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Thermocycler + Pasteurization Cycle in cancer cure treatment

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ABSTRACT

Data reveals that use of Hybrid Platinum Grade Static Point Material in Building Thermocycler in the Robotic Set up of Medicine Manufacturing Unit helps to Increase the Properties of Cancer Medicines like Efficiency, Accuracy, Absorption, Distribution, Metabolism, Elimination etc in all Seven Dimensions thereby acting as an effective in the treatment of Cancer Cure. Doing Coding to Code for Etho Grade Energies like Etho Grade (Wave Energy + Radiation Energy + Ionization Energy + Laser Energy etc) with the help of Mother Computer & Super Computers in Thermo Cycler enhances the treatment capability to a greater extent in all Seven Dimensions. Increase in Pasteurization Cycle to 7777777...... to the Power ne helps in Purifying the Medicines in all Seven Dimensions. Thus, Both Thermocycler + Pasteurization Cycle helps to enhance the Power Code of Medicines in all the Seven Dimensions thereby making it Effective in the treatment of Cancer Cure.

Keywords: Thermocycler, Pasteurization Cycle

1. INTRODUCTION

For over thirty years, Thermo-Cycler Industries, Inc. has specialized in energy efficient airturnover heating applications and ventilation solutions for warehouses and industrial buildings. In addition to being the registered trademark of Thermo-Cycler Industries, Inc., Thermo Rotation is an energy efficient air turnover method for heating large, open building areas which results in extremely comfortable, uniform temperatures and very low energy costs. Thermo Rotation Systems are designed for energy efficient recovery of all internal "waste" heat gains from lights, motors, and air compressors as well as any solar heat gains. By distributing waste heat at the level where employees are working instead of leaving it trapped at the ceiling, Thermo Rotation Systems do not use purchased fuel until all waste heat gains have been used.

2. PASTEURIZATION

Pasteurization or pasteurisation is a process in which packaged and non-packaged foods (such as milk and fruit juices) are treated with mild heat, usually to less than 100 °C (212 °F), to eliminate pathogens and extend shelf life. The process is intended to destroy or deactivate organisms and enzymes that contribute to spoilage or risk of disease, including vegetative bacteria, but most bacterial spores survive the process.

Pasteurization Cycle use in Medicine Industry helps to Purify the Medicines from all Pollutants, Pathogens etc. Setting Pasteurization Cycle to 7777777...... to the power ne helps to purify the Cancer Medicines thereby reducing the Side Effect of Medicines to Nil Value.

3. PURPOSE

This Paper aims to unleash the effects of Thermocycler + Pasteurization Cycle in enhancing Properties of Cancer Medicines & also purifying the Cancer Medicines in all the Seven Dimensions thereby Making it effective in the treatment of Cancer Cure.

4. METHODOLOGY

This paper is completely a review paper based on secondary information collecting from different sources.

5. PASTEURIZATION PROCESS

Pasteurization is a mild heat treatment of liquid foods (both packaged and unpackaged) where products are typically heated to below 100 °C. The heat treatment and cooling process are designed to inhibit a phase change of the product. The acidity of the food

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determines the parameters (time and temperature) of the heat treatment as well as the duration of shelf life. Parameters also take into account nutritional and sensory qualities that are sensitive to heat.

High-temperature short-time (HTST) pasteurization, such as that used for milk (71.5 $^{\circ}$ C (160.7 $^{\circ}$ F) for 15 seconds) ensures safety of milk and provides a refrigerated shelf life of approximately two weeks. In ultra-high-temperature (UHT) pasteurization, milk is pasteurized at 135 $^{\circ}$ C (275 $^{\circ}$ F) for 1–2 seconds, which provides the same level of safety, but along with the packaging, extends shelf life to three months under refrigeration.

6. CONCLUSION

Thus it is to conclude that use of Thermocycler + Pasteurization Cycle in Medicine Industries will be an effective method in the treatment Cancer Cure in all the Seven Dimensions.

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