

[nature understood, nature copied]



**BORMIA**<sup>®</sup>  
bio-colloid-sourcewater-generator  
bio-colloidalizer... for liquid food processing



Are you fit for BIONIK... are you fit for innovation in modern food processing...  
are you fit for functional food... are you fit for your future?

Januar 2024

1/4

**Technical data sheet for Bio-Colloidalizer, Mixer & Homogenizer (BIONIK ... natural technology) Made in Germany**

**Product no.:** B-2090

... efficient, highly innovative, cost-saving & maintenance-free...

What more do you want?

**Article Description:** BORMIA Bio-Colloidalizer, Mixer & Homogenizer ... Permanent process for organic and technical liquids

**Components:** Bio-Colloidalizer

**Material:** Stainless steel V4A, DIN 1.4571 (suitable for food) - radiation-free, i.e. certified radioactivity-free.

16 stainless steel spirals (stainless steel V4A) 8 x clockwise and 8 x counterclockwise (material V2A 1.4319-NS-CWC)

**Performance/tech. data** Max. 10 bar

**Pressure:** optimum 2.5 bar. More pressure should not be applied to organic liquids... Pressure increase does not cause a higher flow rate!

**Diffuser:** Approx. 3.600 ltr./h (approx. 60/ltr/min. water, at 2.5 bar) ... depending on the viscosity of the liquids.

If higher flow rates are required, connect several devices in parallel.

**Temperature:** Suitable for cold and warm flow. Completely welded units available on request.

**Connection:** DIN 11851: DN 40 connection (see pic above) and 1 1/4" inch thread

**Seals:** EPDM seals installed in the system licenced by FDA, KTW and DVGW (food approval).

**Maintenance:** maintenance-free (read text note 1)

**Installation:** Vertical or horizontal

**IMPORTANT:** Operate the Bormia process only with spiral-, snail- or impeller pump... high speed

**IMPORTANT:** centrifugal pumps destroy bio-photons (structural forces) in organic liquids...  
**IMPORTANT:** do not use centrifugal pumps after treatment... this is counterproductive!

**Dimensions:** 70 x 70 mm x 500 mm (diameter, width, length)  
**Weight:** approx. 9.5 kg



**HYGIENE CERTIFICATE of the DVGW:**  
The composition of this product complies with the provisions of the DVGW, KTW, FDA, NSF, W270, SVGW and ÖVGW food approval

**Price:** on request

2/4

**Licence agreement:** License for commercial enterprises with contractual agreement.

**Note 1:** The BORMIA Bio Colloidalizer, Mixer an Homogenizer is a energetically upbuilding and permanent colloidalizer, for liquids of all types and consistencies. The max. piece size 1.0 mm! Colloid formation means that the previously mixed liquid(s) are transformed into a homogeneous state by a multiple rhythmic inversion... Harmonic turbulence rolls the individual components (also fats) into each other, 'merges' them into one another into a stable, re-mix-free, bioavailable compound. Imagine this process like turning over a stocking from the inside out and outside in - created by the turbulences while happening. All parts go several times through a real zero-point/intersection point. By this process, the product is naturally structured. Through this process, the endproduct is naturally structured and a 'new' stayable product. Structure enables stability... Stability maximizes the durability of the final product.

**The effect on milk and similar products:** The pasteurised milk treated with the organic homogeniser has a much longer stable taste in the usual cold chain than milk treated with conventional methods. It becomes a creamy taste (creamy'milk) and does not get sour or smelly until the end of the durability. The cream behaves naturally creaming, is immediately homogeneously distributed again by simple shaking and does not stick to the edge. Similar behaviour than unpasteurized milk. The cream behaves naturally 'creaming', is immediately homogeneously distributed again by simple shaking and does not stick towards the end of the shelf life. The situation is similar with unpasteurized milk!

**Effects on Rice, soy milk etc.:** Very positive effects can be achieved on the production of rice, soy, almond, oat and spelt milk products etc. in the process flow. The Bormia Bio-Colloidizer, Mixer & Homogenizer enables quality improvement, higher production efficiency and corresponding cost reductions.

**Note 2:** As a long-standing organic beverage developer, I have succeeded in producing 'unpasteurised fruit concentrates'. With the aid of natural additives and the use of the Bio-Homogenizer it taste stable for years. Simply delicious and trendy RAW'FOOD. Sample for in-house tests can be supplied on request!

**Note 3:** The use of unpasteurised fruit concentrates with pasteurisation milk and the use of the Bio-Homogenizer resulted in new, tasty and stable products. These results are also likely to be obtained with crushed freeze-dried fruits or mixtures. With the Bormia Bio-Colloidalizer the user receives a natural technology to realize new product ideas: This means probiotic, RAW-FOOD or functional food products.

**Areas of application:** The Bormia Bio-Colloidalizer is ideal for beverage innovations of all kinds. For dairies & direct marketers who want to launch with new and modern dairy products on the market. It is now possible to transfer whey as "functional food" into innovative mixed fruit drinks from the chiller cabinet.

**Use of the organic source water generator:** The Bormia Organic Source Water Generator is ideal for food manufacturers to maximize the shelf life of their products by using longterm stable colloid-water. Also the use with cleaning measures (germ inhibition \*) is meaningful and unexpected. It Lowers costs and increases the productsafety. Breweries and beverage producers refine the taste quality of their drinks by extracting far more substances (malt, mash or aroma concentrates). The brewing process is also optimized, as microorganisms - like humans - love vital water. They work faster and more stably. and more stably. For example: there is a report from a master brewer about the improved triggering behaviour of the mash (VZ 45). The Bormia treatment after filtration is also important because Bormia restructures the e pressure-damaged (i.e. filtered) liquids, restores the lost colloidalilty and enables the beer to be bottled directly! The Bormia application also reduces the time and financial outlay here. Please also study our cell biological, biophysical and spagyric tests and certifications.

\* **pressure-damaged tap water is an ideal source of germs**

**Cleaning:** Conventional cleaning or simple and odorless organic dishwashing liquid to bind and remove grease... then all you need is water and a little time.

**nts/recommendations:** The Bio-Source-Water-Generator and the Bio-Colloidalizer (Mixer & Homogenizer) work on the same principle - but they are designed for different purposes. We cannot list all application examples. Please understand basically that a natural technology is based on different criteria than conventional technologies. With the Bormia bio-spring water generator and the advanced bio-colloidalizer, you get - if used correctly - a safe technology with unimagined quality and innovation possibilities, production simplifications and cost savings. A Living Water is a multi-dimensionally different water than a pressure-damaged tap water that has been manipulated with technical concepts/methods. Many problems in food processing arise because pressure-damaged water or unnatural technically manipulated water is used. Results such as undesired germ formation, stability- and shelf-lifeproblems and many more are a thing of the past! With the Bormia process, you can also restore the lost colloidal status of e.g. brewing water! The loss of vitality (i.e. this biological characteristic) is always associated with unnatural manipulation of the water. A natural technology such as the Bormia process does not do this! Please read my article "THE SURFACE PHYSICS... THAT UNKNOWN KNOWLEDGE... THE MINI-MAX FORMULA OF NATURE" see below.

**Test devices:** Test devices (NW 40 and 1 1/4" screw thread) on request! For direct marketers a small test plant is available. Please contact us...

**Summary:** As you can read in our explanations, Bormia products (organic source water generator & organic colloidalizer (= mixer & homogenizer)) are a universally applicable natural principle! BIONIK means natural technology... this technology comes from nature itself! BIONIK can do much more than conventional manipulation technology... Bormia works through harmony and the associated creation of colloids! This means: a balance between chemistry & physics (forces)... The result is a living and 100% bioavailable product. It turns many previous experiences, thought patterns, opinions and the associated restrictions on their head! You can look forward to a new and creative range of possibilities in the entire food production and product processing technology. For example, you can look forward to the fact that the organic-source-water-generator enables natural germ reduction in every production process and therefore also in your products, thus doubling their shelf life! The organic source-water-generator and the organic-colloidalizer produce 'functional food' for our customers of the future! BIONIK does not cause any unrecognizable collateral damage. Realize your wishes and ideas with your contemporary product innovations.

**Application note:** Only operate the bio-colloidalizer with screw or impeller pumps! Do not use centrifugal/rotary piston pumps. Install a pressure gauge (nanometer) between the pump and the colloidalizer, which controls the pump at a constant 2.5 bar. In this way, you generate the optimal operating pressure for the best results. A higher pressure will damage the product used and will not result in a higher flow rate. Do not use high-speed or centrifugal pumps after the colloidalizer... this is counterproductive. To better understand this natural technology, please read the attached technical article.

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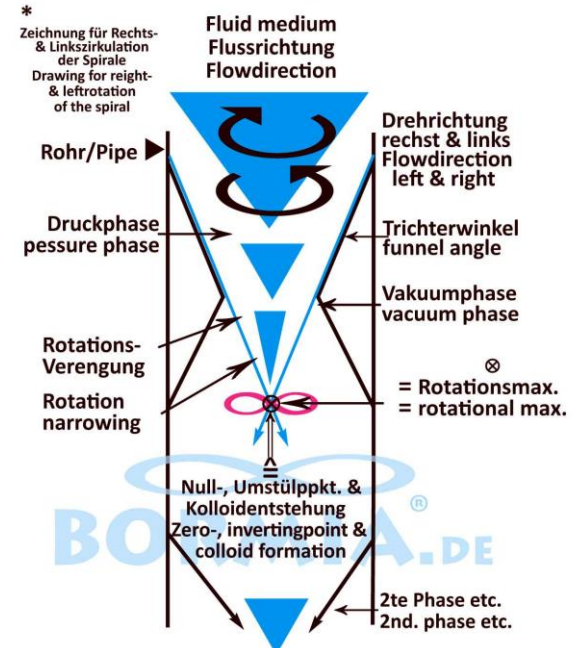
If you have any questions please contact Mr. Althoff... he will be happy to give you further information.

..... basic funktion of the device



BORMIA Bio-Kolloidalisation, Mischer & natürlicher Homogenisierer  
BORMIA Eco-colloidalizer, mixer & natural homogenizer

**Bormia-Prinzip (Beschreibung)\*** ®  
**Bormia-principle (description)**



Für Medien wie: Wasser, Milch, Saft, Wein, Bier, Kombucha, Alternativmilch etc., Mixturen davon & techn. Flüssigkeiten.  
Fluidmedium can be: Water, milk, juice, wine, beer, etc. mixtures of it & also technical fluids.

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## **Natural water treatment & revitalization through bionics? Why?**

In the last 30 years, a variety of different, technical methods for water treatment have been established. Unlike the endeavoured technicians, nature, as always, also works holistically for water regeneration and vitalization. Man, too, has evolved under these natural laws in water. From his history of origin, nutrition and growth, man is a biotope (!) and not a technical 'processing plant'. Bionic methods in food processing are based on this holistic mode of action of nature. "Nature understood - nature copied" is the guiding principle of bionics.

The aberrations around the question of the physical, mental and spiritual health of humans and how this is to be maintained, increased clearly in the last 60 - 80 years. Today we have to realize that we are a sick nation, despite having one of the highest levels of health in the world. Articles are written in which it is claimed that every second German citizen already has chronic diseases and officially 80% of all diseases are metabolic diseases ... but where are the causes?

## **Our food has turned into degenerated food!**

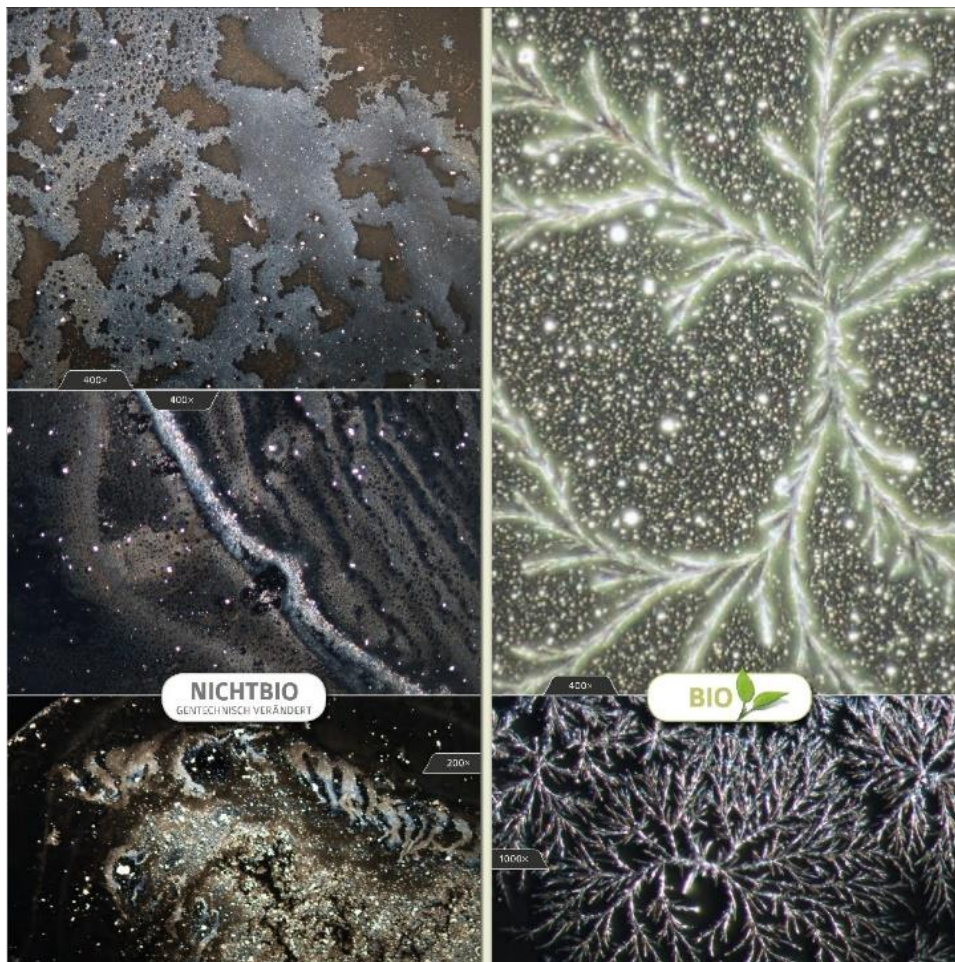
Everyone knows that the so-called industrial revolution, which has also significantly changed agriculture, can be seen as a part of human development, but it has brought a high degree of collateral damage. Are we smarter today than we were 100 years ago? 'You are what you eat' is understandable to anyone who has dealt with themselves and their health. "But you are also what you drink," because most of our food is made up of water. More precisely, structured water, because only dynamic, nature-coherent structures enable health stability.

## **'Brutal' methods of our food technology**

The multitude of chemical additives used to preserve food, which used to come under criticism, are now being replaced (partly also in the organic scene) by the use of 'brutal' physical technologies. Technologies such as: High-speed centrifugal pumps, pressures far above 2.5°Bar, decanters & centrifuges, one-sided & arrhythmic swirling, technical mathematics instead of golden ratio (that is the mathematics of the organic world), household blenders with 4.8 HP and 48,000 rpm <sup>1)</sup>, technical homogenizers, pressure filtration, refining of many substances, sterilization (up to 130°), microwave application, CO<sup>2</sup> & UV irradiation as preservation of drinking and bottled water, mono-frequency manipulations, imprinting of organ frequencies, PH-value manipulations (alkaline water), reverse osmosis

(demineralization with alien vitalization) as well as various combinations thereof and many more are state of the art today., technical homogenizers, pressure filtration, refining of many substances, sterilization (up to 130°), microwave application, CO<sup>2</sup> & UV irradiation as preservation of drinking and bottled water, mono-frequency irradiation and manipulation, imprinting of organ frequencies, PH-value manipulations (alkaline water), reverse osmosis (demineralization with alien vitalization) as well as various combinations thereof and many more are state of the art today.

For the sake of "freshness", pressures of up to 7,000 bar are applied in the liquid and beverage sector, among other things, in order to be able to advertise the juice treated in this way as "not pasteurized", or meat is irradiated in the plastic packaging to optimize shelf life. In the certified organic sector, milk is advertised as 'fresh' organic milk and in the same time pasteurized, homogenized and declared as 'traditionally produced'. The list of such declarations is certainly not over yet. For this purpose, a few pictures that clearly show the effects of the described deformations. In addition, the following pictures from spagyric investigations of food.



**Figure 1 and 2) LEFT:** div. enlargements of a non-organic and genetically engineered soybean. **RIGHT:** organically grown soybeans. Please compare the energetic-structural structure... On the left, you can see an incoherent structuring of the ingredients. On the right, on the other hand, you see - at partly the same magnification - a finely chiseled, coherent structuring of the dark and light areas (please look softly at the picture). The interpretation of which product one would prefer to ingest is ultimately up to each person... which product would you choose?

This technology mania in water treatment and food processing has a deforming effect on hexagonal (concerning water in the food) and other energetic structures, natural frequency variety, coherence of the substances, a reduction of bioavailability and human metabolism.

The variety of natural energetic structures & vibrational frequencies, i.e. forces & information, nourish the human being in a higher way than kilocalories, bread units & Co.

### **"Are we starving on full pots?"**

Products already brought to oxidation before consumption<sup>3)</sup>, as well as artificial products<sup>4)</sup>(even organic), put the body in additional distress. These indications are known for a long time and one knows deformed and de'structured products under the term 'industrial food'. But the consequences of this 'making' are not recognized as causative for many metabolic problems and are not addressed. To this 'destruction frenzy' in the food area a well-known, saying of an American shaman fits, who said "one day you will starve at full pots"! Today it looks already after it and also the many food supplements testify to it.

At this point I would like to quote Johann Wolfgang von Goethe, who teaches us the necessity of holistic thinking in all our actions and that the world - in all considerations - must always be understood from the polar relationship between physics (force and spirit) & chemistry (form):

"Whom it does not want to go into his head that spirit and matter, soul and body, thought and extension, will and movement were, are and will be the necessary double ingredients of the universe, which both demand equal rights for themselves, and therefore both together can well be regarded as representatives of God, - who cannot rise to this conception, he should have given up thinking long ago and should have spent his days on mean world gossip!"

### **Natural techniques (bionics) in water treatment and food processing.**

As stated at the beginning, the human organism is a 'biotope and not a technical processing plant'. Initially, this may sound too funny to be left as a scientific statement. And yet this statement is like hitting the nail on the head.

Natural technology (bionics) in water treatment and food processing, means to recognize the principles, i.e. the laws of nature, to copy them and to transfer them into applicable technology. Latent and obvious collateral damage to food and beverages is over. This means that our body can leave the above mentioned variety of irritations by energetically reduced food behind, not only to regain its health, but also to be able to dedicate itself to its actual potentials. Bionics does not distinguish between water treatment and vitalization of water, but bionics uses the mini-max formula of nature, which does everything in one process. Scientifically, the mini-max formula means: 'To achieve the maximum possible result with the least possible effort'... and this is exactly how nature demonstrates it to us every day.

The main criteria are as follows:



a) Whirling according to the principle of the heart, i.e. leftward (female-) & rightward (male principle). This turbulence form corresponds to the harmony principle, no vortex direction dominates! The effect here is also called zero point energy.

b) Rhythmic whirling, because the whole nature is built dynamically-rhythmically. Breathing in and out is a dynamic rhythm.

c) Through harmonic-rhythmic whirling, water is physically and informationally purified i.e. substances and their information clusters are largely dismantled. This is the purification process of nature (nanometrization).

d) These natural processes produce natural ionization and exponentially increased inner surface necessary for new information absorption (principle of homeopathy). This principle is a law of nature in water and explains in a simple way the memory of the Earth.

e) The whole nature stands in the golden section! This is the 'mathematics of the organic' and the basis for the exchange of substances between water and organic systems.

f) Real spring water is always a liquid colloid. Colloids are cell-like structured and energetic precursors of organic cells (body cells are colloids). Applied natural principles in water treatment enable colloid formation and thus ensure 100% bioavailability.

g) All order structures in water, which are created by natural processes, enliven and enrich the organism human, plant & animal. Technically manipulated drinking water has no order beneficial to the organism. If natural order is missing, weakening and illness arise through chaos.

h) Living water promotes energy metabolism, reduces inflammation, has an antioxidant effect, promotes cell vitality, has a cell regenerating effect and exerts an influence on almost all central body functions as well as on various psychological, cognitive and mental functions predominantly by way of the higher-level centers of central control" (quote: Mag. Dr. W. Medinger IIREC International Institute for EMC Research).

The Bormia Bio-Colloid Spring Water Generator and the Bio-Colloid Homogenizer fulfil the criteria mentioned here, or the findings shown here, have come about as a result of this work. The Bormia colloid technology is certified by cell biology, biophysics and spagyric research. These results are due to the natural background (bionics) of its process.

There are under-sink units (with & without filters), home units for private & commercial use as well as homogenizers. Powerless, maintenance free, cost effective... Test units on request are available.

With kind regards



Nadeen Althoff, Owingen (Germany), mail@Bormia.de 23.12.2022

Nadeen Althoff, Bormia.de is a Bio-Kombucha brewer, Bio-Beverage Developer and comes by his work organically on the topic, "Living Water, What is it"? His milestones are: Organic Product of the Year 1994, numerous publications and presentations at national and international water congresses on the topic: 'Why is Living Water a non-specific remedy'? His Bio-Colloid Spring Water Generator as well as his Bio-Colloid Homogenizer are 1:1 copies from nature - BIONIK by heart technology. Bormia's cell biological, biophysical and spagyric certification is unique and trendsetting in the water treatment science and proves, among other things, that Living Water has an antioxidant character. His free e-book is called: "The 10 Commandments of Living Water.... Natural laws versus 'modern' water manipulation (technology)" and describes the many irritations within the water treatment science scene. Nadeen Althoff has been calling for a paradigm shift in water research, water treatment and food technology for many years, as it is dominated by outdated concepts that are far removed from nature. Read more at [www.Bormia.de](http://www.Bormia.de)

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- 1) This is almost three times higher than a Formula 1 engine at full load.
  - 2) For the sake of simplicity, I will skip all chemical preservation methods below the declaration requirement.
  - 3) As an example, the topic of white flour products is exemplary: A grain is by nature an ideal 'preservation body'. As is well known, the painting of the seed causes the oxidation of all ingredients of the endosperm within approx. 8 hours. Oxidized and additionally separated white flour was used in former times for sticking wallpaper... today it gums up the intestine, creates irritable intestine problems. Whole grain products freshly milled before processing (mill bakery) are an alternative that cannot be surpassed in quality. There are similar stories to tell about many other products. The word "freshness" thus takes on a more significant dimension...
  - 4) Artificial products include, for example, all margarines, which are a 'throwing together' of isolated, oxidized and thus degenerated substances, which normally do not occur in this way. Also the current milk alternatives are mostly produced with the above-mentioned high-tech plants, which in the result lack a usable quality for the organism. All these products have a so-called calorific value (kJ/kcal, BE etc.), which is interpreted as physiological nutritional value so far, but the above mentioned subtle aspects are missing. The here meant "throwing together" of reduced & degenerated substances produces with our technically overbred processing methods no natural energetically structured compound of the ingredients, because no colloid structure (!) can arise. "A 'living means' (food), on the other hand, is a highly complex information system for the management of very many life processes in the body" - Quote: Walter Dänzer, Soyana.ch (from private correspondence).

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# Natural engineering/bionics

## elements of natural water treatment

- meandering or rhythmic right & left swirls,
- clear principle oriented towards harmony,
- ordering, centripetally (inwardly) rolling water movement,
- Development of natural rhythmic pressure & vacuum moments,
- Acceleration a reversal at zero point (zero point water),
- high dynamic input,- natural information input (e.g. via stones),
- Logarithmic Mathematics (Golden Section)

### EFFECTS:

- dynamic harmony is zero point force (i.e. high energetic potential)
- Surface formation (potentially high information uptake & transmission),
- Increased solvability (absorption of substances),
- soft water (no matter how many minerals are present),
- highest bioavailability (also of minerals),
- natural germ resistance due to high vibration potential,
- natural cleaning & deletion of old information clusters through vortex forces (the higher the vortex the more effective are the results to water),
- natural swirls create rhythm (see breath & heart rhythm),
- natural rhythms cause lasting stability in the water,,
- Formation of naturally hexagonal structures (water = a liquid crystal),
- Colloid formation\* only occurs through harmony/zero point forces,
- natural ionization,
- In the sum, an organic water is created...

Bionics... creates living water that is always colloidal\*!

Colloids are highly bioavailable (organic) substances, which originate by a symbiosis of material and energy.

VS.

# Classical engineering

## elements of technical water treatment

- technical magnetism,
- high pressure (between 2,5 and 7.000 bar),
- modulation of frequencies without harmonic basis (mono & standard frequencies from the Internet),
- UV treatment, ozone, chlorine etc. (killing of the microbiome = disinfection),
- Reverse osmosis (removal of minerals with subsequent remineralisation),
- PH manipulation by technical ionization,
- Salt systems for decalcifying water (sodium input),
- Various combinations of these methods,
- Use of Arithmetic (non'rhythmic as a mathematical basis) and many more.

### EFFECTS:

- Technological manipulations are not compatible with organic life:
- low bioavailability, latent dehydration, low supply and disposal of the metabolism (latent metabolic problems) etc.,
- dominance of artificial information ,
- no deletion of old information (cluster)
- no surface formation (no depth of information, low solubility of matter),
- no natural hexagonal structure (technical deformation),
- no natural energy transfer into the body,
- disharmonious water, as there is no right and left vortex
- no natural, pulsating rhythm input,
- no zero-point-energy quality
- no organic water...

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Man originates from water & carries the laws of water within himself.  
He is an organic system..., he is not a 'technical recycling facility'!