

Biological Solutions
for Soil, Crops &
Livestock

Biofertiliser

Production & Training Package

2024

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At SONIC Natural Farming, what sets us apart is our unique approach of processing and supplying Biological Fertiliser Products directly on-site.

This approach eliminates the usual expenses associated with traditional purchasing and shipping methods, making it a cost effective and environmentally friendly option.



Project Overview

On-Farm Production and Training



Goals and Strategy

Biological Fertiliser Production and Training Packages are custom designed to provide cost-effective solutions that eliminate some of the high expenses associated with production and product transportation. These comprehensive packages offer 1:1 training sessions focusing on the intricate art of biological fermentation.

Our goal is to equip you with the knowledge and skills necessary to successfully produce Liquid Biofertilisers on your farm. Through our tailored training programs, you will gain a deep understanding of the fermentation process, covering all essential aspects required for efficient production.

By investing in our Production and Training Package, you can save both time and resources, while enhancing your capabilities in producing premium Biological Fertiliser. We are committed to delivering top-notch training experiences that will empower you to excel in your self-sufficient farming endeavors.

Timeline and Tasks

The Production and Training Package consists of a minimum of two on-site visits, or one batch of min. 3 barrels (540L). Each visit is designed to provide an understanding of the fermentation process and batch scheduling.

During the first visit, trainees observe the setup and routines, gaining insight into how biological fermentation is initiated. This initial exposure allows them to familiarise themselves with the production environment and workflow.

Midway through the first batch our trainer will arrange a phone or video call with the trainee to investigate the process and make sure the fermentation is on track.

The second visit is where trainees truly get involved in the process. Under the guidance of our seasoned trainer, they have the opportunity to perform hands-on tasks related to the operation. This practical experience not only reinforces theoretical knowledge but also builds confidence in handling real-world production scenarios.

Overall, this structured approach to training ensures that participants not only learn about biological fermentation theoretically, and operating a system at scale, but also gain valuable practical skills through direct involvement in the production process.

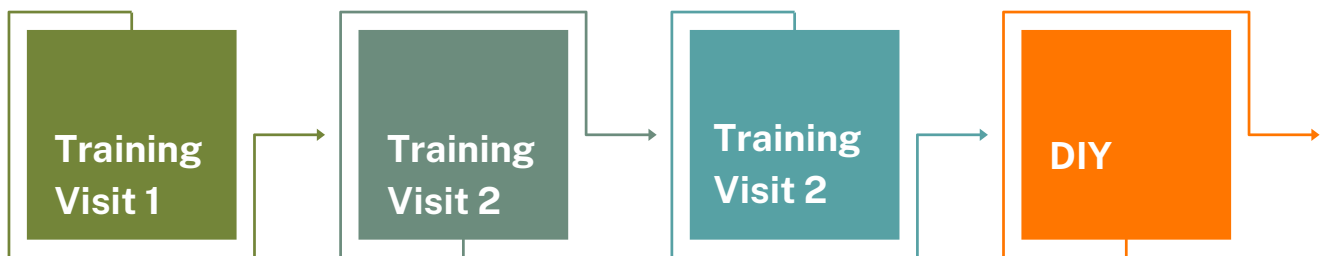


Training

Program Overview

Our Training Packages give you hands-on learning, practical knowledge, and written documentation for easy reference.

By gaining this qualification, and access to key ingredients, you get to save on Biofertiliser costs, as well as engage in eco-friendly practices.



System Placement

- Suitable location(s) for your fermentation system
- Requirements for container placement, ie temperature
- Additional small equipment required

Ingredients

- Raw ingredients and calculating batch quantities
- Handling and storage of ingredients
- Accessing raw ingredients, transportation and quantities

Start Batch Demo

- Blending the ingredients and adding Cultures
- Explanation of fermentation progress signs and what to watch for

Decanting the Final Product

- How to tell when fermentation is complete
- Explanation and demonstration of pumps and filters
- How to make your own pickup filter

Cleaning

- Preparation for the next batch
- Best cleaning practices and cleaning products not to use
- Storing of barrels between batches
- Cleaning of storage containers

By-products

- Fish by-product uses and requirements
- Seaweed by-product uses and requirements

Trainee Competency Demonstration

- Trainee applies hands-on decant of finished products
- Trainee applies hands-on start batch

Scheduling

- A detailed look at optimal fermentation times, future scheduling, checkpoints, and quantities

Qualification

- Upon trainer approval, trainee receives qualification
- Qualified operators are granted access to SONIC Natural Farming exclusive raw ingredients

Raw Ingredients

- Ingredients are supplied batch to batch
- Trainee must produce min. 540L/yr to maintain qualification.

Support

- On-going support is available for qualified operators anytime Mon-Fri between 9-5pm AEST



Ph: 0423 139 578

Production By-products

Additional Uses

Another great advantage of running your own Biological Fertiliser Production System is the leftover by-products. But, not just any by-products, biologically fermented by-products that are beneficial additions to both gardens or composts, when utilised in the right way.

Seaweed By-product

After granulated seaweed has been fermented, it becomes a bio-available soft granule and an excellent slow release fertiliser. It can be applied to native or vegetable gardens under mulch cover, spread onto pasture, used with animal feed, or buried into compost piles. (see seaweed by-product image below).

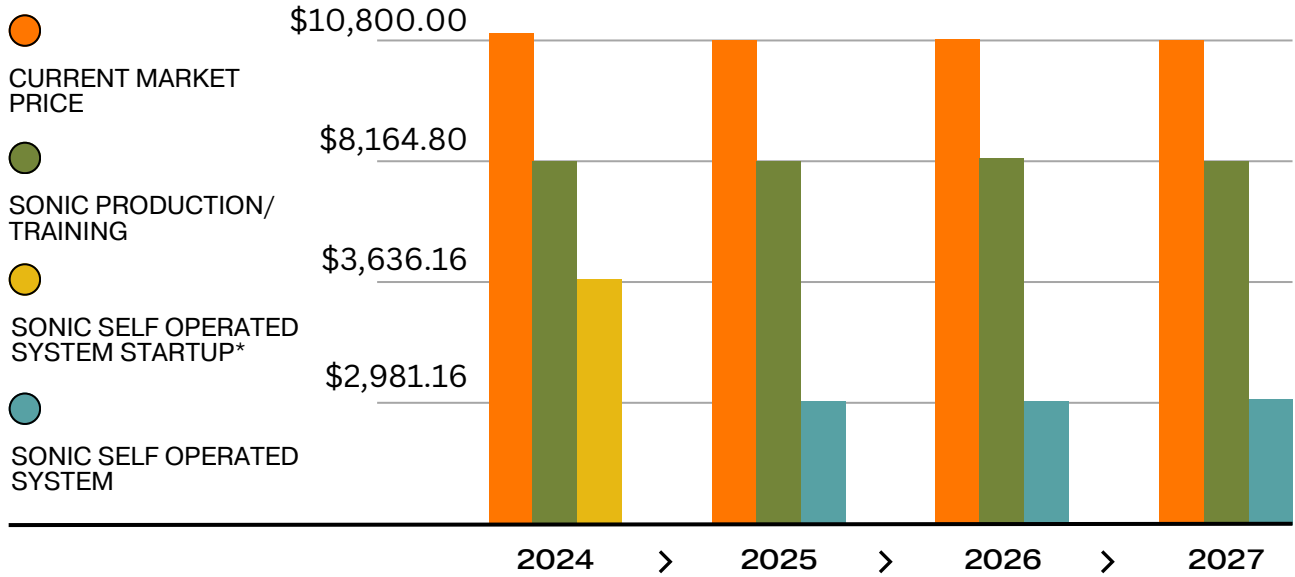
Fish By-product

The by-product leftover from a fish fermentation is ideal for use as powerful compost activator. Because of its thick liquid nature, when this by-product is buried, it converts the soil into a nutrient rich medium full of beneficial microorganisms.



Pricing Overview

Chart indicates price estimate comparisons based on 2,160L of products + shipping



*Startup packages for DIY programs vary in price, according to your needs, and may include optional fermentation containers, filtration pump, fermentation bags and other small equipment and materials.



Ready to start saving on fertiliser costs?

Get started today by phoning: 0423 139 578

REQUEST A CUSTOMISED QUOTE

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Soil, Crops & Livestock

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