

Uniqueness

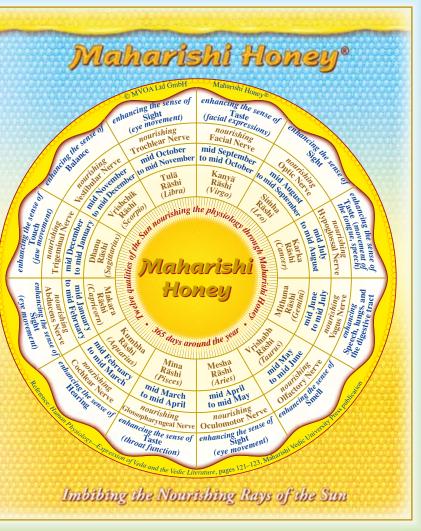
Maharishi Honey is produced on Maharishi Vedic Farms in the pure, unpolluted atmosphere of virgin forests and lands, enhanced by Vedic (Natural Lawbased) Farming Technologies.

Maharishi's Vedic Approach to Apiculture is based on Vedic Science—the total knowledge of Natural Law. One branch of ancient Vedic Literature called Purān brings to light the 12 different qualities of the rays of the Sun according to the 12 months of the year. Maharishi Ayurveda (Maharishi's Vedic Approach to Health) connects these 12 qualities of the Sun to corresponding structures and functions in the human physiology—for example, the 12 cranial nerves of the brain, which control the sense of sight, taste, touch, smell, and hearing.

The specific nourishing qualities of the Sun in the different months of the year naturally influence the mechanics of the bees' honey production, giving a uniquely beneficial quality to the honey.

Considering the above, as an example, honey produced under the influence of the Sun between the months of August and September should be nourishing to the optic nerve, connected to the sense of sight; and honey produced between the months of September and October should be nourishing to the facial nerve, connected to taste. **Every part of the human physiology is influenced by the nourishing qualities of the life-giving Sun as available in Maharishi Honey.**

'It is good to take advantage of this knowledge'. —Maharishi



Nourishing, Enriching, Julfilling

Maharishi Honey offers a unique combination of nutritional benefits containing a wide array of vitamins, essential minerals, and amino acids. Maharishi Honey is especially rich in several compounds that function as antioxidants to maintain good health, and has antibacterial properties which add to its health-promoting quality. New research on the Vitalquality of Maharishi Honey, using picture-forming methods, reconfirms that Maharishi Honey is an especially rare, unique, high quality honey.

(Refer to research at www.MaharishiHoney.com)

Rasāyan—Rejuvenating traditional uses

According to the most ancient texts of Vedic Medicine—Āyur-Veda—Honey (*Madhu*) is easily digestible; it improves digestion. It is good for the eyes (vision); good for the voice, and gives suppleness to the physiology. It enters into the minute pores and purifies and cleanses the channels (*Shrotas*) of the physiology. Honey bestows contentment, good colour—complexion. It improves intelligence and is curative. It cures many types of diseases and is very nourishing. In Āyur-Veda it is also called 'Rasāyan' because of its rejuvenating action in the physiology.

-Bhāva-Prakāsh Samhitā, Madhu Varga, Chapter 6.22

For Good Health from ancient Vedic Science

In the ancient Vedic Science of Health (Āyur-Veda) honey is prescribed, <u>in small quantities</u>, for balancing^{*} the three fundamental^{*}factors that regulate all physiological processes and uphold the normal functioning of the body, maintain good health, and promote longevity.

from modern science

Recognition of the health-promoting and healing qualities of honey are not new. Honey has been prized for centuries, not only for its sweet taste, but for its healing and curative qualities. Now researchers worldwide are studying and finding strong antimicrobial (antibacterial) healing properties in some honeys, *Journal of Applied Microbiology* 93: 857-863, 2002; and recently researchers have confirmed that honey (darker honey more than light honey) significantly raises the antioxidant levels in the blood (University of Illinois in Urbana, Champaign, USA). The Australian Therapeutic Goods Administration (the equivalent of the U.S. Food and Drug Administration) approved honey as a medicine in 1999.

> (For more information refer to 'Honey Research' page on www.MaharishiHoney.com)

* Sushrut Samhitā, Sūtrasthānam XLV.56

^{# &#}x27;Vāta, Pitta, Kapha'—Vedic Terminology for physiological diagnosis

[•] Heat-processing in most non-organic honeys would probably eliminate any antibacterial properties.

Antioxidants counteract the damaging effect of free-radicals—a major cause of imbalance and disease.

Maharishi Honey is certified organic by IMO Switzerland • SCES 004 and **MVOAI, USA**



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Maharishi Honey is a Rare Vedic Organic Honey because it is produced with special attention to direction, the influence of the sun, moon, planets, and stars, and purity of environment through each phase of production, in addition to following the special procedures for organic certification to assure its purity.

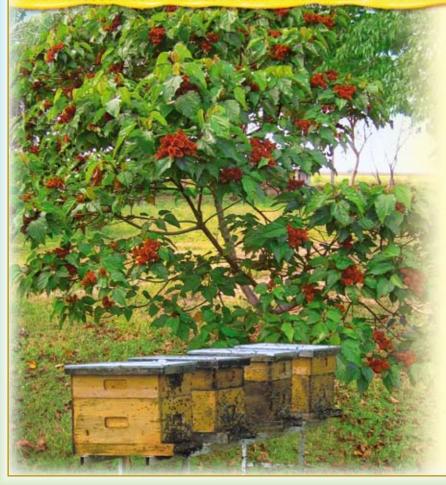
विश्व शान्ति राष्ट्र

of World Peace

from the virgin forests flows Maharishi Honey

Picture of Apiary under the trees, Maharishi Country of World Peace-Maharishi Vedic Farm

from the virgin forests flows Maharishi Honey



The quality of Maharishi Honey is greatly enhanced by the nourishing influence of Vedic Sound—the pure evolutionary quality of Natural Law expressed through the eternal Veda and Vedic Literature. 5

The Vedic Knowledge of India the application of Natural Lawbased Vedic Technologies through Maharishi Vedic Apiculture—upholds Natural Law on all levels of production, adding to the nourishing power and health-promoting qualities of Maharishi Honey



Maharishi Honey offers a unique combination of nutritional benefits, containing a wide array of:

• Vitamins: such as Vitamin B6, Vitamin C1, Thiamin (B1), Riboflavin (B2), Pantothenic Acid, Folic Acid, Biotin.

Research has repeatedly shown that Maharishi Honey offers a unique combination of nutritional benefits, containing a wide array of vitamins.

- Essential minerals: such as Calcium, Copper, Chromium, Iron, Magnesium, Manganese, Selenium, Silicon, Phosphorous, Potassium, Sodium, Zinc. Research has repeatedly shown that Maharishi Honey offers a unique combination of nutritional benefits, containing a wide array of essential minerals.
- Amino acids: 21 amino acids (including 7 essential amino acids), the building blocks of protein.

The large array of different amino acids in Maharishi Honey demonstrates its richness and forms a clear 'finger print' denoting its authenticity and purity, the characteristics of an excellent quality honey.

• Antioxidants: Using the ORAC analysis (normal range for honey 1–6) which measures the scavenging caspacity of antioxidants against the peroxyl radical, which is one of the most common reactive oxygen species in the body, Maharishi Honey was found to be high in antioxidant activity, and in almost every case in the upper range (4–6), and even above the range (7–12), establishing new criteria for the laboratory.

The beneficial qualities of Maharishi Honey and its purity are documented by extensive laboratory testing for each batch of Maharishi Honey in Europe, Japan, and USA.

Maharishi Honey was examined by W.E.J. Laboratory, Hamburg, Germany, one of Europe's leading independent commercial laboratories for chemical and biological analysis; and by the Institut für Honig-Analytik Dr. C. Lüllmann, Quality Services International GmbH, Bremen, Germany, a leading testing laboratory in Europe.

Maharishi Honey was found to have antibacterial properties when tested by the Food Research Laboratory, Tokyo Food Sanitation Association, Tokyo, Japan, a leading centre for food analysis. **Tests found that Maharishi Honey has an even higher antibacterial activity than Manuka Honey UMF 10**^{*}, **UMF 20**^{*}, **and UMF 30**^{*}, which is well-

* Unique Manuka Factor (UMF) of 10, 20, and 30 are very high ratings for antibacterial activity among all varieties of Manuka Honey, considered an ultra-

known throughout the world for its antibacterial activity. (*Refer to research reports at www.MaharishiHoney.com*)

Maharishi Honey was found to have antioxidant properties when tested by Brunswick Laboratories, Wareham, MA, USA, the leading laboratory on the ORAC assay in the USA. Antioxidant activity is only one of honey's many medicinal components. Research conducted at Brunswick Laboratories found that Maharishi Honey has significant antioxidant activity, compared to the normal range available in honey. (Refer to research reports at www.MaharishiHoney.com)

premium quality honey. In the UMF test, honey is given a rating by comparing its antibacterial properties with phenol.

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Maharishi Lands of World Peace

Maharishi Vedic Farms are being developed as a global programme to eliminate poverty. Maharishi Vedic Farms are the 'Lands of World Peace', because Maharishi Vedic Organic Agriculture is a programme based on life energy, life-force, and the intelligence of life which naturally, silently, in the most peaceful way, administers the evolutionary process of life in the plant kingdom. All these 'Lands of World Peace'—patches of land with maximum fertility, lively nourishing power—will together form the nucleus of Maharishi's Global Country of World Peace.

We are your choice

web: www.mvccsa.com

for pure honey (available now), and fresh fruit and vegetables, herbs, grains, sesame (coming soon).



We can grow for you: we can grow your chosen variety of organic fruit and vegetables

e-mail: veggies@MaharishiVedicOrganicProducts.org and vedicorganics@earthlink.net e-mail: MVOAL@Maharishi.net, MVOAI@Maharishi.net, and MaharishiHoney@Maharishi.net

web: www.MVOA.com, www.MVOAI.org, and www.MaharishiHoney.com

We welcome you to make an exclusive arrangement with us so that you can be our sole agent in your country.

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