

Garbage Enzyme

- The usage of garbage enzyme will allow chemical change to take place and probably produce ozone, which can reduce the amount of Carbon - dioxide in the atmosphere & thus reduce global warming.
- This enzyme can be produced easily with the organic waste from the kitchen. If every household make enzyme, this would help in anti global warming effectively

How to produce your own Garbage Enzyme?

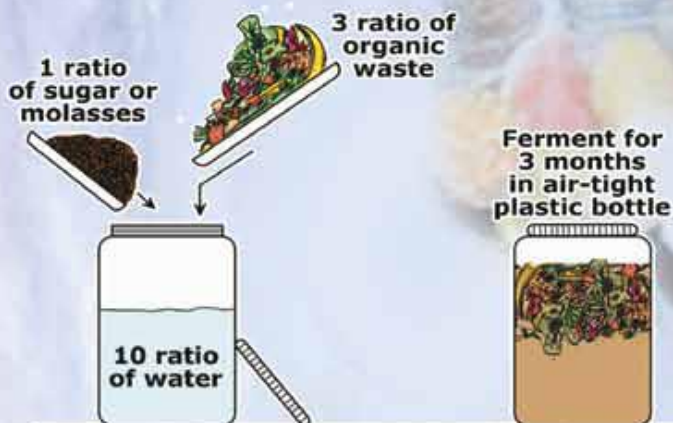
Brown sugar is needed for making garbage enzyme. Brown or any raw unprocessed sugar can also be used but never use white sugar.

Kitchen waste is another ingredient used for the production of garbage enzyme. Leftover cooked food from meals like vegetables is usable too but rinse off any gravy or sauces from them first before using. Never use any kind of meat! Fruit skins should be taken from fruits like apple, orange, pineapple, pear, watermelon, grape, lemon, guava but don't use durians!

Brown Sugar



Kitchen Waste



Garbage Enzyme Production

900g of fruit skins + 3000g of water and mix well in a 5000cc plastic bottle and cap tightly. Keep in a cool dry place at room temperature. Release the gases formed once a day for the first month. Make sure it is re-capped tightly each time after the gas release. For the 2nd and 3rd months, only release any gases if necessary. Sometimes, there is a white layer on the surface of the enzyme solution during fermentation. Should worms appear in your enzyme solution, don't panic. Add in a handful of sugar, mix well and cap the bottle tightly. They will disappear overnight!

These bottles contain kitchen waste with sugar and water. Fermentation will take place in the bottles for 3 months. Then after filtration and removal of the residue, garbage enzyme is obtained. The residue can be used again for a new batch of production by adding fresh garbage. The residue can also be dried, then blended and buried in the ground as a fertilizer

