Im Debattierclub 115.1
Biological effects of electromagnetic fields
Basis for critical discussions!
References

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Links to

** Im Debattierclub 115
LED Fantasy

** In the debating club 78
An advanced Samadhi Tank technology idea

** Unit 3
The algorithm system „Signa in silico“:
computer graphics, and applications in the areas of design and engineering
** Im Debattierclub 75
IT in großen biologischen Systemen

Supplement

Brainstorming born project ideas, unfiltered
“Specially tailored influence on biomolecules and biomolecular processes in vitro and in vivo by
**** suitably shaped and time-variable modulated electric (esp. high voltage electric), magnetic, and electromagnetic fields**
**** connected with suitable LED light treatment”**
covering the application areas
* food, beverage and drug treatment
  - preservation, maturation, taste and smell balancing, removal of bitter and harmful substances and by-products
  - wine, juices, honey, tea, coffee, cacao, chocolate, natural drugs
* treatment of seeds and eggs
  - improvement of germination
  - reconstruction of phylogenetic ancestors
  - faster growth, higher yield/weight, higher resistance
* cultivation/selection of plants and breeding of animals
* treatment of passive and active organic synthetic materials
  - metamaterials, smart materials,
  - mechanical and electrical energy storing materials (technical, biological, bio-built; e-car battery technology???)
  - laminates and thin films (homogeneous, compound)
* treatment of organic food additives (acids, antioxidants, colourings, flavours, stabilizers, thickeners, etc.)

Lateral
* control of emulsion, suspension, dispersion, and

decomposition processes
* control of catalytic reactions
* control of nanotechnology production processes
* treatment of meltings (metal, glass, thermoplastic)
* influence of setting processes (metal, glass, termoplasic, chocolate, etc,)
* influence of freezing and defrosting processes, freeze-drying
* feedback to the field/light generator using suitable sensor technology, resonance effects.

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