

Rhythmizing Celery Juice

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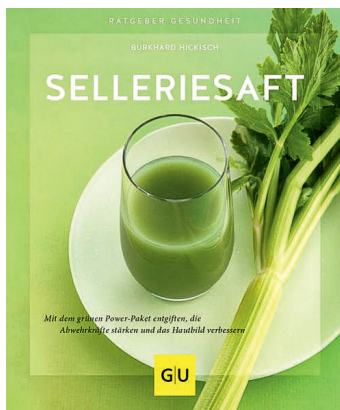
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« One thing first: the greater the denaturation of a liquid food, the stronger the rhythmizing effect. During the rhythmizing process, the original water quality is restored and all the ingredients are finely mixed and harmonized with each other. In the case of pasteurized juices (i. e. highly heated or treated with high pressure), the effect on the water is most noticeable. Of course, the rhythmization cannot undo the heat damage of the ingredients, especially of the vitamins. For this reason, pasteurized juices treated with **RHYTHMIXX®** cannot be compared with freshly produced juices, which have a much higher power of vital substances. However, the rhythmization definitely increases the taste, the receptivity and the digestibility of pasteurized juices.

I am juicing my celery with an Angel Juicer, a high quality slow juicer that works very gently and leaves an almost dry pulp. The juice is very fine and delicious. I didn't think that rhythmizing could bring any significant improvements. But it can! After the rhythmizing treatment (36 rotations in half a minute), the juice has a "consistency" that differs significantly. It feels as if the harmful effects of juicing (including mechanical tearing of the celery sticks and electromagnetic radiation from the engine of the juicer) are harmonized. The juice has somehow become more "thick". It tastes better and the invigorating effect is stronger. My tests have shown that the rhythmized celery juice is also much more durable. And what struck me most is that by rhythmizing the celery juice seems to be "homogenized" immediately before drinking in such a way that it is very well absorbed by the body. In my experience, the movement of my own hand and the positive attitude of expectation while cranking contribute to the celery juice being "tuned" to be absorbed by my body in the best way. For me, it feels as if by rhythmizing a kind of "vibration balance" is generated between the juice and the juice drinker, which has a very positive influence on taste, absorption and effect. »

Burkhard Hickisch / Author and enthusiastic rhythmizer



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to making freshly pressed
Celery juice. Published
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