### INTERNATIONAL AYURVEDIC MEDICAL JOURNAL



International Ayurvedic Medical Journal, (ISSN: 2320 5091) (June, 2017) 5(6)

#### TAKRA: AN ALONE WAY TO TREAT GRAHANI-A LITERARY REVIEW

## Triveni Raina<sup>1</sup>, Dalip Sharma<sup>2</sup>

<sup>1</sup>PG Scholar, <sup>2</sup>Reader & HOD, P.G. Dept. of Rog Nidan, Rajiv Gandhi Govt. Ayurvedic College, Paprola-176115, Himachal Pradesh, India

Email: triveniraina90@gmail.com

#### **ABSTRACT**

In the era of sedentary lifestyle, an irregular eating pattern i.e. intake of meals at different intervals of time, avoiding important meals and/or frequently indulging in fat rich fast food or junk meals are very much affecting the human health, among those Grahani Roga is a global problem common in modernised human beings. Grahani and Agni are interdependent. Grahani is an anatomical structure seated between Amashaya and Pakwashaya, it is the site of Pittadhara kala and Agni. It is the important part of Annavaha Srotas due to which the digestion of food occurs normally and the normal physiological activity of the body maintained. Functionally weak Agni i.e, Mandagni, causes improper digestion of ingested food, which leads to Ama Dosha, the root cause of most of the diseases. It has pivotal importance in the pathogenesis of Grahani Roga. Grahani Roga is considered under eight major diseases, hence it is hard to diagnose and difficult to treat. Improper digestion results in symptoms like alternate constipation and diarrhoea with associated symptoms which are collectively called as Grahani Roga. The entire renowned physician (ancient/ modern) of Ayurveda gave an account of treatment modalities for Grahani Roga. One of them is Takra sevan which is the "Vyadhi viparita anna kalpana". Takra having Ushna veerya, Kashaya rasa, Madhura vipaka & Ruksha guna pacifies Vata, Pitta, Kapha and potentiate the Agni and digests as well as absorbs the food articles, relieves the symptoms and treat the disease in a generous way.

Keywords: Grahani, Annavaha srotas, Ama Dosha, Takra

#### INTRODUCTION

*Grahani* (duodenum, first part of intestine) which is the site of *Agni* (digestive enzymes) is called so, because of its power to restrain

(*Grahanat*~) the downward movement of food, normally it restrains the downward movement of undigested food and after the

digestion it releases the food through its lumen. In the abnormal condition, when it gets vitiated because of weakness of *Agni* (power of digestion), it releases the food in undigested form only <sup>[1]</sup>.

## ANATOMICAL POSITION OF GRAHANI:

Grahani is the specialised part of Maha srotas. According to Acharaya Sushruta, the 6<sup>th</sup> Pittadhara Kala situated between Amasya and Pakwasaya is called Grahani, while Acharaya Charaka mention it as part being situated above Nabhi. [2]

The small intestine (*Grahani*, or that which holds) is a long organ about six times in length as you are tall. It is composed of three main layers: mucosal, muscular, and serosal. The innermost layer is a complex, dynamic site of identification of food chemistry (six tastes). It is rich in villi, hair like structures that guide the food particles to the deeper layers. The muscular layer acts through the peristalsis of contracting and relaxing.

#### IMPORTANCE OF AGNI IN GRAHANI:

Jatharagni is situated in Jathara (stomach), important from all of Agni because it gives nutrition to all Agni in the body. Impairment of Jatharagni leads to various diseases. Grahani Roga is one of the digestive disorders and its main cause is Mandagni. Grahani Roga is an advanced and chronic condition of Grahani Dosha. When the vitiated Doshas get confined to only organ Grahani, then could be called as Grahani Dosha. When vitiated Doshas travel throughout the Rasadi Dhatus i.e. Sarvasharira Gatatava then it could be Grahani Roga. Grahani Dosha is vitiation of Agni i.e.

functional derangement of *Grahani* regarding production of *Pachaka Pitta* and also holding (*Grahana*) of *Ama* (Food) for digestion, but when it converts in structural deformity then that chronic condition can be considered as *Grahani Roga*, here the food remains in the state of *Vidagdha*, this leads to following symptoms:

Constipation or diarrhoea, *Trushna*, *Arochaka*, *Vairasya*, *Praseka*, *Tamakshvasa*, *Chardi*, *Parvarnk*, *Jwara*, *Udgara*.

#### **GRAHANI NIDAN**<sup>[3]</sup>:

By abstinence from food, indigestion, overeating, irregular eating, taking unwholesome, heavy, cold, excessively dry and putrid articles of diet, by wrongful effects of purgation, emesis and oleation, by emaciation consequent upon disease or the incompatibility of country, climate or season or by suppression of the natural urges, the gastric fire gets vitiated.

#### TYPES OF GRAHANI ROGA:

*Grahani Roga* is of four types mainly: *Vatika*, *Pittaja*, *Kaphaja*, *Sannipatika* [4].

Two special types also mentioned in some other texts they are *Samgrahani*, and *Ghati Yantra Grahani*. <sup>[5]</sup>

#### **SAMPRAPTI GATAKS** [6]:

Nidan – Aharaja, viharaja, manasika karanas Doshas - Kledaka kapha, Pachaka Pitta, Samana Vayu

Dushya –Rasa

Agni – Jatharagni mandya

Srotas –Anavaha srotas, Purishavaha Srotas

Srotodushti – Sanga, Vimarga gamana,

Atipravriti

Udhbhavasthana-Amashaya

Rogamarga – Madhyama and Bahya Roga Marga Vyadhiswabhava – Chirakari Adhisthana - Grahani

#### CHIKITSA SUTRA OF GRAHANI<sup>[7]</sup>:

- Grahani associated with Ama Dosha:
   Vaman should be given with luke warm water decoction of Madanaphala, powder of Piper and Sarshapa used.
- Pakvashayastha Upchara: purgation therapy with such herbs that stimulate digestion strength.
- If *Dosha* in its *Ama* stage is converted into *rasa* (chyle) and pervades other parts of body, then the patient is made to take fats and should be given medicines conductive to *Pachana* of undigested material eg. *Yavagu* (thick gruel). After the *Amashaya* is cleared by the administration of appropriate *Vamana* and *Langhanam* therapies, Patient is given *Paya* prepared of decoction of *Panchakola*.

#### **TAKRA**

One common and most important *dravya* mentioned in treatment of *Grahani* by almost all authors is *Takra* i.e. Buttermilk. Like nectar for the people suffering from heaviness, ano-

rexia, suppression of power of digestion, diarrhoea, and diseases caused by aggravated Vata and Kapha<sup>[8]</sup> Acharaya Vagbhata state that Buttermilk cleanses channels of circulation. and as a result Rasa reaches the tissue element appropriately .This produces proper nourishment, strength, complexion and exhilaration. Besides it cures 100 diseases which include 80 caused by Vata and 20 caused by Kapha. Takra is considered as Tridoshashamaka by its properties such as Rasa, Guna, Veerya, Vipaka. It acts as Vataghna due to its Amla Rasa (sour), Sandraguna. It does not vitiate Pitta Dosha because of its Swaduvipaka. Act as Kaphahara by its Kashaya Rasa (astringent), Ushana, Vikasi and Roukshya qualities.

In Ayurvedic treatment, it is useful in the treatment of inflammation, digestive disorders, and gastrointestinal disorders, lack of appetite, spleen disorders and anaemia. Butter milk is healthy beneficial during winter, in indigestion and in *Vata* imbalance related disorders. [9]

#### Buttermilk is:

- *Laghu*-light to digest
- Deepana-improves digestion strength and acts against Ama
- Kaphajit
- Vatajit

**Table 1:** Ayurvedic Pharmacology of *Takra* according to different Ayurvedic Acharyas

S.no.	Charak	Sushruta	Ashtang Sangraha	Ashtang Hridya	Bhava Prakash
Rasa	Kashaya Amla	Madhura Amla	Kashaya Amla	Amla Kashaya	Kashaya Madhura
Anurasa	& -	Kashaya	& -	& -	& -
Virya	Ushana	Ushana	& -	& -	Ushana
Vipak	Madhura	Madhura	& -	& -	Madhura
Guna	Deepana,Grahi, Laghu	Laghu	✓	✓	& -
		Agnidepan	✓	✓	& -
		Vatakapha nashak	✓	✓	& -

#### **NUTRITIONAL VALUE OF BUTTERMILK:**

For every 100 gms of buttermilk, here is the nutritional value [10] –

**Table 2-** Nutritional value of buttermilk

Calcium	116gms
Fat	0.9gms
Energy	40gms
Protein	3.3gms
Carbohydrate	4.8gms

Vit A 1%, Vit C 4%, Iron 1%. Percent daily value or based on 200 calories diet.

# USE OF TAKRA (BUTTER MILK) IN GRAHANI:

Liquid is prepared by churning yogurt continuously with water till it forms a foam like butter at the top. Drinking it in the correct quantity cleanses the channels of circulation i.e *Srotas*, as a result of which, the end product of digested food (rasa) reaches the tissues efficiently.

According to *Bhavaprakasha* chapter 6.7, He who uses *Takra* daily does not suffer from diseases and diseases cured by *Takra* do not reoccur, just as *Amrita* (divine nectar) is for the God, *Takra* is for humans.

# BUTTERMILK (TAKRA) RECIPES FOR THE TREATMENT OF GRAHANI ROGA:

• In *Grahani Roga*, powder of drugs of *Pachana*, *Grahi* and *Deepana* groups along with the buttermilk or buttermilk alone is beneficial <sup>[11]</sup>. *Dalhana* explains that *Pachana Gana* is *Haridradi Gana*, *Sangrahi Gana* is *Ambasthadhi Gana* and *Deepaniya Gana* is *Pippalayadi Gana*.

- *Takrarishta* (fermented preparation of buttermilk) or sour buttermilk is advised in *Grahani* caused due to aggravated *Kapha*. Though freshly prepared buttermilk is astringent in taste and good for pacifying *Kapha*. But for stimulating digestive fire, sour type of buttermilk is beneficial and hence it is recommended in *Grahani* caused due to aggravated *Kapha* [12].
- All recipes of buttermilk described in *Jathara* (ascitis) and *Arshas* (haemorrhoids) is useful for *Grahani Dosha*.

#### **CONCLUSION**

As *Takra* has *Deepana* (carminative), *Pachana* (digestive), *Sangrahi* and *Tridoshahara* property it is mainly indicated in disorders related to GIT for 7,10,15 days and 1 month as required<sup>[13]</sup>. Since buttermilk contains almost all vitamins, minerals, energy, proteins, it can be considered as a wholesome diet to maintain the health. As it contains Probiotic which facilitates proper digestion and absorption process, it maintains proper metabolism to keep the person free from diseases.

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#### Source of Support: Nil Conflict Of Interest: None Declared

How to cite this URL: Triveni Raina & Dalip Sharma: Takra: An Alone Way To Treat Grahani-A Literary Review. International Ayurvedic Medical Journal {online} 2017 {cited June, 2017} Available from: http://www.iamj.in/posts/images/upload/2010\_2014.pdf