

Bio-fermented products are liquid organic fertilisers that can be produced with wild microorganisms obtained from a process of fermentation and the decomposition of organic matter.



Step 1

Collect 100 pounds of soil containing wild microorganisms from virgin soil that has never been treated with agrochemical products, where there is abundant vegetation and humidity.



Step 2

Pulverise the material until very fine.

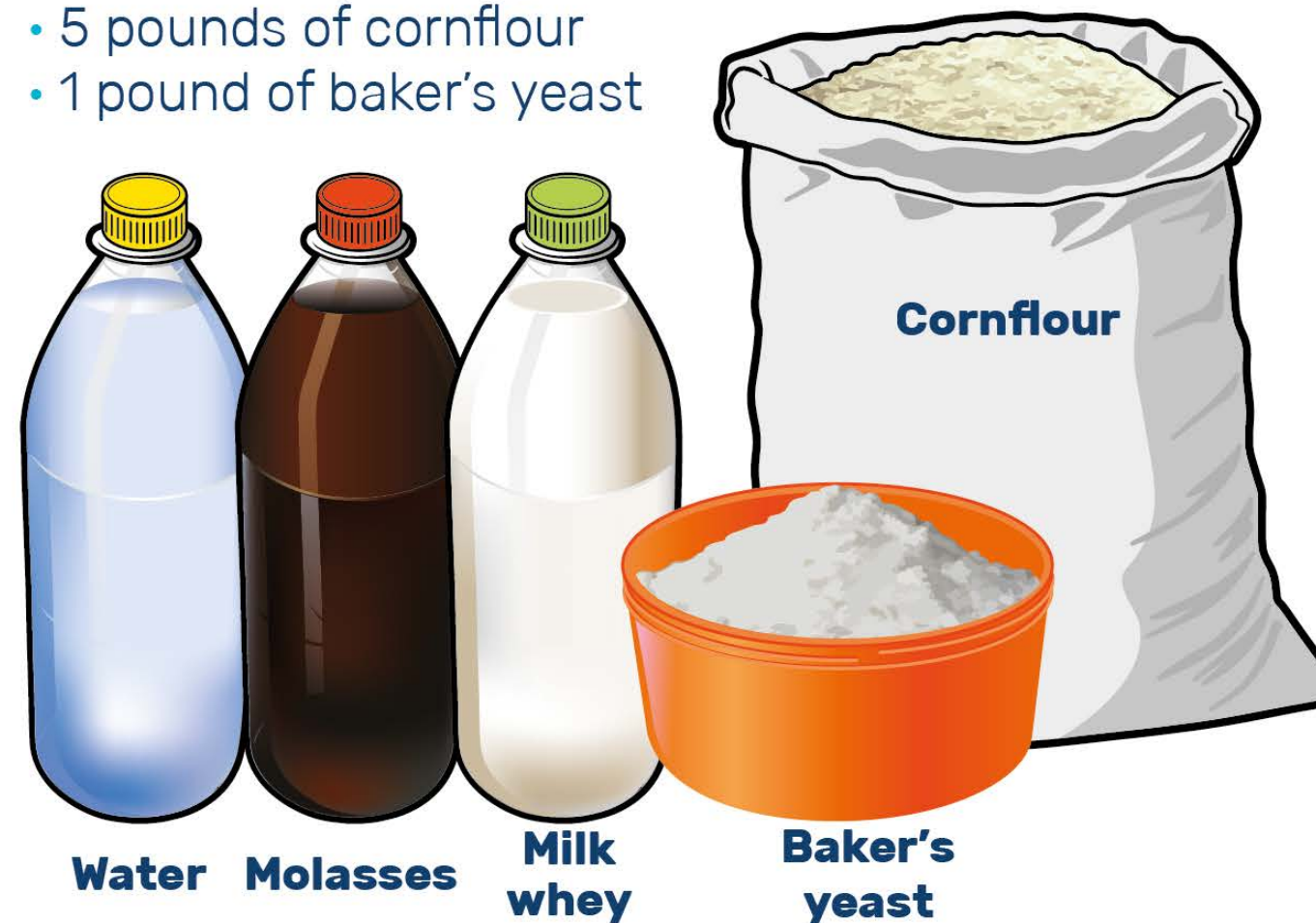


Solid stage Reproduction of wild microorganisms



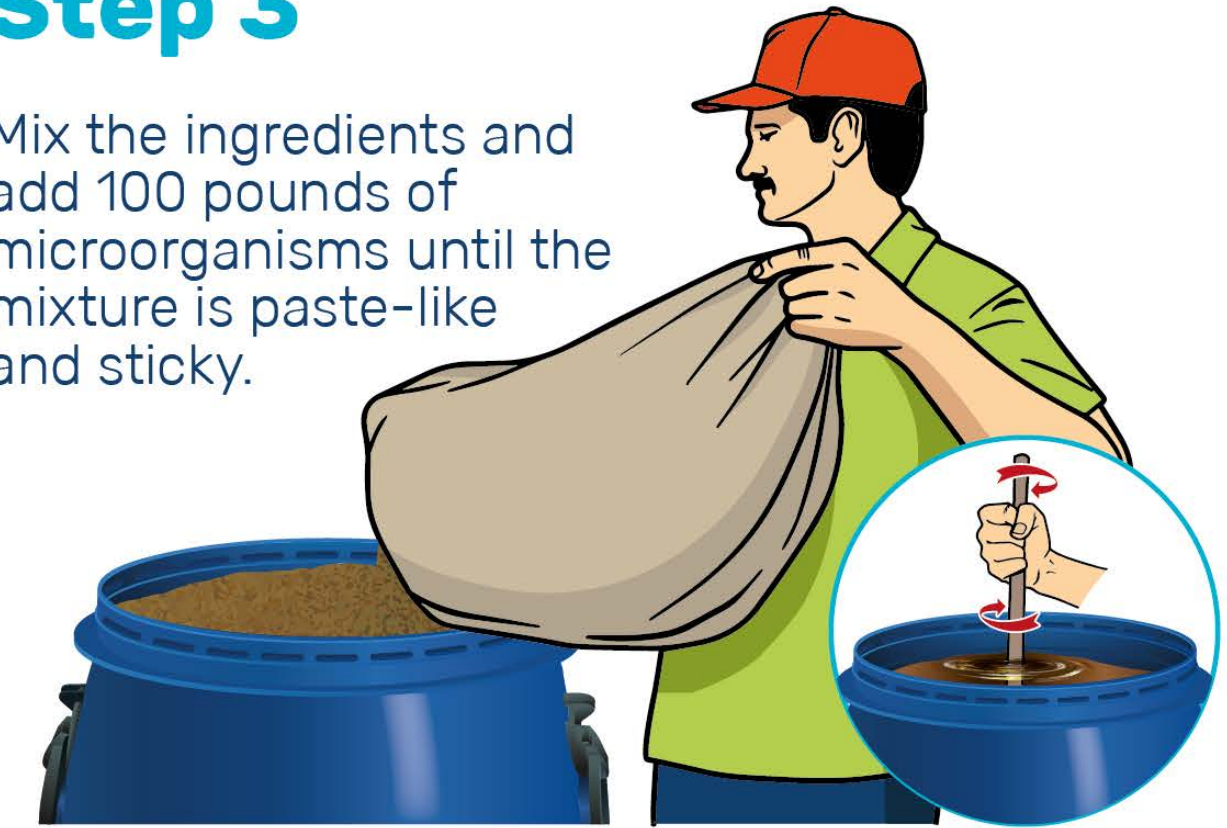
Ingredients

- 2 litres of chlorine-free water, preferably from a river or well.
- 2 litres of molasses
- 2 litres of milk whey
- 5 pounds of cornflour
- 1 pound of baker's yeast



Step 3

Mix the ingredients and add 100 pounds of microorganisms until the mixture is paste-like and sticky.



Step 4

Deposit in a plastic barrel and compact every 15 centimetres to eliminate air bubbles.



This is the "microorganism seed"

It's activated with water and molasses to:

- Apply directly to the soil.
- Apply to crops.
- Make bokashi, bio-fermented products and natural extracts.



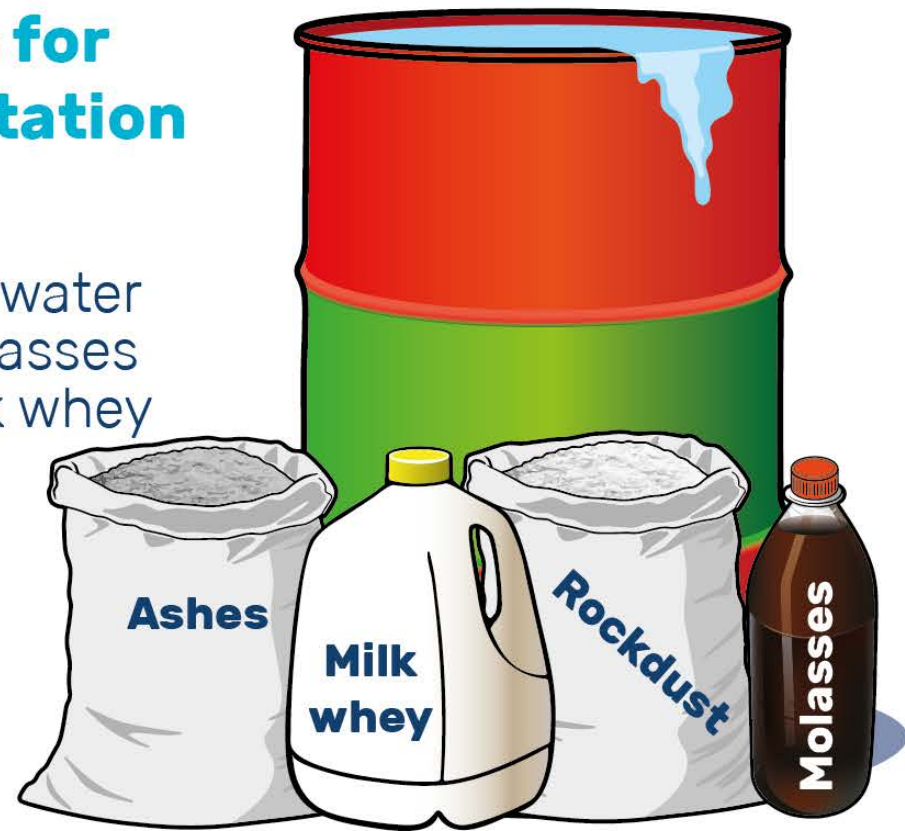
Bio-fermented fertilisers

For this stage, you need 20 pounds of solid stage product and a 220-litre barrel to produce bio-fermented liquid.



Ingredients for bio-fermentation

- 190 litres of chlorine-free water
- 2 litres of molasses
- 5 litres of milk whey
- 5 pounds of fine ash
- 5 pounds of rock flour or rockdust



Step 1

Mix all the ingredients.



Liquid stage

This stage requires two days' labour



Dosis:

1 litre of bio-fermented product for every 19 litres of water.

Step 2

Wrap 20 pounds of microorganism seed in a piece of very fine sieve cloth and place inside a plastic barrel.



Step 3

Perforate the lid to insert a ½-inch-wide and 1-metre-long hose.

Place the other end in a bottle with three-quarters of water and seal the lid shut. This way the gas produced by fermentation goes out and no air gets in causing a build-up of pressure.



Step 4

Leave to ferment for 40 days. When you uncover it, check if it's still producing bubbles and doesn't emit a foul odour, to avoid air getting in and making sure it stays in anaerobic conditions.

