



Introducing The Agriculture Food Preservation & Conservation Breakthrough Technology of the Decade.

Jalisco Foundation &
Quantum Nano Solutions Present:
Natural Organic, Safe Food
Preservation, “Quantum Sell it Fresh”™

“100% Natural, Chemical-Free, Energetic Process”



PLASMA CHARGED

Extending Fresh & Ready to Eat
Foods Freshness Time

Not Since ICE ... has there been such
a breakthrough in Food Conservation

“Quantum Sell it Fresh”™

Save-more...Have-more!

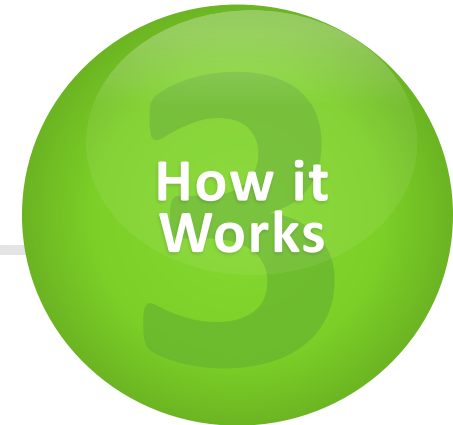
“100% Natural, Chemical-Free, Energetic Process”

PLASMA CHARGED PRODUCE

“Quantum Sell it Fresh”™ “Save More, Have More”

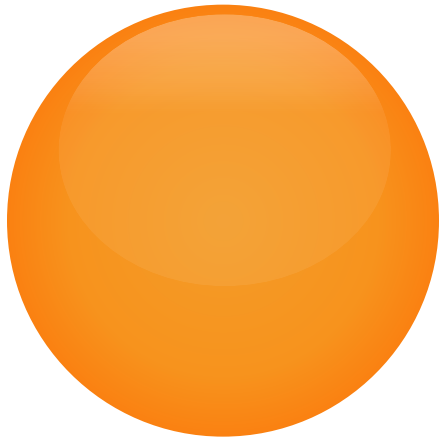


- **Food Waste**
- **BIG-COSTS !!**



Advanced Quantum
Particle Technology

PLASMA CHARGED PRODUCE



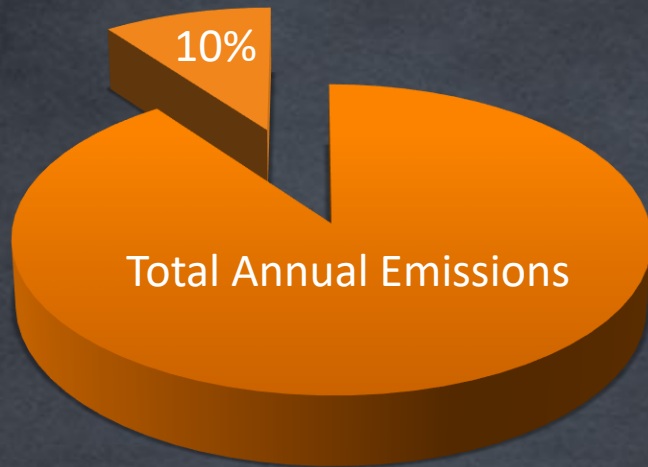
HUNGER FACTS

- OVER 1.684 BILLION PEOPLE ARE SUFFERING FROM HUNGER
- HUNGER KILLS 15 MILLION CHILDREN EACH YEAR
- HUNGER KILLS MORE PEOPLE YEARLY THAN AIDS, MALARIA AND TUBERCLOSIS COMBINED
- EVERY 10 SECONDS A CHILD STARVES TO DEATH, 40,000 will die today.
- Source: Women Aid International

END ONE OF THE GREATEST DISGRACES IN THE WORLD TODAY



Green-House Gas Emissions



12,700,000,000 metric tons of carbon dioxide equivalent (MtCO₂e) per year
Vermeulen et al., 2012



Annual Economic expense



\$743,600,000,000

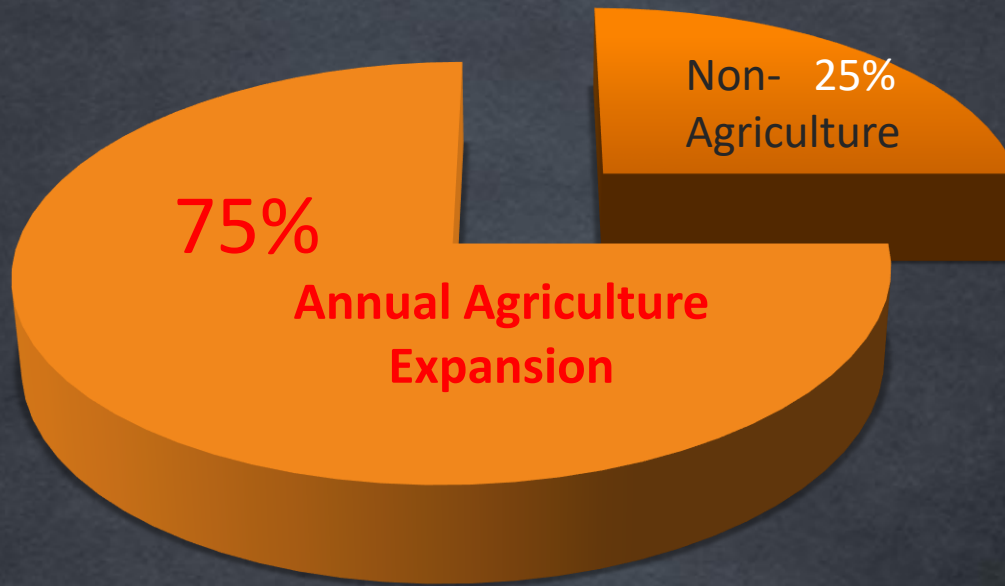
(avoidable food waste, Venkat 2019; per-capita consumer waste, Gustavsson et al. 2019)

**Food
Spoilage...
5 Billion Tons
Annually !**

**Polluting our air
& costing money**

Food waste is destroying our forests and our Planet

Total Annual De-forestation



*Increasing production
Is Not the Solution!*

Food Spoilage 5 Billion Tons Annually !



"Destroys Ecology"

1 out of 3 Children are Hungry Everyday !



(USDA 2019)

Food Spoilage
5 Billion Tons
Annually !

Let's Prevent
Wasting Food
& Feed Starving Children



“Save-more, Have-more”

Plasma Charged Technologies
Product – Quantum Sell it Fresh™
Results – Reversal of Aging Document
Type - Data Sheet

Reversing Aging In Fresh Foods: Cost-effective Quality Retention

Problem

Ever since human beings first needed to store food for future use they needed a means to retard decay and prevent spoilage. No matter the type of fresh food or organic material – meat, fish, poultry, vegetables and fruits, probiotics, enzymes, living drinks – there is a direct relationship between the rate of spoilage and the amount of time from when that food was first harvested and the means by which it is preserved, and therefore, its safety for human consumption.

There are of course a variety of factors that influence food decay, including the type of food, the time from when it was harvested, the geography and temperature and humidity conditions, the forms of storage and more.

But it is clearly safe to say that the longer fresh food remains unpreserved in some manner the more rapid is the aging process and spoilage.

Classical Solutions

Food preservation was a problem common to all people in all cultures in all geographies from the Arctic to desert regions and everything in between

The common factor known to all peoples is that colder temperatures generally retard the decay process. Whether fresh food was stored in earthen jugs in a mountainside, stored underground in a root cellar, packed with ice or stored in a refrigerator which mimics natural cold storage, the fact remains that eventually the food decays, loses nutritional value and is no longer edible.

Even in modern freezers, which keep food at temperatures below 32° F, food eventually does not taste good, loses its nutritional value and must be discarded lest it provides a breeding ground for bacteria.

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In developed countries, refrigeration technologies are used to maintain colder temperatures and thus retard food spoilage. But, even then, fresh food, whether meat, fish, poultry or vegetables, when left for too long at normal refrigerator temperatures, eventually goes bad and must be discarded.

Though there have been advances in refrigeration technology, with more efficient coolants and better materials, the fundamental scientific principles behind refrigeration have not changed since the first refrigerators were invented and commercially available.

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Equally important, a vast majority of the world today does not live at standards of western society, do not have electricity to power lights or machinery and typically are not able to refrigerate food. Therefore, many peoples resort to traditional techniques of food storage, which often are inadequate to effectively retard spoilage of fresh food over time. As a result, problems of hunger and malnutrition, and worse, are rampant in many countries resulting from the vast amount of food that goes to waste.

To date, no one has been able to influence the affects of time on the aging process for fresh food. There have been no substitutes for the direct and incontrovertible effects of colder temperature on retaining fresh food quality; that is, until now.

Age Reversal Solutions Developed by Plasma Charged Technologies

Plasma Charged Technologies™ has developed Quantum Sell it Fresh™, a proprietary Nano technology to produce a specialized quantum energy field without touching the food

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Quantum "Sell it Fresh" does not just slow down the food's metabolism like expensive refrigeration.

Quantum "Sell it Fresh" actually stops the process of degradation.

Quantum "Sell it Fresh" is custom designed to fit commercial stores or markets to work most efficiently with existing boxes, shelving and packaging needs. Grocers and consumers can save on energy costs by storing food on a shelf at ambient temperature instead of having to refrigerate it.

Quantum "Sell it Fresh" can be installed in existing refrigerators over existing interior materials or can be made into pre-formed containers such as boxes, labels, bottles, shelf paper, shelving, bags, or paint for truck or storage rooms interiors. Quantum "Sell it Fresh" can even be installed into flexible material such as plastic bags.

Quantum "Sell it Fresh" extends the life of harvested fresh food beyond any known method today outside of refrigeration. This occurs without any food processing and is effective with all fresh foods. Pathogenic bacteria, fungus, spores, viruses, parasites and nematodes that may be present in the food will die off quickly due to the change in the enhanced, living-energy field yielding a cleaner and healthier product that will last far longer.

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Product – Quantum Sell it Fresh™

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Without Quantum Sell it Fresh, normal food spoilage follows chemical processes known as polyphenol-oxidase and oxidation. These processes are neutralized by Quantum "Sell it Fresh" advanced food preservation technology.

Refrigerators lined with Quantum "Sell it Fresh" have been proven to extend the life of food and reduce waste. The average US grocery store throws out approximately 10 percent of its fresh food weekly. With Quantum "Sell it Fresh" installed, the store can expect to save on energy costs, labor costs in sorting through produce for spoilage, and in actual food that remains a saleable product for far longer. Actual field trials in markets have demonstrated substantial reduction in spoilage by more than 80 percent.

Increase Nutrient Bioavailability

Quantum "Sell it Fresh" improves the molecular structure of foods which increases nutritional uptake and bioavailability and enables vitamins and minerals to be more easily absorbed and digested by the body. Taste has been shown to improve due to more molecular surface area exposed to the taste buds.

Validated by Independent Third Party Scientific Testing

Scientific testing has shown that fresh foods are effectively preserved without refrigeration using the Quantum "Sell it Fresh" technology.

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Foods as delicate as fresh squeezed orange juice have been shown to last for over 20 days while preserving vitamins without refrigeration. Food such as fish, which are temperature sensitive, and normally spoil in just 3.5 hours without refrigeration, are expected to last approximately three days. The average additional preservation time is estimated at approximately 25 times normal spoilage time.

For example, apples normally spoil in roughly 10 days, so $10 \text{ days} \times 25 =$ estimated 250 days before spoilage. In another test, shrimp, which normally spoils in roughly 3.5 hours without refrigeration, lasted for roughly 87 hours before spoilage. ($3.5 \text{ hours} \times 25 = 87.5 \text{ hours}$).

Quantum "Sell it Fresh" Technologies have been independently tested in double-blind studies by two highly regarded universities in Mexico independent of each other. Yet, when the investigators met to discuss their results they discovered that their results mirrored each other in all regards.

A comprehensive testing protocol was completed in four phases for Quantum Sell it Fresh.

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Tests included: (1) Sensory evaluation, (2) Physics evaluation, (3) Chemistry evaluation, and (4) Micro-biological evaluation.

A report of test results are available for review upon signing of a mutual Non-Compete Non-Disclosure Agreement.

Two Products Meet Different Requirements

There are two Quantum "Sell it Fresh" products available today that are customized to fit each application:

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- **Quantum "Sell it Fresh" (Introductory).** A very affordable starter product that gives the user a first-hand experience of all the many health and financial benefits of Quantum "Sell it Fresh" fresh-food preservation technology from using it for just 15 to 30 days. Quantum "Sell it Fresh" has been shown to last for years when treated carefully, yet if it gets wet or damaged then it may be rendered ineffective in a shorter period of time. Lighter applications can do well with this lower priced material.
- **Quantum "Sell it Fresh" (Permanent).** A more expensive, yet highly economical permanent solution to food spoilage in retail environments with more demanding uses. When treated properly this material is expected to last for years. Proper care to maintain Quantum Sell it Fresh's high level of performance is easy to manage whether installed in produce containers, deli/meat/seafood counters or large walk-in refrigerators to ensure long term service.

Preserve Fish and Other Fresh Foods

The pathogenic bacteria, fungus, spores, viruses, parasite, nematode that is present in samples dies off quickly due to change in ambient energy field, which also prevents its ability to metabolize.

Testing validates that Quantum "Sell it Fresh" retards the chemical process known as polyphenol-oxidase which is what is the first step towards spoilage causing the visible signs of browning. Then when oxidized, the material becomes soil for the pathogenic organisms to work in and further breaks it down into minerals.

Quantum Sell it Fresh's specialized energy kills those kinds of organisms and retards the underlying chemical process needed to brown then "spoil" the fresh food material.

No Risks and No Side Effects

Quantum "Sell it Fresh" Technology can be installed directly within refrigerators or manufactured as new containers.

In our research and various applications we have not found there to be risks or adverse side effects to the fresh foods stored in refrigerators or containers using Quantum "Sell it Fresh" Technology.

We have not discovered any risks or adverse side effects to people who consumed the fresh foods beyond the normal time of its shelf-life.

Benefits of Using Quantum Sell it Fresh

There are two clear benefits from using Quantum "Sell it Fresh" Technologies:

- **Economics.** Direct cost reduction from labor and other savings including electricity and fresh-food spoilage, coupled with increased income through sales of product that in conventional situations would have been disposed.
- **Customer Relations.** The significant improvement in the quality - taste, look, smell, texture and increased nutrient up-take - of fresh food improves customer satisfaction and keeps your customers returning to your store or market, strengthening customer loyalty. Together, they provide highly compelling value proposition.

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Social Impact, Leave a Legacy

There are many applications for Quantum "Sell it Fresh" Technologies. Retarding food spoilage is just one that meets a mass market need.

Yet, given the nature of the world that we all live in today, where there is great and obvious need in many areas, social, environmental, health and more, Plasma Charged Technologies, the developer of Quantum Sell it Fresh, wants to engage with those people and companies that in the words of Mahatma Gandhi will “Be the change you wish to see in the world”.

Therefore, Plasma Charged Technologies requests that any agreements it enters into for the use of Quantum "Sell it Fresh" Technology and the financial value that ensues, a pre-set financial value or percentage of the incremental profit margin realized is set aside for a mutually agreed upon cooperative socially relevant project that is of interest to both parties.

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We recognize that this might be an usual request.

However, we live in unusual times and Plasma Charged Technologies has a highly unique, innovative and disruptive technology to offer the market.

We firmly believe that socially informed conscious business is one of the most important tools on our planet for impacting the course correction that is needed now, to address big challenges such as hunger, malnutrition, poverty alleviation and access to resources so that we all have a more positive and healthy future to leave to our children, grandchildren and future generations.

We invite you to partner with us, choose a humanitarian or environmental project or initiative that is dearest to your heart and get engaged. We look forward to together making a difference.

Quantum

"Sell it Fresh"TM

"Save More, Have More"



Introducing the solution-
PLASMA CHARGED PRODUCE

“Quantum Sell it Fresh”™

“Quantum Sell it Fresh”™ is an advanced quantum particle technology that safely, and effectively maintains freshness qualities of fresh fruits, vegetables, juices, sea-foods, cold-cuts and meats many times longer, by enhancing the natural energy field to trigger quantum time-affects®.

This provides additional shipping and storage time so we can...

“Save More & Have More”



“Quantum Sell it Fresh”™

Independent institutional & field testing from the University of Guadalajara Mexico

Agriculture & Science Department, has verified “Quantum Sell it Fresh”™ it delivers results like no other food preservation product ever in history:

- 1. Improved flavor, aroma and texture**
- 2. Impedes polyphenol oxidase, slowing discoloration & oxidation**

“Save More, Have More”



“Quantum Sell it Fresh”™

3. Greatly inhibits growth of pathogenic organisms up to 2,500%, *reducing* presence of harmful Bacteria, Molds & Fungus
4. Keeps freshness qualities over 25Xs longer
5. Reducing spoilage & waste by more than 350Xs in actual fruit stand field testing

“Save More, Have More”



How it
Works



How It Works

**PLASMA CHARGED
PRODUCE**



PLASMA CHARGED PRODUCE

FOOD CONSERVATION in general-

A well known way of conserving foods for greater time is by ***controlling and modifying the environment food is kept in.*** Obviously, this is why we wrap our foods in plastic wrap or put in plastic or air tight container(s), is to modify the environment by limiting its exposure to oxygen.

Most foods at home are kept in the refrigerator, because the modified environment is favorable to slow spoilage in a reduced temperature. Similarly, "Quantum Sell it Fresh"[™] modifies the energetic-environment to one much more favorable for food to stay fresh.



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FOOD CONSERVATION in general-

“Quantum Sell it Fresh”™ is a highly advanced technology employing plasma charged mechanisms that actually halt or slow the effects of time upon material and unlike refrigeration does not require any outside power.

“Quantum Sell it Fresh”™ doesn't block anything, it changes the energetic exchange occurring between the environment and the atoms comprising the food; to one more favorable.



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“Quantum Sell it Fresh”™ works by enhancing the environment foods are kept in with natural primordial energies, mimicking Mother Nature’s energy exchange.

(Earth’s Bio-EM Field carried through roots and plant to the bud and developing seed). “Quantum Sell it Fresh”™ stabilizes this bio-quantum connection maintaining the same natural energies and organizational patterning that promote growth, development, and reproduction of cells while guarding against oxidation, decay, and putrefaction.

Result... fruits, vegetables, seafood, cold-cuts and meats maintaining this bio-quantum connection and flow of energy *stayed fresher much longer!*

“Save More & Have More”



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Sellafresh treated vs. Un-treated

Sellafresh Technology

Day 9 photo, Treated sample ZERO micro-organisms,

sample stayed fresh for 21 days, with open lid exposed to air, dust, light, and high room temperatures



Un-treated Sample

Spoiled due to excessive micro-organism populations in 3 days!

photo taken day 9

Result... fruits, vegetables, seafood, cold-cuts and meats maintaining this bio-quantum connection and flow of energy ***stayed fresher much longer!***

“Save More & Have More”



PLASMA CHARGED PRODUCE

“Quantum Sell it Fresh”™ provides...

“Quantum Sell it Fresh”™ is a plasma charged time-affect technology which has been independently validated to reverse or slow the effects of time on matter, using quantum time enhancement techniques®.

We accomplish this by re-setting the quantum control & memory structures (responsible for managing the atomic state) relative location in the domain of time to a location previously occupied which changes the data streaming.



**... more time food
can stay fresh**



PLASMA CHARGED PRODUCE

“Quantum Sell it Fresh”™ provides...



This is done with advanced quantum mechanical mechanisms to allow the memory structure to re-boot or re-new. This reset restores optimal energetic exchange between food and their environment to keep fresher much longer.

... more time food can stay fresh



“Quantum Sell it Fresh”™

“Save More, Have More”

Quantum Time Enhancement

PLASMA CHARGED PRODUCE

The Solution for food waste