



Bokashi is a Japanese term that means 'fermented organic matter'. Simple micro-biological processes ferment/pickle organic matter.

ZENZELE BOKASHI is a joint product of urban gardeners in Cape Town's informal settlements and Violence Prevention through Urban Upgrading to provide sustainable income for the youth.

Urban agriculture addresses economic and social challenges in an integrated manner by empowering youth with skills to develop urban food gardens, manage food waste and improve food security.

Bokashi is a brilliant tool to recruit and energise people into circular economy and probiotic growing practices wherever they are.

Bokashi requires food and organic waste, microbes, worms, soil, compost, mulch, seeds, many hands and behaviour change.

In order to process organic matter in ways that have not been done before, we need to change the way we do things. By connecting the nutrients we produce to the nutrients required to grow our food, our waste becomes valuable and we help to restore our environment by ensuring the nutrients end up in soil and not in our water. In a circular economy model, waste is a resource to create healthy communities, ecologies and economies.

Bokashi enables you to:



Recycle your food waste



Build your garden soil



Activate your compost



Avoid rotting dust bins



Improves the environment

BUY ZENZELE BOKASHI

and help us create jobs and a sustainable income for youth in informal settlements.

MORE INFORMATION

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BOKASHI CAN BE USED TO FERMENT THE FOLLOWING

- Citrus, tomatoes & onions not for the wormfarm;
- Fruits & vegetable scraps;
- Prepared food & cooked carbs;
- Cooked or uncooked meat & fish;
- Cheese & eggs;
- Bones chopped into small pieces;
- Tea & coffee;
- Dry leaves & wilted flowers;
- Cat litter & dog poop;
- NOT cardboard & paper.**

INGREDIENTS

Brewed saw dust, carbon rich material and microorganism.

DIRECTIONS FOR USE

1. Place a layer of Bokashi into a bucket.
2. Each day empty your food waste into the bucket, sprinkle Bokashi over and ensure the lid is airtight.
3. Top-off the full bucket with a generous layer of Bokashi & keep in a cool dark place for 2-4 weeks.
4. Add to wormfarm/compost system/trench bed/add to carbon matter (leaves-twigs) for 3 months.
5. Once most organic waste has broken down into rich, nutritious soil you can spread it in your growing space for sustainably high yields.
6. A bi-product of the ferment process is a liquid probiotic that cleans our homes & environments. Add 1-3 tablespoons/gallon water (just under 4 litres) every few days to keep plants happy.

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