

Indigenous Microorganism (IMO)



Cho Global Natural Farming(CGNF)



What is the indigenous microorganisms?

In a variety of soil microorganisms.
Their own ability and strength to live and find out alive.
Environment, ability to cope.
Soil Environment.





Characteristics of Indigenous microorganisms

Ability to decompose organic compounds.
Catalysis of chemical processes in the soil.
Natural ecosystems to facilitate recovery.
Suppression of diseases by circulating naturally active materials.





Collecting IMO

Time of collection IMO can be collected at any time Period of collection In the spring and fall: 7~10 days In the summer: 4~5 days Place of collection Arable fields and closest Field is slightly higher than





Collecting IMO

Materials for collecting

- "Lunch box" (A square or rectangular box made of n atural materials such as Japanese cedar or bamboo.)
- Low moisture rice (less moisture to collect aerobic microbes)
- White paper through the air (Korean name 'Hanji' or paper towel)
- Rubber band or rice straw
- Container box (to protect the wooden lunch box from animals and to mark the location)





Collecting IMO

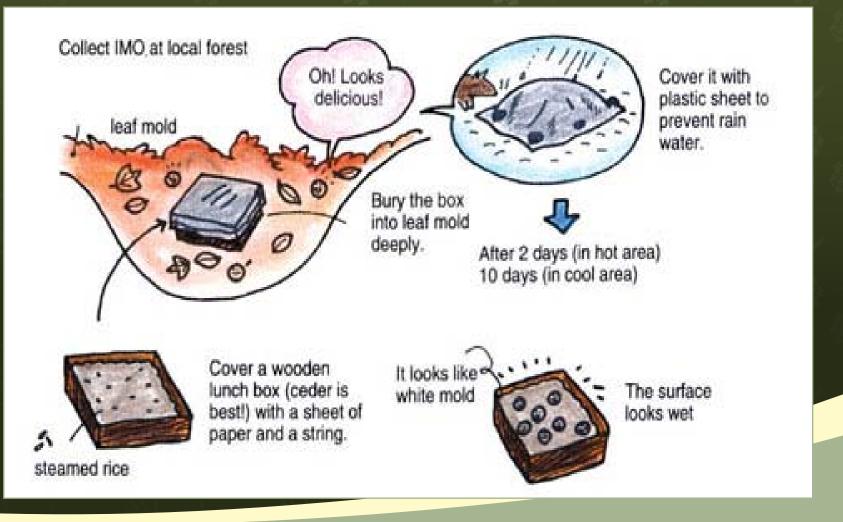
Collection site

The sweetness from the roots of crops.

- Near the roots of bamboo
- leaf mold of broadleaved
- Rice stump
- It is better to collect in a slightly barren area rather than in a nutrient-rich area.

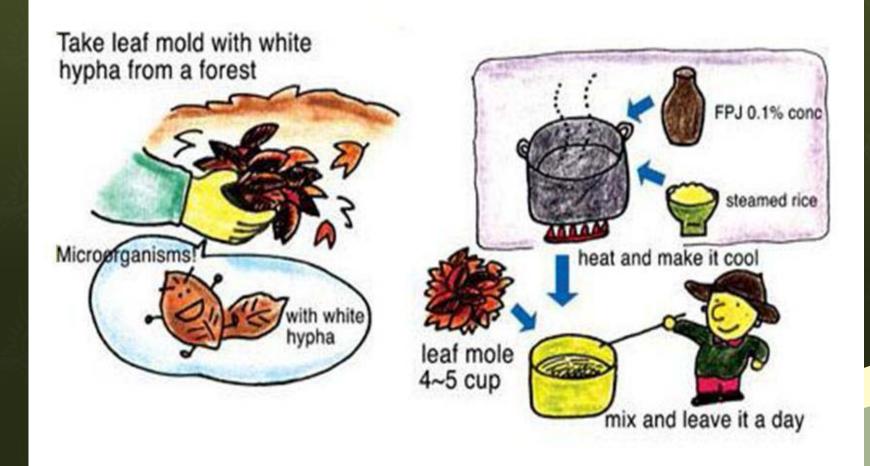






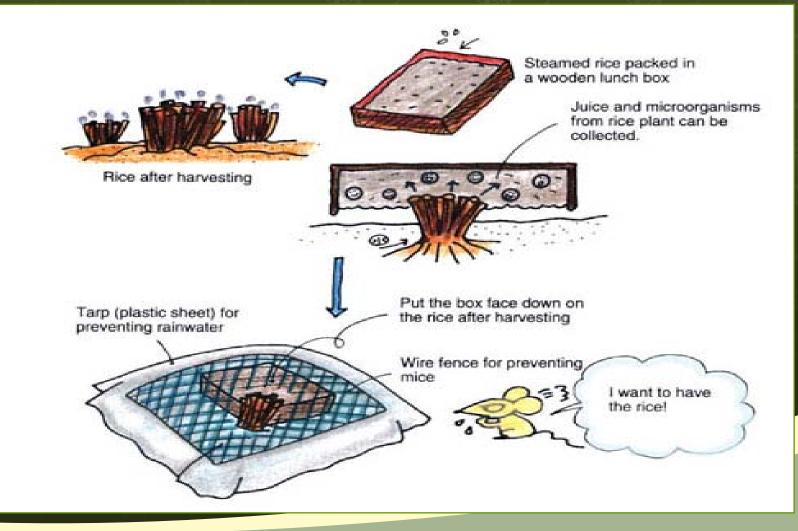










































Aerobic microorganisms
 Color : White
 The smell of yeast floating
 Warm temperatures











- Materials
- IMO#1
- brown sugar
- Clay jar
- White paper through the air (Korean name 'Hanji' or paper towel)
- Rubber band or rice straw





Mix IMO #1 with brown sugar in 1:1 ratio (weight) and then put it in the jar.

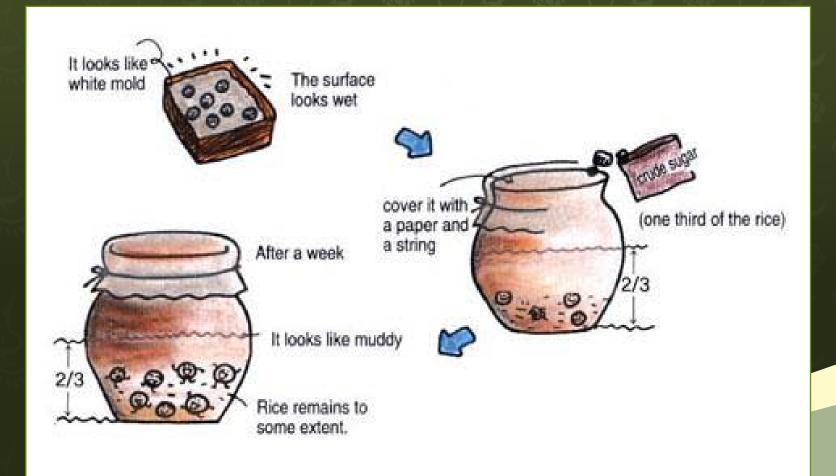
- Fill 2/3 of the clay jar with the mixture. This creates the most favorable environment f or fermentation.
- Cover the clay jar with paper and tie it with a rubber band or straws.

Fermentation temperature : 23-25°C

Fermentation period : 7days



















 A shade that shields the working area from direct light

- Thermometer
- Rice straws, rice straw mats, and fallen leaves.





Materials

- Rice bran
- IMO #2 (×1/500~1/1000)
- Nutrient liquid
 - OHN (×1/1,000)
 - FPJ of mugwort and dropwort (×1/500)
 - BRV (×1/500)
 - Mineral A (×1/1,000)





Methods

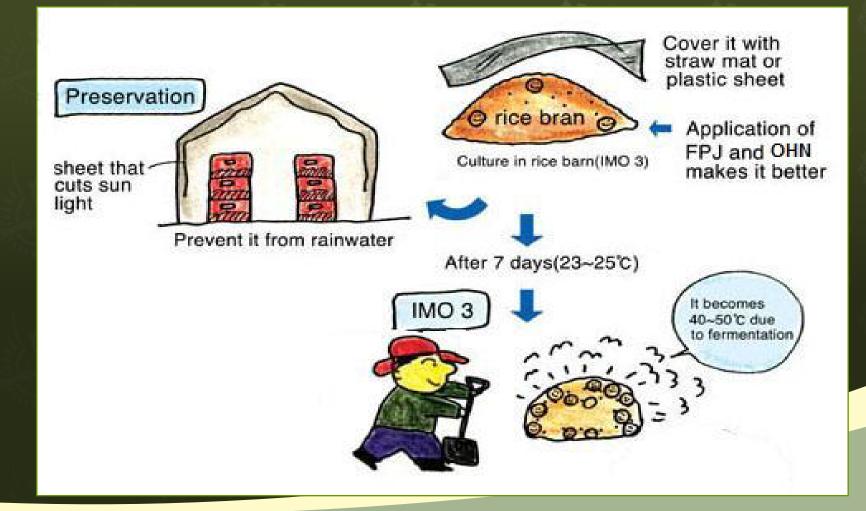
- Moisture level : 65~70%
- Temperature : 40~50 °C
- IMO#3 stacking height : evenly 13.7~15.7in

Fermentation period : 7days

♦ Keep the temperature : 1~15°C

















Materials

- IMO #3: soil = (1:1) (bulk)
 - soil = soil: field soil : red clay (1:2:1)
- Nutrient liquid
 - OHN (×1/1,000)
 - FPJ of mugwort and dropwort (×1/500)
 - BRV (×1/500)
 - Mineral A (×1/1,000)
- Sea water (×1/30)





Methods

Moisture level : 65~70%

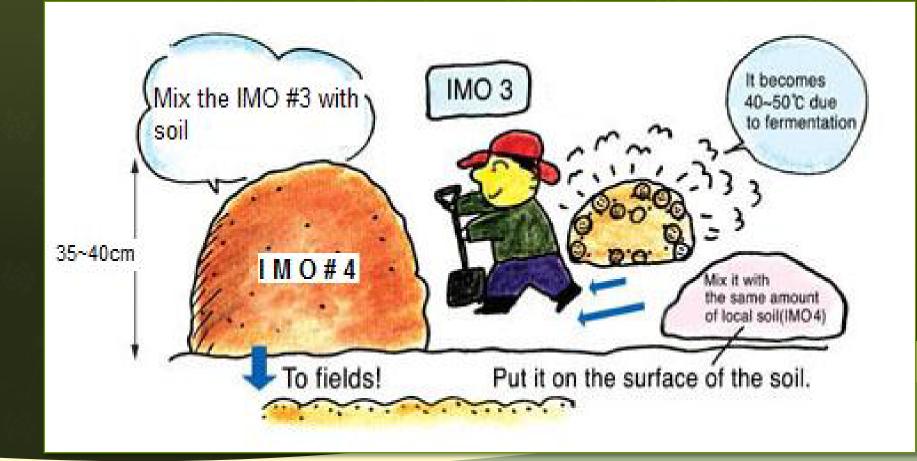
- Temperature : 40~50 °C
- IMO#3 stacking height : evenly 13.7~15.7in

Fermentation period : 7days

♦Keep the temperature : 1~15°C





















Making the soil foundation



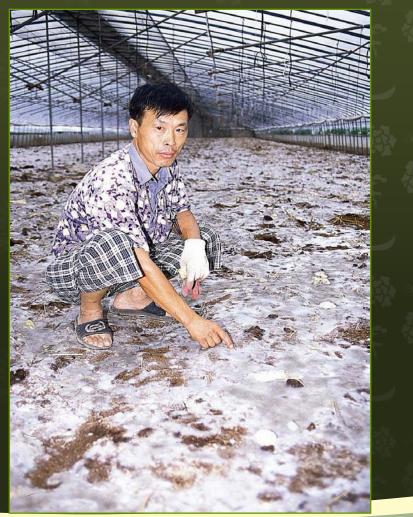
Scatter IMO#4(150kg/0.1ha) on the soil.

As recovering soil environment, microorganism and small animal is becoming more active.















Using with fermented mixed compost Using IMO in liquid form (×1/500~1/1000)

Other cases

- Fermented mixed compost
- Fermented feed,
- Managing pigpen floors
- Henhouses, etc.





	Filed without successive cropping disorder	Field with successive cropping disorder
IMO #4	One week before	Two weeks before
	seeding and planting	seeding and planting
Making soil	Right after applying IMO #4	One time after applying IMO #4
foundation		One time 1 week before seeding and planting











Thank you



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