

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

**MAHARISHI HONEY MADHU TASTE 1**

**Food Research Laboratory Tokyo**

FOOD SANITATION ASSOCIATION

**Japan**

## Test result

## 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: 1,100,000			
	1h	3h	24h
B/RNmx/08-10-05a/ VMmx/MT01			
20 times	160,000	85,000	0
50 times	240,000	150,000	0
100 times	700,000	610,000	170
200 times	810,000	640,000	710