

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

MAHARISHI HONEY MADHU TASTE 41

**Food Research Laboratory Tokyo**

FOOD SANITATION ASSOCIATION

**Japan**

## Test result for

**Maharishi Honey Taste 41****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 41</b>			
20 times	26	5	0
50 times	230	21	0
100 times	20,000	6,000	3
200 times	74,000	58,000	100
<b>Manuka honey UMF30</b>			
20 times	410,000	150,000	0
50 times	420,000	400,000	0
100 times	780,000	630,000	12
200 times	850,000	810,000	860
Without test reagent	2,900,000	1,900,000	1,000,000