

Coffee and Corporate - From Waste to Compost!

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In the corporate world, won't you agree that coffee is often the fuel for our efficiency in work. Every office building will have coffee machines. Depends on the size of the corporate/factory, the coffee grounds used will be in many KGs each day. But have you ever wondered what happens to those coffee grounds afterwards? Sadly, it goes to burnable waste! ...もったいない。



But what if we can use this waste effectively? After we use the coffee grounds there are still lots of life (nutrient) left for reusing. But we ignore this completely! 😞.

Actually, Coffee grounds are rich in Nitrogen. We can make rich "compost" out of this. But composting needs Carbon as well. The solution is right in front of us in the corporate itself. Yes. "Shredded papers" from office. So, with both the waste

materials from corporate/factory, we can make a useful compost.

Compost = "Used Coffee Grounds" + "Shredded paper"



How to make composting? Is it difficult?
Nope. Very easy. Let's break it down.



1. Have a big garden bucket (min 45L). Make a few holes in the sides to allow air to pass through so that the microorganisms can do their job better.
2. Add layer of shredded paper and then add another layer of coffee grounds. Sprinkle some water. (not too much).
3. Repeat above step and fill up the bucket.
4. Kickstart the composting activity by adding effective microorganisms. There are multiple ways to do this. To list a few.
 - a. Finished compost
 - b. Ground soil (which is not chemically fed)
 - c. yogurt (contains Lactobacillus)
 - d. Bokashi (available online) contains beneficial Microorganisms.Any of the above can be added in the layers in-between. That's it.

Now, we have setup the Composting process to kick start.



Tips: Cardboard boxes can also be added which will increase the composition of Carbon.



Iyyappan is living in Japan for the past 22 years. Very much passionate in organic / Natural Farming, Composting and other Sustainability topics. Iyyappan completed a certification on Permaculture as well. He is slo practising farming and composting for many years in Japan. Happy to help/assist the community in any of the farming/composting topics. Iyyappan can be reached at mail2prakash@gmail.com

In a couple of days, this mixture will get heated up. It means the process is starting in a good way. The heat will initially go up to 40~50 degree and then slowly it will cool down. After the cool-down mix the whole stuff to add some air. This oxygen introduction will increase the composting process. In each week, do this mixing step. Slowly and slowly, you can notice the change in the texture of the composting materials.



In case, if no change happened in weeks time, then there is something wrong. Either the mixture is very dry or very watery. Adjust this accordingly so that process can start working. As both the materials (shredded paper + coffee) are in their small structures it is easy for the composting process to complete. We can wait for around 4 -6 months time (it depends on various parameters and contents) to harvest the Nutritious compost!

This finished compost is an excellent medium for soil enrichment, full of organic materials and rich with nutrients. Plants will love this!

Even a small step counts and by composting our used coffee grounds, we're doing our part in reducing waste and contributing to a healthier planet.



We cannot wait for any change to happen automatically.

As Mahatma Gandhi said, **Be the change!** Let's start the change from ourselves! So why wait? Go and start the discussion with your office to initiate the compost process. In case of any queries, please send a mail to mail2prakash@gmail.com. Happy to assist!

#Happy Composting!

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