

The Antioxidant Qualities of
Maharishi Honey
are Documented by Laboratory Tests

Test result of Maharishi Honey

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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 : 2,800,000			
	1hour	3hours	24hours
Maharishi Honey (MT8) B/VLm/4-04a/MT8			
20 times	9	0	0
50 times	30	5	0
100 times	4,200	19	0
200 times	41,000	190	0

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