

# Waste management system leads to zero waste to landfill

The Valverde Country Hotel in Muldersdrift north west of Johannesburg has implemented the bokashi food waste management system. The hotel has already implemented a worm-farm recycling system for fresh food waste but was looking for a solution to recycle their cooked and non-worm friendly waste.

"While our worm farms operate very well we were looking for an easy and environmentally friendly system for the waste we couldn't give to the worms. Earth Probiotic Recycling Solutions contacted us and outlined their solution to processing food-waste using bokashi. Using bokashi in conjunction with our worm farm enables us to have zero waste to landfill," says owner Joaquin Valverde.

## Micro-organisms ferment food

All food waste is collected in the kitchen including cooked and uncooked meat, sea-food, small bones and dairy. This is then put in a large anaerobic digester and layered with bokashi. The beneficial micro-organisms ferment the food waste stopping rotting and stabilising the waste while eliminating pathogens and the production of greenhouse gases. After fermentation the bokashi infused food waste matrix can be trenched, composted or fed to worms.

"We will be reutilising this resource in our landscaping programmes through a combination of trenching - for garden bed preparation - and composting. We are particularly excited about composting this bokashi waste as now we have a quick way of turning our food-waste and organic garden waste into a valuable resource for our gardens," explains Valverde.

"Our business is to ensure that we divert as much organic waste from landfill as possible. Bokashi is a tried and tested solution and is extensively used in Asia and increasingly in Australia and the UK. With bokashi we can turn all food waste into soil food," says Gavin Heron, co-founder Earth Probiotic Recycling Solutions.