



The Antibacterial Qualities of  
***Maharishi Honey***  
are Documented by Laboratory Tests from:

MAHARISHI HONEY MADHU TASTE 9

**Food Research Laboratory Tokyo**

FOOD SANITATION ASSOCIATION

**Japan**

## Test result for

**Maharishi Honey Taste 9****Test method**

1. **Applied bacteria:** Staphylococcus aureus IFO 12732
2. **Preparation for test bacteria solution:**  
Put bacteria on a general agar culture medium and leave 24 hours with 35 centigrade. Then put 1 colony into general bouillon culture media and leave 18 hours with 35 Centigrade. 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 test solution into 100ml conical flask and add 0.2ml bacteria solution confected above 2 and keep it at 35 centigrade. Also, put 0.2ml bacteria solution confected above 2 into 50 ml sterilized distilled water without test reagent as well.
5. **Count number of bacteria:**  
Count number of living bacteria in conical flask by pour culture media using SCDLP agar media. In order to dilute when counting living bacteria, use SCDLP bouillon culture media.

**Test result**

(CFU/ml)

original number of bacteria: 2,600,000			
	1h	3h	24h
<b>Maharishi Honey Taste 09</b> B/KVmx/05-07-06a/VMsh/MT09			
20 times	31	4	0
50 times	5,200	44	0
100 times	15,000	160	0
200 times	41,000	33,000	180
Without test reagent	2,900,000	1,900,000	1,000,000

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