



Recycling Newsletter

January 2018

Be Friendly To The Earth

Using Eco-Enzyme Cleaning Detergent

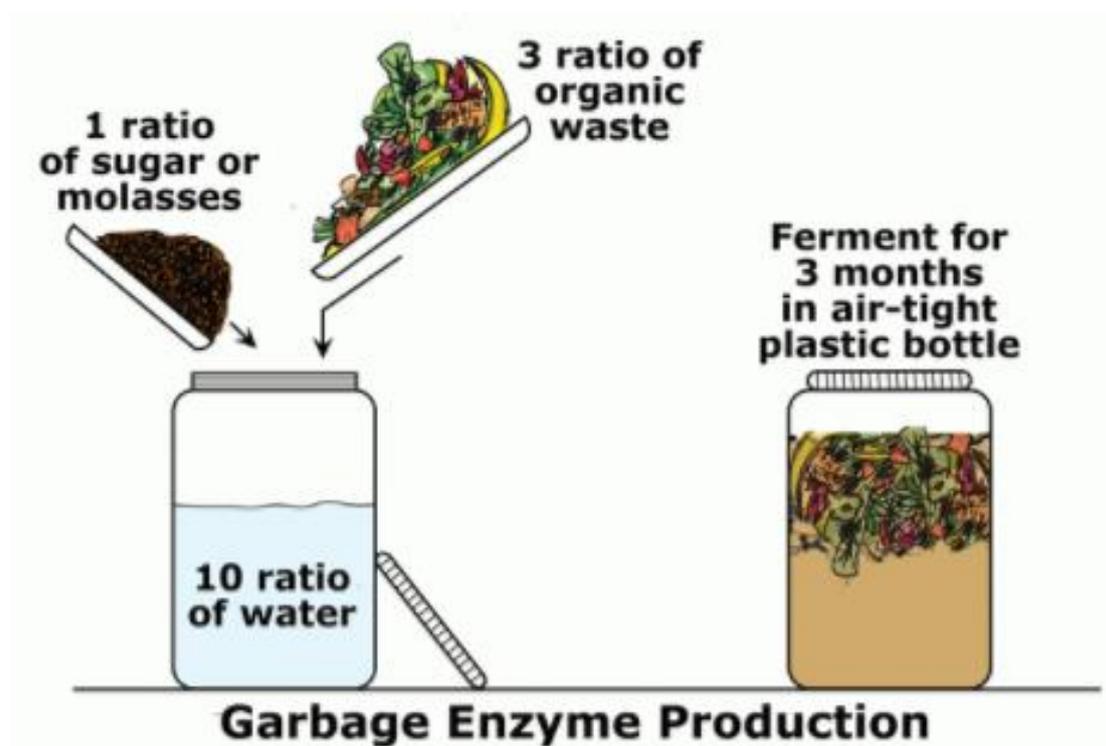
What is Eco-Enzyme?

Eco-Enzyme, also known as "Garbage Enzyme" is first introduced by Dr. Rosukon Poompanvong who is the founder of Organic Agriculture Association of Thailand. The idea of the project is to cultivate enzymes from organic waste that we would normally throw into garbage bin as organic cleaner. Eco enzyme is a complex solution produced by fermentation of sugar (brown sugar, jaggery or molasses sugar), fresh kitchen waste (fruit and vegetable) and water in 1:3:10 ratio, which is fermented for three months in an air-tight container. His findings proofed not only this enzyme is cheap and easy to make (in huge volume) but it is also an effective cleaning detergent. Best of all, it is environmental friendly.

The using examples of Garbage Enzyme

There are many uses of Eco-Enzyme. Their antibacterial and antiviral resistance properties make them great for cleaning drains, floors, bathrooms, dishes, fruits and vegetables and even your body. Eco-Enzyme improves air quality by removing foul odors and drives away insects in your office and home. Besides being an effective cleaning agent, Eco-Enzyme is biodegradable which helps protect our environment as compared to using conventional chemically produced detergents.

Simple instructions to make your own enzyme detergent



The above Eco-Enzyme formula is concentrated. You need to dilute it with water before using.

Preparation Method:

1. Get yourself an empty and clean 20-liter plastic container with an airtight lid.
2. Fill the container with 10 liters of tap water.
3. Add 1 kg of brown sugar or any kind of unprocessed sugar and stir until it dissolves in the water. (Do not use the normal processed white sugar.)
4. Add 3 kg of fruit waste into container.
5. Mixed the ingredients properly in the container with a clean plastic ruler or stick.
6. Close the lid of the container tightly.
7. During the first month of fermentation, open the lid once every two days and stir the mixture. This is to release gas produced during fermentation and at the same time allow more oxygen for the fermentation.
8. Leave the mixture for another two months (in sheltered location) to allow fermentation to continue. During this period, stir the mixture once every two weeks.
9. After 3 months, the enzyme should have a dark-brown color is ready to be used. Remove the all fruit skins and remainder (use them as fertilizer for your plants).

Expert Advice:

- Plastic container is preferred as gas will be released during the fermentation process.
- Do not use fruit/vegetable wastes that are rotten or have fungus on them.
- During the fermentation process, it will produce some smell. Make sure you close the lid of the container tightly.
- To know if fermentation process is going well, you should see a white layer of bio-film on the surface of the enzyme.
- If you want to make a smaller quantity, reduce the ratio accordingly.

Reference

<https://dengarden.com/cleaning/How-to-make-your-own-Eco-Enzyme-Detergent>

<http://www.worldofchemicals.com/media/eco-enzymes-an-organic-cleaning-solution/10663.html>

<http://www.enzymesos.com/what-is-eco-enzyme/how-to-make-eco-enzyme>

WHAT CAN BE RECYCLED IN CYBERPORT?

Item	Recycling arrangement
Waste Paper	Recycling bins are placed at both indoor and outdoor common areas of Cyberport for recycling.
Plastics	
Can	
Glass bottles	
Food waste	Food Waste Decomposer is at Loading of The Arcade, detail of decomposable food waste can be received from FMO.
Wooden pallet	Collection points are at the below:
Polystyrene	
Fluorescent Tube	
Empty Toner / Cartridge	
Used Clothes	Collection Points are at the below:
Electronic Appliances/Computer	Electronic Appliances/Computer can be collected at Facilities Management Office
Rechargeable Battery	Electronic Appliances/Computer can be collected at customer service counter at the below locations:



Should you have any enquiry about the recycling exercise in Cyberport, please contact Anita Hui at 3618-5887 or Brian Kam at 3166-3513.