

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
Maharishi Honey Taste 41			
20 times	26	5	0
50 times	230	21	0
100 times	20,000	6,000	3
200 times	74,000	58,000	100
Manuka honey UMF30			
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