- Air-tight presser that ensures proper conditions for fermentation
- No rotten smell, no flies, no rats
- Composting process with effective microorganisms takes only 1-2 months
- Create your own first-class compost base
- Dishwasher safe up to 55°C or in eco mode
- Made from recycled plastics

FACTS:

- Recommended storage at room temperature
- Volume: 9,6 liters
- An average family fills it in approximately 30 days.
- Made in Slovenia, EU
- Made from recycled plastics (recycled polypropylene)

Bokashi Organko 2 gives each organic waste a new purpose. During fermentation, you get the first-class compost base and bokashi liquid. The volume of organic waste is reduced by 25%. Bokashi Organko 2 is made from recycled plastics (recycled polypropylene).

What organic waste can be disposed of in Bokashi Organko 2?



Almost all organic waste can be put into Bokashi Organko 2. We recommend cutting bigger pieces into smaller ones to make the fermentation process easier.

WASTE SUITABLE:

- fruit and vegetables
- prepared foods
- cooked and raw meat
- cheese
- fish
- yoghurt
- eggs
- smaller bones
- bread
- coffee grinds
- tea bags
- wilted flowers and tissues



WASTE NOT SUITABLE:

Liquids:

- vinegar
- juice
- milk
- oil
- water



Other:

- larger bones
- ashes
- animal excrements
- paper



Which are the products of the fermentation process?



FERMENTATION LIQUID

It is produced during the fermentation process and can be used as:

- an excellent fertilizer for garden or pot plants (dilution ration 1:200);
- drain and septic tank conditioner (undiluted).



An average family uses 1 kg of Bokashi bran in approximately 2-3 months.

BASIS FOR FIRST QUALITY COMPOST

Presence of natural microorganisms in the Bokashi bran initiates the fermentation process in the bucket. Organic waste retains all essential nutrients, vitamins, and minerals. Pesticides and harmful substances are decomposed into harmless elements. A mixture of fermented organic waste from Bokashi Organko 2 provides an excellent basis for first quality compost suitable for farming.

How is packed?



Bokashi Organko 2

It is suitable for individuals, couples or small families who live in a flat and don't have a garden, or just want to start handling organic waste responsibly.

- 1x lid
- 1x presser
- 1x internal container
- 1x external container
- 1x carrying handle
- 1x tap
- 1x dosage container





Colors



Cream white



Cappuccino



Olive

What are the colours and transport packaging?

TRANSPORT PACKAGING

Product dimensions

Single

- Ø: 233 x H: 323 mm
- 60 units on one pallet

Set

- 2x Ø: 233 x H: 323 mm
- 30 units on one pallet

Eco box dimensions

Single

- L:250 x W:250 x H:355 mm

Set

- L:480 x W:250 x H:355 mm

Euro pallet size

- 1200 x 800 x 2208 mm

Material

Polypropylene,
recycled: 100 %

Product weight*

Single

- 2,1 kg

Set

- 4,0 kg

*including packing material w/o bran

Terms



WANT TO PARTNER WITH US IN SAVING THE PLANET?

To order, fill out the form.



<https://bokashiorganko.com/become-our-partner>

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