

# "To Preserve & Enhance the Bio-Vitality of your Essential Provisions" Bio-Vitalizing Glass

Offered By  
*Ecovative Enterprises*

1 lt, 750 & 500ml  
Oil Bottles



500 & 750 ml  
Wine Bottles



1 lt Water Bottle



*Bio-Vitalizing or Violet Glass,  
no secret.....*

Sun and sunlight play an obvious role in our daily life. Everyone feels joy when exposed to the first rays of sunshine after a long cold winter or when seeing a beautiful rainbow or sunset? Our sun yields a wide spectrum of electromagnetic energy due to continuous thermonuclear reactions and this radiates through space in all directions. The sunlight that reaches the earth's surface consists of the visible light spectrum (with the colors of the rainbow from violet to red) and the invisible light spectrum with ultraviolet (UV) radiation, infrared (IR) radiation and micro and radio waves.

200 ml  
Bottle



100 ml  
Bottle



1 lt  
Apothecary Jar



Sunlight is required for growth. In fact, there is no life possible without light. This same light that initially made growth possible also accelerates the process of molecular decay. As soon as plants, for example, are ready for harvesting, they must be used immediately or preserved efficiently. If they are exposed to sunlight after being gathered, then decomposition may take place and this drastically reduces the level of bio-energy in the plant. The "Fraunhofer" Institute in Munich (Germany) believes this process of decomposition to be due to the radiation from the visible light.

500 ml  
Storage Jar



250 & 400 ml  
Storage Jars



200 ml  
Storage Jar



In order to test this observation, chemical analysis by gas chromatography of rosewater stored for two months in both violet and amber glass was performed at this institute. It was clearly shown that within 2 months the amount of several important aromatic compounds decreased significantly following storage in amber glass. No change was observed in the sample stored in violet glass pointing to quality protection against decomposition by visible light.

100 ml  
Storage Jar



50 ml  
Cosmetic Jar

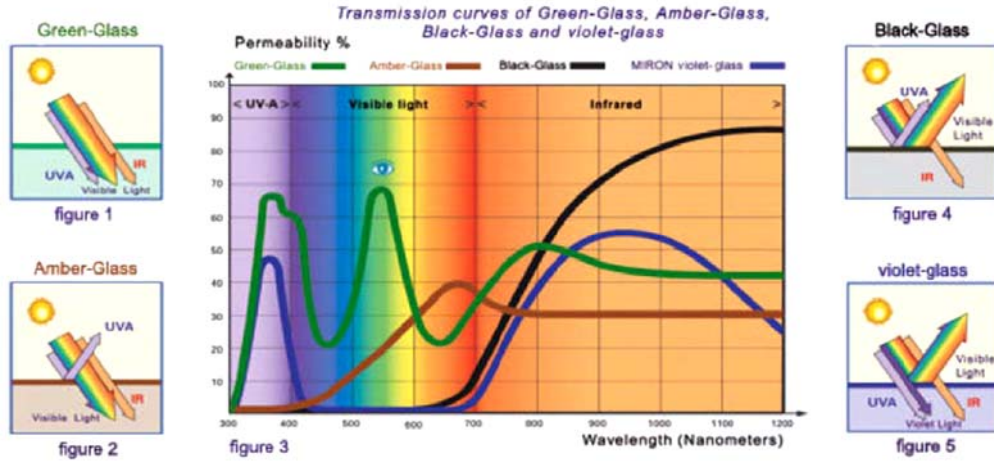


50ml  
Storage Jar



Since ancient times, mankind has tried to protect its most valuable products against the damaging effects of light. The early Egyptians, for instance, preserved their precious substances in gold or violet jars. Modern times have introduced many new forms of packaging. Glass, which has been known for ages, is still one of the most widely used materials. However, most of the traditional colors used in glass packaging (clear, amber, blue and green) allow visible light to pass through (figure 1, 2 and 3) and therefore do not offer enough protection against decomposition processes induced by visible light.

Bio-Vitalizing glass does not allow light from the visible spectrum to penetrate (with the exception of Violet radiation), but is transparent in the infrared spectrum (figure 3 and 5). Black glass does not allow any visible light to go through and is also transparent in the IR spectrum (figure 3 and 4). The most important difference between these two glass types is that black glass fully absorbs UVA and violet frequencies without allowing any transmission to occur, whilst Bio-Vitalizing glass is permeable for these frequencies. These wavelengths partially enter Bio-Vitalizing glass, giving it a unique quality: impermeable in the visible light spectrum from blue to red but open to penetration of UVA, violet and IR frequencies. Due to this special combination, sensitive materials stored in Bio-Vitalizing glass are highly protected against the processes of decomposition caused by light influences from the visible Spectrum and gives it the added benefit of the positive effects that result from UVA, violet and IR frequencies

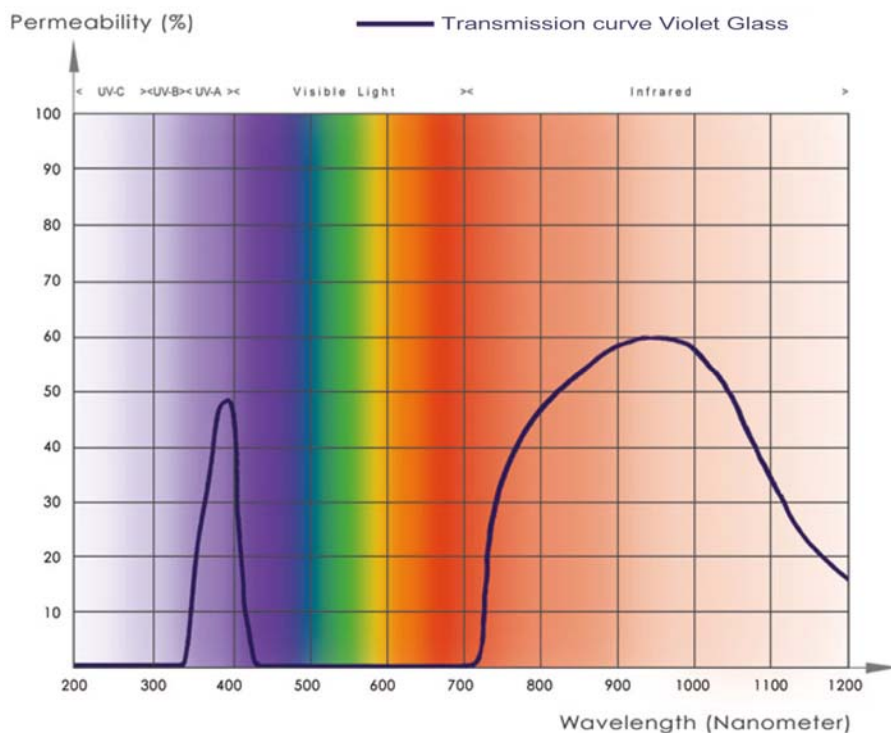


### Transmission curves of Bio-Vitalizing Violet Glass

The shown curve depicts the percentage of light that transmit the violet glass in the range between 200 and 1500 nm (Ultraviolet to Infrared). Ultraviolet light is divided in UVC (200-290 nm), UVB (290-320 nm) and UVA (320-400nm).

Bio-Vitalizing glass has a zero transmittance for the invisible UVC and UVB radiation (No invisible UVC and UVB radiation penetrate Bio-Vitalizing violet-glass). A certain amount of the invisible UVA and the visible violet radiation trespass the Bio-Vitalizing Glass with a maximum at 390nm. Bio-Vitalizing glass is not permeable in the visible light spectrum from blue to red.

Light from the 700 nm spectral range into the invisible infrared, shown until 1500 nm in the above curve; also transmit the violet-glass with a peak at 950 nm.



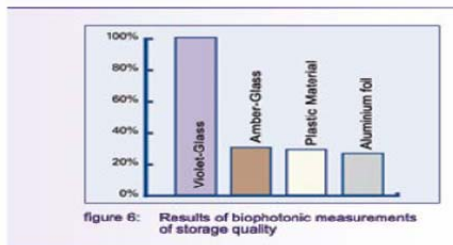
(The Fraunhofer Institute in Munich (Germany) believes the process of decomposition in of, for instance, ripe plants to be due to the radiation from the visible light. In order to test this observation, chemical analysis by gas chromatography of rosewater stored for two months in both violet and brown glass was performed at this institute. It was clearly shown that the amount of several important

aromatic compounds decreased significantly following storage in brown glass within 2 months. No change was observed in the sample stored in violet glass pointing to quality protection against decomposition by visible light.

Biophotonic research, the study of light particles emitted by cells, has shown that these wavelengths are very important for communication between living cells. Recent results from this scientific field by Professor Popp and Dr. Niggli have also shown that the quality of nutrition not only depends on chemical composition, but also on the content of light energy and the potential information that is provided by UVA and IR frequencies. This fundamental bio-information plays a crucial role in the control of all vital processes. Biophotonic measurements show that food (ripe grain, plants and fruits, freshly squeezed or dried) as well as any extracts from plants (as example olive and linseed oil) are perfect suppliers of light energy; a transfer which is closely connected to optical memorization within the biological sample.)

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Nevertheless, high class edible goods lose their quality during storage and age prematurely. Biophotonic research on the quality of food, contained in a variety of package materials, show that the quality of ordered bio-energy of food stored in violetglass, is significantly higher the than counterparts kept in classical containers such as glass or plastic. In addition, it was demonstrated that an optimal protection of bio-information is obtained during long-term storage in violetglass.



Scientific research of biophotonics in the field of food quality control, led by Professor Fritz-Albert Popp, is performed at the International Institute for Biophysics (IIB) in Hombroich near Düsseldorf (Germany). In the early eighties he initiated this research at the University and at the Centre of Technology in Kaiserslautern (Germany).

### Advanced Kirlian energy photography

Everything in nature radiates. This radiation, whether from a human being or biological material, is closely connected to its vital energy. It is impossible to discern this energy optically with the human eye.

Then the scientist Dr. Dieter Knapp further developed a form of electrographic photography which was initially discovered by a Ukrainian couple named Kirlian and which made photography of energy fields possible.

Using this advanced technique, dried Spirulina algae of the same quality was packed in different containers, stored for four weeks and then photographed.

### Advanced Kirlian photography by Dr. Dieter Knapp

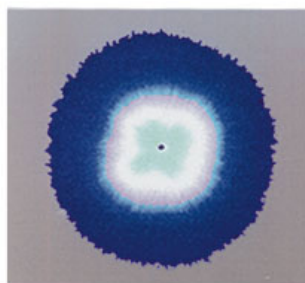


figure A

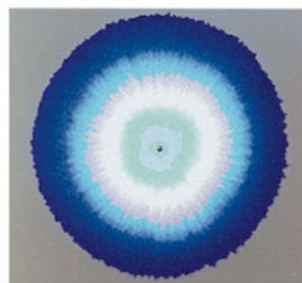


figure B

The sample stored in Bio-Vitalizing glass (figure B) displayed an intense and dynamic energy field. In contrast, the quality of the energy from Spirulina stored in amber glass (figure A) or plastic had clearly changed and showed a less valuable emission pattern.