

FROM FOOD
WASTE
TO FOOD
RESOURCE

**Are you ready for the
future of ORGANIC WASTE
MANAGEMENT?**

*Let's solve the problem of organic waste
together, starting in our households.*



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ORGANIC WASTE HAS BECOME A GLOBAL PROBLEM

The amount of waste we produce annually is unimaginable. It has become a global problem, which is only getting worse as the population grows and the standard of living rises.

It is estimated that a single European produces **more than 500 kg of waste in just one year**. An adult horse weighs about the same, which doesn't even look that bad at first glance. But let's try to look at the issue differently.

Imagine one adult horse next to each European. This would amount to more **than 740 million horses**. If each of them weighs 500 kg, the total weight of the horses is (only in Europe and only in one year!) **374 billion kg**. Can you imagine such a number?

Behind this unfathomable mess of astronomical numbers, there lies another problem that many people are forgetting about – ORGANIC WASTE.

Did you know that as much as **34% of the enormous amount of waste that is collected is organic waste**? And what is even more horrifying – as much as

57% of organic waste is not properly recycled, as it is simply discarded together with mixed waste.

It ends up in shared landfills, where, as a result of chemical reactions, it releases tons and tons of greenhouse gases into the atmosphere, leading to changes to the climate that can no longer be ignored.

Sustainable initiatives and legislation are moving in the direction of reducing organic waste. Everyone will have to start thinking in the same direction, even if they are still unaware of the problem. The recycling and proper separation of organic waste will become a priority and a daily task of each and every individual.

Reducing organic waste by as much as half is a big challenge. We realize that this is easier said than done. We need to start looking at the whole problem differently – if we can't reduce organic waste, we can at least reuse it. How? **By circulating waste so that it becomes a source of new life.**

9 WAYS TO REDUCE ORGANIC WASTE IN YOUR KITCHEN

- 1** Plan your meals and purchases for the entire next week.
- 2** Check the expiration dates of foods and first consume those that have a shorter shelf life.
- 3** Make sure the refrigerator is organized, as this is the only way to know what is in it.
- 4** Maintain the refrigerator properly, check the seals and the temperature in it.
- 5** Follow the instructions on the packaging when storing food.
- 6** Serve smaller meals. This is better than throwing a larger amount of food in the trash.
- 7** Freeze food if you have any leftovers, and use it again later.
- 8** Be creative and use leftovers instead of throwing them in the trash.
- 9** Compost with Bokashi Organko composters and effective microorganisms. Make sure you return to nature with a first-class compost base.



ORGANIC WASTE CAN BE REUSED IN HOUSEHOLDS AND COMMUNITIES

We present two ways of circulating organic waste and making it a source of new life.

Organic waste that is produced at home is then recycled and disposed of in dedicated bokashi composters (more on this method later). We add some **bran with effective microorganisms, which are the key activator of the fermentation process** that takes place inside the composter. The bran causes the food to ferment instead of rot.



By opting for fermentation, the user:

→ reduces waste by as much as 25%,

→ produces bokashi liquid, which can be used as a natural drain cleaner or as a natural fertilizer for plants.





The fermented mass makes for an excellent compost base. It is here that the cycle of reusing organic waste is divided into two parts.

→ **IN HOUSEHOLDS:** User that strives for sustainability can use the excellent base in their own garden.

→ **IN COMMUNITIES:** User hands the material over to a company, which then converts large quantities of it into compost.

At both levels, the processing of fermented material into compost is **2 times faster** than the traditional method. On top of that, such a process is also more environmentally friendly,

as it releases **10 times fewer emissions** into the atmosphere than traditional composting.

Organic waste thus becomes a source of new life. This compost retains as much as **60% more nutrients** than traditional composting, which in turn **improves the soil microflora and creates better conditions for plant growth**. Therefore, the products are of better quality and more nutritious, allowing us to really enjoy first-class food and take care of our health.

And what do we do with food leftovers that we have to throw away? Well – we throw it in bokashi composters and the cycle is closed.



HOW TO REDUCE THE AMOUNT OF FOOD LEFTOVERS?

- Don't see them as food leftovers, think about them as ingredients.
- Store food in glass containers and keep track of them.
- Put them in the freezer, they will wait for you there.
- Share them with friends, co-workers or homeless people.
- Compost your food leftovers in Bokashi Organko composters.



WHY BOKASHI COMPOSTING WITH EFFECTIVE MICROORGANISMS?

The effective microorganisms that are in the bokashi bran prevent rotting. They cause organic waste to ferment, so it does not stink. While traditional composting takes 3 to 6 months, bokashi composting is done in half the time. Traditional composting releases ammonia and carbon dioxide into the atmosphere during the process, while bokashi composting is more

environmentally friendly as it prevents the formation of ammonia. Instead, it produces amino acids that plants directly absorb. In this way, the energy saved by plants is used to grow better and higher-quality products. Another beneficial by-product of bokashi composting are polysaccharides, which play an essential role in plant growth.

7 WAYS OF USING BOKASHI FERMENTED MASS:

1 Use a trench method

2 Use a trench method: small holes

3 Bury it in a compost pile

4 Add it to a worm bin

5 Make a soil factory

6 Donate it

7 Store it

COMPOSTING WITH BOKASHI BRAN



2-3 MONTHS



INHIBITS THE FORMATION
OF CERTAIN PLANT
DISEASES



THE NUMBER OF
EARTHWORMS MAY
INCREASE



AMINO ACIDS ARE WELL
ABSORBED BY THE PLANTS

TRADITIONAL COMPOSTING



3-6 MONTHS



LOSS OF NUTRIENTS
(COMPOUNDS OF CARBON
AND NITROGEN) THAT PLANTS
NEED FOR GROWTH



CO₂ INCREASES
THE CONCENTRATION OF
GREENHOUSE GASES IN THE
ATMOSPHERE



NH₃ IS HARMFUL
TO HEALTH AND HAS AN
UNPLEASANT ODOR



FAMILY OF
SUSTAINABLE
PRODUCTS FOR
RESPONSIBLE
MANAGEMENT
OF ORGANIC
WASTE



ORGANKO DAILY



reddot winner 2023

A perfect kitchen bin for collecting organic waste on a daily basis.

Volume: 3,3 L

Dimensions: L:240 x W:205 x H:170 mm



START AT HOME!

Effortlessly collect and sort your kitchen waste with our sleek and practical countertop companion. Experience the ease and efficiency of separating organic waste, helping you contribute to a greener future.

Color:



Light Grey



Black



Easy cleaning

– all parts
dishwasher safe



Made from
post-consumer
recycled plastics



Simple **one-hand
emptying**



Bokashi Organko
circular story of
organic waste

Organko Daily is made from post-consumer plastics. In other words, it is recycled plastic, made of discarded products, which are collected in dedicated containers for packaging or plastic. Organko Daily is thus a reflection of our and

your respect for Planet Earth for a better and healthier future. Use Organko Daily and take care of two things – less discarded plastics and consistent recycling of organic waste, which has been a growing global problem in recent years.

BOKASHI ORGANKO ESSENTIAL

New

Air-tight bokashi bin for organic waste fermentation, made from post-consumer recycled plastics.

Volume: 15,3 L



Give your food scraps a meaningful purpose with our newest composter. Transform your organic waste into nutrient-rich compost that will nourish your garden and reduce your environmental footprint.



+ base

L:354 x W:273,5 x
H:314,5 mm



L:354 x W:273,5 x
H:386,5 mm



Set + base

L:354 x W:273,5 x
H:695 mm

Color:



Light-grey / Grey



Black / Grey



All-season
composting
solution



First-class
compost base
and organic
fertilizer



Sustainable
solution for
repurposing
organic waste



Reduction of
organic waste
by 25% without
flies and smell



Easy
cleaning -
dishwasher
safe

BOKASHI ORGANKO 2

A next-generation kitchen composter made from recycled materials, rewarded with Red Dot Design Award. Designed for your kitchen counter.

Volume: 9,6 L

Dimensions: ø:233 x H:323 mm

Dimensions (set): 2x ø:233 x H:323 mm



reddot award 2019
winner



Color:



Cream white



Olive



Cappuccino



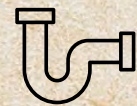
Beautiful and
efficient



100% organic
fertilizer for your
plants



Reduction of
organic waste
by 25%



Natural cleaner
for drains



BOKASHI ORGANKO 2 OCEAN

A revolutionary kitchen composter made from handpicked and recycled fishing nets.

Volume: 9,6 L

Dimensions: ø:233 x H:323 mm

Dimensions (set): 2x ø:233 x H:323 mm



Color:



Black



**Ocean pollution prevention by
handpicking fishing nets**

As a manufacturer of plastic industrial products, we create new, technologically advanced and innovative solutions to approach and aim one of our goals – to save the planet. We showed courage, commitment to ecology, agility,

responsiveness, knowledge and experience by developing a new product, made from handpicked and recycled fishing nets. This way, we help prevent ocean pollution by reusing and recycling plastic that already exists on the planet.

BOKASHI ORGANKO 1

An innovative kitchen composter made from recycled plastics that you can use even if you do not have a garden.

Volume: 16 L

Dimensions: L:320 x W:260 x H:380 mm

Dimensions (set): 2x L:320 x W:260 x H:380 mm



Color:



Grey-Green



Olive-White



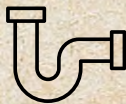
Cappuccino-White



Black-Green



First-class
compost base



Natural cleaner
for drains



Organic fertilizer
for plants



Reduction of
organic waste
by 25%

BOKASHI ORGANKO XL

Our largest bokashi composter for optimizing the handling of organic waste in the hospitality industry.

Volume: 120 L

Dimensions: L:520 x W:570 x H:1050 mm



Handling organic waste without rotting and smell



Reduction of organic waste by 25%



Reduction of transport costs, connected to organic waste



Legislative and sustainable-initiative solution

A close-up photograph showing a person's hands holding a clear glass bowl and pouring its contents into a black plastic bokashi bin. The bowl contains a variety of food scraps, including green leafy vegetables, red cherry tomatoes, a whole yellow tomato, and some brown, fibrous material. The bokashi bin is partially filled with similar organic waste. The person is wearing a plaid shirt. The background is slightly blurred, showing a wooden surface and a pink and white striped cloth.

HOW DOES
BOKASHI
COMPOSTING
WORK?



Food Waste

Everything except for wet things like soup

Bokashi

EM mixed with either:

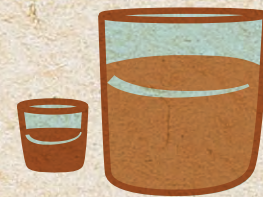
- Spray
- Bran



Close Bokashi Organko
Anaerobic (sealed)
condition to ferment food
instead of rotting

Drain Bokashi liquid
Dilute 1:200 (1 dcl for
20 L watering can) and
water the plants

**Improved soil
structure and
healthier & stronger
plants!**



WHEN THE BIN IS FULL

Leave for 2 weeks to ferment then...

Do not forget to drain Bokashi liquid every 3-4 days.

Bury

- In the ground
- Next to your crops & plants



Food leftovers turn into bokashi soil in 2-6 weeks. If conditions are wet or cold, the process takes longer.

Add to

- Standard compost pile



Effective microorganisms from your Bokashi Organko speed up the composting process.

Put in a large pot

- Mix 1/3 bokashi & 1/3 soil
- Top up with soil



You can plant in 2 weeks
(but for Bokashi to turn into bokashi soil you may need longer)

WHAT TO PUT AND WHAT NOT TO PUT INTO BOKASHI COMPOSTERS?



CAN I COMPOST CITRUS PEELS?

→ It is perfectly fine to compost citrus peels: It is much easier to compost citrus peels if we put them into a Bokashi Organko composter, where they ferment first and/or decompose them in a hot compost pile. Effective microorganisms will play a vital role in this process and quickly break down the essential oils found in the peels.

→ Many people think that pesticides used to grow lemons, oranges, and other citruses can contaminate their compost, later affecting their garden soil quality. Studies have shown that effective microorganisms have a great quality of breaking down a large portion of these substances into inert elements and making them harmless for human beings.





COMMUNITY COMPOSTING AND **GOOD PRACTICES**

Composting can occur at many levels (backyard, block, neighborhood, schoolyard, community, and regional) and in urban, suburban, and rural areas. There are many methods and sizes.

Composting locally at the neighborhood or community-level yields many other benefits:

- improved local soil,
- more local jobs,
- greener spaces,
- enhanced food security and fewer food deserts,
- less truck traffic hauling garbage,
- increased composting know-how

and skills within the local workforce that is reinforced in the next generation.

When composting is small-scale and locally based, community participation and education can flourish.

In community composting programs, resources are recognized and managed as community assets.

The distinguishing feature of community composting is keeping the process and product as local as possible while engaging the community through participation and education. Community composting programs are those that strive to meet six core principles.

Meet good practices where our Bokashi Organko composters were included.



THE SUSTAINABLE CITY, DUBAI

Residents of The Sustainable City in Dubai are collecting food leftovers **for them to be recycled into compost**. A pilot project launched in 2021 has seen major success as hundreds of kilos of food waste have been collected for recycling in just one month.

During this project, food waste and scraps are collected from Bokashi Organko composters and converted into

compost. Interestingly, the composting is done on a plot of land assigned at the City itself. This way, residents can see for themselves how it is done. Even more, the compost generated from the waste will be used for agricultural purposes within The City. The collection of organic waste from different households is done by a startup named The Waste Lab that specializes in making compost out of food scraps.

34 villas in Sustainable City part of the pilot project

630 kg food waste collected from residents in one month



OSIJEK, CROATIA

In Osijek, there was a pilot project in order to handle waste sustainably with the goal that **half of all the waste is being separated**. Osijek wanted to start with the people in areas where they believed the sorting and removal were

a bit complicated. These are the people living in blocks of flats, where they have limited space. So, Osijek started a pilot with a new idea: incorporating Bokashi Organko composter in the households.

Positive effects for Osijek:

- Residents are working on a greener image for Osijek
- Significant less kilograms of waste every year
- Waste is being separated better
- Cheap, high-quality compost
- Degradation of plastics in the organic waste
- More green in Osijek
- Less odor nuisance
- Less nuisance caused by vermin

Positive effects for the residents of Osijek:

- Need less space for organic waste at home
- Free high-quality compost
- Free environmental friendly sink cleaner
- Free, high quality, liquid plant food
- More accessible than a regular composter
- Odorless organic waste



Osječani će uskoro početi odvajati i biološki otpad

Nakon uvođenja sustava odvojenog prikupljanja papira i plastike komunalno poduzeće Unikom uskoro će krenuti i u odvojeno prikupljanje i obradu biološkog, odnosno zelenog otpada u gradu Osijeku. Biootpad će se za sada prikupljati u zgradama u tri osječka naselja, te u petstotinjak individualnih domaćinstava, a do svibnja bi prve količine komposta trebali biti odložene i na novouređenoj kompostani.



MARIBOR, SLOVENIA

At the beginning of 2022, we launched a pilot project in Maribor, Slovenia, intending to improve organic waste management. We connected with the company Snaga Maribor, which takes care of waste disposal at the local level.

Snaga's issues before the project:

→ a large amount of organic waste,

→ incorrectly separated organic waste,

→ incorrect objects and materials among the organic waste.

Project goals:

→ reduction of organic waste by using Bokashi Organko composters in people's households,

→ better quality of organic waste at collection point.

More than 800 citizens of Maribor were included in the project

Block of flats buildings and houses (in a ratio 25:75)

Project duration: 6 months



SAINT-OMER, FRANCE

The Municipality in Saint-Omer offered to finance up to 75% of the price of Bokashi Organko composters for every purchase, making them more affordable for residents to participate in proper organic waste handling. They involved the whole community in community composting - they offered disposal spots for bokashi mass, where farmers and gardeners took what they needed for their gardens.

The issues before the project:

→ a large amount of organic waste ending up in landfills,

→ low awareness of sustainable practices among households,

→ no repurposing of organic waste

Project goals:

→ reduction of organic waste by using Bokashi Organko composters in people's households,

→ better quality of organic waste at collection point.

Financial support
of the Municipality
of Saint-Omer

Community
involvement in closing
the #bokashiloop

Replicability of the
project to other
municipalities
worldwide



ABOUT SKAZA

Plastika Skaza is a plastic manufacturer specialist and creator of sustainable products for homes and gardens. We are constantly exploring the possibilities of developing new sustainable materials and technologies. Our focus is on the innovative development of integrated solutions and understanding the needs of our customers.



When creating our own brand products, we develop solutions that make life easier and more environmentally friendly. We design our own patents, enhance innovation, and offer novelties on the global market upon finding valuable solutions. We monitor trends

and proceed based on the needs of each and every consumer.

Sustainability is deeply embedded in our brand's DNA. We recognized some of the biggest challenges society and our planet face and developed unique solutions to overcome those issues. Not just by recycling the packaging or not printing the documents, but by investing in new initiatives that challenge our production methods, how we operate, what materials we use, and by redesigning the brand from its fundamentals.

Circular economy in our manufacturing process

Nowadays, the term circular economy characterizes a production system aimed at eliminating waste and the continual use of resources. As opposed to being just a great way of exhibiting a company's sustainable policies, the circular economy has become a must in every industry in recent years.

The key to our sustainable policy and circular management is materials. Our sustainable policy revolves around the circulation and reuse of materials, as well as ensuring sustainable management of electricity and other types of energy, our transport and logistics, our materials, and, last but not

least, by contributing to sustainable household habits with our products. We incorporate sustainable materials in manufacturing our own brand products. All our products are suitable for reuse and recycling after being used and do not pollute or impact the environment when properly sorted and disposed of.

With the climate emergency and environmental challenges strongly influencing companies in various industries to rethink their consumption and production patterns, the circular economy model presented itself as a more effective answer to these challenges.

Skaza is no stranger to the circular economy and employs ideas of reuse, share, repair, refurbish, remanufacture and recycle to create a closed-loop system. We have been implementing these concepts into our products for the

past few years by effectively returning waste materials into the cycle of new products.

In our case, we are talking about a double circle with plastic recycling on one part and food composting on the other. We add to every material a new way of life. For that reason, we get an infinite circle that exhibits a new and advanced example of circular economy, minimizing the use of resource inputs more comprehensibly and with that efficiently lowering pollution and carbon emissions.



1977
Established



280+
Employees



60+
Markets



15400
m² of facilities



Organko
Daily

page 13



Bokashi
Organko
Essential

page 14



Bokashi
Organko
2

page 15



Bokashi
Organko
2 Ocean

page 17



Bokashi
Organko
1

page 18



Bokashi
Organko
XL


page 19


ACT RESPONSIBLY. LIVE SUSTAINABLY.


BECOME PART OF THIS SUSTAINABLE STORY.
TURN ORGANIC WASTE INTO NEW RESOURCE
AND CLOSE THE ORGANIC WASTE LOOP.

Plastika Skaza d.o.o.
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SI-3320 Velenje
Slovenia

bokashiorganko.com

 Skaza Exceeding Expectations

 Bokashi Organko

 [bokashiorganko](https://www.instagram.com/bokashiorganko)



Join us in
selling our
innovative
solutions.

bokashiorganko.com/become-our-partner