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# "A Pharmaceutical and Therapeutical Review of Sneha Kalpana" Swati Sharma<sup>1</sup>, Manoj Sharma<sup>2</sup>

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## **ABSTRACT:** -

Sneha Kalpana is a type of Aushadha Kalpana in which Sneha Paka(Taila Paka Or Ghrita Paka) is done with prescribed Kalka Dravya, Drava Dravya And Kwatha Dravya. It is the only kalpana which can be used through all the four routs of drug administration. i.e. Pana, Abhyanga, Nasya And Basti. Our acharyas has mentioned the use of medicated ghrita and taila in maximum diseases, except Urustambha. They specifically indicated their use in case of Vata Vyadhi. Demand of different types of medicated Taila And Ghrita is increasing in the market. Various pharmaceutical companies are preparing a numerous medicated taila and ghrita and claiming very good results. For preparing Taila Kalpana Or Ghrita Kalpana, firstly Taila And Ghrita are supposed to undergo the process called murchana sanskara. By doing Murchana Sanskara Dosha like Daurgandhatva, Ama etc. are removed and therapeutic potency of sneha increases. There are mainly three types of sneha paka mentioned in our classical texts: Mridu Paka, Madhayama Paka And Khara Paka according to their therapeutic use. So, this article presents a detailed description of Sneha Kalpana.

Keywords: Sneha Kalpana, Sneha Paka, Murchana Sanskara, Kalka Dravya, Abhyanaga, Basti etc.



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#### **INTRODUCTION**

The substance which is having the Guru, Sheeta ,Sara ,Snigdha, Sukshma, Manda, *Mridu*, *Drava Guna* is called *sneha dravya*<sup>(1)</sup> There are four types of *sneha* mentioned in our classical texts: Ghrita , Taila, Vasa And  $Majja^{(2)}$ . Among these four *sneha*, *ghrita* and taila are of most therapeutic use. Sneha kalpana stands for a pharmaceutical process in which *taila paka* or *ghrita paka* is done with prescribed kalka and kwatha.<sup>(3)</sup> The use of taila or ghrita as a base is probably to extract the fat soluble active alkaloids from the ingredients used. So the solubility of both fat soluble and water soluble extractives in the sneha is achieved. These formulations are having longer shelf life. Different classical preparations of *oil* and *ghrita* are mentioned in our texts.

#### Properties of Sneha Dravya: Ghrita:

In Ayurveda Gavya Sarpi (cows ghrita) is considered as the best ghrita among all because it has the property of sansakaranuvartana<sup>(4)</sup> which means it does not loose its properties while processing with other drugs. In fact it assimilates the properties of proceeding material as well. It is Sheeta Veerya, Madhur Vata Pitta Shamaka, *Vipaka* and having Vishanashaka ,Balya ,Ayushya, Medhya, *Vyasthapaka* And *Chakshushya* properties<sup>(5)</sup>. If we see the composition of ghee obtained from Indian cow, it contains fat 32.4%, protein 36.0%, lactose 12.0%, moisture 14.4% and ash 5.2%. It also contains vitamin A, D, E and K<sup>(6)</sup> which are antioxidants and are helpful in preventing oxidative injury to the body. Ghee also contain 4-5% linoleic acid which is an essential fatty acid that promotes proper growth of human body. Melting point of ghee is  $35^{\circ}C$ which is less than the normal human body temperature. Its rate of absorption is 96% which is highest of all fats and oils. To prepare

*ghrita kalpana purana ghrita* (old ghee), should be used because it is considered as *tridosh shamaka* by our *acharyas*.<sup>(7)</sup>

#### Taila:

The word *Taila* means the oily portion extracted from the drugs. Acharya caraka has mentioned that *Tila taila* is the best among all the vegetable oils<sup>(8)</sup>. *Tila taila* is the oily portion extracted from the seeds of Sesamum indicum. It is Ushna, Teekshna, Vrishya Vyavayi, Vikasi, Chakshushva, Medhavardhaka Lekhana, Krimighana, Garbhashya Shodhana, Yonishir karanashool prashamana<sup>(9)</sup>. It alleviates vata but at the same time do not aggravate kapha. It promotes strength and is beneficial for skin. Sesame contains liquid fats (glycerides of oleic, linoleic acid-70%) and solid fats (sterin, palmitin, myristin, sesamin and phenol-12-14% ) which are having antineoplastic properties.<sup>(10)</sup>

# Concept of Sneha Paka according to different Acharya:

According to *acharya caraka*, where quantity of water, *sneha* and *aushadha dravaya* is not mentioned, then one part of *aushadha dravya*, four parts of *sneha dravya* and sixteen parts of water should be taken.<sup>(11)</sup>

Acharya sushruta has explained that when there is no specification of *drava dravya*, then water is advised, same way if there is no specification of *kalka* and *kwatha*. mentioned *drava varga, kalka* and *kwatha* can be prepared<sup>(12)</sup>.

According to *Sharangdhara Samhita*, *Taila Kalpana* Or *Ghrita Kalpana* is prepared by mixing one part of *kalka dravya*, four parts of *sneha dravya* (*ghrita or taila*) and sixteen parts of *drava dravya*.<sup>(13)</sup> *Kalka* is prepared by grinding the drugs in a *khalva yantra* when fresh herbs are used. For dry drugs, water is added to make paste.<sup>(14)</sup>

Generally the quantity of *kalka* to be added  $1/4^{\text{th}}$  part with respect to quantity of *sneha*, but this principle varies with the different liquid

substances.

#### Drava dravya:

- Drava dravya may be one or more like swarasa, kasaya, ksheera ,dadhi, takra, kanji, laksharasa, mansarasa etc. If sneha is to be prepared with water, kwatha, mansarasa and swarasa, then the quantity of kalka should be 1/4<sup>th</sup>, 1/6<sup>th</sup> and 1/8<sup>th</sup> respectively.<sup>(15)</sup>
- If sneha is to be prepared with ksheera, dadhi, mansarasa or takra then the kalka should be 1/8<sup>th</sup> and four times of water is also added.<sup>(16)</sup>
- If more than five *drava dravya* are mentioned then those *drava dravyas* should be taken in equal quantity to *sneha* but if *drava dravya* are lesser than five, then quantity of total *drava dravyas* should be four times to the *sneha*.<sup>(17)</sup>

#### Kwatha Dravya:

In *kwatha* preparation, four times of water is taken for *Mridu Dravya*, eight times of water is taken for *Madhyma* And *Kathina Dravya* and sixteen times of water is taken for *Atyantakathina Dravya*. If quantity of each drug varies from one *karsa* to one *pala*, sixteen times of water is taken. If from *pala* to *kudava*, eight times of water is taken and if from *Prastha* To *Khari*, four times of water is taken.<sup>(18)</sup>

#### Sneha Paka Kala:

Acharya sharangdhara has mentioned that preparation of *Ghrita, Taila* Or *Guda Kalpana* should not be completed in one day. Longer the duration of preparation, better the equisition of properties of drugs into them. So the *sneha paka* should be done for 2-3 days not in a single day. <sup>(19)</sup>

Sneha paka kala depends on the nature of drava dravya added to sneha. Different time period is mentioned for different drava dravya in our classical texts as mentioned below<sup>(20)</sup>:

Kshira: 2 days

Swarasa: 3 days

Takra, aranala(kanji) etc. : 5 days

Kwatha prepared with mula and valli: 12 days

Vrihidhanya and mansarasa: 1 day

In some texts for *kwatha*, 5 day duration is mentioned.

#### Sneha Patra:

A wide mouthed copper, iron vessel or earthen vessel should be taken to prepare *sneha kalpana*.

#### **METHOD OF PREPARATION**

There are three stages of *sneha paka*:

- 1. Poorva karma- Sneha murchana
- 2. Pradhana karma-.Sneha Paka

3. Paschata karma- Sneha Paka Pariksha

#### Sneha Murchana:

Before preparing *sneha sidhakalpana*, *sne*ha is supposed to undergo *murchana sanskara*. The main aim of *sneha murchana* is to remove *doshas* like *daurgandhyatva*, *amdosha* etc. and to increase the potency of particular *sneha*. *Sneha murchana* is indicated for both *ghrita* and *taila kalpana*.

Ghrita murchana<sup>(21)</sup>

*Ghrita murchana* is done with the following ingredients:

Haritaki : 1tol	
<b>T1 1 1 1 1 1 1 1 1 1</b>	a
Bhitaka : 1tol	u
Amlaki :1tola	
Nagarmotha :1tolo	ı
Haridra :1tola	
Mat <mark>ulungani</mark> mbuswarasa :1tola	
Ghrita :1 Pra	stha
Water :4 Pras	stha

*Murchana Vidhi*: First of all *kalka* of mentioned drugs is prepared by adding *Matulunga Nimbu Swarasa*. Now *goghrita* is taken in a vessel and heated over *mandagni*. Then prepared *kalka* is added to *ghrita* little by little and continues stirring is done to avoid burning of *kalka*. After that water is added and *ghrita paka* is done till it gets the *Sneha Sidhi Lakshana*. After that vessel is taken out from the fire and ghrita is filtered.

#### Taila murchana: (22)

*Taila murchana* is done with the following ingredients:

-	
Manjistha	: 1/16part
Haridra	: 1/64part
Lodhra	: 1/64part
Nagarmothe	<i>i</i> : 1/64part
Nalika	: 1/64part
Amalaki	: 1/64part
Haritaki	: 1/64part
Vibhitaki	: 1/64part
Kevada	: 1/64part
Kumari	: 1/64part
Netrabala	: 1/64part
Tila taila	: 1part
Water	: 4parts
76 7	• 77 •

#### Murchana vidhi:

Above mentioned drugs are made in *kalka* form by adding little amount of water. Now *tila taila* is heated over *mandagni*. Then this *kalka* and mentioned amount of water is added to *taila* and heated again over *mandagni* for *taila paka*. When *sneha sidhi lakshna* appears, vessel is taken out from the fire and *taila* is filtered.

#### Sneha Paka Vidhi:

Firstly *murchita ghrita* or *tila taila* is taken in the iron vessel and heated over *mandagni*. Then it is taken out from the fire and *kalka* is added to *sneha*. Continues stirring with iron ladddle is done to avoid burning of the *kalka*. After that mentioned quantity of *drava dravya* is also added and the mixture is allowed to heat over *mandagni* till the watery portion gets evaporated and *sneha sidhi lakshana* appear.

#### Sneha sidhi lakshana:

Acharya sharangdhara has explained some testing parameters of *sneha paka* called *Sneha Sidhi Lakshana*.<sup>(23)</sup>A small quantity of *kalka* is taken out at the end of *sneha paka* and rolled in between the fingers. If it assumes a *varthi* and does not produce any crackling sound if thrown on fire,it means *sneha paka* is complete. Likewise appearance of *phena* (foam) in *taila paka* and disappearance of *phena* in *ghrita paka*  takes place at the end of *sneha paka*. Beside these parameters emission of good smell, colour and taste are also other tests for *sneha paka*.

#### Stages/Types of Sneha Paka :

On the basis of mode of administration of sneha, there are three stages of sneha paka mentioned in our samhitas: Mridu paka, *madhyam paka* and *khara paka*.<sup>(24)</sup>These *pakas* can be identified on the basis of consistency of kalka while preparing snehakalpana According to acharya sharangdhara, if kalka which is pressed between fingers, yields large quantity of then it is said to be mridu paka <sup>(25)</sup>.In this stage, the *kalka* is sticky and produces crackling sound when kept on fire. If kalka doesn't yield any *sneha* but is soft in consistency, the paka is madhyama <sup>(26)</sup>. In this stage the kalka doesn't produce any crackling sound when put on fire. *Kalka* can be made in varti form. *Madhyama paka* further leads to khara paka in Khara paka<sup>(27)</sup> ,kalka is hard, rough and it doesn't yield any sneha. Acharya caraka and acharya Sushruta have the same concept as *Sharangdhara*.<sup>(28)</sup>

Acharya Vaghbhatta has explained two more stages of *sneha paka*;*Amapaka* and *dagdha paka*. *Amapaka* is due to deficient heating. The water content can be seen in both *kalka* as well as *sneha* and both the fluids can be differentiated very well. The word *ama* indicates reduced digestion so the use of this type of *sneha* causes indigestion

Acharya bhavmishra, mentions almost the same properties of *amapaka* as it is *guru* and it will cause *aruch*i and gastric discomfort

Boiling still further after *kharapaka* leads to *dagdha paka* which causes burning sensation if used. *Acharya Bhavamishra* mentions that *dagdha paka sneha* is *vata vardhaka*.

#### Uses of sneha paka:

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Acharya	Mridu Paka	Madhyama Paka	Khara Paka
Caraka	Nasya	Basti and pana	Abhyanga <sup>(29)</sup>
Sushruta	Pana	Nasya and Abhyanaga	Basti and Karan poorana <sup>(30)</sup>
Vagbhatta	Nasya	Sarva karma	Abhyanga
Sharanddhara	Nasya	Sarva karma	Abhyanga <sup>(31)</sup>

Different *acharya* have different opinions for the use of three types of *sneha paka* which are mentioned in the table below:

Acharya sharngdhara has explained a specific paka of sneha kalpana called surya paka<sup>(32)</sup> for Kasisadya Ghrita Nirmaana where all the mentioned drugs are powdered, mixed in ghrita and is kept in sunlight for seven days. This method of sneha paka is commonly used for the drugs which are having volatile properties.

**Dose:** Acharya Sharangdhara has explained that *sneha* should be taken in the amount of 1*pala* for internal use.<sup>(33)</sup>

#### **Precautions**:

- *Sneha* should be pure, clear and should be taken after *murchana sanskara* only.
- Preferably *purana ghrita* should be used
- *Sneha patra* should be wide mouthed.
- *Sneha paka* should be done over *mandagni* to avoid burning of *kalka*.
- Stirring of the mixture should be done constantly and carefully to avoid burning of *kalka*.
- When all the *drava dravyas* have evaporated, at this stage, stirring is done more often to ensure that *kalka* doesn't stick to the bottom.
- *Kalka* is taken out in laddle and should be tested time to time to know the stage of *paka*.
- In order to obtain optimum quantity of *sneha*, *kalka* should be squeezed at hot stage only.
- *Gandhapaka dravyas* should be added gently with stirring when the sneha is in luke warm state.

**Shelf life**: Acharya sharangdhara has mentioned that saveeryata avadhi (shelf life)

of *ghrita* and *taila* is about 16 months.<sup>(34)</sup> According to Drug and Cosmetic Act 1940 and Drug and Cosmetic Rules 1945, the shelf life of *ghrita* is 2 years and *taila* is 3 years respectively<sup>(35)</sup>.

### **DISCUSSION**

In ancient literature, there is immense description regarding manufacture of Sneha kalpana. To prepare best medicated ghrita or *taila*, its pharmaceutical preparation must be done very carefully. Our *acharyas* have fixed the duration of *sneha paka* according to the mentioned drava dravya because kseera, mansa rasa, dhanya etc. are easily get fetid and impart bad odor within a day due to biodegradation. Swarasa as such is a thicker media than above liquids and it may take longer time period to give out active principles to the oleaginous media. This may be the reason that acharyas has mentioned time period of 3 days for Sneha Paka With Swarasa. For Kwatha, Kanji And Takra, 5 days are prescribed for Sneha Paka. This may be due to the fact that these Drava Dravya may take longer time to impart chemical constituents. Valli and mula are dried and hard substances and may take as much as 12 days of longer period to give out their potent chemical constituents to the oleaginous media. Thus we find a very scientific approach of our acharyas behind the manufacturing time period of sneha kalpana As

we see, before sneha paka, sneha murchana is mandatory. The purpose of sneha murchana is to remove durgandhatva and amadosha of the sneha. Sneha gets good colour and smell. Because of murchana sanskara, sneha may be capable of getting active principles of murchana dravyas and the potency of sneha may get enhanced. After sneha paka, if we see the sneha sidhi lakshna, appearance of phena in taila paka and disappearance of phena in ghrita paka takes place. As mentioned above, cows ghee contains saturated fatty acids and because of this reason, when it is heated with some liquids it produces such a mixture due to liquefaction which resembles phena and this foam subsides at a particular stage, when total water content is get evaporated. Hence our acharyas has mentioned very scientifically the disappearance of phena as a significant character among *sneha* sidhi lakshana. This character is quite opposite in case of medicated oils because the composition of oil differs from ghrita.

#### Rationality for uses of *sneha paka*:

There are three types of *Sneha Paka* : *Mridu*, Madhyama And Khara Paka. Mridu Paka is indicated for nasya in our classical texts. This may be due to the fact that *mridu paka* contains even a little amount of water which may act as saumya and it may not produce any irritation to the *nasal mucosa*. Most of the *acharyas* has mentioned that madhyama paka is best for internal use. It may be due to the fact that active chemical constituents are in its optimum in Madhyama Paka which may help to achieve the desired effects. Simultaneously no chance of agnimandya is there. Kharapaka talia is absolutely free from moisture and is quikly absorbed from the skin. Beside this, the contents in khara paka undergo its peak, which ultimately provides better oxidative properties which are desired during external application. Amapaka may not give any therapeutic effect because it contains much water content and

having less medicinal properties. Similarly *dagdhapaka* may not be beneficial for both external and internal use because it possess least amount of chemical constituents and may cause burning sensation of stomach if used internally. In *surya paka*, the *sneha* is prepared by heating through sunlight. This is employed in case where sneha is to be prepared from the drugs which contain volatile and heat sensitive components. The aim of designing this process may be to extract fat soluble active principles in low and controlled temperature.

#### CONCLUSION

So with this review it can be concluded that *sneha kalpana* has various advantages and is used to extract the fat soluble active principles from the raw material. Beside this, properties of *taila* and *ghrita* increase the bioavailability of the drugs due to their *sukshma* and *vyavayi guna*. Different types of medicated *ghrita* and *taila* are being widely used in clinical practice nowadays. So it is very important to ensure the quality of prepared *taila* or *ghrita* and a good quality raw material and an efficient pharmaceutical process.

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