

Contact us to learn more: [www.OpenMindNetwork.com](http://www.OpenMindNetwork.com)



Chefs and restaurateurs throughout the United States are learning about a special type of culinary water that the rest of the world has been successfully using for decades. It's produced from a small NSF Certified appliance that quickly connects to a sink faucet. With this water technology and our knowledgeable support, we help businesses increase profits, reduce expenses and attract customers.



The special water produced by this culinary appliance is high in alkalinity, contains an abundance of antioxidants and is micro-clustered for greater hydration. It is an eco-friendly healthy water that is rapidly gaining popularity in the food services industry for the variety of uses and applications that it offers. Celebrities and world-class athletes drink this water, which has no additives or preservatives.



### For Beverages

This delicious water is produced fresh with a pH of 8.5 to 9.5 and can be served as drinking water to patrons instead of bottled or plain tap water. The micro-cluster property of the water allows it to absorb into the body much faster, thus eliminating the full and bloated feeling created by heavy sitting waters. Our water increases the appetite, helps the body with digestion and relieves over-acidity. This can increase the amount spent per customer.



This water is also able to improve the quality of many other beverages. It draws out the aroma of tea, lessens the astringency and bitterness and enhances the flavor. It brews ice tea in 10 seconds without the expense and time of boiling the water. When brewing coffee, less coffee grounds can be used, while still maintaining the same rich flavor and strength, saving the restaurant money.

Mixing our healthy water with concentrated fruit juices reduces the natural acidity, extends the shelf life, increases the natural antioxidant properties of the juice and maximizes the full flavor of the fruit. In alcoholic beverages our healthy water, either added directly or used as ice, imparts a smooth taste. It also prevents many of the harsh negative physical reactions associated with drinking alcohol (such as hangovers), by neutralizing the acid inherent in most alcoholic beverages. This can reduce liquor liability exposure, increase beverage sales and satisfy customers.

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### **For Food Preparation**

Washing fresh fruits and vegetables with our pH 11.5 water, will remove oil based pesticides and herbicides that regular tap water cannot remove. It eliminates the need for expensive "fruit and vegetable wash" solutions and it also eliminates the absorption of chlorine into the fruits and vegetables during the normal tap water cleaning process. The removal of oil based pesticides improves the flavor of the fruits and vegetables and increases the shelf life, reducing waste caused by spoilage. Rice can also be washed in this water, removing pesticides and dirt. Fish, poultry *and cutting boards*

can be sterilized by spraying our pH 2.5 water on them, which kills most food borne bacteria. Rinse and wash the food in our pH 9.5 water. Soaking in pH 9.5 water makes the food tender.



### **For Cooking**

Using our healthy water for cooking allows you to minimize cooking time and maximize flavor. This is because of the smaller molecular structure size of the water, its permeability and its ability to transfer convection heat. Steeping, boiling or steaming with our water allows green vegetables to retain the chlorophyll, keeping their color vivid, minimizing harshness, maximizing flavor and making them easier to digest.

Soups and sauces are enhanced as the flavor of the stock is drawn out, even when little seasoning is used. The dissolving property of our water draws out the natural flavor of the ingredients, resulting in more flavorful dishes and healthier menus.



### **For Cleaning**

Cleaning with our environmentally friendly pH 11.5 alkaline water and sanitizing with our pH 2.5 acidic disinfectant water provides your restaurant with a "green" alternative to toxic chemical cleaners. The Culinary Institute of America uses this technology. Both of these types of water are safe to spray near food. They are non-polluting and rapidly return to their resting pH state when introduced into the environment. Customers will notice your commitment and appreciate your concern for their health.

### **Certification**

Water Quality Association Member - WQA Gold Seal Certificate of Compliance

NSF / ANSI 42 & 372, CSA B483.1 - ISO 13485, ISO 9001, ISO 14001

U.S. Patent and Trademark Office Copyright - DSA member in good standing

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