## **Pure Siler Utensils**



Go back eating with pure sliver utensils. Silver is a natural antibiotic. So eating food from a silver plate fights microbes and increases the performance of the immune system in the body. Antimicrobial property of silver eliminates microbes and due to this particular property food poisoning, infections of the gastrointestinal tract and infections of the urinary tract are prevented.

Foods placed in silver utensils are not affected by bacteria and therefore can remain without rotting for a longer duration of time. Since silver itself is antibacterial there is no need to sterilize the utensils before using particularly when they are used for children. It not only stops bacterial growth but also prevent fungus making it a perfect utensil to serve food to children. Silver kills the microorganisms from the food placed on it. Oxidation normally takes place with plastic plates or containers made of other metals barring material, whereas silver does not get oxidized. Normally when hot food is placed on plates made of other material, oxidation takes place due to heat and as a consequence, some toxic material can be produced which can enter the body along with food consumed. Since silver does not undergo oxidation no toxic material can enter the body. Usage of silver plate for taking food regularly keeps the body cool always and consequently protects the eyes from possible disorders. It should be noted here that majority of eye disorders are due to excess heat produced in the body which is reflected by disorders in the eyes. Utensils made of the silver act as natural purifiers of water or milk kept in

it as silver is antibacterial and antimicrobial. Moreover, silver containers keep wine or other drinks and food preparations kept in it safer for a longer duration of time. It is for its preservative quality that ancestors were using silver utensils in their daily core. The sanitizing properties of silver eradicate germs and keep the contents safe for consumption. It is the sanitizing and purifying properties of silver make it desirable to be used by children and babies. In addition to this silver acts as an immunity booster for children. When babies consume food from silver utensils bad breath and infections of the respiratory system are prevented. Bacterial growth in the tongue and throat area is also prevented. Silver has the special property of identifying food for any poisonous content by a change in color.

Foods placed on it are preserved with same freshness for a longer duration of time when compared to other types of utensils. As it enters the body, silver has the potential to reactivate the damaged cells in the body and make them function actively again. Silver has the potential to purify foodstuff by killing the germs. A study has been conducted and the results show that certain bacteria stay away from silver objects. If you use a silver plate, then you choose the right choice. By using silver plates, our food can be protected from harmful bacteria. See one of the bacteria, Symptoms of Streptococcus Bacteria Infections. Unlike antibiotic drugs that bacteria can fight against, silver cannot be defeated. Therefore, if you see the utensils used by doctors, most of the utensils are made of silver material. As explained in before, that using silver utensils can keep away unfavorable bacteria. If the bacteria are removed, germ infections that interfere with the health of the body can also be avoided. So, by using silver utensils, this can have a good effect on the human immune system by increasing it. Using sliver utensils keep harmful microorganisms away from the body. If you have any health issues that you are concerned about. Please feel free contact me about it.