



# Pharmaceutical Study of Ashtanga Ghrita

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# ABSTRACT

Ayurveda, a science of life aims at protection of health of a healthy person and cure of the diseased one through its holistic approach. Pharmaceutics is a science of dosage form design. Among other preparations of Bahishajya Kalpana, Sneha Kalpana is one of the widely used and preferred pharmaceutical processes of Ayurveda system of medicine. Sneha Kalpana is the pharmaceutical process prepared by adding one part of kalka dravya, four parts of Sneha dravya and sixteen parts of drava dravya on a particular heating pattern for specific duration of time. It is a pharmaceutical process adopted to produce an oleaginous medicament where the transformation of active principles takes place from the raw materials to the solvent. Ghrita is considered as best media among four types of Sneha, which facilitates the transformation of fat soluble and watersoluble constituents from drugs to lipid media without changing its own properties and without altering the properties of the drugs. When herbal drugs processed with ghee, prepared medicament will be able to carry the active components of the drugs to the targeted areas and perform many fold actions. Ashtanga Ghrita is one such unique formulation with eight key ingredients Vacha, Bakuchi, Manduka parni, Shankapushpi, Shatavari, Brahma Soma, Amruta and Brahmi as kalka dravya, Ghrita as sneha dravya and Godugdha as dravadravya. Phalashruti of the preparation are Ayushkara, Medha, Smriti, Buddhi and Vak prada. The formulation is named as Ashtanga Ghrita based on the presence of eight ingredients with ghrita as the sneha dravya.

Key Words Ayurveda, Bhaishajya kalpana, Sneha Kalpana, Ghrita kalpana, Ashtanga ghrita

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# INTRODUCTION

Ayurveda, the science of life considered as *upaveda* of *Atharvaveda* deals about the life style adaptations like daily regimen, seasonal regimen, dietary management and other day to day activities which can enhance the life span and prevent the onset of diseases. Pharmaceutics is the discipline of pharmacy which deals with all facts of the process of turning a new chemical

entity into a medication able to be used safely and effectively by patients in the community. The drugs should be taken in easily absorbable form rather in raw nature. Therefore, different procedures are mentioned in our classics under the heading of *Bhaishajya Kalpana* which are the special pharmaceutical techniques adopted to convert the raw drug to a dosage form which can be readily absorbed and assimilated by the body.







Sneha kalpana is pharmaceutical process, prepared by using one part of 'Kalka dravya, 4 parts of Sneha dravya and 16 parts of Drava *dravya'*<sup>1</sup>. By this process, the transformation of active principles of the ingredients to the solvents takes place. Hence the hydrophilic and lipophilic constituents can be obtained through this dosage form. Ghrita is the best media because it has the property called Samskarasya anuvartanam and Sahasra virya Vidhibhighrutam Karma sahasrakrut<sup>2</sup> i.e., it undergoes transformation without changing its own inherent properties and carries active principles of drugs to increase the potency of the compound drug to possess thousands of functions. The formulation is named as Ashtanga Ghrita based on the presence of eight ingredients and it acts as Medha, Smriti prada, Vakprada and Ayushyakara. The pharmaceutical preparation of Ashtanga ghrita is dealt in this paper.

# AIM

To carry out the pharmaceutical study of Ashtanga Ghrita

## **OBJECTIVES**

- To prepare the *kalka* for the *Sneha paka*
- To carry out the Sneha paka
- To confirm the Sneha siddhi lakshana Ingredients

# MATERIALS AND METHODS

## **Sources of Raw materials:**

Vacha, Bakuchi, Manduka parni, Shankapushpi, Shatavari, Brahma Soma, Amruta and Brahmi required for the preparation of Ashtanga Ghrita was collected from Amrut Kesari Depot, Bengaluru.

Goghrita and Godugdha were obtained from the authentic sources from Bengaluru.

• Necessary processing of raw materials and preparation of Ashtanga Ghrita was carried out and authenticated by the experts in Teaching Pharmacy of Department of Rasa Shastra and Bhaishajya Kalpana, Adichunchangiri Ayurvedic Medical College, Nagarur.

#### **Methods of Data Collection:**

Ashtanga Ghrita<sup>3</sup> reference is available in the Ghrita Prakarana of Sahasra yogam.

The method of preparation of Ashtanga ghrita is carried out as per Sharangadhara Samhita<sup>4</sup>.

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**Proportion:** 1/8:1:4:4 =*Kalka: Sneha: Dugdha:* 

Jala (4 parts of Sneha)

Time duration: 32 hours

**Reference:** Sahasra yoga, Ghrita prakarana

Table 1 Ingredients of Ashtanga ghrita						
Sl.no	Ingredients	Botanical name	Part used	Quantity		
1.	Vacha	Acorus calamus	Rhizome	250gms		
2.	Indulekha	Psoralia corylifolia	Seed	250gms		
3.	Manduka Parni	Centella asiatica	Whole plant	250gms		
4.	Shankapushpi	Convolvulus pluricaulis	Whole plant	250gms		
5.	Shatavari	Asparagus recemosus	Roots	250gms		
6.	Soma	Arygereia speciosa	Roots	250gms		
7.	Amruta	Tinospora cordiflolia	Leaves	250gms		
4. 5. 6. 7.	Shankapushpi Shatavari Soma Amruta	Convolvulus pluricaulis Asparagus recemosus Arygereia speciosa Tinospora cordiflolia	Whole plant Roots Leaves	250gms 250gms 250gms 250gms		

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8.	Brahmi	Bacopa monnieri	Whole plant	250gms
9.	Goghrita	Cow ghee	Cow ghee	16litres
10.	Godugdha	Cow milk	Cow milk	64litres
11.	Jala	Drinking Water	Drinking Water	64 litres <sup>5</sup>
-				

#### **Equipments required:**

*Khalwa yantra*, Spoon, Big Vessels, Gas Stove, Big ladle, Cloth and Plate

#### **Procedure:**

#### 1. Preparation of *Kalka*:

 All the ingredients like Vacha, Bakuchi, Mandukaparni, Shankapushpi, Shatavari, Brahma Soma, Amruta and Brahmi are pounded separately in clean khalwa yantra [Figure No-1-8].

• After proper pounding, the abovementioned drugs are sieved separately through a clean cloth to get fine powder of each drug.

• Later, 250 grams of fine powder of each ingredient are taken in clean stainless-steel vessel and mixed properly with the ladle.

• After attaining the homogenous mixture of powders, it is added with 2 litres of *Godugdha* to prepare *Kalka*.

#### 2. Preparation of *Ghrita*:

• 16 litres of *ghrita* are taken in a clean wide mouthed vessel for the preparation and heated on *mandagni* till foams start appearing on its surface and colour of *ghrita* changes.

• Fire is put off and stirring is done to avoid the charring of the *Dravya* for the proper cooling of Ghee.

• Prepared *kalka* is added with continuous stirring [Figure 17]

• 62 litres of remaining *Godugdha* taken for the preparation added carefully to the vessel containing *Ghrita*, followed by 64 litres of *Jala* for the *Samyak paka* of *Sneha* [Figure 19 & 20].

• The whole mixture is stirred to get homogenous mixture, so that all the ingredients distribute well and undergo proper paka throughout the process.

• Temperature maintained throughout the preparation is *Mandagni*.

• Continuous stirring is done for the proper *paka* and to avoid the carbonisation *of kalka dravyas*.

• Paka is stopped after attaining the *Ghrita* siddhi lakshanas.

• Prepared *ghrita* is filtered through clean kora cloth to a stainless-steel vessel.

• The obtained *Ghrita* is measured using volumetric jar.

• The quantity obtained is 15,530ml.

• The obtained *Ghrita* is packed in air tight container after self-cooling.

#### **Observation:**

Observations noted during the ghrita paka like change in the colour, odour and nature of ghrita [Table No-2]

Table 2 Observations noted during the ghrita paka

Duration	Observation		
Initial paka of <i>ghrita</i>	Foam and sound were appeared		
One hour	Yellow colour to light brown. [Figure16]		



the drugs.



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Two hoursMilk starts to boil and y		vield	s pleasant odour of <i>ghrita</i> and milk. [Figure21]
After Two hours	Dense formation of foar	n se	en on the surface of <i>ghrita</i>
After 12 hours	The colour of ghrita cha	ange	s to dark green colour, pleasant odour of <i>dugdha</i> and
	ghrita was appreciated. [Figure22]		
After 20 hours	Gradual reduction in the	e qua	the presence of mojeture content
After 28 hours of boiling	Foam started to diminis	ows h IF	igure 25]
After 30hours of boiling	The Bitter Taste and Gr	een (	Colour of <i>ghrita</i> were appreciated.
After the 32 hours of paka	Kalka was tested again	for t	he Sneha siddhi lakshanas <sup>6</sup> :
_	When the kalka was rol	led b	between thumb and index finger, it
	attained wick shape with	hout	any difficulty. [Figure27]
	When <i>kalka</i> is placed or	n fire ••281	e with samdamsha yantra, it burnt without producing any
	Foam disappeared at the	ezoj	l 1 of the Sneha paka
	Pleasant odour and bitter taste of the ingredients were appreciated at the end of the		
	Ghrita paka.		
	The final obtained produ	uct v	vas green in colour. [Figure32]
Special precautions:		•	Sneha paka siddhi lakshanas should be carefully
The vessel must be clean and	wide mouthed with		monitored.
adequate size to accommodate the ingredients for		•	Filtration of ghrita should be done after attaining
the preparation.			the siddhi lakshanas and when it is hot by using
After paka the ghee for one hour, it should be			clean kora cloth
subjected to cool.		•	Proper squeezing of the kalka dravyas to be done
Fine powder of the ingredient	ts was taken for the		during the filtration to get the maximum yield of
kalka preparation.			the <i>ghrita</i> .
After the cooling of ghrita, homogenous paste of		•	Final part of ghrita in the vessel should be
fine powders should be added carefully to avoid			filtered again using filter paper to avoid the
the spillage of ghee and such a	accidents.		collection of minute particles of <i>kalka</i> .
Sequential order of the addition of drugs as		•	Filtered abrita should be measured using
Sequential order of the add	union of drugs as	•	Thered ghina should be measured using
Ghrita, Kalka, Dugdha followed by jala to be			volumetric jars.
maintained for the proper mixing of drugs.		•	After self-cooling, Ghrita should be stored in air
Paka should be carried out on mandagni			tight container.
throughout the paka.			
On each day of paka, after the cooling of ghrita			<b>RESULTS AND DISCUSSION</b>
vessel should be closed with the clean wide lid to			The reference of Ashtanga shrita mentioned in
maintain the hygiene and mixing of external			the desired test 0.1 V The data
impurition			the classical text Sahasra Yoga. The method of
impurities.			preparation is carried out as per Sharangadhara
Continuous stirring should be done at the end			samhita for the proper extraction of active
part of the preparation to avoid the charring of			principles from the drug. The vield obtained was

15,530ml.







#### Discussion on ingredients and its ratios:

The fine powder of the dry drugs is taken to prepare kalka so that the increased surface area helps in quick extraction of active principles by facilitating easy dissolution in the media. Hence the obtained formulation will be more effective with more absorption rate. The Kalka dravyas are taken in 1/8<sup>th</sup> part of sneha dravya as per the rules mentioned for kalka and drava dravya in sneha kalpana. Sneha dravya ie. Goghrita is taken in one part. Plain ghee is taken instead of Murchita ghrita in order to know the action of the ingredients mentioned under the Ashtanga ghrita only and to avoid the interference of action of drugs used for the Murchana. Dravadravya -Goksheera is taken in the ratio 4 parts and additionally jala is added 4 parts to that of sneha dravya for the proper paka of sneha. The kalka is added initially into the vessel containing warm Ghrita followed by Dugdha and Jala.

#### **Discussion on Requirements:**

A wide mouthed big vessel should be taken to accommodate the ingredients subjected for the *sneha paka*. Furthermore, it should be wide so that each drug molecule will come in contact with the lipid molecule and aqueous molecule which facilitate the extraction of active principles of the drugs. Ladles should be long and big to stir continuously to avoid the burning of drugs. Gas stove is taken to maintain uniform temperature (mild fire) throughout the procedure. Wide lid should be used to cover the vessel after each day of *ghrita paka* to avoid the addition of external impurities and to maintain hygiene.

#### **Discussion on pharmaceutical study:**

The plain ghee is heated for one hour to remove the moisture content from it. After one hour of paka the colour of ghrita changes from yellow colour to light brown. The change in the colour and odour of ghrita signifies the Murchana only. Mandagni is maintained samskara throughout the procedure for the proper extraction of lipid and water-soluble active molecules. The ghrita, dugdha and kalka dravyas were homogenous initially mixed together to form a heterogenous mass during the boiling process and the intensity of green colour increased after 20 hours of paka. After 28hours of boiling, the mixture of sneha paka was reduced and the kalka dravya was taken to test the Sneha siddhi lakshanas. Due to the presence of moisture content, boiling was continued. After 30 hours of boiling, foam started to diminish, the Bitter Taste and Green Colour of ghrita were appreciated. The reduction in the quantity and increase in the consistency of the liquid was also seen. The ghrita separated from the kalka at the end of the Sneha paka. After the 32 hours of paka, kalka was tested again for the Sneha siddhi lakshanas.

Firstly, when the *kalka* was rolled between thumb and index finger, it attained wick shape without any difficulty. If the moisture content is still present, *kalka* cannot be rolled into *varti*, even if it is rolled it will break. Secondly, when *kalka* is placed on fire with *samdamsha yantra*, it burnt without producing any crackling sound. It also signifies the absence of moisture content in the prepared *paka*, if it burns with sound represents September 10<sup>th</sup> 2023 Volume 19, Issue 2 **Page 66** 





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the presence of water content in it. Foam disappeared at the end of the *Ghrita paka*. The cow ghee contains saturated fatty acids, after mixing with *kalka* and *drava dravya*, which on paka undergo liquefaction which is seen in the form of foam on the surface. After the complete evaporation of water content from the mixture, foam disappears. A combination of *ghrita* and *dugdha* results in a fragrance which was appreciated throughout the process. Pleasant odour and bitter taste of the ingredients was appreciated at the end of the *Ghrita paka*. The final obtained product was green in colour.

#### Discussion on the yield:

In order to obtain optimum quantity of *ghrita*, the *kalka* should be squeezed at hot stage only after the *paka*. The prepared *sneha* was filtered through clean kora cloth and measured through volumetric jars. The total yield obtained is 15,530ml. There is no much loss observed may be due to the usage of *godughda* the fat content was released to the *ghrita* and the obtained loss is may be due to the manual filtration.

#### Discussion on the time duration for the paka:

Preparation of *ghrita* took 32 hours, daily 8 hours of paka was carried out for four days. After the first day of *paka* intermittent time gap was given and the next day *paka vidhi* was continued. During the gap, *sneha* was kept in the container by closing the lid in order to maintain the hygiene and to avoid the addition of external impurities. Because of the longer duration of *sneha* preparation more dissolution of active constituents of the drugs used in the form of *kalka* and *drava dravya*, into the *sneha* takes place. Thus, the potency of *ghrita* is expected to be enhanced. As *godugdha* was used as *drava dravya*, *sneha paka* should be carried out for 2 days in order to facilitate the proper fixation of active principles with *sneha*, *sneha paka* was carried out for four days with 8 hours of paka on each day till the attainment of *siddhi lakshanas*.

# **CONCLUSION:**

- *Sneha kalpana* is a unique dosage form, it not only extracts water soluble, fat soluble but also protein soluble active principles can be extracted from the process if the *drava dravya* is *Godughda*.
- Additionally, four parts of water is added for the proper extraction of active substitutes from the drugs.
- The time duration taken was four days with eight hours of paka on *mandagni*.
- The yield obtained was optimum without much loss and the loss is due to the manual filtration.
- Initially, *ghrita* which was yellow colour changed to dark green at the end of the *sneha paka*. The preparation was tested for the *ghrita siddhi lakshanas* and positive results were obtained.





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Figure 4 Shankapushpi



Figure 7 Guduchi



Figure 10 Godugdha



Figure 2 Bakuchi



Figure 5 Shatavari



Figure 8 Brahmi



Figure 11 Jala



Figure 3 Mandukaparni



Figure 6 Brahmasoma



Figure 9 Goghrita



Figure12 Ghrita before paka





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Figure 13 Homogenous mixture of kalka dravyas



Figure14 Addition of dugdha



Figure 15 Preparation of kalka



Figure 16 After1 hour of paka



Figure 17 Addition of kalka



Figure 19 Addition of Godugdha



Figure 22 After 12 hours



Figure 20 Addition of Jala



Figure 23 After 16hours



Figure18 Mixing of Ghrita & kalka



Figure 21 After 2hours of paka



Figure 24 After 24 hours





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Figure 25 After 28 hours



Figure 26 After 32 hours



Figure 27 Kalka rolled like Varti



Figure 28 Kalka burns without sound



Figure 29 Ghrita before filtration



Figure 31 Residue of kalka after filtration



Figure 30 Ashtanga ghrita filtration



Figure 32 Ghrita After filtration







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