

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

**MAHARISHI HONEY MADHU TASTE 25**

**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/09-11-05a/ VMnm/MT25			
20 times	12,000	10,000	0
50 times	14,000	11,000	82
100 times	51,000	52,000	3,300
200 times	250,000	240,000	4,000