

For: Veda filter

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Kavarna in slaščičarna Nabucco

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Subject: Veda filter – our experiences in the production of vegan ice cream

My name is Sandi Šikar, I'm a professional Food & Beverage Manager and since 2003 a professional sommelier, and I have successfully finished my education at the Wine Spirit Education Trust in London with the title »Master of Wine«.

We have the coffee and pastry shop Nabucco in Gornja Radgona where we produce ice cream and pastry, not just for the local market, but also boutique ice cream for hotels and other prestige locations.

We are just finishing our new factory for industrial ice cream production in Maribor. From there, as of January 2017, we will provide supermarket chains in Slovenia and abroad with our vegan ice cream under our own trademark Stork. We have completely abstained from animal ingredients such as cow's milk and switch to plant-based alternatives. Beside health aspects, there is also a lot less concern about hygiene in the preparation and it eliminates the massive odor nuisance.

I am a well-grounded man who doesn't believe in some "supernatural hocus-pocus", intangible stuff... until Thomas installed me his Veda Filter. About a year and a half ago we talked at our café about cleaning limescale from our machines and that's when he offered me his filter. As such a thing is connected to extra costs and thus involves the whole family, I was hesitating. And while we were talking he asked the waitress to bring a glass of water.

Sometime later he told me: "Sandi, go get yourself some new water." I didn't know what to think, but as I have known him a long time I trusted him and went to the bar, poured myself a new glass of water and tasted it. I was in shock as I came back to the table and said: "Right, now please some peace and quiet... this is the glass the waitress brought, and I just poured the one on the left..."

I sampled and tasted now one, now the other, again and again, several times in a row. Some minutes later I uttered: "Thomas, you know I'm a professional sommelier and before every wine tasting we have a blind water test, with four samples of water with a minimal concentration of sweetness, bitterness, saltiness and sourness. Only if we pass this test, we may approach the wine tasting. Now I am tasting these two glasses of water and as a sommelier I can affirm... that these two waters are MILES apart in their attributes. What have you done?"

After the first shock, we agreed to observe the limescale build-up in the café and in the ice cream production. The limescale is literary gone, every now and then we come across something that needs to be wiped with a cloth.

Yet I have found, to my surprise, that this water is somehow "alive". We use water in the production of vegan fruit ice cream and their organoleptic attributes have changed. These vegan ice creams have almost none oxidation or it is slowed down very much. I noticed another difference with the ice cream in our business unit in Radenci. Although the ice cream is made in Gornja Radgona, the oxidation in Radenci is much faster. At first I didn't understand why, now I know what is going on. We don't have the Veda Filter in Radenci, and as the scoops, used to ladle the ice cream, get drenched into water that is not "treated", it slightly "spoils" the extraordinary attributes of the ice cream.

At a recent meeting with other sommeliers at the Winehouse Steyer in Plitvica, my colleagues confirmed that the water there, also treated with the Veda Filter, is completely "different".

Thomas, thank you for opening my eyes to something different and thank you for this invention. I desperately want to have it in our new factory in Maribor as it represents a great contribution to our already renown ice creams.

Sandi Šikar

