

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

MAHARISHI HONEY MADHU TASTE 36

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.

(CFU/ml)

original number of bacteria: 1,700,000			
	1h	3h	24h
B/MPmx/01-03-06a/ VMnm/MT36			
20 times	270	95	0
50 times	22,000	23,000	6
100 times	73,000	56,000	4,500
200 times	680,000	660,000	6,800
Without test reagent	1,700,000	1,500,000	1,000,000