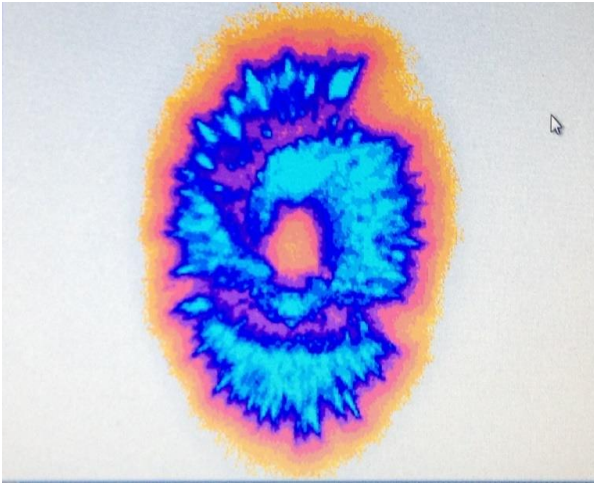
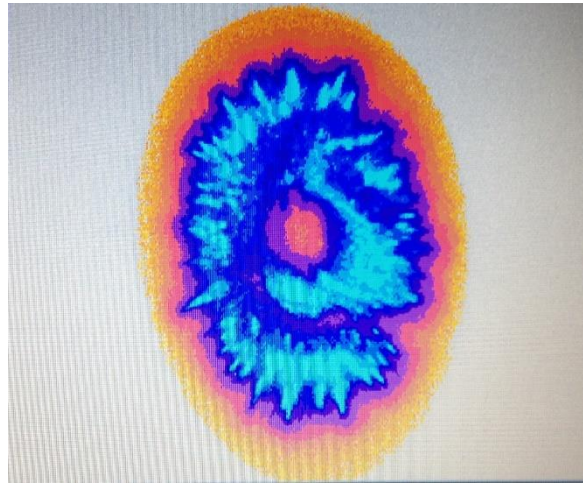


Structured Water's effect on Chicken eggs

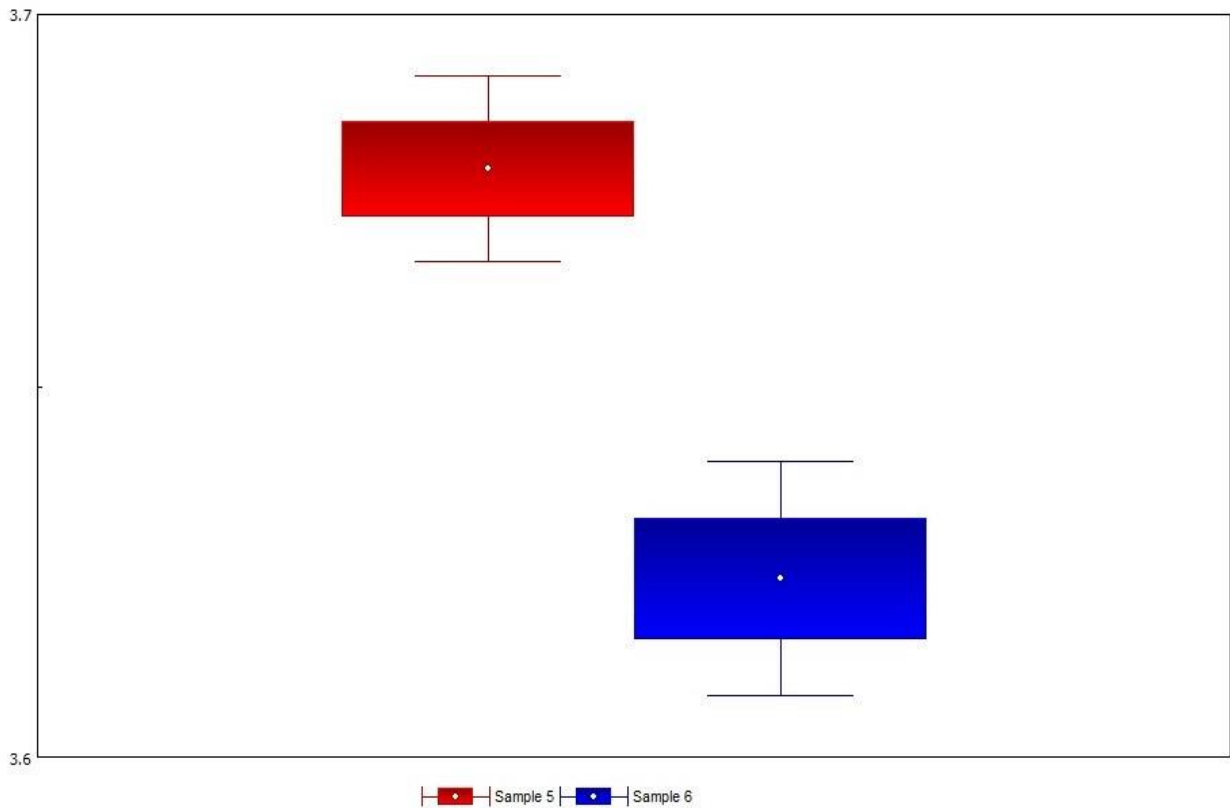


Commercial Egg



Structured Water Egg

By Student test samples are statistically dissimilar; $p = 2.79672e-006$



Red (Commercial egg); Blue (Structured water egg).

Study highlights: More flavour, less to nil sulphurous odour from the Structured Water egg. Less Entropy indicates more order and vitality of the egg, which the structured water egg represented.