

## The health risks.

When food is cooked, it oxidizes.

The oxidation process has a combined effect of depleting vitamins and damaging valuable enzymes in addition to creating harmful **free radicals** and carcinogens.

—● Zucchini Cooked with LifeWare.



—● Zucchini Cooked without LifeWare.



The samples shown are cooked at both the same temperature and length of time.

# Does **cookware** affect human health?

## Yes!

The destructive forces of **free radicals** have been linked to...

Aging	Diabetes (type-II)	Multiple Sclerosis
Allergies	Heart Attacks	Parkinson's
Alzheimer's	Kidney Disorder	Rheumatism
Asthma	Liver Damage	Skin Cancer
Arthritis	Memory Loss	Strokes
Cancer	Migraines	Wrinkles



LifeWare: Improve Your Health ~ One Bite at a Time.

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LifeWare: Improve Your Health ~ One Bite at a Time.

## Our Premium Quality, 5-ply Stainless Steel Cookware

### The solution.

LifeWare Cookware Technology.

LifeWare reduces the production of harmful **free radicals** in your cooked food through a revolutionary, patented cookware design.

LifeWare delivers a continuous supply of electrons to food as it cooks preventing oxidation.

Highest Quality "Easy Clean" Stainless Steel with Full 5-Ply Construction

Limited Lifetime Warranty



Innovative, Ergonomic Handles Designed To Stay Cool & Comfortable

Evenly Distributes Heat on "ALL" Cooking Surfaces Including The "NEW" Induction Ranges

### The Technology.

#### The results.

The natural goodness and taste of your food is maintained.

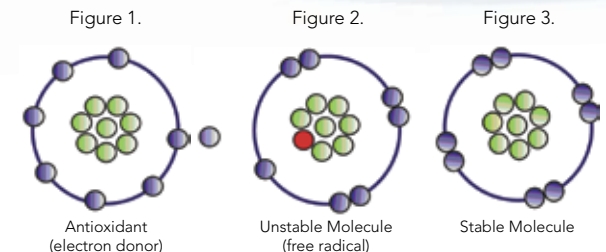
LifeWare...

- ...decreases the creation of harmful free radicals
- ...reduces cardiovascular disease promoters
- ...decreases vitamin and mineral degradation
- ...decreases damage to enzymes contained in cooked food
- ...reduces the formation of cancer-causing carcinogens
- ...reduces the conversion of unsaturated fats ("good fats") to saturated fats ("bad fats")

As the food is being cooked, oxidation takes place causing stable food molecules to become free radicals, (unstable molecules) due to the loss of electrons. When a molecule becomes a free radical, its only function is to try and stabilize itself by stealing electrons from other sources.

When we ingest food that contains free radicals, those unstable molecules will immediately begin stealing electrons from healthy cells. This process causes chain reactions of cell damage to begin within the body.

Antioxidants, (Fig. 1) are natural donors of electrons that consist of un-paired electrons. Beta Carotene, Selenium and Vitamins A, C and E are examples of natural antioxidants. When available, antioxidants donate electrons to free radicals, (Fig. 2) without becoming unstable themselves. Once an electron is donated to the free radical, it then becomes stable again, (Fig. 3).



LifeWare Technology reduces the production of free radicals formed during the cooking process. This is accomplished by providing an almost unlimited supply of electrons to the food as it is being cooked. By doing so, free radicals are stabilized prior to entering our body via the cooked food. Third party testing has determined that food cooked with LifeWare Technology retains more of its natural nutrients such as valuable vitamins, minerals and unsaturated (good fats.)