



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

MAHARISHI HONEY MADHU TASTE 39

**Food Research Laboratory Tokyo**

FOOD SANITATION ASSOCIATION

**Japan**

Test result  
**Maharishi Honey Taste 39**

**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 pouring 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: 1,700,000			
	1h	3h	24h
<b>Maharishi Honey Taste 39</b>			
B/VLmx/04-06-06a/ VMmx/MT39			
20 times	19	0	0
50 times	110	1	0
100 times	130	26	8
200 times	12,000	7,300	11
Without test reagent	2,600,000	2,400,000	1,200,000