From food waste to new resource.

Bokashi Academy

How The Waste Lab uses fermented mass to produce compost in Dubai

Dubai is in many ways the exact opposite of sustainability. Their nature-altering construction projects, their powerful cars, and city lightning all offer a lot of improvement to meet sustainability goals. However, at the same time, this progressive city hosts one of the most sustainable communities in the world – the Sustainable City. It is also where The Waste Lab, an impact-driven startup, is making the most of fermented mass. By collecting residents' bokashi cakes and adding them to the composting pile, they end up with a natural, high-quality soil builder, which they use to produce organic herbs, veggies, and fruits. To see how they do it, watch the video.



