end-product

Schauberger

However, to return once more to the cellar fermentation mentioned earlier, no combustible essential oils (alcohol formations) are formed, when through self-intensifying cooling influences, cold oxidising processes take place, which give rise to increased and qualitatively enhanced energy-forms, providing the metabolic process is reversed. That is to say, cycloid motion has to be initiated first. As a result, precisely those high-grade energy products arise, which influence the way in which the **end-products** and their later derivatives are created, and which then endow them with multiplying and quality improving potencies. [The Energy Evolution - Harnessing Free Energy from Nature, The Economy Founded on Reactively Produced Energy]

This perpetuum mobile is also involved when the developmental process is intensified with Repulsines and, for example, the substances contained in the air are subjected to the fermentation process outlined above. In this way the same thing is achieved practically and factually, but in a slightly different active form. In the same way that the **end-products** influence the more basic factors and cause them to move, they also cause them to be displaced upwards at cyclonic speeds; a process that also gives rise to reactive forms of temperature at the same time. Using these reactive temperature-forms the floor can be made warm in a rational way. In spite of the forces that help us to overcome our own body-weight so effortlessly, providing both metabolic processes [The Energy Evolution - Harnessing Free Energy from Nature, The Economy Founded on Reactively Produced Energy]

See Also

product