

**DO'S**



**What to Compost**

Vegetable Peels | Cooked Food | Fruit Seeds | Egg Shells | Non-Veg Food | Flowers | Garlands Fruit Peels | Tea bags | Coffee grinds | Leaf plates | Twigs Garden waste | Fallen leaves

**DONT' S**



**Please Avoid**

Sanitary Napkins | Disposable Diapers | Bandages | Glass | Wire | Cloth | Any material contaminated with blood | Fabric Leather Rubber | Thermocol | Plastic | Metal | Paper | Wood |Rexine



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**KITCHEN WASTE COMPOSTER (MY GREEN DUST BIN)**



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## MyGreenBin Aerobic Composting Process



The Organic Wet waste is sandwiched between layers of spongy Greenrich Microbes that can absorb moisture. It also absorbs stench producing obnoxious gases and provides free passage of air through the matrix for maintaining aerobic condition throughout the composting cycle. Waste disintegrates into uniform particles along with the Microbes into healthy nutrient rich SOILESS PLANTING MEDIA.



### Benefits of MyGreenBin Composters

- Economical, Hassle-free and Easy to Use.
- Patented FRP Composters with adequate Aeration for enhanced Composting.
- Completely safe, Natural Composting in 45 days.
- Avoids Landfill and Prevents Pollution.
- Odour-free & No Sludge.
- No Electrical or Mechanical energy.
- Minimal space Occupancy and can be installed in setback spaces / open spaces.



**GRC 50 - 50Ltr**

- Ideal for home composting for family of 4 to 7 members
- One composter will digest 2 Ltr of waste per day
- Bio Booster collected 7 Ltrs
- Compost (Manure) collected 15 to 20 kg
- Bin size is 1'0"x1'0"x1'9"
- One composter requires 1/2 bag of microbes

By converting the kitchen waste into organic manure – also called as black gold - we are feeding the soil with rich moist nutrients instead of landfill, thereby playing vital role in the environment.

The 2nd green revolution starts with us.....GO GREEN.....

**Let's Segregate the waste, Compost and Save the environment.**



## SEGREGATE, COMPOST, CONVERT YOUR ORGANIC KITCHEN WASTE INTO ORGANIC MANURE

### Segregation



STEP 1

- Vegetable peels, Flowers, Greens & Fruit waste chopped to small pieces. Water Melon, Pumpkins, Fruits & Vegetables like plantain stem with hard skin has to be chopped into small pieces before adding to composter.
- Spoiled Lemon, Orange, Apple or any other fruits should not be added. Do not add any liquid items into the Composter.
- The dry leaves from the garden can be added only after adding microbes above the waste only.

Spread 1cm layer of Greenrich Microbes at the bottom of the bin.



STEP 2



STEP 3

- Add Vegetable peels, Flowers, Greens & Fruit waste chopped to small pieces to the composter upto 3" height.
- Spread 1 cm of MyGreen Microbes above the waste, necessary to cover the waste deposited.

Now again add 3" of waste and add 1/2 inch of microbes regularly till the composter is filled (approx. 25-30 days). In the bigger composters for every 2" waste deposited, one layer of microbes has to be added may be 1/4 "thickness.



STEP 4

Repeat the process till the bin fills up.



STEP 5

- After the 10th day, every two days the liquid stored in the lower chamber should be removed and discarded, till the liquid turns into dark leachate and this leachate or Bio booster can be stored and used as organic fertilizer.
- The bio composter is designed to collect Bio booster separately. This can be diluted with water @ 1:10 ratio and sprayed on to plants acts as bio booster and pest repellent.

Leave the first bin for composting by covering it with a layer of microbes.



STEP 6