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TITLE

Pharmaceutico - Analytical Study of Shrungatakadi Taila Using the Concept of Taila Murchhana (Oil Processing)

AUTHORS

Juhi Ubale*, Anita Wanjari ¹, Bharath Rathi ², Dhirajsingh Rajput ³*PG Scholar, ¹ Professor, ² Professor & Head, ³ Asst. Professor, Rasashastra & Bhaishajya Kalpana Department, Mahatma Gandhi Ayurved College, Hospital & Research Centre, Wardha, Maharashtra, India

CORRESPONDING AUTHOR

Dr. Juhi Ubale

PG Scholar, Rasashastra & Bhaishajya Kalpana Department, Mahatma Gandhi Ayurved College, Hospital & Research Centre, Wardha, Maharashtra, India

Email:

juhiubale@gmail.com

QR Code



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ABSTRACT

BACKGROUND: Shrungatakadi Taila is a Ayurvedic herbo-mineral hair oil mentioned in classical text Rasaratnasamucchaya. Murchhana (processing of base oil before taking into preparation) is a specific process of Sneha (oil) indicated as a prerequisite for Sneha Paka (oil processing). Murchhana is indicated to remove Amadosha (early rancidity factor) of Sneha, which has both pharmaceutical and therapeutic significance. AIM: An attempt has been made to determine the importance of Murchhana on the stability of Shrungatakadi Taila prepared by using Murchita Tila Taila (processed sesame seed oil) and Amurchita Tila Taila (Unprocessed sesame seed oil) on the basis of changes in their organoleptic characters and other analytical studies. **METHODOLOGY:** In pharmaceutical study, special emphasis was given to *Paka Lakshanas* of *Sneha* (i.e. stage detection of completion of oil formulation) during preparation & in analytical study both the samples were subjected for physicochemical analysis like refractive index, specific gravity, saponification value, acid value, unsaponifiable matter, iodine value and peroxide value. **RESULTS:** On the parameters assessed of the sample made after Murchhana process revealed increase of saponification value and decrease of iodine and peroxide value. This suggested that the application of Murchhana process on the base oil; Tila Taila enhanced the properties and stability of Shrungatakadi Taila. CONCLUSION: Sneha Murchhana concept enhances the good smell, odour and stability of the Sneha Kalpa & Sneha takes up the active principles present in the Murchhana Dravyas also thereby improves the efficacy of Sneha Kalpa.

Keywords: Murchhana, Shrungatakadi Taila, Tila Taila, Pharmaceutical and analytical study

Introduction

Ayurveda is a highly evolved system of life and health science based on its unique, original concepts and fundamental principles. Bhaishajya Kalpana is embarked based on the concept of modification of natural substances to promote and preserve the health besides alleviating the disease. Sneha Kalpana (Medicated lipid/ fatty formulations) gains significance on the basis that it is a novel, effective both externally as well as internally. It is the formulation in which pharmaceutical preparation involves minimal interference. It is one of the eye-catching techniques in Ayurvedic drug industry to achieve both fat soluble and water soluble extractives into the oil media which acts on liposomal level. For preparing a medicated oil different crude oils like Tila Taila (Sesame oil - Sesamum indicum L.), Eranda Taila (Castor oil - Ricinus communis), Katu Taila (Mustard oil - Brassica nigra L. Koch) etc. are taken as base. Before using these oils as base of particular medicated oil, a special Ayurvedic treatment is given to that oil called Taila Murchhana. It is a process adopted for enhancing the potency of ghee or oil and to remove the bad odour and Amadosha. Murchhana of Sneha increases the capability of oil to receive more active principles and it enhances the Veerya (potency) of Sneha.

Bhaishajya Ratnavali is the first book to mention about Murchhana. [1] Researches show that Murchhana decreases the acid value and increases saponification value. Reduced acid value indicates less percentage of free fatty acids and increased saponification value indicates higher content of low molecular weight fatty acids. [2] Medicated ghee/oil preparations containing low molecular fatty acids are absorbed fast. Hairs are having major concern in beauty, keeping in mind of beauty concept, Shrungatakadi taila was prepared by using concept of Murchhana to the base oil; i.e. sesame oil. In Ayurvedic literatures, so many formulations on Keshya (hair nourishing properties) are found, one of them is Shrungatakadi Taila mentioned in Rasaratnasamucchaya text in the chapter entitled Shirorogachikitsa. [3] Its application to the scalp results in straightening of hairs, keeps them black and strong.

In the present study, two samples of *Shrungatakadi Taila* were prepared and analysed, one sample was prepared by using plain *Amurchhita Tila Taila* and another sample was prepared by using *Murchhita Tila Taila* and both the sample were subjected to various the analysis for understanding the efficacy of *Murchhana*.

Materials & Methods Pharmaceutical study Preparation of *Murchhita Tila Taila*

Murchhita Tila Taila was prepared according to Bhaishajya Ratnavali. [4] As per reference Nalika (Cinnamomum verum J. Presl.) should be used as one of the drug in Murchhana process. However, Ratanjot was used instead of Nalika. [5] All the drugs were authentified by Dravyaguna department of Mahatma Gandhi Ayurved College Hospital & Research Center, Salod(H), Wardha; before taking them into the preparation. Pharmaceutical preparation was done in the department of Rasashastra & Bhaishajya Kalpana of the same institute.

Churna (powder) of ingredients from 3 to 10 (as shown in table no. 1) were taken in prescribed quantity which was sieved through 80 no. mesh size. Kalka (paste) of all the powdered drugs was made by adding sufficient quantity of potable water. Manjishtha(Rubia cordifolia L.) was coarsely powdered and sieved through 60 no. mesh size and taken in the prescribed quantity for the preparation. Cleaned iron vessel and one long thick iron ladle was taken in the preparation. Tila Taila was kept for heating on a gas stove to remove any moisture content from oil and then oil was allowed to cool down to room temperature. Manjishtha was added to the oil before adding Kalka of the drugs and stirred well using ladle and then Kalka of remaining drugs were added and mixed well. Potable water was added to the mixture and the mixture which was heated on a Mandagni (low flame) i.e. maintaining temperature up to 900to1100C. Heating was continued till attaining all the Sneha Siddhi Lakshanas (signs showing the proper Paka of Sneha) such as Varti Pariksha (proper wick formation without breaking from the Kalka), Phenodgama (appearance of foam in the oil) & Agni Pariksha (putting wick of Kalka placed in fire should not create any cracking sound). After doing all Parikshas of Taila, oil was filtered with cotton cloth when it was warm & after cooling, it was packed in a sterile glass bottle to use for further preparations.

Preparation of ST (Shrungatakadi Taila) using Amurchhita Tila Taila (ATT) and Murchhita Tila Taila (MTT)

ST was prepared according to *Sneha Kalpana* procedure as per Sharangdhara Samhita Madhyamkhanda.^[6]

Kalka of ingredients from 1 to 7 in the prescribed quantity (as shown in table no. 2) was prepared by adding potable water in fine powders (mesh 80 no.) of

dry drugs and fine paste of wet drugs to get smooth and soft paste to use in the preparation. Cleaned iron vessel and one iron ladle was taken in the preparation. MTT was kept for heating on a gas stove, when oil attained to boiling stage heating was stopped and oil was allowed to cool to room temperature. Boluses of Kalka were added to the MTT and mixed well. Potable water was added in the mixture and the mixture was heated on a Mandagni. On the 1st day, Taila Paka was done for 3 hrs & on the 2nd day the heating was continued till attaining the Sneha Siddhi Lakshanas (which required 5 hrs). After doing all Parikshas of Taila, oil was filtered with cotton cloth; the filtration was done in the warm condition (at 70°C) to avoid minimum loss. After cooling Murchhita Shrungatakadi Taila (MST) was labeled & stored in amber coloured glass bottle of 100 ml. By following the same procedure ST was prepared by using ATT. In this way the two samples of oil were prepared; viz., MST & AST (Amurchhita Shrungatakadi Taila). Both the samples were subjected for the analysis.

Analytical study

In the present study, analytical evaluation of MST and AST was carried out to develop preliminary standards. The samples were analyzed first of all on the basis of organoleptic characters. The organoleptic characters involved the testing of samples using sensory organs. These are four subjective parameters – Colour, Odour, Touch & Sound. The colour was observed with naked eye in natural light, odour was smelt. The feeling of drug was judged by touch and *Agni Pariksha* of oil was judged by sound i.e. absence of cracking sound.

Physico-chemical parameters such as Specific gravity, Refractive index, Acid value, Saponification value, Unsaponifiable matter, Iodine value, and Peroxide value were done for analysis of MST and AST sample at Laboratory of Dattatraya Ayurved Rasashala, MGACH&RC, Salod (H), Wardha.

Observation and Result

At the time of *Sneha Paka* stages of MST as well as AST sample; the change in colour with specific smell was observed. Characteristic & pleasant smell with dark reddish brown colour to oil were found in MST sample and sticking of *Kalka Dravya* at the bottom of vessel was observed during *Paka*. When the *Paka* reached the stage of completion it was found that all the *Siddhi Lakshanas* of *Sneha Paka* was properly identified with mild *Phenodgama*. Observation of organoleptic features of MST, AST and MTT are shown in Table- 5,6,7.

Table- 1: Ingredients used for the Murchhana of Tila Taila

| Sr.no. | Sanskrit Name | Latin Name | Part to be used | Quantity |
|--------|------------------------------|---------------------------------|------------------|----------|
| 1 | Tila | Sesamum indicum L. | Seasame seed oil | 6000ml |
| 2 | Manjishtha | Rubia cordifolia L. | Root | 375 gms |
| 3 | Haridra | Curcuma longa L. | Rhizome | 100 gms |
| 4 | Lodhra | Symplocos racemosa Roxb. | Stem bark | 100 gms |
| 5 | Musta | Cyperus rotundus Linn. | Tuber (Kanda) | 100 gms |
| 6 | Ratanjot | Alkanna tinctoria(L.) Tausch | Root | 100 gms |
| 7 | Amalaki | Emblica officinalis Gaertn. | Pericarp | 100 gms |
| 8 | Bibhitaki | Terminalia bellerica Roxb. | Pericarp | 100 gms |
| 9 | Haritaki | Terminalia chebula retz. | Pericarp | 100 gms |
| 10 | Suchipushpa mula (ketaki) | Pandanus odoratissimus L | Root | 100 gms |
| 11 | Vatankura | Ficus benghalensis | Leaf buds | 100 gms |
| 12 | Jala | Water | - | 24000ml |

Table- 2 Ingredients used for the preparation of MST and AST

| Sr.no. | Sanskrit name | Latin name TM | Part to be used | Quantity |
|--------|---|------------------------------------|---|----------|
| 1 | Shrungataka | Trapa bispinosa Roxb. | Fruit pulp | 100gms |
| 2 | Amalaki | Emblica officinalis Gaertn. | Pericarp | 100gms |
| 3 | Vibhitaki | Terminalia bellerica Roxb. | Pericarp | 100gms |
| 4 | Haritaki | Terminalia chebula retz. | Pericarp | 100gms |
| 5 | Bhringaraj | Eclipta alba (L.) hassk. | Whole plant | 100gms |
| 6 | Nilkamal | Nelumbo nucifera Grertn. | Flowers | 100gms |
| 7 | Loha Bhasma | Fe ₂ O ₃ [7] | - | 100gms |
| 8 | Tila tail- Murchchhita / Amurchhita | Sesamum indicum L. | Processed sesame oil/ Plain sesame oil | 2000ml |
| 9 | Jala | Water | - | 8000ml |

The duration of *Paka* of MTT, MST and AST with yield and % loss in ml as well as gm are mentioned in in table no. 3 & 4. The values of results of physic-chemical analysis of sample MST and AST shows differences, as shown in table no. 8.

Discussion

Concept of Murchhana Samskara for Snehas was first established by Govind Das Sen. This is not mentioned in ancient classical lexicons. The present research work advocates that by Murchhana; oxidation process can be checked. Antioxidants are added to Sneha through Murchhana Dravyas. Snehas are chemically stable and quickly absorbable in to the system.

Table- 3 Showing duration of Paka, yield of MTT, and % of loss in gravimetric as well as volumetric form

| Name of Taila Used for Murchhana | Duration of Paka | Initial volume of oil in ml | Final yield of oil in ml | Initial weight of oil in gm | Final yield of oil in gm | % loss of oil in ml | % loss of oil in gm |
|---|---------------------|--------------------------------------|--------------------------------|-----------------------------|-----------------------------------|---------------------------|---------------------------|
| Tila Taila | 17hours, 45mins | 6000 | 5430 | 5376 | 4942 | 9.5% | 8.07% |

Table- 6 Organoleptic features of *Murchhita Shrungatakadi Taila* (MST)

| Table- 4 Showing duration of Paka, yield of MST |
|---|
| and AST with loss and % of loss of both the |
| samples in gravimetric as well as volumetric form |

| Name of sample | MST | AST |
|------------------------------|--------|--------|
| Total heating duration | 700min | 770min |
| Initial Qty. of oil (in ml.) | 2000 | 2000 |
| Initial Qty. of oil in gms | 1838 | 1800 |
| Kalka added in gms | 500 | 500 |
| Water added in ml. | 8000 | 8000 |
| Water added in gms | 8020 | 8020 |
| Taila obtained in ml. | 1815 | 1828 |
| Taila Obtained in gms. | 1670 | 1652 |
| Loss oil in ml | 185 | 171 |
| Loss oil in gms | 168 | 147 |
| % loss in ml | 9.25 | 8.55 |
| % loss in gms | 9.14 | 8.16 |
| | | |

Table- 5 Organoleptic features of *Murchhita Tila Taila*

| Sr. No. | Organoleptic Feature | Observation |
|------------|-------------------------|---------------------|
| 1 | Colour | Dark reddish orange |
| 2 | Odour | Characteristic |
| 3 | Consistency | Viscous, oily |
| 4 | Appearance | Oily |
| 5 | Clarity | Clear |
| 6 | Opalescence | Translucent |

| Sr. No. | Organoleptic Feature | Observation |
|------------|-------------------------|-----------------------------|
| 1 | Colour | Dark reddish brown coloured |
| 2 | Odour | Characteristics |
| 3 | Consistency | Oily (viscous liquid) |
| 4 | Appearance | Viscous reddish liquid |
| 5 | Clarity | Slightly ambiguous |
| 6 | Opalescence | Opaque |

Table- 7 Organoleptic features of Amurchhita Shrungatakadi Taila (AST)

| Sr. No. | Organoleptic Feature | Observation |
|------------|-------------------------|--------------------------|
| 1 | Colour | Dark greenish coloured |
| 2 | Odor | Characteristics |
| 3 | Consistency | Oily (viscous liquid) |
| 4 | Appearance | Greenish coloured liquid |
| 5 | Clarity | Slightly clear |
| 6 | Opalescence | Slightly transparent |

Table-8 Result of physicochemical analysis of MST and AST

| Parameters | MST | AST |
|--------------------------|-------|-------|
| 1 at affecters | WIGI | AUI |
| Specific gravity at 22°C | 0.920 | 0.904 |
| Refractive Index at 27°C | 1.471 | 1.462 |
| Acid value | 0.54 | 0.50 |
| Saponification Value | 86.50 | 70.64 |
| Unsaponifiable matter | 0.10 | 0.95 |
| Iodine value | 55.58 | 65.46 |
| Peroxide value | 5.73 | 7.75 |

Sneha have good penetrating capacity and it can absorb dissolved active constituents of drugs used for *Murchhana* and also when further treated with specific drugs for specific purposes, as here in this study, drugs of formulation of *Shrungatakadi Taila* were used. Due to *Murchhana; Taila* and *Ghrita* becomes free from *Amadosha* and will be able to imbibe all the properties of herbs added during preparation.

The preparation of MTT was carried out in an iron vessel and the whole procedure of *Murchhana* was completed in 4 days duration. The reasons for the loss during *Murchhana* of *Tila Taila* may be due to,

- A. Usage of dry *Dravyas* used in *Murchhana* which caused more absorption of oil by *Kalka* and thereby resulted in loss of oil,
- B. Evaporation of oil during heating,
- C. Spillage of oil during processing like filtration resulted loss during *Sneha Siddhi Parikshas*.

The difference in the 9.5 % loss volume wise and 8.07% loss weight wise was due to varied consistency of plain Tila Taila and MTT. Dark reddish orange color with characteristic smell comes to Tila Taila after Murchhana. The duration of Paka of AST were found slightly more than MST. MST was done in 700 min and AST was done in 770 min. The % loss in weight wise and volume wise of MST were found slightly more than AST sample i.e. in MST it was 9.25% volume wise and 9.14% weight wise while in AST it was 8.55% volume wise and 8.16% weight wise. The colour of MST found was dark reddish brown which is similar to the base oil used for the preparation (i.e. Murchhita Tila Taila). In AST the colour was found dark green. The odour of MST was characteristic as the base oil was Murchhita but in AST the odour was not characteristic. Consistency of MST was found to be more thick and viscous than AST; which shows that more bio-constituents were get added to the sample of MST as compare to AST.

The specific gravity increased after the process of *Murchhana* i.e. in MST (0.920) which may be due to the addition of some active bio-constituents from the herbs used for *Murchhana*. The specific gravity of AST (0.904) was found less when compared to MST samples. It can be presumed that due to the process of *Murchhana* more active principle may get dissolved in the oil leading to high therapeutic efficacy than the *Amurchhita* samples. The RI of the MST was found higher i.e. (1.471) than AST (1.462). Increased value of RI in *Murchhita* sample found higher which may be due to coloration and additional phyto-constituents.

Acid value indicates the amount of free fatty acid present in oil and fat. A high acid value in the oil may leads to early rancidity of the oils. There was slight increase in the acid value in MST (0.54) which may be due to acidic nature of Triphala (Three Myrobalans) which were used in the process of Murchhana as well as in the formulation Shrungatakadi Taila. The acid value of AST (0.50) was lesser than the MST. The saponification value in MST was found 86.50 and in AST 70.64. Saponification value gives an idea about the molecular weight of fats/oils. The saponification number and molecular weight of an oil are inversely proportional to each other, thus high saponification values indicate that the fat is made up of low molecular fatty acid and vice versa. [8] Increased saponification value increases the stability of oil. The un-saponified matter in MST found (0.10) was lesser in comparison to AST (0.95) which clearly confirms the process of refining of oil, lesser the un-saponified matter more refined is the oil. Iodine value indicates the degree of unsaturation of oil. Greater the degree of unsaturation greater will the possibility of the oil becoming rancid due to atmospheric oxidation. [9] In MST iodine value found was 55.58 and in AST 65.46, here lesser iodine value in MST shows increased shelf life of oil. Peroxide values are milli equivalent of peroxide per kg of fat. Peroxides (O2) are intermediate products of fat oxidation & breakdowns rapidly to aldehydes, ketones and other products. Peroxide value analysis is the best known test for analysing the stability of oils.[10] The peroxide value of MST was found to be 5.73 and in AST it was 7.75. The decreased peroxide value in Murchhita sample was may be due to antioxidant substances, as Manjishtha, Haridra, Vatankura and Bhringaraj these drugs have antioxidant properties in their pharmacology thus it indicates the increase in stability of MST.

Conclusion

Pharmaceutical study revealed that; the duration of heating for the Paka was decreased in MST, In MST pleasant and characteristic smell with beautiful dark reddish brown colour was found. Increase in Saponification value, specific gravity, refractive index while decrease in iodine value, peroxide value of Murchhita samples indicates more stability and increased shelf life of MST than AST. The analytical data of saponification value, iodine value and peroxide value of MST can be considered as standard values for future perspective aspect. Considering all the data recorded, it can be concluded that the process of Murchhana has high significance in establishing stability of product for better therapeutic efficacy. Hence the process of Murchhana should be included as prerequisites of any medicated oil preparations.

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