

How to set up a Composting initiative at your Offices - Using Bokashi*



*Other ways of composting at the office is to make use of a worm farm (e.g. on your balcony), Large composting vessels (for large buildings) or using certified compostable liners in your bins, and for the compostable bags to be stored in a storage bin similar to the above image, and then emptied regularly by collectors dropping off to a composting facility.

Why composting?

Composting essentially means to recycle your food scraps and other biodegradables, into another useful resource: compost for your soil and plants.

Because food waste is recyclable into compost, there is no reason why this should go to our full, expensive and toxic landfills. Furthermore, the Western Cape government has imposed a Landfill ban for food waste from 2022, whereby waste collectors & municipalities must reduce their food waste disposed of at landfill by 50% from 2022, and completely by 2027. In other words, from 2027, it will be illegal to drop off food waste at landfills. And other provinces are currently investigating doing the same.

How do we set up a Composting program at the office?

An easy way of diverting your food waste from landfills is to set up a composting program at your home and office. And an easy way to implement a composting program is to use BOKASHI.

Bokashi is a wheat bran, brewed with a combination of naturally occurring beneficial bacteria, yeasts and fungi. It looks a bit like saw-dust, and manages food waste via an anaerobic fermentation system (i.e. fermentation without any oxygen/air). In other words, using an air-tight container, the Bokashi will compost your food waste via fermentation, and will ensure there are no bad odours!

However, the fermentation process does take a little while (as it does in nature!).

Hence, in your office, on week 3 of a full Bokashi bin (which is what we call a bin full of food scraps and Bokashi bran), the content in your Bokashi bin would need to be handled in one of the following ways:

- 1) If your property allows this, feed the content to a worm farm, or compost it in a garden composter; or
- 2) A service collector collects your full bins, provide you with new empty ones, and take your Food scraps to a licensed composting facility, where this will be composted.

How many Bokashi Bins and how much Bokashi Bran will I need?

Depending on your company size and amount of food waste generated, you can work on:

0.04 Kg of Bokashi bran per 1 Kg of Food waste generated.

Hence, if you have approximately 25 Kgs of food waste per week, you would need 1Kg of Bokashi bran, per week.

Food storage bins come in 25L bins, 85L bins and 100L drums; and those can be bought from Postwink.

We also stock pretty, counter-top options for food collection that your staff can use in office kitchens – these improve participation, whilst ensuring your kitchens remain looking good!

Who collects my full Bokashi Bins from me?

There are composting collectors who will collect from offices at a small fee. If you are Cape Town-based, Postwink will arrange this for you as well.

The good news is because the Bokashi starts the composting process within the airtight bins, collections doesn't need to happen that regularly. If you generate a lot of food waste, you may request weekly collections – but if you have the space to store the drums/bins, you could even request a monthly collection!

Any other requirements?

You will need an easily accessible waste area where to put your full Bokashi bins, as well as having your company champion ensure that the bins are in the designated area on the day of collection.

You will also be required to get your own staff trained up, so they understand what food waste means to a composter – which is organic waste without any plastic packaging. Postwink can assist with training too.

Do I have to use Bokashi to Compost?

No you don't. Worms can be very office friendly as they require very little work. Your worm farm could be kept outside on the balcony of your building or in your garden. Another way is to line your bins with certified Compostable bags to collect food waste – and store those in a separate bin in between collections. If you are a large organisation and have 2 tons of food waste per month or more, then consider In-Vessel Composting: these larger vessels normally sit in your waste area, don't smell and do all the work on-site, saving you (and the planet) in transport costs.

Need more information?

Contact us for more information – we'd love to help: email info@postwink.co.za

