



## Why Xtrema is **Healthy** for You

- ❧ **Xtrema's** patented ceramic material is made of 100% inorganic natural minerals and nature's water.
- ❧ **Xtrema's** innovative ceramic material and ceramic glaze cooking surface is non-reactive which means that no chemicals, toxins or gases are ever produced while cooking with **Xtrema**.
- ❧ **Xtrema** products contain no lead, cadmium, aluminum, copper, nickel, chrome, cobalt, iron or any other heavy metal. There will be **no leaching** of any kind of metal from Xtrema products into your food or liquids. This has been proven and documented by three world-wide scientific testing laboratories.
- ❧ **Xtrema's Nano-Glaze™** surface is bacteria resistant. Even highly acidic foods (such as tomatoes) will not stain the cookware surface or be absorbed into other foods, causing a carryover taste or odors from food particles trapped on the surface of the cookware.
- ❧ **Xtrema's** high temperature ceramic material produces a far-infrared heating process that's considered the most effective and beneficial type of heat for all types of cooking. This penetrating heat process cooks food from both the inside and outside at the same time. The overall result is **Healthy Cooking = Healthy Eating = A Healthy Body**.