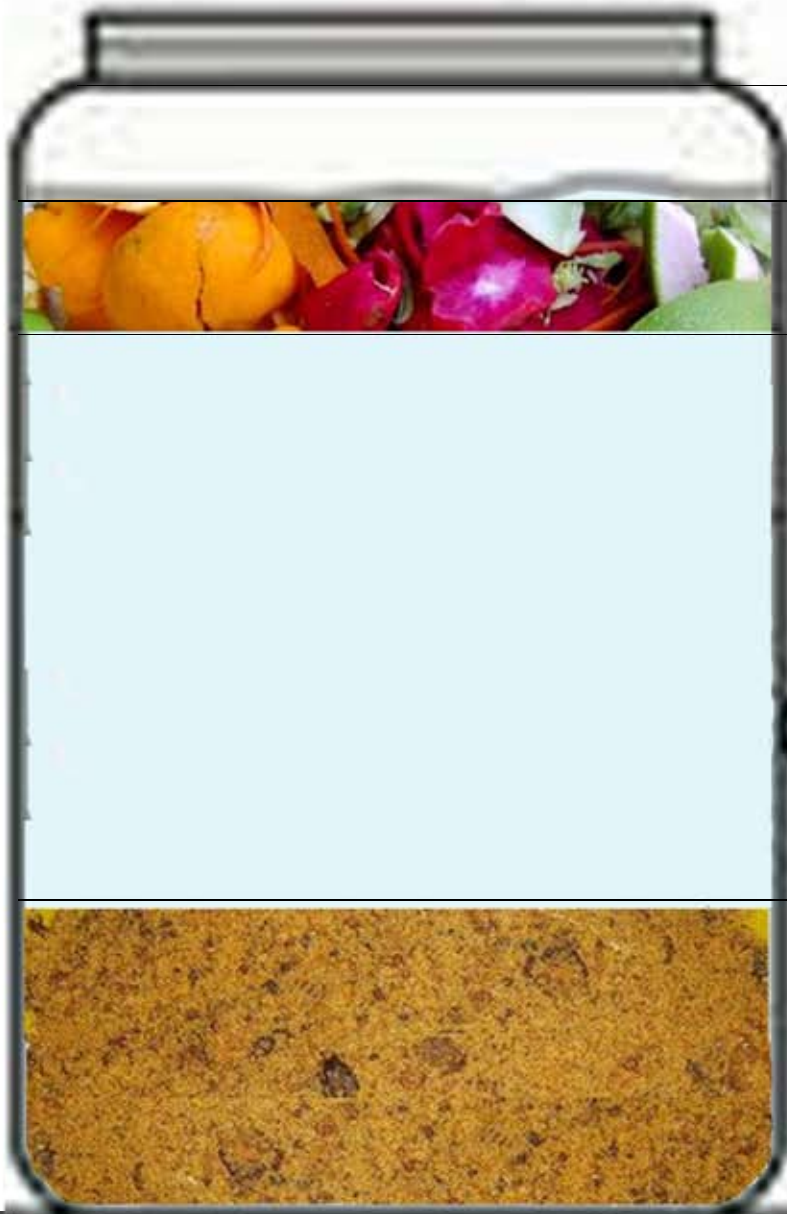


# MAKING GARBAGE ENZYME



space for air

1 part: organic scraps

10 parts: water

3 parts: sugar

## material & ingredients:

- |                          |         |  |
|--------------------------|---------|--|
| 1 no. airtight container | 3 parts | black sugar / molasses / raw sugar<br>(no white sugar) |
| 10 parts water           | 1 part  | vegetables & fruits scraps<br>(no cooked food)         |

## method:

1. Mix the water and sugar in the air-tight container.
2. Add the scrap into the mixture.
3. Open the lid to release gas every once a day for the first one month.
4. Leave it to ferment for at least 3 months in a cool and dry place.

# LITTLE NOTES ABOUT GARBAGE ENZYME

## **container**

- Do not use glass or metal containers that cannot expand.
- Avoid using soft drink plastic bottles with small caps; may "explode" if left unopened!
- Caps that usually not 100% air-tight have no problem with gas build-up.

## **garbage**

- Do not include paper, plastic, metal or glass materials.
- Avoid oily cooked food, fish or meat residue.
- Citrus fruits peel e.g from Orange, lemon, lime, pineapple or pandan leaves will produce better scent.
- Onion, garlic and durian can be included; if the bad scent is endurable for you.

## **sugar**

- White sugar is not preferred:  
Brown sugar contains an ingredient called molasses, which helps in fermentation.

## **something unusual**

- Some funky-looking mould floating at the top;  
it's yeast, and it's perfectly safe to use.
- Fruits worms found;  
it develop when the container is not sealed properly. To dissolve them all,  
just add one extra ratio of sugar and make sure the lid is tight.  
The extra protein will be great fertiliser.
- never expire; the longer is stored, the stronger it will become.
- Ideal colour of end product is dark brown.
- Add in same amount of brown sugar to re-ferment if the enzyme turns black.

## **links**

<http://www.thediyssecrets.com/2009/11/harvesting-garbage-enzyme/>

[http://www.justlifeshop.com/eco\\_classroom.html](http://www.justlifeshop.com/eco_classroom.html)

<http://thestar.com.my/lifestyle/story.asp?file=/2008/7/26/lifefocus/1633121&sec=lifefocus>

<http://www.instructables.com/id/Garbage-Enzyme-Multipurpose-Uses-amp-Safer-and/>

*the sea turns blue... the clouds turn white... because u made it happened!*

# HARVESTING GARBAGE ENZYME

## equipments:

- 2 pails
- 1 funnel
- 1 filter
- 1 small bowl or scope
- 1 muslin cloth
- used plastic bottles
- 1 big towel



### step 1:

Using a strainer, scoop up the big chunks of fruits and vegetable waste and put them into a pail.



### step 2:

Place a muslin cloth over a strainer; then filter the remainin liquid and residue into another pail.



### step 3:

Ready the plastic bottles, a filter and a small bowl for scooping the liquid.



### step 4:

Position the funnel into the bottle and slowly scope the liquid in.



### step 5:

Cap it and store in a cool dry place.



# USING GARBAGE ENZYME

## shampoo, dish wash, laundry liquid etc

**method** (*ratio*): enzyme : detergent/cleaner : water

1 : 1 : 10

**benefits:** reduce chemical toxicity

## floor cleaning

**method:** add 30ml (2 tbsp) enzyme to moping water.

**benefits:** clean and sterilize.

## washing vegetables:

**method:** add 30ml (2 tbsp) enzyme to 1 litre water. soak for 45 minutes.

## car care

**method:** add 30ml (2 tbsp) enzyme to water tank

**benefits:** reduce car temperature.

## gardening or farming

**method:** - dilute to 1000 times with water.

- spray on idle land for 3 months continuously

**benefits:** - use as natural insecticides, herbicides, pesticides and organic fertilizers.

- also can be used to stimulate plant hormone to improve quality of fruits and vegetables and to increase crop yield.

- improve soil quality.

vegetables & fruits pulp left from the enzyme can be bury in the soil to increase quality of the soil; used with appropriate amount.