

The Antioxidant Qualities of
Maharishi Honey
are Documented by Laboratory Tests

Test result of Maharishi Honey

Madhu Taste 10

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
20 times	2	0	0
50 times	44	4	0
100 times	97	24	0
200 times	6,800	1,400	9

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NO:02816