Title: METHOD OF SUPERCOOLING PERISHABLE MATERIALS

Abstract: Perishable products, such as food products, can be preserved by cooling to temperatures below their freezing point without ice crystallization. In some embodiments, the perishable product is cooled to temperatures below the freezing point of water while a pulsed electric field and oscillating magnetic field are applied to the product. Apparatus for supercooling perishable products are also provided and include a pulsed electric field generator and an oscillating magnetic field generator.
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