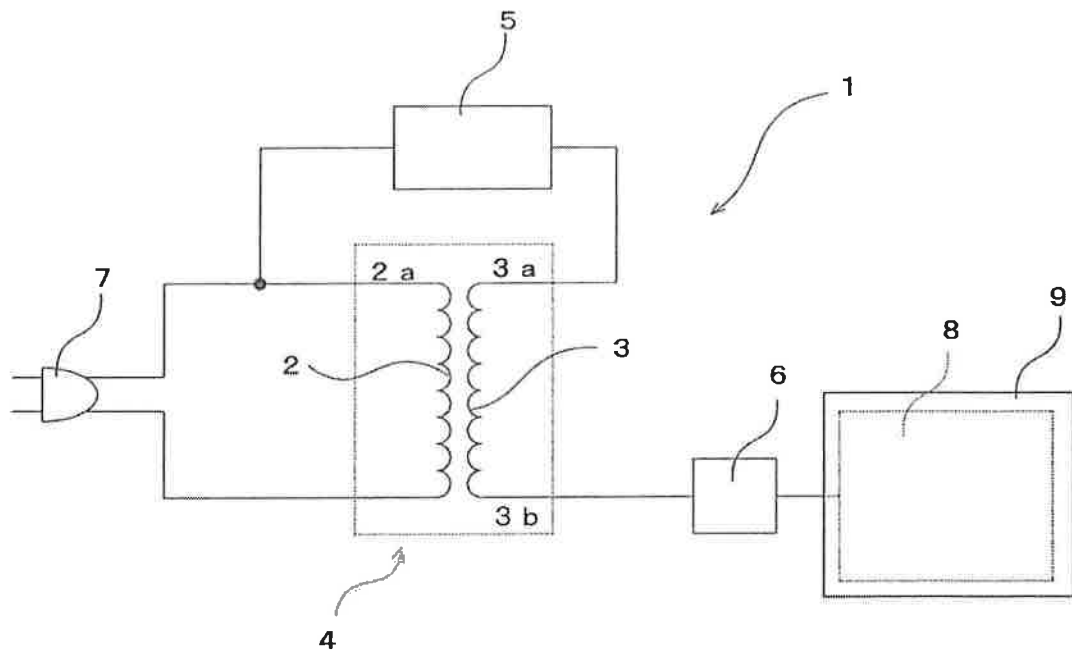


Fig.1**Fig.2**

temperature in chamber: 5 °C
 humidity in chamber: 65%
 inner dimension of chamber: 6m*6m*3m

spatial voltage	applied voltage	kind of food	with space potential generator	without space potential generator
1V	10V	2 tons of beef 1 ton of pork 1 ton of chicken	dripping was reduced by 95%	dripping was seen all over the floor

Fig.3

Ordinary temperature preservation test:
compared after 10 days

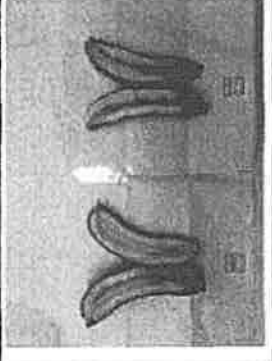
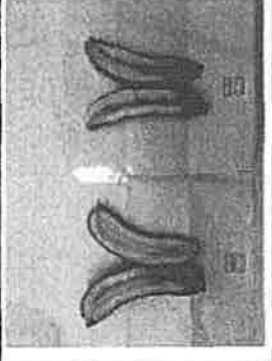
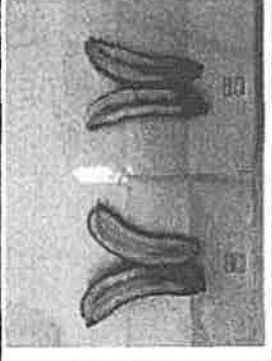
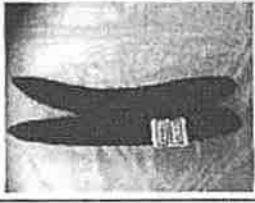
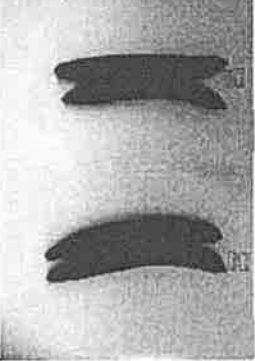
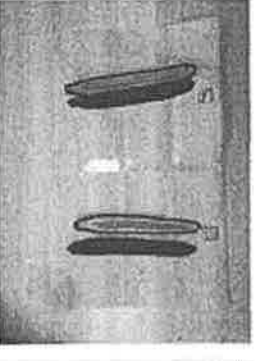
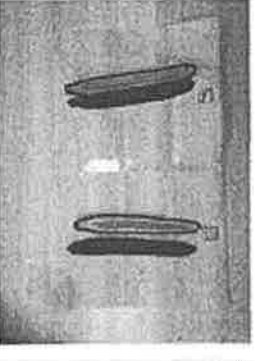
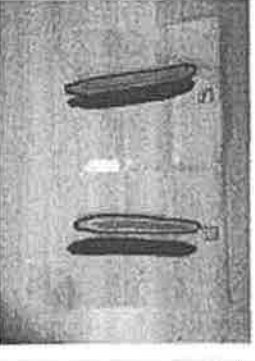
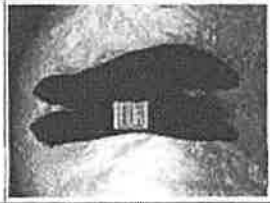
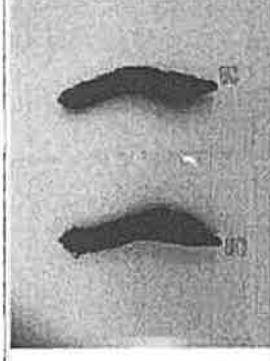
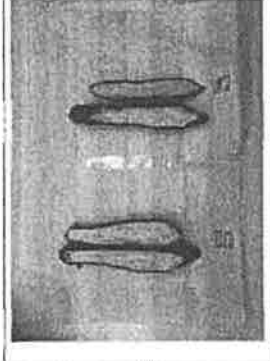
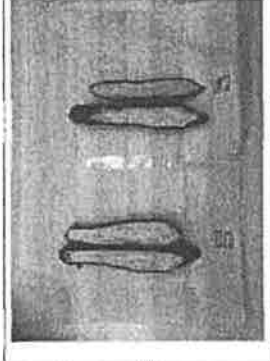
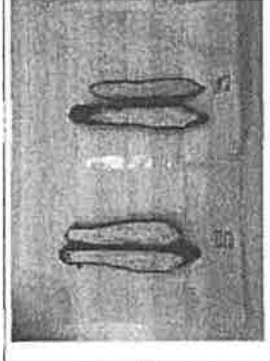
	condition		5m(d)×6m(w)× 2.5m(h)		spatial voltage: 20V voltage applied to food + 30V	
	temperature: 15°C		humidity: 35%			
			longitudinal section			
	initial state		after 10 days		comparison result	
	with space potential generator	without space potential generator	with space potential generator	without space potential generator	with space potential generator	without space potential generator
banana						
cucumber						
egg plant						

Fig.4

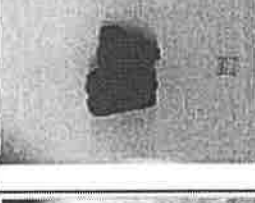
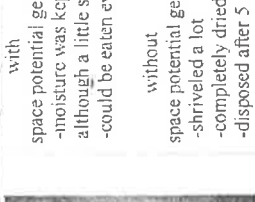
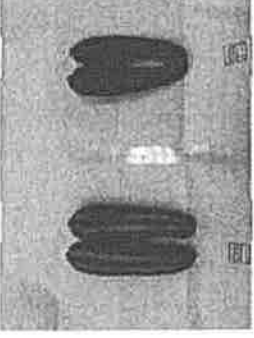
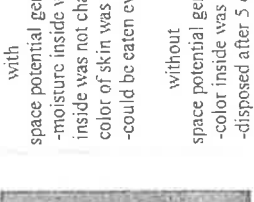
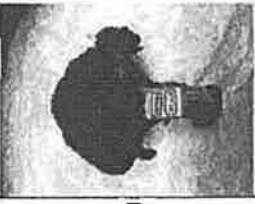
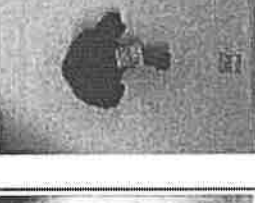
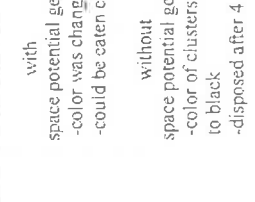
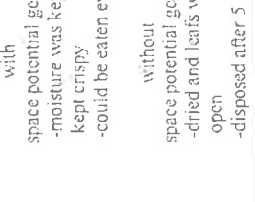
	initial state		after 10 days		longitudinal section		comparison result
	with space potential generator	without space potential generator	with space potential generator	without space potential generator	with space potential generator	without space potential generator	
青椒 green pepper							with space potential generator -moisture was kept inside although a little shriveled -could be eaten even after 10 days without space potential generator -shriveled a lot -completely dried -disposed after 5 days
胡萝卜 carrot							with space potential generator -moisture inside was kept and color inside was not changed although color of skin was changed -could be eaten even after 10 days without space potential generator -color inside was changed -disposed after 5 days
西兰花 broccoli							with space potential generator -color was changed to yellow -could be eaten even after 8 days without space potential generator -color of clusters was changed to black -disposed after 4 days
卷心菜 Chinese cabbage							with space potential generator -moisture was kept and leaves were kept crispy -could be eaten even after 10 days without space potential generator -dried and leaves were completely open -disposed after 5 days

Fig.5

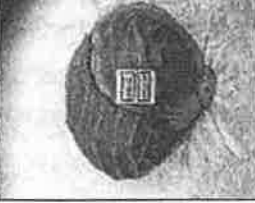
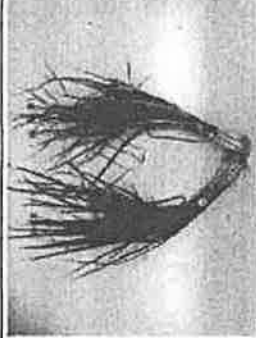
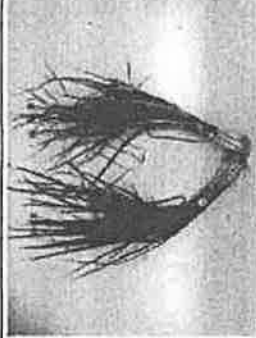
	initial state		after 10 days		longitudinal section		comparison result
	with space potential generator	without space potential generator	with space potential generator	without space potential generator	with space potential generator	without space potential generator	
8. cabbage							with space potential generator -core was kept white -could be eaten even after 8 days without space potential generator -core became black -disposed after 4 days
9. mustard spinach							with space potential generator -many parts were kept green and moisture was kept -could be eaten even after 8 days without space potential generator -leaves were completely dried and stems were dried -disposed after 4 days
10. spinach							with space potential generator -many parts were kept green and moisture was kept -could be eaten even after 10 days without space potential generator -leaves were completely dried and stems were dried -disposed after 3 days
11. scallion							with space potential generator -many parts were kept green and leaves were kept fresh -could be eaten even after 10 days without space potential generator -shriveled as a whole -disposed after 3 days

Fig.6

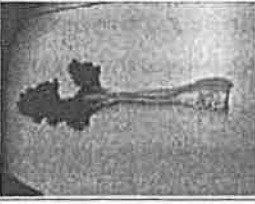
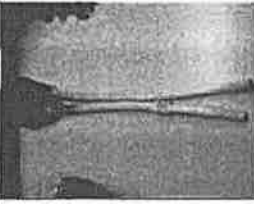
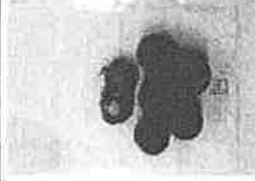
	initial state		after 10 days		longitudinal section		comparison result
	with space potential generator	without space potential generator	with space potential generator	without space potential generator	with space potential generator	without space potential generator	
celery							with space potential generator -freshness was kept -could be eaten even after 6 days without space potential generator -completely dried -disposed after 3 days
green onion							with space potential generator -many parts were kept green and moisture was kept -could be eaten even after 10 days without space potential generator -leaves were completely dried and stems were also dried -disposed after 4 days
lettuce							with space potential generator -moisture was kept -could be eaten even after 10 days without space potential generator -leaves were completely dried and spoilage began -disposed after 4 days
tomato							with space potential generator -moisture was kept and inside was kept fresh -could be eaten even after 12 days without space potential generator -moisture was lost although an outer appearance was not changed -disposed after 6 days

Fig.7

the number of bacteria per 1g

refrigerator	initial state	3rd day	5th day	7th day
without space potential generator (5 °C)	24,000	590,000	420,000,000	3,100,000,000
with space potential generator (5 °C)	24,000	9,800	22,000	74,000
with space potential generator (2 °C)	24,000	13,000	18,000	35,000
with space potential generator (-2 °C)	24,000	9,300	16,000	32,000

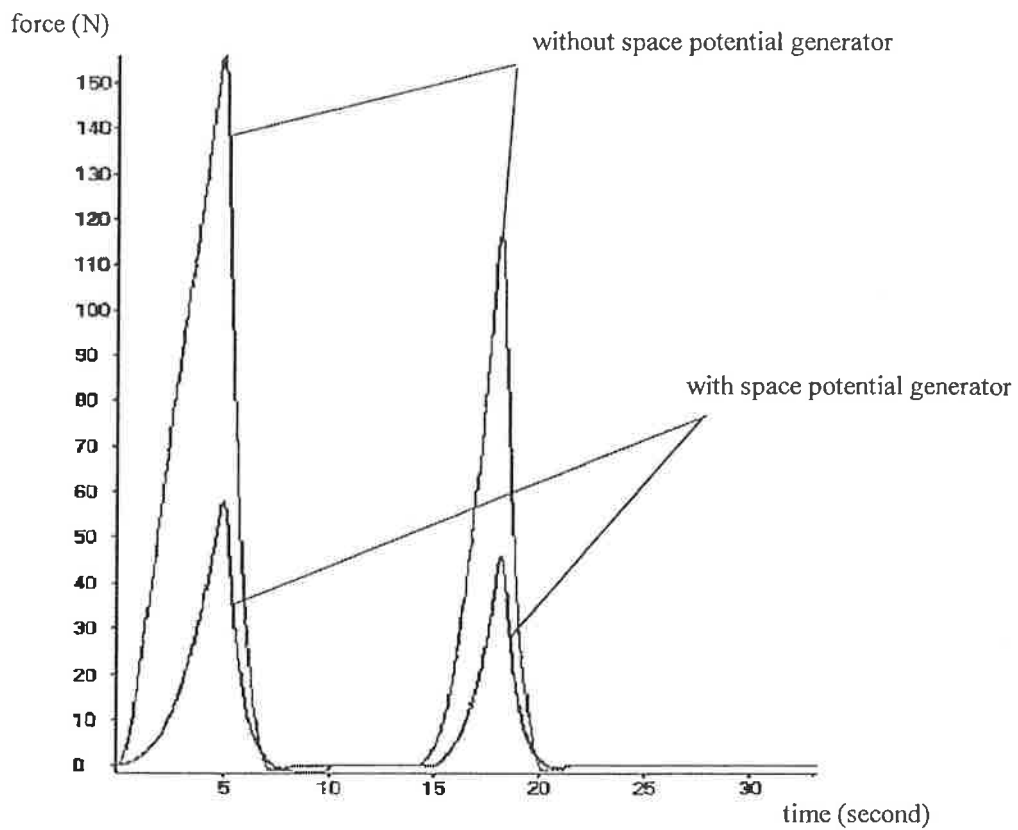
Fig.8

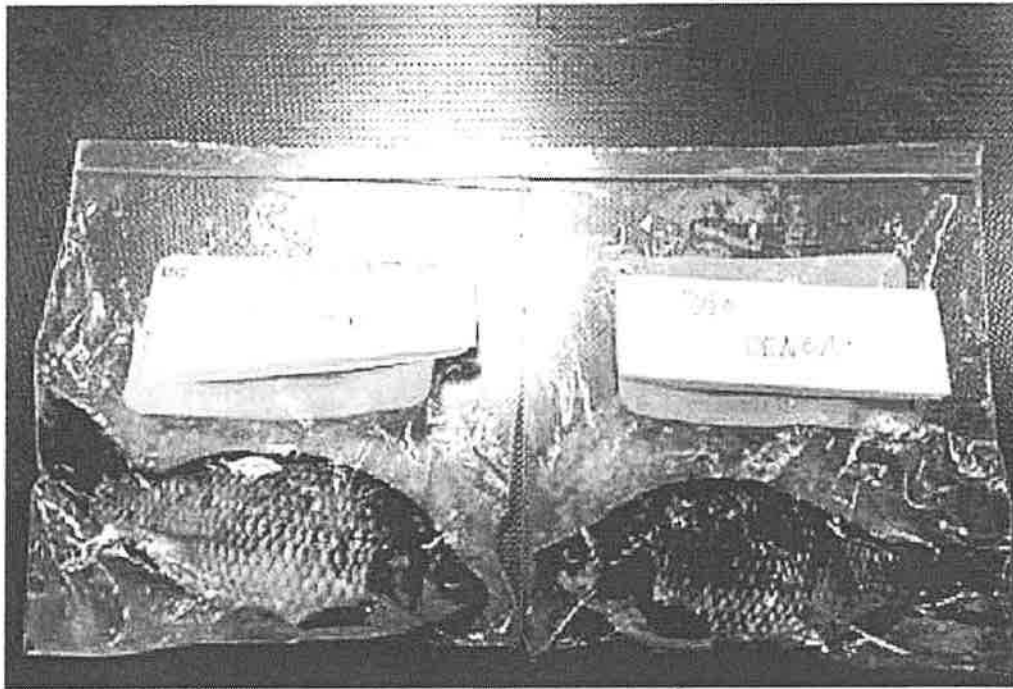
Fig.9



without space potential generator
•chicken: 343.8g
•dripping: 8.9g

with space potential generator
•chicken: 468.5g
•dripping: 1.8g

Fig.10



without space potential generator

- fish meat: spoiled
 - odor: bad smell
 - dripping: large amount
- could not be eaten

with space potential generator

- fish meat: not spoiled
 - odor: none
 - dripping: little
- could be eaten

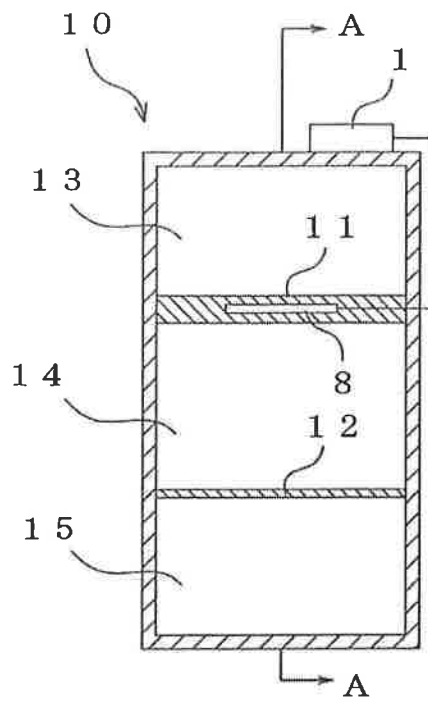
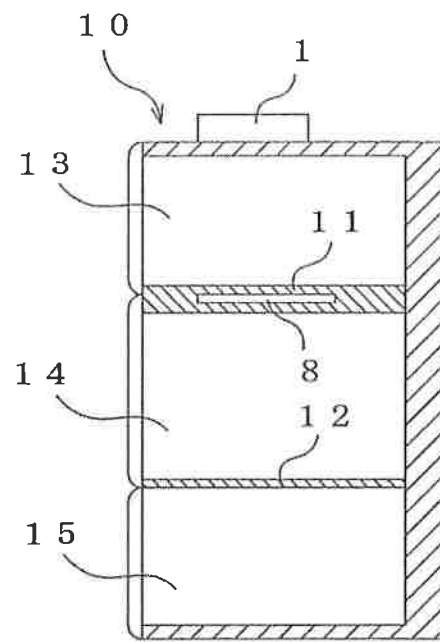
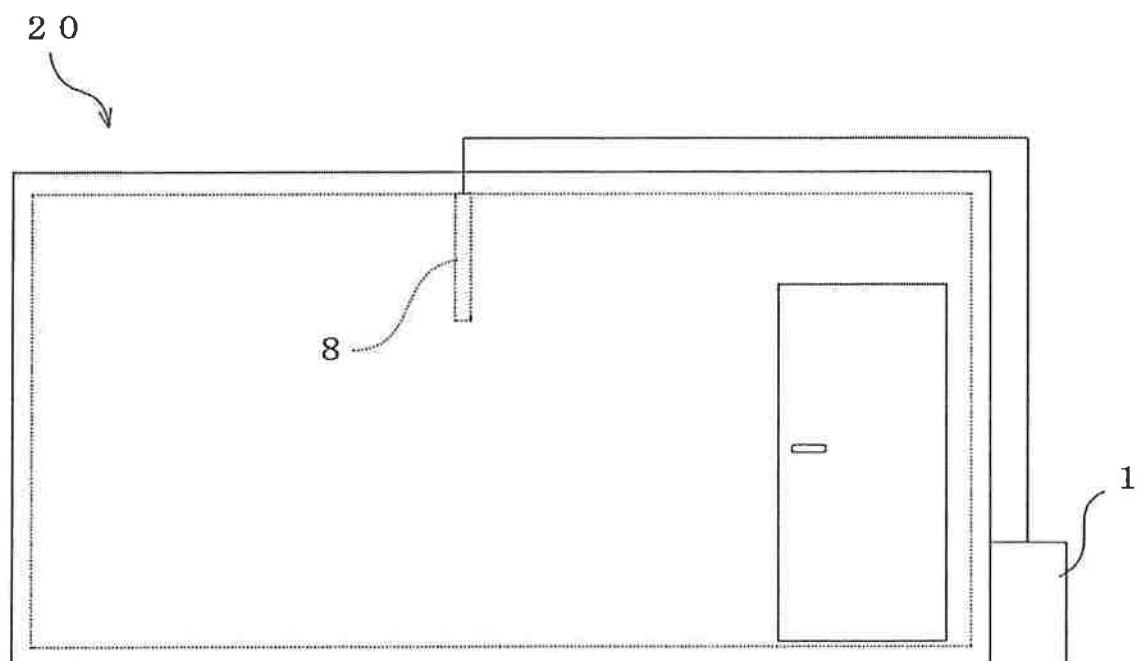
Fig.11A**Fig.11B****Fig.12**

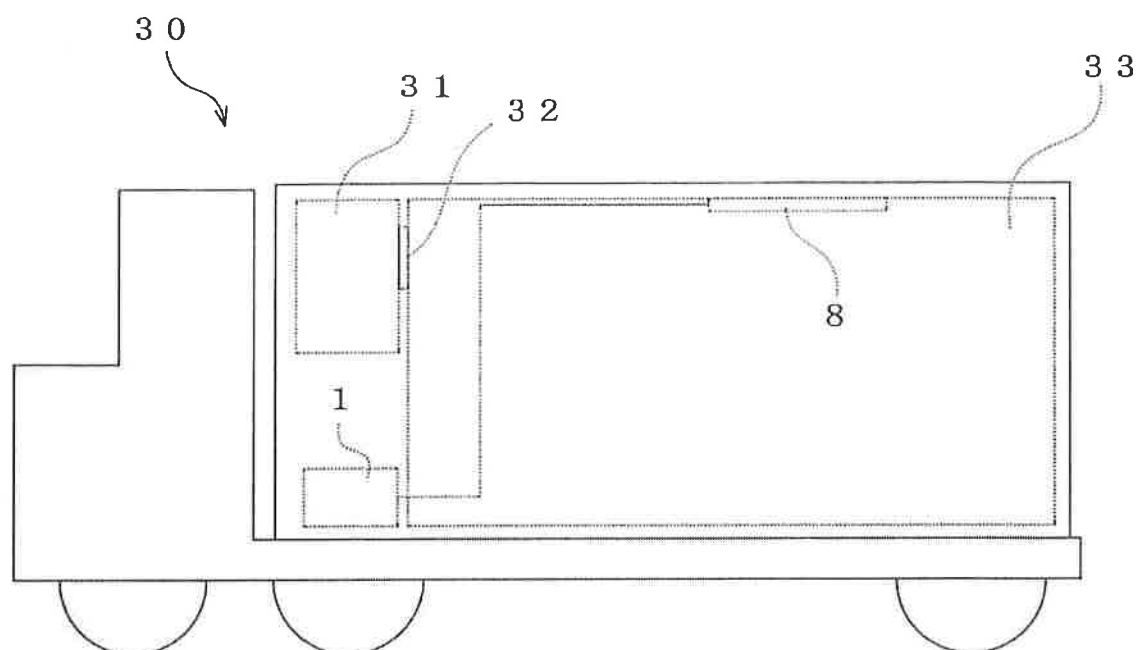
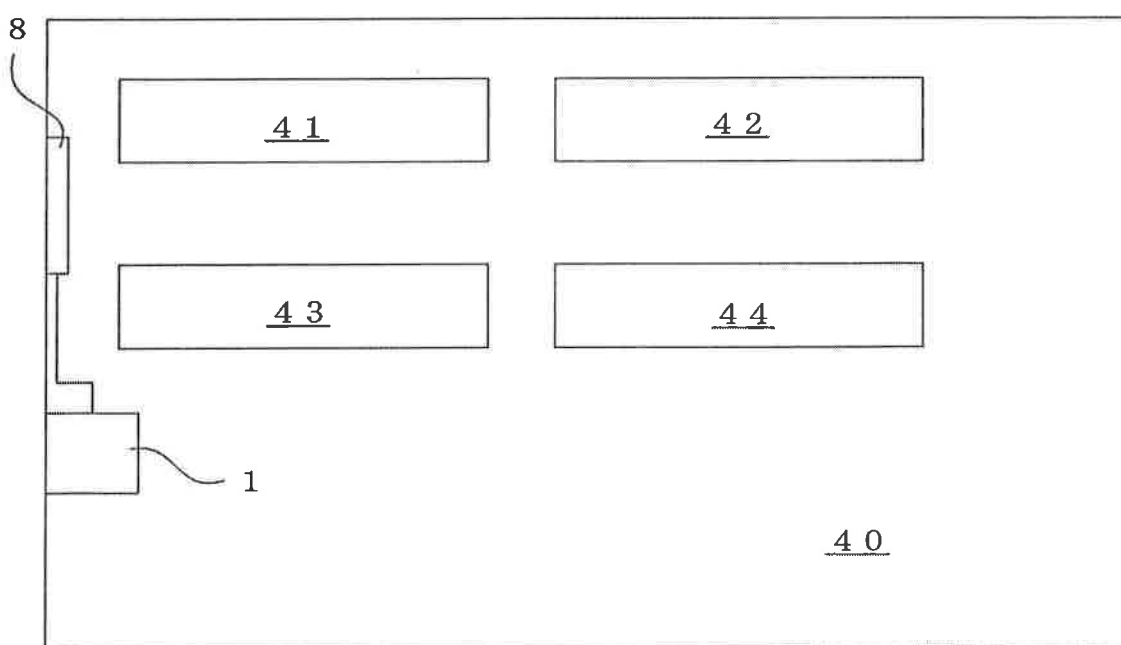
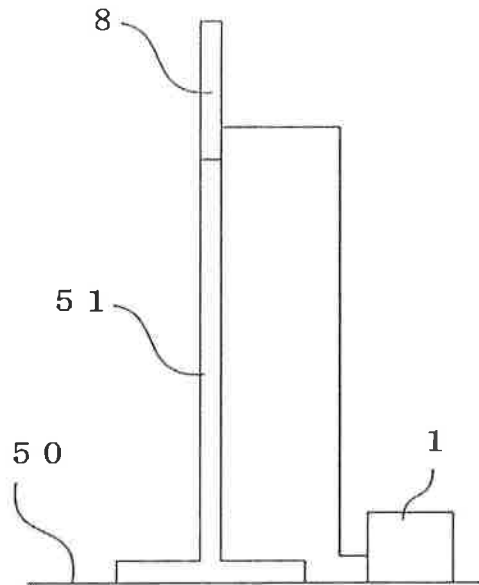
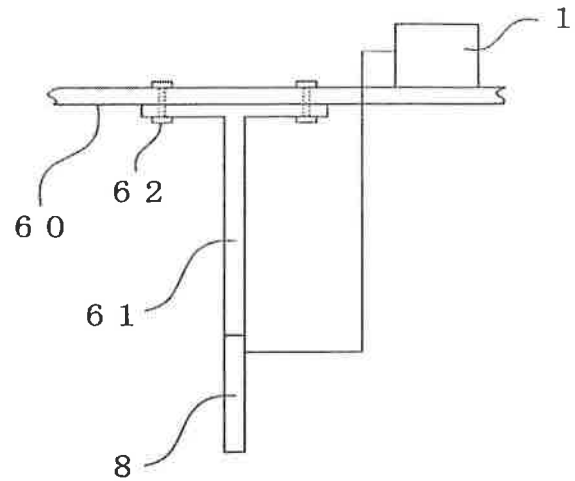
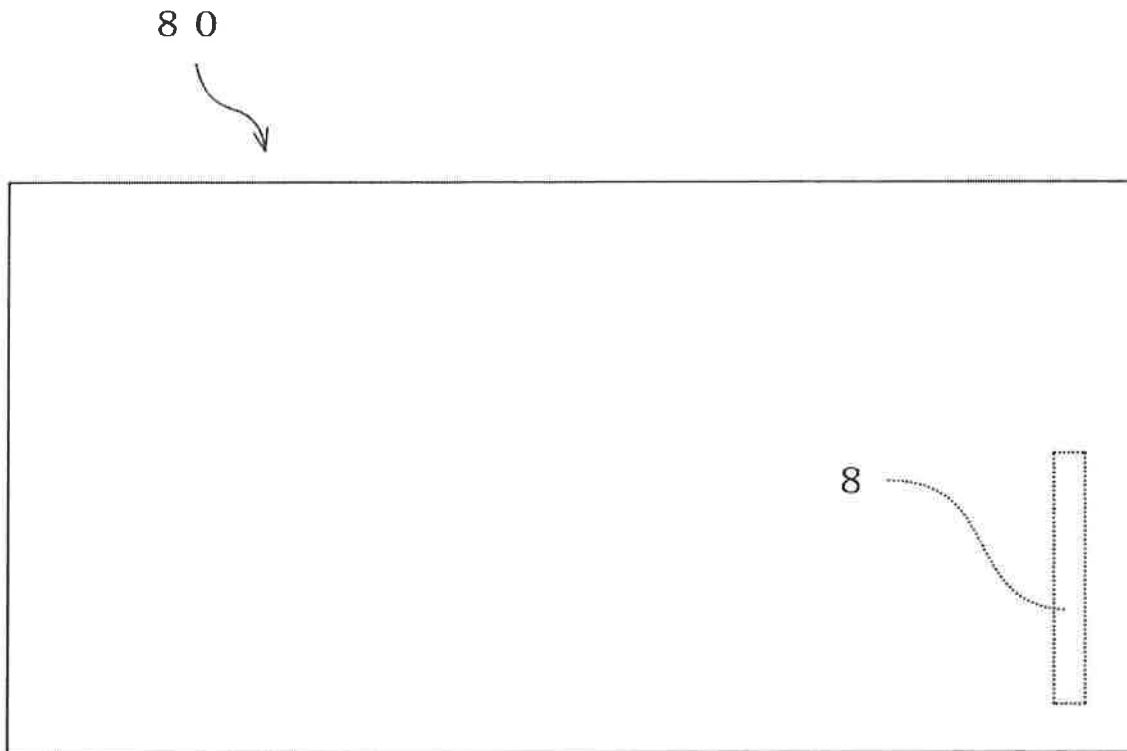
Fig.13**Fig.14**

Fig.15A**Fig.15B****Fig.16**

food: mango

	temperature for freezing	texture after thawed	inside state after thawed
quick freezer	-60 °C	normal	moisture was lost
: normal refrigerator + space potential generator	-18 °C	good	moisture was kept

Fig.17**Fig.18**

test items	color difference	value L	value aL	value bL
oil before cooking	—	99.44	-5.33	13.62
fryer provided with space potential generator	6.43	54.75	6.85	33.62
fryer not provided with space potential generator		53.44	13.07	34.57

The color difference was totally compared between the oil before cooking and the oil after cooking using an L*a*b*color system.

L indicates lightness

+a indicates red, -a indicates green

+b indicates yellow, -b indicates blue

When the color difference value is 6.0 or more, the color difference value is considered to be large.

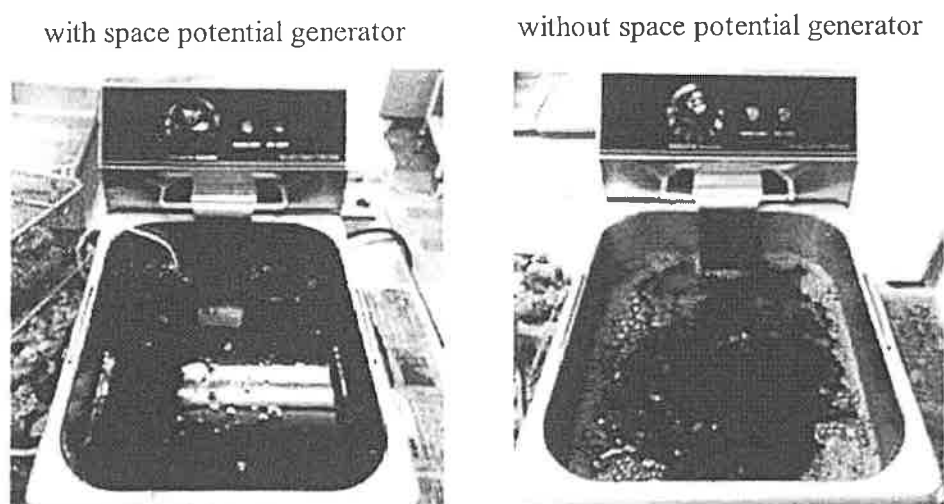
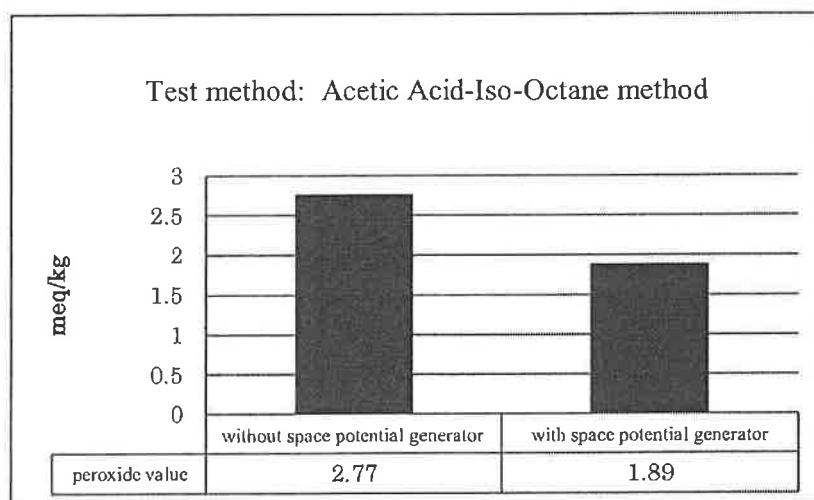
Fig.19**Fig.20**

Fig.21

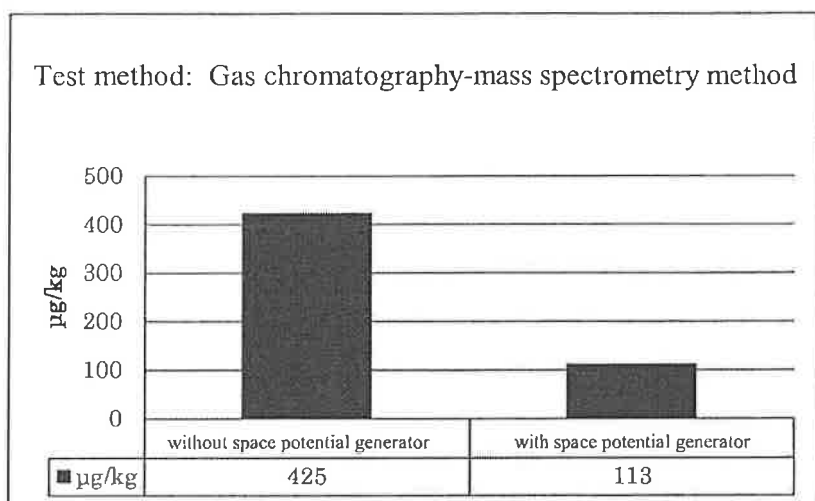


Fig.22

