

ECO-LOGICAL TECHNOLOGY

OZONE SYSTEMS-DOMESTIC AND INDUSTRIAL **Eco-Tec**

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How to Ozonate Olive Oil or Nut Oils, and Traditional Uses

Introduction

Shortly after patenting his first ozone generator, Nikola Tesla (in 1900) began marketing an ozonated olive oil to medical doctors. Nikola Tesla created his ozonated oil by bubbling ozone through pure olive oil in the presence of a magnetic field for eight weeks. By 1904, ozonated olive oil, also known as Glycozone, began appearing in medical literature, such as "The Medical Uses of Hydrozone and Glycozone", 9th Edition, by New York Chemist Charles Marchland.

Ozone, as a very reactive gas, is difficult to stabilize for long periods of time in a useable form. However, by bubbling ozone through an ozone resistant container (such as a glass container), the ozone gas is trapped, and begins to react with the oil.

In essence, what is occurring is a catalytic reaction that actually burns the olive oil. One of the resultant compounds is C10H18O3, with the hydrogen and carbon complex. Some of the terpene gas remains trapped within the oil, and some is released into the environment.

While some people may believe that fully ozonated olive oil is an ozone carrier, the oxygen is actually bound and released as peroxide (O-O-H bond). Ozonated olive oil will hold actual ozone gas for a limited amount of time, but in its "free form" state.

How long should olive oil be ozonated for?

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The average time, dependant on the type of ozone generator one is using, is about 3 weeks. Once olive oil is completely ozonated, it will actually turn into a nearly clear, gel substance. The smell of ozone being emitted from the olive oil will be noticeable. The final product must be kept refrigerated at all times.

Ozonated oil is actually created by a redox reaction. The ozone literally burns the oil, and three primary, organic peroxides are actually created throughout the entire process. In other words, the first peroxide created reacts a second time to produce a second peroxide, and then finally once again to form C10H18O3. The final process is quite noticeable as the entire substance will turn into a white foam. Once this white foam settles, ozonating any further is pointless, as the original oil is no longer present, and the compounds have been taken to a state that no longer reacts with ozone.

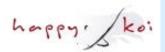
According to research conducted by Hulda Clark, ozonated olive oil may be utilized anywhere from as little of 20 minutes to 12 hours of ozonation. Clark recommends the use of partially ozonated olive oil for internal use, as a part of a liver cleansing program and in order to remove PCB's from the body (by taking 2 tablespoons of partially ozonated olive oil three times a day for 2-3 weeks).

Partially ozonated olive oil maintains the properties and characteristics of olive oil, prized as a fantastic skin conditioner. Since the ozone within the olive oil is still reacting, using partially ozonated olive oil may provide an additional stimulating effect on the skin, and such a formulation, if used shortly after ozonation, makes an excellent general skin conditioner.

However, please keep in mind that partially domestically made) ozonated olive oil does not compare with fully ozonated olive oil (commercially made) for true therapeutic purposes.



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