

Executive Summary ~ Evolution Beverages

25 January 2016

2428 Coral Sea Street, Alameda, California 94501

Executive Summary ~ Evolution Beverages

Overview

In today's beverage industry, new innovations have been far and few in the area of beverage preparation methods. A streamlined introduction of new products but not a new approach in the formation of products.

Evolution Beverages, an electro-chemistry and electrolysis-based approach has been developed for its use in a number of beverage enhancement processes. A technology and medium that can be used to attain the following:

1. Non-barrel aging of alcohol. 120 seconds of exposure to EB equivalent to 9 months of barrel-aged properties.
2. Creation of a non-toxic alcohol, friendly to liver functions.
3. Used as a regular preparation process of an alcohol product allowing for:
 - a. A jumpstart to an aging process.
 - b. To be applied as an entire aging process.
 - c. Used to conclude an aging process.
 - d. To circumvent the use of a particular ingredient—sulfites.
 - e. To bring a specific component of a product to the forefront—fruity flavor.
 - f. To tone down a specific component of a product—alcohol.
 - g. To improve upon the classification of a product—entry level product elevated to a medium and premium level.
4. Creation of a new classification of product with an extra-smooth texture and pleasant taste.

EB provides a consistent method in the formation of intriguing products.

Value Proposition

EB provides an all-encompassing approach to beverage preparation. The process can be used as a piece of hardware or in the introduction of unique properties to an alcohol product or a beverage.

Value in its use is seen in such areas as:

1. 9 months of barrel-aged properties in a 120 second of controlled exposure.
2. Creating a liver-friendly alcohol medium.
3. Ability to control the aging process applied to the product.
4. Ability to property-enhance the components of raw ingredients.
5. Ability to create a truly-unique-and-smooth product.

EB provides a predictable method to product formation while providing a means to improve upon products and the creation of safe-consumable products.

Industry Experience

All of the necessary disciplines are in place to assemble the required infrastructure in support of a business of this nature. The business involving:

1. Engineering and assembly of the required technology.

2. Determination of the applicable science and technology involved with electro-chemistry and electrolysis respectively.
3. Product formulation and product formation.
4. Business management.
5. Marketing, sales and licensing of the technology and product.

Business Strategy

The Business Strategy entails 3 primary components:

1. An ability to utilize EB either as a piece of hardware to achieve an effective phase of a process or to identify and create a product that possesses unique properties of non-toxicity and an extra smoothness.
2. Once a decision is made, as to the use of EB, to assemble the necessary infrastructure to support its use.
3. To license, market or sell the defined use of EB.

The Business Strategy entails 3 primary risks:

1. Inability to determine the proper use of the EB process.
2. Inability to convince a potential client of its use due to its uniqueness.
3. Inability to develop a most-appropriate business model to maximize its highest potential return that can be earned.

The management infrastructure entails several strengths for the achievement of successful business potentials.

1. The level of knowledge and skill sets possessed by the business group for this type of technology is complete.
2. The end use, or the end product created by the technology, is able to be sold domestically or internationally.
3. The required capital investment, when compared to the rate of return, is sensibly fractional.
4. Management's ability to properly identify and segregate the use of the EB process to the beverage industry. What this means is that a complete outline of all uses of EB be prepared and the assignment of the categorical EB uses be made clear. As an example, there will be a categorical use of EB in the preparation of Vodka products only, of Gin products only, of Tequila products only, of juice products only and so forth.

Marketing Strategy

The marketing efforts for the licensing of the technology will not involve mass media dependence. Through word of mouth, made through personal introductions into the beverage industry, information will be disseminated concerning the technology. Currently, there are 4 market venues for EB:

1. The creation of various categories of products—vodka, gin, tequila, whiskey, rum, brandy—with an extra smoothness and pleasant taste. The products will

be created by a new, single company soliciting standard product distribution companies to market and sell the finished products. Therefore, it will be a new manufacturing facility creating a new series of products taglined—*extra smooth and pleasant*.

2. The master-licensing of each type of product to a successful manufacturer of products.
3. The lease of EB, as a piece of hardware and technology, to a beverage manufacturer to be used as a vital part of product manufacturing.
4. The introduction and the subsequent lease of EB to a qualified and massive manufacturer of alcohol product for the creation of a complete array of not-toxic alcohol products.

Organizational Objectives of Evolution Beverages Incorporated

EBI is established under the following business objectives:

1. To provide to the alcohol products manufacturer a method of manufacturing a non-toxic alcohol product.
2. To provide to the alcohol products manufacturer a method of formulating and producing a most-smooth alcohol product.
3. To provide the alcohol products manufacturer a means of replacing a non-controllable barrel aging process with a computer-controlled, electrolysis-based method of alcohol aging.
4. To provide a beverage manufacturer a method of improving upon the quality of raw materials used in the preparation of a wide assortment of beverages.

Organizational Structure of Evolution Beverages Incorporated

EBI will initially be overseen by a group of 3 members having their positions in Marketing, Sales and Product Formulation & Technology. The 3 members provide their extensive backgrounds in:

1. An extensive marketing background in alcoholic products and beverages where newly-formulated products will be introduced into the markets.
2. A focused sales background in the area of licensing of technologies.
3. A creative formulator of products who is also able to install and train on the use of the EB technology.

Management and Advisory Members

Management

Marketing
Sales and Licensing
Product Formulation and Technology

Advisory

Dr. Richard Wullaert, a leading American scientist on electro-chemistry, has over 40 years of experience in all aspects of technology development (research, product development, marketing, management). He has specialized in the transfer of technology from concept to operating business. Dr. Wullaert has been the founder or co-founder of six small high tech companies involved in water technology, materials research, image processing, medical imaging and alternative medicine. He has been a program manager for large government and commercial projects, and a consultant on strategic planning, R&D operations, and project management.

Dr. Wullaert is currently President of BioGuard Industries, Inc., a small technical services company specializing in functional liquid and materials science research, with emphasis on electrolyzed functional water systems and applications. Dr. Wullaert has been a Lecturer and Research Nuclear Engineer at the University of California, Santa Barbara. He has also been a Guest Researcher at the National Institute of Standards and Technology (NIST). He has authored over 100 technical papers and reports, made over 65 technical presentations, and has two patents.

For the last 20 years, Dr. Wullaert has been involved in studying functional water with emphasis on water restructured through electrolysis. He was Chief Technology Officer for Advanced H₂O, LLC., where he managed R&D projects on the use of electrolyzed functional water as a disinfectant and as a bottled water/beverage/nutraceutical product. Dr. Wullaert has worked with the ELeach process and made his contributions in the areas of measurement, monitoring, flow rates, water properties and in the future introduction of various mediums to further speed up ore treatment processes.

It has been expressed by Japanese scientific groups that Dr. Wullaert is one of the top three American scientist who has the most global scientific knowledge on the process of electrolysis and the properties and benefits of electrolyzed water. Dr. Wullaert had performed the scientific editing of Dr. Kokichi Hanaoka's upcoming book—The Discovery of the Enhanced Property of Water Supporting Life and Ecology.

Dr. Kokichi Hanaoka, a leading Japanese scientist on electrochemistry, has had a life-long career as a chemist, membrane scientist, University and Visiting Professors educating on science while exploring many areas of water and its properties. Dr. Hanaoka studied at Shinshu University, obtaining an Undergraduate Degree in Industrial Chemistry and a Graduate Degree in Membrane Science. In 1992, Dr. Hanaoka obtained his Doctorate of Engineering from Shinshu University.

With the academic backgrounds that Dr. Hanaoka had obtained and coupled to his scientific endeavors, Dr. Hanaoka has worked in the roles of a University Lecturer, Author of scientific publications in books and academic journals and an inventor of new methodologies surrounding electrochemistry. He has also written several scientific papers based on electrolysis which have been published in various scientific journals. Dr. Hanaoka is also a member of 10 academic societies advancing scientific knowledge in the areas of chemistry, polymers, membrane science, ergonomics, health, physical education, medical informatics, live cell analysis and functional water. During the period of April 1993 to March 1998, Dr. Hanaoka held the position of Managing Director of the Functional Water Foundation. This organization served as the catalyst in assembling all of the academic specialists who had worked with functional electrolyzed

water to form a scientific coalition for advancing applications borne out of the treatment of water with electrolysis. As a first group effort, and in conjunction with the Japanese government, industry, manufacturers of hardware utilizing electrolysis, end users and academia, formed the First Annual Functional Water Symposium. Through this symposium Dr. Hanaoka was instrumental in bringing the legitimacy to this far reaching technology surrounding electrolysis and was successful in starting meaningful dialogue amongst these members. The primary objective was to introduce cohesion between governmental agencies, academia, industry and end users, and by doing so, having started the process of bringing a synchronistic and unified front with the highly-promising technology of electrolysis water treatment. Since 1993, annual conferences are held where scientists involved with electrolysis have made informative-and-needed presentations on new developments and ongoing validations of myriad subjects related to water electrolysis. He has authored a recent book: *The Discovery of the Enhanced Property of Water Supporting Life and Ecology*. International distribution will begin in early 2012.

Dr. Hanaoka has worked with the ELeach ore processing technique for the past 8 years. He has provided the complete science, understanding and presentation on the how's, why's and effects of ELeach, an electrochemistry-based, ore processing method. Dr. Hanaoka is a Visiting Professor at the University of Texas in San Antonio and the Founder and President of BioREDOX Laboratory.

Dr. Hanaoka continues his work in the areas of advanced science and technologies surrounding electrolysis water treatment along with his increased involvement with several international groups advancing electrochemistry, electrolysis technology and applications into international arenas. Based upon assessments made of Dr. Hanaoka's knowledge, achievements and scientific endeavors, experts in the field of electrolysis consider Dr. Hanaoka to be one of the top five world scientists and authority on Functional Electrolyzed Water.

Hiroshi Tanaka, a designer of technologies, has had a life-long interest in exploring areas in which the electro-chemical process of electrolysis could be utilized as a core mechanism to provide advanced solutions to critical industrial concerns. Through these candidate applications, Hiroshi has successfully brought advancements to conventional processes and traditional thinking. These applications span a wide array of uses involving non-chemical disinfection, organic agricultural applications, superior extraction methods, enhanced beverage production and scale-free water treatment methods.

Applying science to invention, industries have found a need for his applications and have come to find the virtues of his processes.

ELeach, a process in which electro-chemical reactions are introduced to ore processing, and through Hiroshi's technology, has been able to provide us with a state-of-the-art design, a complete software controlled process, with a 24/7 operational consistency and durability, built-in redundancy and with an ability to precisely produce a wide array of required mediums.

Hiroshi comes with a proven track record in designing systems that provide niche needs. In February 2001, Hiroshi was requested by the Japanese Department of Agriculture to study the use of electrolysis for meat disinfection and for the prevention of bacteria within

meat processing plants. The study looked at critical points of contamination, based upon HACCP (Hazard Analysis and Critical Control Point) protocol. Based upon this study, development was done in four critical areas which addressed a rapid carcass disinfecting procedure, establishment of worker's boot disinfecting walkways, development of a sheath-like device allowing rapid disinfection of knife blades coupled to an overall use of electrolyzed mediums for work station disinfection and infection prevention.

In June 2009, Hiroshi was requested by the Japanese Department of Energy to submit a grant proposal to develop a scaled-up version of a scale removing and scale-free cooling tower technology centered around electro-chemical processes. This request was based upon the efficacy that was being instilled into cooling towers through a compact device which treated water circulating in a cooling tower process. Based upon the energy savings and cooling efficacy that was restored into existing towers, along with its ability to maintain cooling towers scale free, the Ministry had requested planning for a unit that would handle 12 times the processing load. This device has been developed and is now under operational observance.

Hiroshi's other accomplishments involve beverage applications which allow for alcohol-based products to be aged in a fraction of the time that it takes conventional methods to age products.

Hiroshi is the Founder and President of Innovative Designs and Technology (Japan), a privately-held engineering group of 4 engineers and 4 support staff members. The group is currently focused on the ELeach technology and cooling tower processes, through its ElectroLife brand. To date, 500+ ElectroLife devices have been sold in Japan and is currently under a 90-day Singaporean government review as a Green Technology and mentioned in Yahoo News Online as: the Electrolife Descaling System, an innovative system that utilizes an advanced electrolysis process to increase water solubility and results in an elimination of pipe scale. The trial will be conducted over a three-month period, and if successful, it is expected to save up to \$15,724.00 per year in energy, water and chemical consumption.

Edward E. Alexander: Ed was the General Manager of Tomoe (USA) Inc, original importer and master distributor of residential electrolysis systems manufactured in Japan. Ed then founded Advanced H2O LLC, currently a private label bottler in the Northwest, in which he had sold his interest to a group of private investors in 2005. Ed is also the Founder of Proton Labs Inc., an electrolysis-focused company predominantly in the antimicrobial safety areas and having left the company in 2008. Ed holds a degree in Higher Accounting and was presented with an Award of Excellence in Business Administration.

Ed was born and raised in Japan, and is of American and Japanese heritage; as a result, he speaks the language with a native-like proficiency and has an in-depth understanding and experience in cross-cultural business development. Ed has accredited alliances with the Japanese academia, manufacturers, and product handlers of all aspects associated with electrolysis and methods that bring about *functional* results.

During his 22-year corporate tenure Ed's accomplishments included corporate financial and accounting management, by holding positions such as Regional Operations Auditor, Regional Data Systems Manager, Regional implementer of Automated and Inventory

Replenishment Modules. He was assigned to all key corporate disciplines for the International Naval Resale System, a \$2 billion company. Ed's other corporate achievements include a second-tier supervision, under the direction of a Regional District Manager, of a workforce of 2,200 employees through a management and supervisory staff of 65, with annual sales oversight of \$180 - \$240 million. Ed retired from this organization in 1993.

Ed left the corporate sector to pioneer the introduction of the Functional Water technology in the United States. He has spent the last 22 years understanding the technology, setting up a competent group of cross-cultural advisers, establishing marketing direction, generating sales, and cultivating the interest of a myriad of businesses, academia, governmental entities, and media involving Functional Electrolyzed Water and the unique applications created around the electrolysis technology. Ed has become a reference point on electrolytic ion separation and its markets and has been the Managing Director of Innovative Designs and Technology usa since 2008. The company specializes in electro-chemistry based precious metals leaching methods.

Appendices

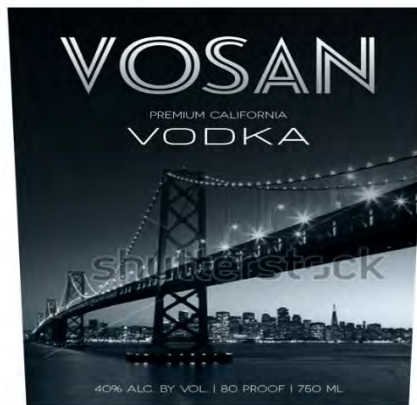
1. Visual effects showing EB.
2. Discussion on the effects of EB in creating a non-toxic, liver-friendly alcohol product.
3. Operational forecast.
4. Plan of Action and Milestone.

Appendix 1:



Product Formulator, Mr. Dale Kellogg, presenting at Copia Taste³ at the invitation of Mondavi Winery.

EVOLUTION BEVERAGES
A DIVISION OF INNOVATIVE DESIGNS AND TECHNOLOGY usa



San Francisco World Spirits Competition
2008 Silver Medal
Enhance Marketing
Vosan Vodka 40%

First award-winning Vodka product to be placed into the market through bars, lounges and membership purchases.

Products Created through Evolution Beverages



Napa Wine



Mexican Tequila



Award winning Gin & Vodka



Japanese Sho-Chu



American Whiskey



Chinese Liqueur



Italian Liqueur

EVOLUTION BEVERAGES

A DIVISION OF INNOVATIVE DESIGNS AND TECHNOLOGY USA

San Francisco World Spirits Competition
2010 Silver Medal
Enhance Marketing Perfect Martini Gin

San Francisco World Spirits Competition
2009 Gold Medal
LOFT Liqueurs Raspberry Cello

San Francisco World Spirits Competition
2008 Silver Medal
LOFT Liqueurs Spicy Ginger Cello

San Francisco World Spirits Competition
2008 Silver Medal
Enhance Marketing Vosan Vodka 40%

San Francisco World Spirits Competition
2007 Bronze Medal
LOFT Liqueurs Lemongrass Cello

San Francisco World Spirits Competition
2007 Bronze Medal
LOFT Liqueurs Tangerine Cello

San Francisco World Spirits Competition
2007 Bronze Medal
LOFT Liqueurs Lime Cello



Discussion on Vodka, Hangovers, Enhanced Water, Enhanced Alcohol and Its Effect After Consumption

The purpose of composing this information in the manner that it has been, is to be able to review and understand the common knowledge that is currently available for each of these components, consisting of the product itself—Vodka, the side effect of alcohol consumption as present in Hangovers, and how Enhanced Water making up the Vodka and the Enhanced Alcohol making up the Vodka result in minimal negative effects to the consumer. Hopefully, a better understanding of an “Enhanced Vodka” will be gained from this discussion.

Quite interestingly, you will read that “that the condition of hangover is not well understood scientifically” and further reinforced by the fact that “few of the treatments commonly described for hangover have undergone scientific evaluation”.

What is Vodka - Definition and preparation of:

Vodka is a clear distilled liquor composed of water and ethyl alcohol. It is made from a fermented substance of either grain, rye, wheat, potatoes, or sugar beet molasses.

The alcohol content usually ranges between 30 to 50 percent by volume. The ideal proof, as reported by the Muscovite Vodka Museum, is 78 proof at 38 percent.

According to Encyclopedia Britannica, the name “vodka” is a diminutive of the Russian word *voda* (water) and Polish word *woda*. The word “vodka” was recorded for the first time in 1405. At this time the word referred to medicines and cosmetics.

- as alcohol had long been used as a basis for medicines, this implies that the term vodka could be a noun derived from the very *vodit*, *razvodit*—“to dilute with water”

- the term vodka started appearing in the Russian dictionaries in the mid-19th century. Another possible connection of “vodka” with “water” is the name of the medieval alcoholic beverage aqua vitae (Latin, literally, “water of life”).

- at one point, the word vodka was already in use but it described herbal tinctures containing up to 75% by volume alcohol, and made for medicinal purposes.

- In Poland, and in the early days, the spirits were mostly used as medicines.

Vodka is now one of the world’s most popular spirits.

A common property of vodkas produced in the United States and Europe is the extensive use of filtration prior to an additional processing, such as the addition of flavourants.

- filtering is sometimes done in the still during distillation, as well as afterwards, where the distilled vodka is filtered through charcoal and other media.

- through numerous rounds of distillation, or the use of a fractioning still, the taste of the vodka is improved and its clarity is enhanced.

Repeated distillation of vodka will make its ethanol level much higher than is acceptable to most end users.

-depending on the distillation method and the technique of the stillmaster, the final filtered and distilled vodka may have as much as 95-96% ethanol.

-as such, most vodka is diluted with water prior to bottling.

-Whiskey is generally only distilled down to its final alcohol content, vodka is distilled until it is almost totally pure alcohol and then cut with water to give it its final alcohol content and unique flavor, depending on the source of the water.

Due to the low freezing point of alcohol, vodka can be stored in ice or a freezer without any crystallization of water.

-in countries where alcohol levels are generally low (the USA for example, due to alcohol taxes varying with alcohol content), individuals sometimes increase the alcohol percentage by a form of freeze distillation.

-if the alcohol level is low enough and the freezer cold enough (significantly below the freezing point of water), solid crystals will form which are mostly water (actually a dilute solution of alcohol).

-if these "ice" crystals are removed, the remaining vodka will be enriched in alcohol.

HANGOVER – Definition and conditions of:

All alcoholic drinks produce a subtly different hangover experience according to the congeners present.

Pure vodka and gin, when consumed with sufficient water are least likely to produce bad hangovers.

Alcohol can have various biological and behavioral effects on the body.

Hangovers result in unpleasant physical and mental symptoms including fatigue, headache, dizziness and vertigo.

Effects of hangovers subside after 8 – 24 hours.

The condition of a hangover is not well understood scientifically.

Alcohol can directly promote hangover symptoms through its effect on urine production, the gastrointestinal tract, blood sugar concentrations, sleep patterns, and biological rhythms.

In addition, researchers postulate that effects related to alcohol's absence after a drinking bout (i.e. withdrawal), alcohol metabolism and other factors (e.g. biologically active, non-alcohol compounds in beverages; the use of other drugs, certain personality traits; and a family history of alcoholism) also may contribute to the hangover condition.

-few of the treatments commonly described for hangover have undergone scientific evaluation.

Physical symptoms of a hangover include fatigue, headache, increased sensitivity to light and sound, redness of the eyes, muscle aches, and thirst.

-signs of increased sympathetic nervous system activity can accompany a hangover, including increased systolic blood pressure, rapid heartbeat (i.e. tachycardia), tremor, and seating, Mental symptoms include dizziness; a sense of the room spinning (i.e., vertigo); and possible cognitive and mood disturbances, especially depression, anxiety and irritability.

The symptoms of hangover are:

Constitutional:	fatigue, weakness and thirst
Pain:	headache and muscle aches
Gastrointestinal:	nausea, vomiting and stomach pain
Sleep/biological rhythms:	decreased sleep, decreased REM (rapid eye movements), and increased slow-wave sleep
Sensory:	vertigo and sensitivity to light and sound
Cognitive:	decreased attention and concentration
Mood:	depression, anxiety and irritability
Sympathetic hyperactivity:	tremor, sweating, and increased pulse and systolic blood pressure

The particular set of symptoms experienced and their intensity may vary from person to person and from occasion to occasion. Hangover characteristics may depend on the type of alcohol beverage consumed and the amount a person drinks.

-typically, a hangover begins within several hours after the cessation of drinking, when a person's blood alcohol concentration (BAC) is falling.

ENHANCED WATER – How it is produced, how its properties are different from other forms of water and how enhanced water positively influences the Vodka product:

The Beverage Enhancement Process is used to create an Enhanced Water. The BEP is an advanced form of a patented ionization process.

When water is exposed to the process of ionization, a method originally developed by Sir. Michael Faraday a Chemist and an inventor, some of the basic properties defining water are redefined. These basic properties are:

pH:	potential for Hydrogen
ORP:	Oxidation Reduction Potential
IP:	Measurement of the self ionization of water
EC:	Electrical Conductivity
H ₂ :	Hydrogen

Discussion on pH:

The BEP process takes water and exposes it to a negative electrical charge and a positive electrical charge. The charge is delivered through a cathode and an anode. When water comes into physical contact with the electrical charges, that are delivered through these opposing electrodes, ions possessing positive properties will be attracted to the negative electrode and ions possessing negative properties will be attracted to the positive electrode.

The opposing electrodes will separate the water into two forms of water. One form is referred to as a reduced water and the second form is referred to as an oxidizing water. Reduced water will generally have an alkaline pH and the oxidizing water will have an acidic pH. A pH of 7.0 is neutral. pH ranges below 7.0 is acidic and pH ranges above 7.0 is alkaline or also referred to as Basic.

The enhanced water that is utilized in the preparation of an enhanced vodka is reduced water. The reduced water will consist of the positive ions of calcium, magnesium, sodium, potassium, iron and manganese. (The oxidizing water will consist of carbonic, chlorine, sulfuric and nitric.) Therefore, the enhanced water that is used in the production of the Enhanced Vodka would be void of the acidic properties.

Discussion on ORP:

The process of ionization has separated positive ions from the negative ions. This separation has also created an opposing condition of oxidation and reduction. Oxidation is the absence of electrons and reduction is the presence of electrons.

The enhanced water that is utilized in the preparation of an enhanced vodka is in a state of reduction.

Discussion on IP:

The process of ionization has redefined the value of ionic product. Through the increase made to the ionic product value, certain reactionary mechanisms and its subsequent activities have been enhanced. One of the reactionary values that have been increased is the ability of the enhanced water to increase the antioxidant capabilities with these enhanced properties. This action, followed by a reaction and culminating in enhancements directly correlate to the minimizing of the toxic effect of alcohol.

The enhanced water that is utilized in the preparation of an enhanced vodka is in a state of enhanced ionic product.

Discussion on EC:

Electrical Conductivity signifies a material's ability to conduct an electrical current.

Discussion on H₂:

Dissolved Hydrogen is created through the ionization process and the therapeutic properties of hydrogen have been recently published.

In reviewing the properties of water that have been redefined, to introduce various elements of structural change, texture change and wellness benefits, one can see that significant changes have been introduced to the water.

After reviewing the properties that have been redefined, the following description will outline the "net effect" that water with these redefined properties, collectively-and-ultimately, have on the Vodka product.

Discussion on the effects of electrolysis on alcohol, water and alcohol molecules

As a result of the ionization process applied to water, the electrolytes that are found in water become thin. Through the increase that was made to the level of the Ionic Product of the water, the hydrogen bonds of this water are experiencing a higher rate of bond cutting or separation.

When the alcohol is mixed with the enhanced water, the hydrating abilities will be generated around the alcohol molecules.

-if the water that is being used in this instance was a non-ionization-processed water, the hydration time with the molecules surrounding the alcohol will take a considerably longer time to hydrate the alcohol molecules.

-this rapid hydration around the alcohol molecules is due to the fact that water exposed to electrolysis has a higher rate of bond cutting or separation.

-as a result of this, alcohol molecules with more hydration are wrapped by water molecules.

-on account of this, one who consumes an enhanced Vodka does not feel/sense the strong alcohol effect through their taste sensors.

-the same experiences will be had of matured alcohol as experienced through whiskeys and wines, although in the case of wines, these alcohol diminishing properties are noted in the alcohol portion of the wine.

-the phenomenon that is created through the ionization process is the near-exact phenomenon that occurs in the natural processes of alcohol maturation.

Discussion on the effects of enhanced Vodka on the physiology

When alcohol is consumed, the liver converts the alcohol to water and carbon dioxide through acetaldehyde by dehydrogen-enzyme that is present in the liver.

-if the liver's capacity in this process was adequate, acetaldehyde will not remain in the body and damage will not be done to the liver.

-however, due to the fact that the liver generally does not have the capacity to completely decompose the alcohol, acetaldehyde remains causing discomforting symptoms such as headaches and other hangover-related symptoms.

When alcohol and water is processed through our enhancement process and both components take on certain redefined properties, a series of chemical reactions involving dissolved hydrogen and an increase to ionic product occurs.

-the dissolved hydrogen plays a role of elimination of hydroxylradicals

-the increase to ionic product plays a role into the enhancement of chemical reactions

As a result of these processes, which are brought about by the enhancement process, chemical reaction is improved in the liver.

IMPORTANT: Although we have outlined our thought process on the effect of the enhancement process with a finished product such as a Vodka and discussed how the properties of alcohol become less toxic, while leaving the consumer with lesser chances of experiencing hangover-like symptoms, ALCOHOL CONSUMPTION MUST BE CAREFULLY MEASURED AND PERSONAL CONTROL OVER INEBRIATION.

Appendix 3

Appendix 4