

Drying Your Fermented Bran (bokashi)

After two weeks of fermenting the bran, you can start using it, as is. It will be damp and as long as you keep it airtight, the fermented bran (or bokashi), should be good for up to a month or so.

However, to prevent mold (green or black mold) from forming on the damp bokashi, and especially if it will not be all used within a month, then it should be dried. After drying, it does not have to be kept airtight, only in a container or bag, enough to prevent moisture. Otherwise, a very well dried bokashi can have a long shelf-life (over a year, and as long as 3 years or longer).

How To Dry The Bokashi

Spread it out thinly over a flat surface (over newspaper or cloth or shallow bins or trays).

- if indoors, it can take 2 – 3 days to dry completely (crunchy dry feel). If in close quarters, the smell may be strong for some people. Air flow would be good.

- if outdoors, in direct sunlight, dries in less than 3 hours. Otherwise, it will depend on humidity, wind flow and temperature. So, during cooler seasons when not enough sunlight, not too dry air, then it may take more than a day (in which case, make sure to put the not-yet-completely-dry bokashi in a bag or container overnight to prevent morning dew from making it wet again.

Use trays if possible. Even if you spread it out thinly, it will go faster if every now and then you use your fingers to stir it to let it air out faster.

- After drying, keep in a closed container to keep out moisture. When dry, it should keep for well over a year.

You can use the bokashi as it is drying since sprinkling it to food waste just wets it again.

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