

## Bokashi Ingredient Compatibility Chart

Use this Bokashi Ingredient Compatibility Chart to determine which common kitchen scraps and organic materials are suitable for Bokashi composting and which should be avoided to maintain a healthy and effective Bokashi bin.

Compatible Ingredients	Avoid These Ingredients
Fruit scraps (e.g., apple cores, banana peels)	Meat and fish (including bones)
Vegetable scraps (e.g., carrot tops, potato peels)	Dairy products (e.g., cheese, yogurt)
Coffee grounds and filters	Oily and greasy foods (e.g., fried foods)
Tea leaves and tea bags	Pet waste (e.g., dog or cat litter)
Grains (e.g., rice, bread, pasta)	Diseased or pest-infested plants
Eggshells	Plastic, glass, or non-organic materials
Nutshells (e.g., walnut shells)	Human waste (e.g., diapers)
Non-citrus fruit rinds	Coal or charcoal ashes
Vegetable stalks and leaves	Yard waste treated with pesticides
Expired spices and herbs	Chemically-treated wood or sawdust

**Note:** While most kitchen scraps and organic materials can be composted using Bokashi, it's crucial to maintain a balance between wet (food scraps) and dry (Bokashi bran, newspaper, etc.) materials. Avoid overloading your bin with any single type of ingredient, as this can affect the fermentation process.

Remember, Bokashi composting is versatile and allows for a wide range of organic materials to be composted effectively. However, always prioritize a balanced mix of ingredients and avoid items that can disrupt the fermentation process or introduce harmful pathogens into your compost.