



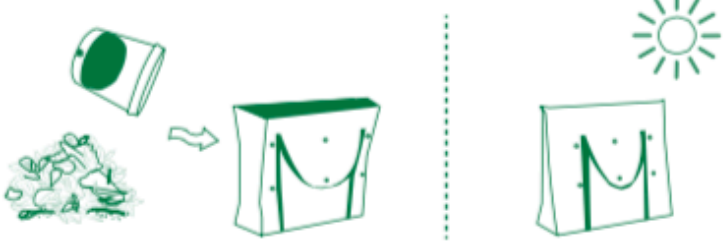




HOW TO USE YOUR COMPOSTING BAG

<p>1</p>  <p>Tear this sleeve and add to the bottom of the bag, then cover with a thick layer of loosely crunched up newspaper.</p>	<p>2</p>  <p>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.</p>	<p>3</p>  <p>Cover with garden waste and another thin layer of fermented food waste (1/3 of the bokashi bin).</p>
<p>4</p>  <p>Continue layering until the bokashi bin is empty (which is about 3-4 layers).</p>	<p>5</p>  <p>Cover last food waste layer with a thick covering of garden waste. Zip bag closed and place in warm, sunny spot, preferably on soil.</p>	
<p>6</p>  <p>One week after starting process, roll the bag several times to thoroughly mix contents or mix contents with a garden fork.</p>		<p>7</p>  <p>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.</p>

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.

LITTLE GREEN NUMBER

made by **w2w**

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.