EverFresh is a remarkable colorless, odorless, non-reactive, liquid anti-microbrial with broad applications in the food and beverage, food processing, agriculture and their applied industries. It readily and provably exhibits properties that under our conventional laws of chemistry, it should not. Simply pH testing, for instance, shows that the product (which is sold in a "concentrate" form) has a pH just marginally above 0.0, and yet EverFresh exhibits none of the characteristics of a strong acid. It is non-toxic, non-caustic, has no volative organoleptics -- in fact, it leaves no smell at all.

When analyzed using HPCL or similar chemical assay procedure, EverFresh tests out as an aqueous solution of sulphuric acid (approximately 8%), and yet EverFresh exhibits none of the properties of sulphuric acid. The procedure used to make EverFresh not only programs the acidic water to shed its usual caustic properties, but it completely denatures the sulphuric acid -- and the simplest of tests confirm this: you can even bathe in the concentrate, safely and confidentally.

Principle of Action

Much of modern chemistry is built upon the edifice of the gross physical characteristics of compounds not the way in which various subtle energies affect their functional properties.

Natura Scio uses scalar wave technology to literally change the way nature works -- or at least the way we understand nature works. Though completely non-toxic and non-corrosive to animal tissue, **EverFresh** appears to interfere with the reproductive and metabolic activities of all classes of bacteria, protozoa, virus, and yeast (although it is less effective against certain molds, including most species of aspergillus). A dilution rate of 64 to 1 (equivalent in the U.S. one fluid ounce to a half gallon) produces a log kill rate in excess of 5 for E. Coli (O157:H7) and other strains of Escherichia, Listeria monocytogenes, Cyptosporidium, Staphylococcus aureus, Pseudomonas and Campylobacter jejuni -- all sources of contamination in select foods, or opportunitistic organisms found in the work environment.

Directions for Use: EverFresh comes as a concentrate and users should be consciously aware that the product exhibits different characteristics at different dilution rates. One application may involve a substrate with a higher microbial load than another, so our standard "base rate" of 64 to 1 may need to be "upped" to 32 to 1 for one application, or may not require more than 128 to 1 in another. The number of applications is too great to apply a "one size fits all" rate. However, we are confident that the 64 to 1 will apply for most applications.

Dip & Wash Procedures

For fruits, vegetables, fish, chicken, and most processed meats, a simple "dip" or "spray" in the 64:1 solution is sufficient to create the anti-microbial reaction desired. Resident time of one minute is recommended as a standard. Even at 64:1 **EverFresh** can contribute an off "acidic" note to some foods, so some users may desire to further dip in purified water to reduce residual levels on the applied substrate. Nonetheless, some users may wish to have the substrate material sit in **EverFresh** "acidized water" for some period of time prior to rinsing, if the material lends itself to bacterial contamination (like most open fish or poultry) and/or there is a substantial period between "harvesting" and further food processing -- particularly in the absence of refrigeration. Doubling, even tripling, of shelf-life is common.

Note that the anti-microbial reaction creates no visuals (as in the case of hydrogen peroxide), or exothermic reaction (as in the case with classic "strong acids"). Nor are any off odors created as a result of normal use.

Many preservatives come with recommendations on the starting pH or temperature because these affect product performance. For all intents and purposes, there are no such recommendations for **EverFresh** (temperature range is quite broad: 5 to 60 degree Centigrade: well beyond the range at which most foods are storaged or processed, unless being refrigerated or cooked).

EverFresh itself need only be stored in a cool, dry area. It has a low reactivity.