

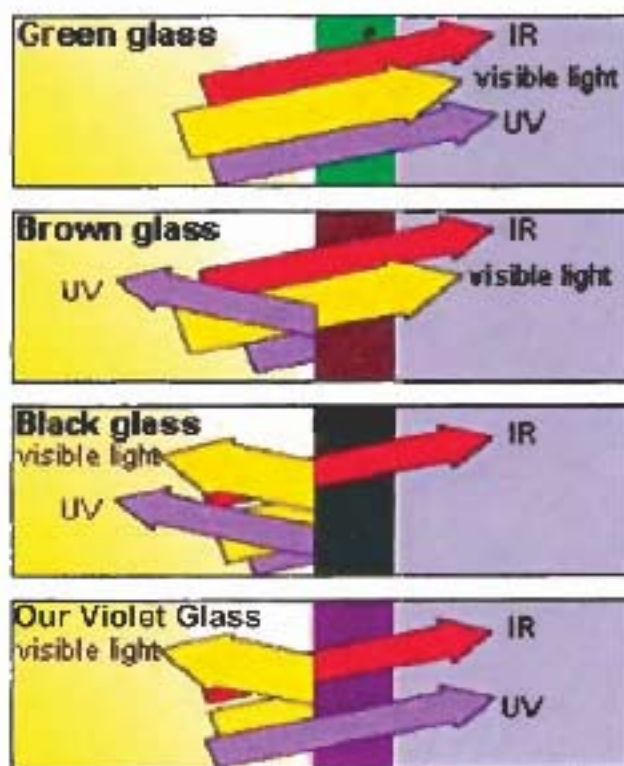
# HEMPHORIA GLASS BOTTLE TECHNOLOGY

In days of yore, violet or gold – colored containers were employed for conserving fine essences and products, to the exclusion of all others. This knowledge was lost in modern industrial times. Violet – colored glass was ushered into a new dimension by Jakob Lorber (Graz, 1800 – 1864). In his book *The Healing Power of Sunlight*, he describes why fine-particle substances can only be preserved in the violet part of the energy spectrum (at around 300 nm!) ForeverGreen Glass has turned this innovation to its benefit. The result: In no other part of spectrum than violet can energy (molecular life) be better preserved, permanently stimulated and energized. This also explains the high and live conservation capability of ForeverGreen violet glass.

There is no better packaging for manufactures of high-quality and sensitive products than ForeverGreen violet glass, which can keep the bio-energy factor of their valuable products at the protracted period of time. ForeverGreen violet glass packaging – for the perfect storage of your fine wares.

ForeverGreen violet glass is based on the principle that the molecular structure of a substance is permanently stimulated and energized. This occurs by means of its ability to transmit in the UV-A sector

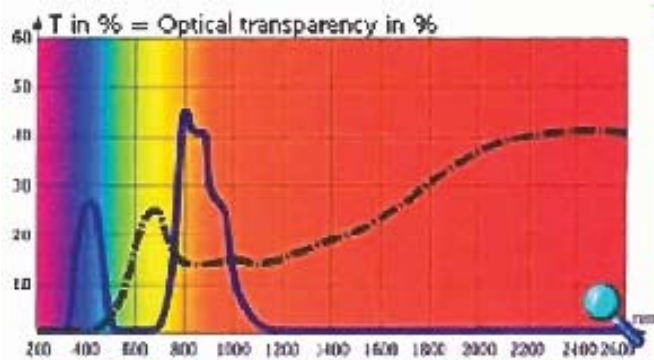
(energizing). A principle feature of UV light is its ability to inhibit and dissolve bacteria. In the light and photo sensitive area between 420 and 730 nanometers there is no such transmission. Compared to violet ForeverGreen glass, green amber and black glasses not only display poor light, energy and bio protection, but they also have a detrimental effect on organic molecular life.



ForeverGreen violet glass has been tested by institutions worthy of note:

- Fraunhof Institute for Food technology and packaging, Munich, Germany
- BioFoton AG – Institute for Holistic Photobiology, Treyvauz, Switzerland
- Inter-governmental College of Engineering Neu-Technikum, Buchs, Switzerland

Experts from all these institutes have noticed its previously undiscovered combination of absolute protection from light (zero variant) in the photosensitive area (420-730 nanometers) and of desired transmission in the UV area or rather the infrared spectrum (42.5% / 730-1050 nanometers)



Transmission curve of ForeverGreen violet glass (violet) and amber glass

Results of the latest research, mainly by the Swiss bio-photon research scientist, Dr. Hugo Niggli, from the international Institute for Biophysics in Kaiserslautern (D), confirm that there is a direct connection between certain visible and invisible sectors of the radiation spectrum and bio-energy conservation. The Fraunhof institute for food technology

and packaging comes to the following conclusion in its test report: "It can be clearly seen that the samples in amber glass have changed the most, whilst those in ForeverGreen violet glass have remained practically unchanged" and furthermore: "ForeverGreen violet glass has the advantage of completely blocking light transmission between approx. 450 and 650 nm. It is in this sector that self sensitizing processes in substances have their effect, i.e. trace elements in the substances absorb light from these visible wave lengths and thus raise the reactivity of flavorings, colorings, lipids etc."

The Swiss Bio-photon research scientist, Dr. Hugo Niggli concludes, "that ForeverGreen violet glass permanently stimulates and energizes the molecular structure of a substance." Professor Jakob Jutz of the Inter-governmental College of Engineering Neu-Technikum points out that the biological substances are stimulated by means of the transmission of short wave length UV radiation (approx. 345-420 nanometers).

Scientific research reveals that nutritional quality is mainly dependent on the quality and energy of the light, along with the product's chemical composition, i.e. the more light concealed within sun-ripened foodstuffs, the greater its nutritional value. Bio-Photons (tiny energy particles contained in sunlight) reach our body cells through our nutritional intake and stimulate these through their vibrations. This bio-photon energy is very sensitive and volatile. The German research scientist, Dr. Dieter Knapp, has developed

a special electrographical method in his institute that enables energy fields to be made visible photographically. An experiment has confirmed the effectiveness of ForeverGreen violet glass in an impressive manner. After only 36 days, the high-energy loss of sun drenched Sonnen-Arkanum globules, when stored in amber glass containers, can be clearly observed.



After 36 days in ForeverGreen violet glass.

After 36 days in amber glass.

By means of practical research, ForeverGreen glass succeeded in 1995 in machine-manufacturing light shielding and preserving glass. Under no other type of violet glass can bio-energy (molecular life) be better stored!

ForeverGreen violet glass provides a maximum degree of technical and aesthetic perfection. ForeverGreen violet glass is carefully manufactured by experienced specialists, thanks to modern technology.

ForeverGreen Glass also produces a special dark blue and high-quality light shielding film for various applications (tea and herbal tea bags, refill bags), for coating sealing rings for screw tops to fit ForeverGreen violet glass containers, etc.

#### Advantages of ForeverGreen violet glass

- Perfect storage by means of protection from the effects of light
- Extended shelf life
- Retention and stimulation of energy, effectively and healing power
- Assured quality, 100% recyclable (green glass containers)

ForeverGreen violet glass fulfills the strict requirements for the packaging of highly-sensitive preparation in modern times!

FOREVERGREEN 

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