

Deionized Ice

Why Deionized Ice?

- It tastes better!
- It contains no mineral salts.
- As close as water gets to bacteria and virus free

Deionized, Delicious, Pure, and Healthy

There's a reason ice sculptures aren't made with tap water. Tap water is full of mineral salts: sodium, calcium, iron, copper, bromide, chloride, etc. Deionizing the water makes it so that your body doesn't end up covered in spots like your sink. Instead, it's crystal-clear and pristine.

Tap water also contains lots of bacteria and viruses. Deionized water is literally cooked in an autoclave, which **kills all the bacteria and viruses in the water.** This ensures the **purity** of the ice in your drink.

The biggest benefit of all is the taste.

You might be surprised when you try our smoothies that the taste is so full, yet there very little sugar!

When you drink a smoothie, you want to taste the fruit, not iron and bromide. Because there are no mineral salts in the water, you get to **experience the full flavor of Mangos, Strawberries, Guava, and Pomegranate** at EdensJuice, and that's why we use Deionized Ice.

