

The Antioxidant Qualities of
Maharishi Honey
are Documented by Laboratory Tests

Test result of Maharishi Honey

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27 May 2004

1. Applied bacteria: Staphylococcus aureus IFO 12732

2. Preparation for test bacteria solution:

Put bacteria on an general agar culture medium and leave 24 hours with 35 centigrade. Then 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 of test solution into 100ml flask and add 0.1ml of bacteria solution then keep with 35 centigrade.

5. Count number of bacteria:

Count number of living bacteria in 1ml solution in flask by using standard agar. If the number is too high, use bouillon diluted by sterilized phosphoric acid relief solution.

CFU/ml original number of bacteria : 1,600,000			
	1hour	3hours	24hours
Maharishi Honey B/MMP/3-04 20 times	15	9	0
50 times	1,700	190	38
100 times	3,700	3,600	130
200 times	180,000	96,000	700

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NO:00509