

SEH® Beverage Enhancer



Dropping SEH® Coffee & Beer and Tea Enhancer into coffee and tea will enhance these drinks' flavor and quality. Further, the drinks taste smooth even without adding sugar, and also enable you to freely embrace coffee and tea of high quality. Although drinking coffee or tea in your leisure time with a friend is truly a relaxing pastime, this recreation can actual be a potential risk to your health. A free-flowing conversation with friends over a cup of coffee or tea always lasts for a long while. The beverage becomes bitterer after oxidation through contact with air. Paradoxically, after consuming the beverage with those oxides, you might put a burden easily harmful to health on your body. The Coffee & Beer and Tea Enhancer are the products designed to prevent the rapid oxidation of beverages. They help keep coffee and tea fresh while enhancing drinks' quality and flavor. Thus, you can enjoy high quality anti-oxidation beverages while carefreely shooting the breeze with friends to your heart's content. Not only that, the Coffee & Beer Enhancer has the effect of improving various beers, making the beer more smooth and not easy to become bitter due to oxidation. Some draft beer brewed by the restaurant can also be kept for more days, thereby reducing waste and increasing profits. The Coffee & Beer and Tea Enhancer can also allow you to take into account the health and deliciousness of coffee and tea.



Adding 3~7 drops of the SEH® Multi-Function Enhancer into 500ml juice or 500ml drinking water brings health benefits. If added to water, then its super anti-oxidation properties will travel with you wherever you bring your drinking water. Adding 1~2 drops into various liquid healthy food or enzyme, not only can the taste become softer, but also increase its effect. Liquid healthy food such as: Chicken Essence \ Chlorella Drink and Healthy tea.



Adding the SEH® Multi-function Enhancer into red wine, sake, cider, alcohol concentration below 20% of alcohol or bartending, coffee, tea, vinegar, soy milk, milk, juice, liquid enzyme, various liquid healthy food, or drinking water will preserve the freshness and enhance the quality of the beverage. For instance: about 15 drops are enough to improve the quality of a bottle of budget red wine, sake or cider to a luxury class. One 10ml SEH® Multi-Function Enhancer can be applied to sixteen bottles of 750ml red wine, this feature is apparently worth more than the cost. It also has the function of instant decanting, which not only saves you the time of decanting, but also extends the taste period of the red wine that has been opened. This super anti-oxidant function makes you drink healthier.



Adding the SEH® Multi-Function Enhancer to juice also delays the process of oxidation and creates a healthier drink. The rapid oxidation of vegetables and fruits begins as soon as they are cut open, not to mention juice whose volume is about one in tens of thousands of volume of vegetables and fruits. In fact, oxidation already happens when the fruits and vegetables are chopped in the blender. However, by adding the Enhancer in proportion, you can preserve the freshness of the juice. Thus, you can carry the juice with this Enhancer with you anywhere you go without worrying about its loss of freshness or oxides in the drink. Soy milk and milk adds the Multi-Function Enhancer or Coffee & Beer Enhancer can make them richer, less oxidized, and make you drink healthier.



Dropping the SEH® Multi-Function Enhancer into bargain apple vinegar, lemon vinegar, inexpensive Balsamic vinegar, or other types of vinegar will upgrade the vinegars' quality to top. You can spend less and enjoy beverages with high value.



Pure 、 Clean 、 Colorless

15 drops of the Multi-function enhancer will transform a 750cc budget red wine into a bottle of top quality luxury wine, and it can also help decanting red wine instantly!

At the cost of US\$ 0.15, you are able to upgrade an inexpensive cup of coffee or tea into a healthier and premium beverage!

SEH® Beverage Enhancer Series



Instructions of the comparative experiment for first time SEH® Beverage Enhancer users:

1. When conducting a comparative experiment with coffee, tea or alcohol, be sure to prepare two cups of 100ml same beverage: one is the original beverage, and the other is the beverage with 1~2 drops of the SEH® Beverage Enhancer. Please make sure to mix well before drinking the enhanced beverage.
2. Taste the beverage with the SEH® Beverage Enhancer first; then taste the original beverage. The enhanced beverage will be smoother and less bitter due to the delayed oxidation process by the Enhancer. However, if you taste the original beverage first, the one without the Enhancer, the bitterness difference will become smaller. After the first taste test, taste again after 5 minutes, then again after 10 minutes, and so on. The longer the duration, the more substantial it is between the flavors of the beverages. For instance: An enhanced cup of tea is still delicious after 30 minutes or an hour.
3. If you are tasting a brand new 750ml bottle of red wine, pour 100ml of the red wine into a red wine glass immediately after the bottle is opened. Add 13 drops of the Multi-Function Enhancer into the bottle, recork the bottle, and shake up and down to mix the Enhancer well with the red wine. Then pour the enhanced wine into another red wine glass for the experiment. Taste the enhanced wine first and then taste the original red wine. You can differentiate their flavors and scents.
4. Recommendation by the tasting expert: Don't swallow immediately after taking a sip. Let the drinks stay in your mouth for a few seconds to feel and differentiate the flavors, so that you can taste the contrast between their layers of taste and bitterness level. When comparing coffee or wine, try to smell if there are any differences in the layers of scent between the enhanced and un-enhanced versions. However, the different scents between the enhanced and un-enhanced tea is difficult for general people to differentiate, so the step of smelling two versions of tea can be omitted.
5. The Multi-Function Enhancer, Coffee & Beer Enhancer, and Tea Enhancer each have unique ingredients. Please add the enhancers accordingly to ensure maximum quality enhancement!

Ingredients: Aizia® Energy water, Salt, Magnesium chloride, Citric acid

Storage: Storage at room temperature. Please keep it in a cool place to avoid direct sunlight or high temperature after opening, please refrigerate if you don't use it for a few days, and consume as soon as possible.

Directions:

1. Basically, every 100~200ml (cc) of beverages can add 1~2 drops of Enhancer. However, due to the wide variety of beverages that can be used, if you want to get the best results and quality, please refer to the picture below or scan the QR Code on the bottom to get the latest usage information.

2. Stir well before drinking.



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Made in Taiwan

Bussiness cooperate welcomed



SEH® Beverage Enhancer

Revolutionary breakthrough in food technology!

SEH® Beverage Enhancer enhances beverages, such as red wine, sake, beer, cider, alcohol concentration below 20% of alcohol or bartending, coffee, tea, fruit vinegar, Balsamic vinegar, other types of vinegar, juice, liquid enzyme, various liquid healthy food and water.

Just add 1~2 drops of the Enhancers into 100~200ml beverage can receive the miraculous results!

Super energy 、 Decant wine instantly 、 Super antioxidant power
It provides you with healthier drinks at more affordable prices!

SEH® Beverage Enhancer

Make beverages worth more than the cost!

The SEH® Beverage Enhancer includes the Multi-Function Enhancer, Coffee & Beer Enhancer, and Tea Enhancer. It uses the latest biotechnology to enhance the water quality in the beverage and provides an excellent anti-oxidation effect. In addition to delayed oxidation, it enhances the flavor and quality of the beverage. The Multi-Function Enhancer is suitable for wine, sake, cider, alcohol concentration below 20% of alcohol or bartending, coffee, tea, vinegar, Balsamic vinegar, other types of vinegar, soy milk, milk, juice, liquid enzyme, various liquid healthy food and drinking water. The Coffee & Beer Enhancer can be applied to black coffee, drip coffee, other types of coffee, beer, tea, soy milk, milk, and juice, liquid enzyme, various liquid healthy food and drinking water. The Tea Enhancer is suitable for black tea, oolong tea, green tea, pu'er tea, other types of tea.

SEH® Beverage Enhancer is certified by SGS Lab tests

