Another prior art is disclosed in United States Patent No. 9873097 B1 issued to Boris Dushine, wherein a system and method for automatically aerating drinking products, particularly wine, suitable home, business and/or industrial use is described. The system of the said invention is specifically designed for aerating wine for human consumption and includes a multipurpose stirring, storing and serving vessel having a captive magnetic stirring impeller coupled thereto and a programmable magnetic stir plate adapted for use therewith. However, like the previous prior art, Dushine's patent do not affect the taste or flavor of foods or beverages and, in fact, make the wine more oxidizing.

The above prior arts are only for liquid and have no feature for treating solid foods or changing the taste of foods. They cannot enhance the beneficial antioxidizing property of foods and beverages or convert oxidizing drinks to antioxidizing. Although magnetic stirrer is used in the prior art, the purpose of the magnetic stirrer is to provide the mechanical rotation stirring movement instead of using it to alter the biological or chemical structure of the foods and beverages. None of these prior arts can solve the antioxidizing and taste enhancement issues of F&B.

In view of the negative health impact of the current practices by F&B industries of using more additives, sugars, salts, MSG or other chemicals to enhance the taste or improve the antioxidizing property of foods and beverages, there is a necessity to find a solution without using, or at least minimizes using chemicals, additives, or artificial flavor.

Summary:

It is therefore a main object of the present disclosure to provide for a system and method that employs pulsating time varying frequency electromagnetic wave components for the enhancement of the antioxidizing property and taste of foods and beverages, which solves the problem of the prior arts without using chemicals, sugar, salt or artificial additives, etc.

In a first aspect, the present disclosure provides a method of enhancing taste of foods and beverages using pulsating time varying frequency electromagnetic wave

components comprising the steps of: supplying power to a printed circuit board connected to a power supply unit; connecting conductor probe units to the printed circuit board, and subjecting foods and beverages to the conductor probe units wherein said conductor probe units are taken from a group consisting of straight rods, plates, meshes and coils.

In a second aspect, the present disclosure provides a system for use in enhancing taste of foods and beverages using pulsating time varying frequency electromagnetic wave components, the system comprising: a power supply unit; a printed circuit board connected to said power supply unit; and conductor probe units connected to said printed circuit board characterized in that said conductor probe units are taken from a group consisting of straight rods, plates, meshes and coils; wherein, the power supply unit is selected from a group consisting of pulsed switching power supply, wet battery, dry battery and transformer rectifier; the printed circuit board is adapted to produce low, medium and high frequency range time varying waves using a control device; and the conductor probe units are adapted to create in its vicinity time varying electromagnetic field and to produce pulsed ionic/electron wave in an electrolyte.

Another example of the present disclosure is to provide a treatment system using pulsating time varying frequency electromagnetic waves coupling to conductive probes

Another example of the present disclosure is to provide for a pulsating time varying frequency electromagnetic wave components for enhancement of taste of foods and beverages wherein said conductor probe units are adapted to produce pulsed ionic/electron wave in an electrolyte.

Another example of the present disclosure is to provide for a pulsating time varying frequency electromagnetic wave components for enhancement of taste of foods and beverages wherein said power supply unit is adapted to provide direct current power to the printed circuit board.

Another example of the present disclosure is to provide for a pulsating time varying frequency electromagnetic wave components for enhancement of taste of foods and beverages wherein said printed circuit board is adapted to convert the direct current power into various frequency ranges of time varying wave.

Another example of the present disclosure is to provide for a pulsating time varying frequency electromagnetic wave components for enhancement of taste of foods and beverages wherein the printed circuit board is adapted to produce the low, medium and high frequency range time varying waves, using the control device, to selectively produce a plurality of electric-magnetic field load combinations, including at least a first combination having a high magnetic low electric field load, and a second combination having a high electric low magnetic field load, wherein the electric-magnetic field load combinations respectively correspond to different combinations of taste enhancement.

Another example of the present disclosure is to provide for a method of enhancing taste of foods and beverages using pulsating time varying frequency electromagnetic wave components comprising the steps of:

supplying power to a printed circuit board connected to a power supply unit;

connecting conductor probe units to the printed circuit board, and

subjecting foods and beverages to the conductor probe units wherein said conductor probe units are taken from a group consisting of straight rods, plates, meshes and coils.

Another example of the present disclosure is to provide for a method of enhancing taste of foods and beverages using pulsating time varying frequency electromagnetic wave components wherein said power supply unit is taken from a group consisting of pulsed switching power supply, wet battery, dry battery and transformer rectifier.

Another example of the present disclosure is to provide for a method of enhancing taste of foods and beverages using pulsating time varying frequency electromagnetic wave components wherein said printed circuit board is adapted to produce low frequency range time varying wave.

Another example of the present disclosure is to provide for a method of enhancing taste of foods and beverages using pulsating time varying frequency electromagnetic wave components wherein subjecting foods and beverages to the conductor probe units includes: selectively producing, by the printed circuit board using a control device, a plurality of electric-magnetic field load combinations, including at least a first combination having a high magnetic low electric field load, and a second combination having a high electric low magnetic field load, wherein the electric-magnetic field load combinations respectively correspond to different combinations of taste enhancement.

CLAIMS:

1. A method of enhancing taste of foods and beverages using pulsating time varying frequency electromagnetic wave components comprising the steps of:

supplying power to a printed circuit board connected to a power supply unit;

connecting conductor probe units to the printed circuit board, and

subjecting foods and beverages to the conductor probe units wherein said conductor probe units are taken from a group consisting of straight rods, plates, meshes and coils.

2. The method of enhancing taste of foods and beverages using pulsating time varying frequency electromagnetic wave components according to claim 1 wherein said power supply unit is taken from a group consisting of pulsed switching power supply, wet battery, dry battery and transformer rectifier.
3. The method of enhancing taste of foods and beverages using pulsating time varying frequency electromagnetic wave components according to claim 1 wherein said printed circuit board is adapted to produce low frequency range time varying wave.
4. The method of enhancing taste of foods and beverages using pulsating time varying frequency electromagnetic wave components according to claim 1 wherein said printed circuit board is adapted to produce medium frequency range time varying wave.
5. The method of enhancing taste of foods and beverages using pulsating time varying frequency electromagnetic wave components according to claim 1 wherein said printed circuit board is adapted to produce high frequency range time varying wave.
6. The method of enhancing taste of foods and beverages using pulsating time varying frequency electromagnetic wave components according to claim 1 wherein said conductor probe units are adapted to create in its vicinity time varying electromagnetic field.
7. The method of enhancing taste of foods and beverages using pulsating time varying frequency electromagnetic wave components according to claim 1

wherein said conductor probe units are adapted to produce high electric field and low magnetic field.

8. The method of enhancing taste of foods and beverages using pulsating time varying frequency electromagnetic wave components according to claim 1 wherein said conductor probe units are adapted to produce pulsed ionic/electron wave in an electrolyte.

9. The method of enhancing taste of foods and beverages using pulsating time varying frequency electromagnetic wave components according to claim 1 wherein said power supply unit is adapted to provide direct current power to the printed circuit board.

10. The method of enhancing taste of foods and beverages using pulsating time varying frequency electromagnetic wave components according to claim 9 wherein said printed circuit board is adapted to convert the direct current power into various frequency ranges of time varying wave.

11. A system for use in enhancing taste of foods and beverages using pulsating time varying frequency electromagnetic wave components, the system comprising

a power supply unit;

a printed circuit board connected to said power supply unit; and

conductor probe units connected to said printed circuit board characterized in that said conductor probe units are taken from a group consisting of straight rods, plates, meshes and coils;

wherein,

the power supply unit is selected from a group consisting of pulsed switching power supply, wet battery, dry battery and transformer rectifier;

the printed circuit board is adapted to produce low, medium and high frequency range time varying waves using a control device; and

the conductor probe units are adapted to create in its vicinity time varying electromagnetic field and to produce pulsed ionic/electron wave in an electrolyte.

12. The system for use in enhancing taste of foods and beverages according to claim 11, wherein the power supply unit is adapted to provide direct current power to the printed circuit board and the printed circuit board is adapted to convert the direct current power into various frequency ranges of time varying wave.

13. The system for use in enhancing taste of foods and beverages according to any one of claim 11 to claim 12, wherein the printed circuit board is adapted to produce the low, medium and high frequency range time varying waves, using the control device, to selectively produce a plurality of electric-magnetic field load combinations, including at least a first combination having a high magnetic low electric field load, and a second combination having a high electric low magnetic field load, wherein the electric-magnetic field load combinations respectively correspond to different combinations of taste enhancement.

14. The method of enhancing taste of foods and beverages using pulsating time varying frequency electromagnetic wave components according to any one of claim 1 to claim 10, wherein subjecting foods and beverages to the conductor probe units includes:

selectively producing, by the printed circuit board using a control device, a plurality of electric-magnetic field load combinations, including at least a first combination having a high magnetic low electric field load, and a second combination having a high electric low magnetic field load, wherein the electric-magnetic field load combinations respectively correspond to different combinations of taste enhancement.