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FLAVORING

IMPROVES THE TASTE OF ALL WINE, COFFEE, TEA AND FRUIT DRINKS

Wine connoisseurs and dilettanti alike are astonished by the transformation of taste that the Magnetizer FLAVORING causes.

Pour inexpensive wine through one side of the FLAVORING and it immediately becomes smoother and sweeter on the palate. The bouquet has added depths and the nose a more distinctive character.

Turn the FLAVORING over and the same wine becomes richer and more dry.

How does it work?

The technology of magnetizing liquids is an age-old yet not commonly-known science.

- The Magnetizer FLAVORING naturally changes the molecular texture of the liquid with the result that the liquid is of a much smoother texture and therefore a different taste.
- The Magnetizer FLAVORING is clearly marked so that you will always know which side to pour through to get the desired result.
- The Magnetizer FLAVORING has many other uses. Tea, coffee, fruit juice and water are all transformed by the FLAVORING. The FLAVORING energizes drinking water, thereby ensuring the added health benefits and delicious taste of energized water.

The FLAVORING turns a Chateau Plonk into Chateau Lafitte!

A young red *vin ordinaire* becomes a silken cabernet with rich top and lower notes. A Grand Cru that is too dry for your liking miraculously tastes as sweet as a Riesling. Amaze and amuse your friends by gifting them with the Magnetizer FLAVORING.



START POURING! START ENJOYING!

MAGNE'FIQUE FLAVORING™

The RED ring with the magnetic field™



FOR THE BEVERAGE CONNOISSEUR

Simply pour your beverage through the ring and...

"VOILA"
Taste the Difference

MAGNETIZER®

HARD WATER CONDITIONERS

- the natural way to soften water •
 - RESIDENTIAL • HOMES • HUMIDIFIERS
 - COMMERCIAL • APTS. • ICE MACHINES
 - INDUSTRIAL • HOTELS • POOLS & SPAS
- NO SALT — NO MAINTENANCE**

WHY?

The Science of MHD
(Magneto Hydro Dynamics)
is an old yet commonly unknown and not easily explainable phenomenon. MHD engineers report the magnetic field changes the molecular connections of the liquid resulting in a change that can be seen and **YES. Tasted.**

Magnetizing a beverage with the "S" imprint ("S" toward the cup or glass) will soften and create a more mellow, less tart, more expensive taste. As in the **MAGNETIZER®** Hardware Conditioner, the "S" side will actually soften and dissolve hardwater calcium and prevent scaling in pipes.

Magnetizing a beverage with the "N" side ("N" side toward the cup or glass) will sharpen the sparkling tastes of wines and juices.

"S" for Softer
"N" for Nicer

Where to Store?

Simply put it over your faucet for better tasting water. The **MAGNE'FIQUE** can also be used over the shower head for softer silkier hair.



TURN THAT INEXPENSIVE, YOUNG ROUGH GRAPE INTO AN AGED SMOOTH MELLOW WINE

Champagne

Place the **FLAVORING™** on the neck of the bottle. Champagne lovers generally prefer "S" side toward the bottle.

Direction is important.

Some prefer the opposite. You will immediately notice a reduction in the size of the bubbles and experience the improved taste.



Wine

Most people prefer the improved taste with the "N" side of the **FLAVORING™** toward the bottle.



Beer

Some prefer the "S" side to the glass or mug will increase the head and it will taste creamy.

Some prefer the "N" side to the mug when drinking imported beer.



COFFEE — ICED TEA

and water with an acidic taste will be improved if the "S" side is placed toward the glass or cup.



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We recommend you do this all the time and the coffee will not go to acid in 45 minutes.

You should always pour the coffee machine water through the **FLAVORING™** first. This will prevent the heating element from scaling — the major cause of coffee machine failure.

WHAT?

Inexpensive wine and champagne will exhibit a discernible taste change. Bitter coffee will become mellow. Iced-tea less tart, and soft drinks less biting, and makes all juices, more sparkling. It increases the head on beer and provides a creamier taste.

ENJOY IT
WHILE YOU ASK,
WHY?