



Strong Acidic Ionized Water is used to sanitize restaurant equipment, facility and kill harmful bacteria during food preparation. Microclustered properties of Alkaline Ionized Water can benefit food preparation and cooking as it has a better penetration and absorption ability. Firstly, pesticides are removed from the food by soaking them in Alkaline Ionized Water. Secondly, food is cooked in this water to bring out taste and nutrients from the food. In Japan it is used in more than 3000 restaurants and cafes.