

WHO leaf detail (H) 2018-11-20
WHO offices are sent by post, Copenhagen, Budapest

On the occasion of the 200th birthday of Ignatius Semmelweis I started my web page. I sent eight e-mails to FAO and WHO Geneva offices, I did not answer, so I'm bothering you. Thirty years ago, in the eyes of a limited guy named Zsolti, I started researching and developing milk-based cakes. Man transformed all the sugars from God and became both harmful and toxic. Milk and honey remained from the Canaan. To make pasta, I use milk derivatives, honey is a supplement, not a raw material. Patent documentation and its continuous development and funding are a lot of money. I use US data for diabetes to treat osteoporosis in China.

Diabetes in America

1988 6.2 million people I started the project this time

2017 30.3 million patients 204.6% increase 29 years State aid billion \$ 327/2017

2046 61.9 ????

China osteoporosis

The number of lactose sensitive is 1.22 billion people, their bones are extremely fragile and the cheapest source of Ca does not drink milk. The lactose content of megatej cakes (sweet, salty) is below 100g / 6g, while the gas formation is less than 100g megates in cakes 7.9mg to 123.2mg plus the amount of ca, sugar does not have the total Ca content remaining in the bones.

In China, sugar consumption continues to grow at 114 million in diabetes and further deteriorates osteoporosis.

My sister physician jointly analyzed regularly. We agreed: I will not be a doctor for the doctor and the doctor will not be a confectioner instead of the confectioner. I've always followed science.

Semmelweis wanted one to stop mother and infant from dying. I also want to reduce the number of diabetes patients by 1% for children. In America, a reduction of 1% would mean three hundred thousand people, including many innocent children. Significant \$ 3.2 billion savings.

(Semmelweist was beaten to death, I still live, but we are built, we can not produce it.)

Based on an international mathematical table, the evolution of sugars can be calculated. Creams are also elaborated for cakes.

How do I get help from You and the WHO? You can win big cake makers, biscuits, chips and other cakes, sweet and salty, to start producing milk-based products next to their existing products. You can help with sales.

Costs of production: its salty product is cheaper for sugar-based products, the sweet sugar-free cakes are priced at the price of sugar products. Fructose, glucose, sugar alcohol products are considerably cheaper.

A diabetes lunch will damage your non-diabetes dessert.