

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

MAHARISHI HONEY MADHU TASTE 11

Food Research Laboratory Tokyo

FOOD SANITATION ASSOCIATION

Japan

Test result for
Maharishi Honey Taste 11
Compared to Manuka

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 SCD agar media. In order to dilute when counting living bacteria, use SCDLP bouillon culture media.

Test result:

		(CFU/ml)		
original number of bacteria 1,300,000		1hour	3hour	24hour
Maharishi Honey Taste 11 B/MRm/11-04a/VM/MT11	20 times	340	26	0
	50 times	2,800	130	0
	100 times	3,300	700	1
	200 times	58,000	38,000	2,000
Active UMF20+ Manuka Honey				
	20 times	27,000	4,500	0
	50 times	200,000	30,000	1
	100 times	350,000	290,000	8
	200 times	580,000	580,000	240
Without any test reagent		1,300,000	1,600,000	2,000,000