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(RESEARCH ARTICLE)



Unlocking therapeutic potential of Shimbi Dhanya for Human Wellness

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Abstract

Ayurveda is the science of life that aims to maintain health in a healthy person and cure the diseased person. Food (ahara) is the foremost among these three pillars of ayurveda (Trisutra) for obtaining longitivity of life. Among various ancient literature available including Bhavprakash in 16th century has mentioned shimbidhanya (pulses) in Dhanyavargah (group of grains). Shimbidhanya varga (group of legumes and pulses) includes mudga, masha, rajamasha, Kulatthah etc. Shimbidhanya (pulses) are also known as vaidala (dicotyledons) and this category of pulses are the main source of proteins for vegetarians. Thie present study aims to evaluate the enlisted shimbidhanya (pulses) for their ayurvedic properties in relation to phytoconstituents and therapeutic uses and their role in longevity of life.

Keywords: Dhanyavarga; Shimbidhanya; Ayurveda; Bhayprakash Nighantu

1. Introduction

"स्वस्थस्यस्वास्थ्यरक्षणंआतुरस्यरोगप्रशमनंच ॥¹(Charak sutra30/2)

Ayurveda means 'The Science of Life' which relates the life of the individual to that universe. The goal of ayurveda is to maintain the health of a healthy individual and to cure the disease of illness. Food (*Ahara*) is the foremost among these three pillars of ayurveda (*Trisutra*) as per Ayurvedic classics^{2,3}, Nidra and Abhramcharya being the other two. Food has also been considered as medicine since ancient times and *pathyaahara* is the best healer than medicine⁴. Prevention is better than cureas *Acharyas* has mentioned "*Matrashi Sayat*" (balanced diet) is responsible for maintaining healthy life.

In *Bhavpraksh Nighnatu*, *Dhanya varga*⁴ (classification of grains) has been given extreme importance as they are part of our regular diet. *Dhanya varga* is further divided into 5 sub types of *Dhanya* as follows-

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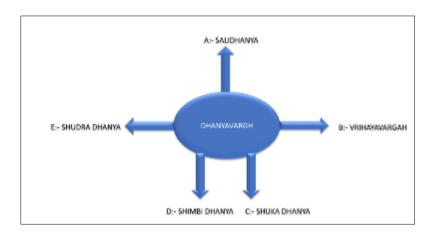


Table 1 Classification of Dhanya Varga-

Dhanya varga	Dravya (grains) included	
Sali dhanya (rice paddy)	Raktasali(Rice)	
Vrihi dhanya (a type of rice that matures during the varsha ritu / rainy deason)	Sastika Sali (variety of rice)	
Shuka Dhanya (awned grains)	Yava, Godhuma	
Shimbi Dhanya (Pulses)	Mudga, Masa, Rajamash, Nispava, Adhaki, Chanak, Kalaya, Triputa, Kulattha, Tila, Atasi, Tuvari, Sarsapa, Rajika	
Kshudra Dhanya (Millets)	Kangu, Cibaka	

In all these types of *Dhanya* (grains), *Shimbi dhanya* (pulses) holds a special place as it is our staple food and an excellent source of proteins for vegetarian population. *Shimbidhanya*, being the principal ingredient of Indian cooking maintain the balance of *doshas* and *dhatus* which is crucial for promoting longevity and overall well-being.

Table 2 Introduction of Herbs of Shimbi Dhanya (Pulses)-5

S.No	Name	Botanical Name	Family
1.	Mudga	Phaseolus radiatus Linn.	Fabaceae
2.	Masa	Phaseolus mungoLinn.	Fabaceae
3.	Rajamasa	Vigna catiang Walp.	Fabaceae
4.	Nispava	Dollchos lablab Linn.	Fabaceae
5.	Makusthaka	Phaseolus acontifolia	Leguminosae
6.	Masura	Lens cullinaris Medic.	Fabaceae
7.	Adhaki	Cajanus indicus Spreng	Fabaceae
8.	Canaka	Cicer arietinum Linn.	Fabaceae
9.	Kalaya	Pisum sativum Linn.	Fabaceae
10.	Triputa	Lathyrus sativus Linn.	Fabaceae
11.	Kulattha	Dolichos biflorus Linn.	Fabaceae
12.	Tila	Sesamum indicum Linn.	Pedaliaceae
13.	Atasi	Linum usitatissimum Linn.	Linaceae

14.	Turvi	Eruca sativa Mill.	Cruciferae
15.	Sarsapa	Brassica campestris Linn.	Cruciferae
16. Rajika		Brassica juncea Linn.	Cruciferae

Table 3 Ayurvedic properties of herbs enlisted in Shimbi Dhanya varga (group of pulses)⁵

S.no	Name	Properties	Doshganta
1.	Mudga	Ruksha (dry)	kapha pitta nashak, alpa vatkarak
2.	Masa	Guru (heavy), Snigdha (unctous)	vat nashak, kapha pitta karak
3.	Rajamasa	Guru (heavy), Rukksha(dry)	vatkarak
4.	Nispava	Ruksha (dry), Guru (heavy)	pittavardak, kaphanashak, vatavibandkarak
5.	Makusthaka	Laghu (light)	vatkarak, kapha pitta nashak
6.	Masura	Laghu (light), Ruksha(dry)	vatkarak, kapha pitta nashak
7.	Adhaki	Ruksha (dry), Laghu (light)	vatkarak, kapha pitta nashak
8.	Canaka	Ruksha (dry), Laghu (light), shita(cold)	vatkarak, kapha pitta nashak
9.	Kalaya	Ruksha (dry), shita(cold)	kapha pitta nashak, vatvardak
10.	Triputa	Ruksha (dry), Sheetal (cold)	vatakopakkapha pitta nashak
11.	Kulattha	Laghu (light), Ushna (hot)	vata kapha nashak
12.	Tila	Guru(heavy), Snigdha(unctous), Ushna (hot)	tridoshanashak
13.	Atasi	Snigdha (unctous), Guru (heavy)	tridoshanashak
14.	Turvi	Laghu (light), Teekshna(sharp), Ushna (hot)	kapha nashak
15.	Sarsapa	Snigdha(unctous), Teekshna (sharp), Ushna (hot)	rakta pitta vardhak, kaphavatanashak
16.	Rajika	Teekshna(sharp), Ushan (hot), Kinchit- ruksha (mild dry)	rakta pitta karak, kaphavatanashak

Table 4 Phytochemical Assay of Herbs of Shimbi Dhanya (group of Pulses)⁶

S.No.	Name	Phytoconstituents	Therapeutic Properties
1	Mudga	Carotene, Thiamine, Riboflavin, Niacin, VitaminC.	Antioxidant, Anti-inflammatory
2.	Masa	Phytin, Carotene, Thiamine, Riboflavin, Niacin	
3.	Rajamasa	Carotene, Thiamine, Riboflavin, Niacin	
4.	Nispava	Phosphorus, Iron, Nicotinic Acid	Anti-lipidemic
5	Makusthaka	Phytin P, Carotene, Thiamine, Riboflavin, Niacin, Vitamin C	Antioxidant, Anti-inflammatory, Antibacterial
6.	Masura	Indolyl Acrylic Acid, Lenticin, Tricetin, Luteolin	
7	Adhaki	Oxalis Acid, Isoleucine, Lysine	
8.	Canaka	Oxalis Acid, Acetic Acid, Isoflavone	Hepatoprotective, Anti-hyperglycemic
9.	Kalaya	Protein, Vitamins, Amino Acid, Mineral, Carotene	Anti-tumour and Anti-Cancerous Properties
10.	Triputa	Spermidine, Spermine, Cyanin, Glucose, Mannose, Leucine, Isoleucine	Antioxidant, Anti-hyperglycemic action
11.	Kulattha	Alkolids, Flavanoids, Phenols, Tannins, Saponins, Terpenoids	Anti-lithiatic Activity
12.	Tila	Neutral Lipids, Glycolipids, Arginine, Cysteine	Antioxidant
13.	Atasi	Carotene, Thiamine, Riboflavin, Niacin	Anti-Bacterial
14.	Turvi	Crude Fiber, Isothyiocyanates	Anti-cancerous and Antioxidant action
15.	Sarsapa	Palitic, Stearic, Oleic, Linoleic, Erucic Acid	Antioxidant, Anti-cancerous Effect
16.	Rajika	Polyphenols, Flavonoids, Tannins	Anti -cancerous action

Table 5 Therapeutic Uses of Shimbi Dhanya (group of pulses) 6

S.NO	Name	Therapeutic Uses	
1.	Mudga	Netrya (Beneficial to eyes) Javarghana (Anti-pyretic)	
2.	Masa	Sramsana (Laxative), Shukarjannan (Spermatogenic), Brimhana (Strength promoting), Dugdhvardhak (Galactogogue), Santarpana (Nutritious)	
3.	Rajamasa	Santarpana (Nutritious), Stanya (Galactagogue)	
4.	Nispava	Stanya (Galactagogue) Shothnashak (Decreases oedema)	
5.	Makusthaka	Grahi (Anti-diarrheals), Javarnahak (Anti-pyretic)	
6.	Masura	Grahi (anti-diarrheals), Javarnahak (Anti-pyretic) Rakta vikara nashak (useful in blood disorders)	
7.	Adhaki	Varnya (Improves complexion) Rakta vikarnashak (useful in blood disorder)	
8.	Canaka	Javarghana (Anti-pyretic)	
9.	Kalaya		
10.	Triputa	Grahi (anti-diarrheals), Khanjavat,pangutva (causes lameness of one leg or both the legs)	
11.	Kulattha	Hikka (Hiccups), Kasa (Cough) Shwasa (Dyspnoea) Ashmari (Renal calculi), Krimi nashak (Anthelmintic)	

12.	Tila	Balya (Strength promoting), Stanya (Galactagogue) Vrana (Promotes wound healing)	
13.	Atasi	Drikshukraghni (not beneficial to vision and sperm)	
14.	Tuvari	Kushta (Cures disorder of skin), Kandu (Cures allergic skin infections), KrimiNasahak (Anthelmintic),	
15.	Sarsapa	Kushta (Cures skin disorders), Kandu (Cures allergic skin infections), KrimiNasahak (Anthelmintic), Agnivardhak (Increases digestive capacity)	
16.	Rajika	Kushta (Cures skin disorders), Kandu (Cures allergic skin infections), KrimiNasahak (Anthelmintic), Agnivardhak (Increases digestive capacity)	

2. Result And Observation



Figure 1 Ayurvedic Properties of Shimbi Dhanya (group of Pulses)

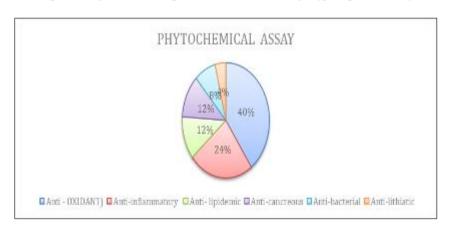


Figure 2 Phytochemical assay of Shimbi Dhanya (group of Pulses)

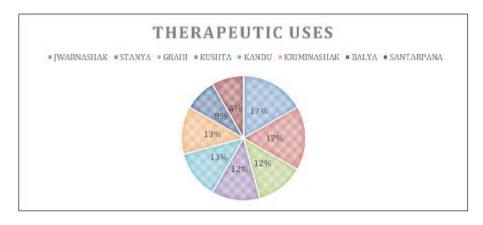


Figure 3 Therapeutic Uses of Shimbi Dhanya (group of Pulses)

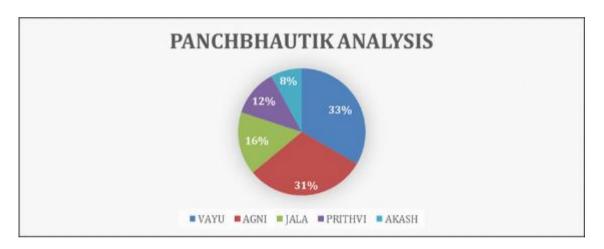


Figure 4 Panchbhoutik Analysis of enlisted herbs of Shimbi Dhanya (group of pulses)

3. Discussion

The term "pulse" is used by the United Nations Food and Agricultural Organization (FAO) which is reserved for crops harvesting solely for the dry seed. *Shimbi dhanya* (group of Pulses) are pod bearing or leguminous plants. They are also called as *vaidalas* (dicotyledons). These are *madhur* and *kashaya* in *rasa* (sweet and astringent in taste) and *katu* (pungent) in *vipaka*⁷.

From the above observation, it is analyzed that the grains included in *shimbi dhanya* (group of pulses) dominates not only in *ruksha guna* (dryness) by 26%, followed by *laghu guna* (lightness) by 17% and *ushna guna* (hotness) by 14% but also rich in *guru guna* (heaviness) by 14% followed by *snigdha guna* (unctuous) by 11%, and *sheeta guna* (coldness) by 9%. The above data implies balancing nature of group of pulses which is beneficial for health and wellness. From the above data of phytochemical analysis, it is evaluated that the grains possess antioxidant property (40%), anti-inflammatory characterstics (24%) antilipedimic and anti-cancerous actions (both 12-12%). Besides this, the grains are found rich in antibacterial properties (8%) and antilithiatic action (4%) which signifies grains not only being useful in treating various diseases but also useful in maintaining health and wisdom. Moreover, legumes contain a number of phytoconstituents including enzyme inhibitors, lectins, oligosaccharides, and phenolic compound that plays a vital role in human metabolism. As legumes are rich in anti-oxidants they are considered as *Ajasrika Rasayan* (recommended to consume on daily basis). Therefore group of *Shimbi Dhanya* (group of pulses) play a pivotal role in the prevention of chronic diseases such as cancer, hypertension, heart diseases which are aggrevated by excessive oxidative stress in human body.

Also, data derived from therapeutic uses of *shimbi dhanya* (group of pulses) implies characteristics of grains as *stanyajanana* (galactagogue), *grahi* (anti diarrhoeals), *balya* and *santarpan* (strength and rejuvinator). Moreover, these

are found in alleviating varieties of diseases including *jwara* (pyrexia), *kushta* (skin disorders) and *kandu* (allergic reactions).

Furthur, among *shimbi dhanya*, *Mudga* is narrated *shreshtha* (best) by the virtue of its *laghu* (easily digestibe) propertiy whereas *Masha* is considered *nikrushtha* (inferior) as it is *guru* (difficult to digest), but is indicated in healthy individuals doing strenuous physical activity. *Rajamash* and *Chanak* grains are rich sources of protein and due to low glycemic index; they are indicated in *sthoulya* (obesity) and associated disorders. The unsaturated fatty acid present in *Tila* lowers the cholesterol metabolism thus contributing growth and development of body. Mainly a classical preparation like "*Yusha Kalpana*" (soup preperation) is prepared from *shimbi dhanya varga* (group of pulses).

4. Conclusion

Shimbi Dhanya (pulses) enlisted above by ancient saints should be consumed daily in the form of diet for not only maintaining the health in healthy individual but also for prevention of diseases which in-turn helps in sustaining longevity of life. In this continuation *Mudga*is considered to be the best among *shimbidhanya*.It is light in nature thus easily digestible and ideal for variousillnesses and is useful in pregnancy. Whereas, according to Charak samhita, *Masha* is considered "माषाः श्लेष्मिपत्तजननानाम् " It increases kapha & pitta and is heavy in nature thus difficult to digest. It can cause flatulence. But it is rich in antioxidants.

As seeen from above data, *Shimbi Dhanya* (group of pulses) helps in balancing three *doshas* viz; *vata,pitta* and *kapha* and *sapta dhatus viz; rasa, rakta, mamsa, meda, asthi,majja and shukra.* The pulses are *balya* and *santarpana* (help in promoting strength, body building), *deepan* and *pachan*(stimulate digestive capacity), *stanyajanana* (regulation of prolactin hormone). *Shimbi Dhanya* (pulses) have antioxidant, anti-inflammatory, anti-bacterial, anti-lithiaticproperties. These also posscessanti hyperglycaemic, anti-cancerous activity and are beneficial in prevention of diseases like Diabetes mellitus, hypertension, carcinoma, cardiovascular diseases, obesity, skindiseases etc. Thus, regular consumption of ShimbiDhanya (pulses) in the daily diet as prescribed byancient acharyas shows preventive and curative effects.

Compliance with ethical standards

Disclosure of conflict of interest

No conflict of interest to be disclosed.

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