

Q & A Ozonated Olive Oil

What is Ozonated Olive Oil?

Ozonated Olive Oil is produced when ozone is bubbled through olive oil continuously for an extended period of time. During this time the olive oil changes to an off-white paste. This procedure usually takes from 4 to 6 weeks of 24-hours a day bubbling.

What is Ozonated Olive Oil used for?

Ozonated Olive Oil is used for providing oxygen to the skin. Fully Ozonated Olive Oil may be helpful for the following conditions: Scrapes, cuts, burns, psoriasis, eczema, cold sores, anal fistulas, seborrheic dermatitis, ringworm, athlete's foot, foot and toe nail fungus, poison oak or ivy, bee stings, bug bites, bruises: any part of the skin that needs healing. The list is endless and new uses are being discovered all the time. Ozonated oils are also being introduced into alternative dentistry. Ozonated oils have been shown to be helpful in healing abscesses of the gum, periodontal pockets and gingivitis. Keep youthful with facial and neck application.

What is the long-term tested shelf life of Ozonated Olive Oil?

There have been reports of oil being stable for up to 17 years. For long term storage, it should be kept in the refrigerator or freezer. Ozonated olive oil has been tested after 10 years of refrigeration, and found to be 98% as effective in its germicidal power.

What is the average shelf life for day-to-day use?

Room temperature (not recommended) will keep up to 3-4 weeks

Refrigerator keeps practically its full efficiency for an extended period of time (6+ months)

Freezer ideal for long term storage (12+ months)

What are the full ingredients of Oxy-Olive Nectar?

Oxy-Olive Nectar is a super-saturated ozone, oxygenated formula containing organic cold pressed virgin olive oil saturated with pure ozone. The olive oil has its own naturally occurring trace minerals. Absolutely NOTHING else has been added.

Usage

Use externally for skin oxygenation. Apply 1 to 3 times daily as needed by applying to the affected areas. For scent, add a few drops of your favorite pure aromatherapy-grade essential oil (not blended with synthetics). (Ask us for more information on essential oils.)

About Ozone

Ozone is an unstable, but highly beneficial molecule. It's the tri-atomic form of oxygen: Instead of the normal arrangement of 2 atoms of oxygen (O₂), ozone is comprised of 3 atoms of oxygen (O₃). Ozone, however, doesn't want to stay in that tri-atomic state very long and unless held in check or bound by other molecular couplings, ozone will usually break down from O₃ to O₂ + O₁ within 20

minutes or so (at atmospheric pressure at least). O₁ is called a singlet oxygen atom and it's HIGHLY REACTIVE with just about any substance that should not be in the human body (i.e. viruses, bacteria, fungi, etc.). It is a universal cleansing agent.

Ozonated Olive Oil and its Traditional Uses

Introduction

Shortly after patenting his first ozone generator, Nikola Tesla (in 1900) began marketing an ozonated olive oil to medical doctors. Nikola Tesla created his ozonated oil by bubbling ozone through pure olive oil in the presence of a magnetic field for eight weeks. By 1904, ozonated olive oil, also known as Glycozone, began appearing in medical literature, such as "The Medical Uses of Hydrozone and Glycozone", 9th Edition, by New York Chemist Charles Marchland.

Ozone, as a very reactive gas, is difficult to stabilize for long periods of time in a useable form. However, by bubbling ozone through an ozone resistant container (such as a glass container), the ozone gas is trapped, and begins to react with the oil.

In essence, what is occurring is a catalytic reaction that actually burns the olive oil. One of the resultant compounds is C₁₀H₁₈O₃, with the hydrogen and carbon complex. Some of the terpene gas remains trapped within the oil, and some is released into the environment.

While some people may believe that fully ozonated olive oil is an ozone carrier, the oxygen is actually bound and released as a peroxide (O-O-H bond).

Ozonated olive oil will hold actual ozone gas for a limited amount of time, but in its "free form" state.

How long does it take to create ozonated olive oil?

The average time, depending on the type of ozone generator one is using, is about 4-6 weeks. Once olive oil is completely ozonated, it will actually turn into a nearly clear, gel substance. The final product must be kept refrigerated at all times.

Ozonated oil is actually created by a redox reaction. The ozone literally burns the oil, and three primary, organic peroxides are actually created throughout the entire process. In other words, the first peroxide created reacts a second time to produce a second peroxide, and then finally once again to form C₁₀H₁₈O₃. The final process is quite noticeable as the entire substance will turn into a white foam. Once this white foam settles, ozonating any further is pointless, as the original oil is no longer present, and the compounds have been taken to a state that no longer reacts with ozone.