

The Beneficial Qualities and Purity of  
*Maharishi Honey*  
are Documented by Laboratory Tests

## Test result of Maharishi Honey

### *Madhu Taste 4*

2 December 2003

**1. Applied bacteria:** Staphylococcus aureus IFO 12732

**2. Preparation for test bacteria solution:**

Put bacteria on an general agar culture medium and leave 24 hours with 35 centigrade. Then dilute this solution with general bouillon and prepared.

**3. Preparation for test materials:**

Dilute test materials with sterilized distilled water by 20, 50, 100, 200 times and prepared.

**4. Test operation:**

Put 50ml of test solution into 100ml flask and add 0.1ml of bacteria solution then keep with 35 centigrade.

**5. Count number of bacteria:**

Count number of living bacteria in 1ml solution in flask by using standard agar. If the number is too high, use bouillon diluted by sterilized phosphoric acid relief solution.

CFU/ml original number of bacteria : 4,800,000			
	1hour	3hours	24hours
20 times	19	9	0
50 times	27	13	0
100 times	53	11	0
200 times	7,200	100	0

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