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Summary
The redox potential represents a measure for the proportion between oxidised and reduced substances. It is a measurable parameter of sums, which provides information about the electro-energy of a medium without having to know the single substances.
This measured parameter has a pre-eminent importance from a health-oriented point of view because it characterizes the possibility to reduce food and is therefore qualified for the evaluation of the electro-chemical interpretable relevance of a food product for the consumer's organism.

The following table shows the results of the measurements

	pH	Conductivity (mS/cm)	**Redox (mV)**
Food without information	5,61	4,12	**269**
Food with information	5,61	4,27	**236**
Vegetable without information	4,35	2,06	**234**
Vegetable with information	4,38	2,09	**225**
Drink without information	3,60	1,49	**285**
Drink with information	3,59	1,48	**272**

The measurements show evidently that all three samples change to a lower redox value, which can be thermodynamically seen as positive. Concerning the food samples, the differentiation is statistically well-funded (t-Test = 0,0165).
The difference between the treated and the untreated food-samples (33mV) would signify on paper that the amount of reduced compounds within the treated sample was 183% higher than within the untreated sample.
The difference of 9mV (vegetables) and 13mV (drink) showed positive change of the samples after electro-chemical criteria. Concerning the fact that a lower value of 18mV would mean a doubling of the reduced compounds in relation to the oxidised one in theory; this would result in a rise of 42% (food) and 66% (drink).

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