

Using the Food-Chip

What do I need to know?

Place your Food Chip in the fridge (min. 1, possibly 2-3 units), in the bread bin, 2-3 in the food cupboard, in the wine cellar, under the oil and vinegar bottles and leave to work for a minimum of 8 hours. Continue to use the chip on an ongoing basis.

How long does the Chip last?

It has a service life of at least 30 years.

i-like Meta-Converter are:

100% Swiss engineering
100% Swiss made



Ask about our free application brochure, full of tips and explanations.



The bottom line: vitalise your foodstuffs to life enhancing nutrition. Your food will last longer and taste considerably better.

Who and what is the Food Chip for?

The Food-Chip is suitable for everything that you eat.

- in the fridge
- in the bread basket
- in the food cupboard
- under the wine bottles
- under the fruit bowl
- under oil and vinegar
- next to the spices
- in the storeroom
- in your lunchbox
- under the coffee beans
- and many more

Ask about further Meta-Converters (chips) and the energetic bioresonant vital products from i-like.

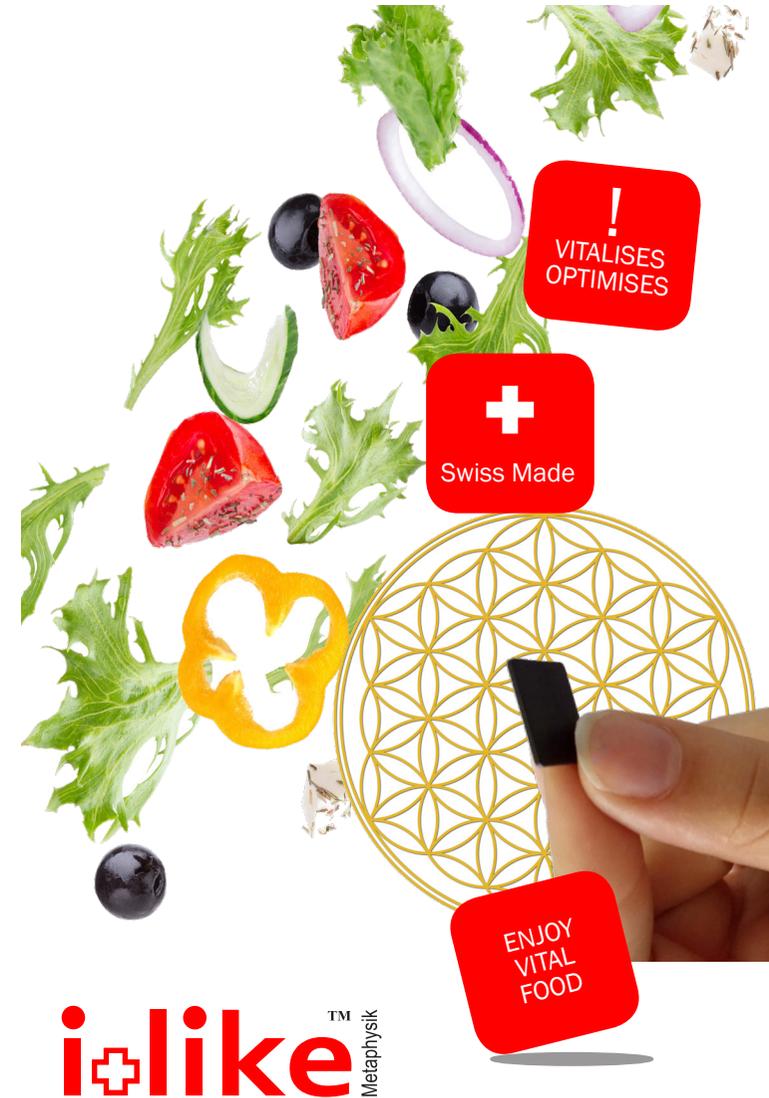
i+like™
Metaphysik

i-like - „Help to self-help!“ the specialist for metaphysics and resonance effects
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My consultant:

Food-Chip

For the vitalising of food



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Metaphysik

Food or nutrition?

Food should contain LIFE-GIVING nutrients. In natural medicine, life means a balance of Yin and Yang with each other.

Industrially produced food is often without life, without vitality. In addition, today even actual foods are sprayed with so many materials, irradiated, preserved and otherwise altered so that they are deprived of their naturalness and their life energy!

With the Food-Chip from i-like you can demonstrably vitalise food, activate your water molecules and balance negative information from fungicides, anti-bacterials, anti-parasite and other „anti“ agents.

Everything which makes a food longer lasting, more beautifully coloured, more intensively flavoured and changed in whatever other way, so that the consumer is more likely to go shopping, will, as a consequence, negatively affect the life-giving properties of the food.

With the Food-Chip you can balance out this negativity!

„If you make a mistake and do not correct it, this is called a mistake.“

(Confucius)



Experts are enthralled - & puzzle: „Is that possible?“

- Star chefs report that meat which has been vitalised using the Chip is significantly more tender and, additionally, also lasts for much longer.
- Oil and vinegar experts report that the quality of a 2-star Balsamic vinegar rose to that of a 5-star vinegar within a few minutes, with the help of the Food-Chip.
- Fresh milk was put into two glasses which were set several metres away from each other - one with a Chip, the other without, and the resultant behaviour was as follows: the milk without a Chip was sour within 8 hours, whereas the milk with the Chip remained good for 2.5 days! The milk came from the same carton, was put into the same glasses and remained under the same conditions!
- UHT-pasteurised milk, which scarcely carries anything „life-giving“ in it, becomes vital again within 24 hours after being activated by the Food-Chip. With the result that open milk can turn to cheese within a few days, which corresponds to the natural behaviour for fresh milk; unlike UHT pasteurised milk in a normal situation: souring slowly, but remaining entirely liquid.

Good to know!

The Food-Chip has a sphere of activity from 30-60 cm. It can also be left in its case (instead of fixing it to something) and used in a variety of places. The Food-Chip should be protected from extreme heat (over 50 degrees Celsius). In other words, do not place your Food-Chip in a pan, kettle (at the very least, not on the jug itself), grill and so on! The Chip is washable. Its effectiveness is further strengthened through metal, and it can also be attached underneath a metal tray.

The bottom line:
The experience of loading up a wine or Balsamic vinegar using the chip and then recognising them in a double-blind test is unparalleled. Everyone - and really everyone - is immediately completely enthralled!

The i-like Food-Chip is scientifically monitored by the Health Campus at St. Elisabeth University and other institutions.



**Gesundheits
Campus**

Aussenstelle für das deutschsprachige Europa der St. Elisabeth Universität

