

Eco Enzymes

step by step

Materials needed:

- Plastic container such as a bottle or jar
- Organic waste from fruit skins and rinds, and other leftovers of fruits and vegetables
- A sugar such as molasses, palm sugar or brown sugar
- Clean water (need not be boiled, and should not be contaminated by chemicals or heavy pollutants)



The proportion of sugar, organic waste, and water is **1:3:10**

This means 1 portion of sugar, 3 portions of organic waste, and 10 portions of water.

This is equal to 100 grams of palm sugar, 300 grams fruit skins, and 1000 ml (1L) of clean water.

Palm/Brown Sugar,
Molasses

1

1 portion (100 grams)

Fruit Skins,
Leftover Vegetables

3

3 portions (300 grams)

Water

10

10 portions (1 Litre)

mix sugar
and water

add
organic
waste

close
the bottle
& shake

1. Pour sugar
2. Add water at the correct proportions and shake well to dissolve the sugar
3. Add all the materials together in the correct proportions and shake vigorously to ensure all the material is properly mixed

Place the eco enzyme mix in a shaded place and make sure that the bottles are not directly exposed to the sun. During the first month or the first two weeks, open the bottles two times a day to release the gas produced during fermentation. In the second month, this gas release is not necessary, and the bottles can remain stored in the shade for three months total.

