An International Journal of Research in AYUSH and Allied Systems

Review Article

SCIENTIFIC EVALUATION OF SEASONAL DIETARY PRACTICES IN KERALA – KARKITAKA KANII, MUKKUDI, PATTILA CURRY

Santhosh C¹, Amritha MS^{2*}, Pradeep Kumar P.P³

- ¹Senior Resident, Dept. of Integrative Medicine, NIMHANS Bangalore, Karnataka.
- *2Senior Research Fellow, National Ayurveda Research Institute for Panchakarma, CCRAS, Cheruthuruthy, Kerala.
- ³Research Officer (Ay), National Ayurveda Research Institute for Panchakarma, CCRAS, Cheruthuruthy,

KEYWORDS: *Karkidaka chikitsa, Karkidaka kanji, Mukkudi, Pattila* curry, Seasonal dietary practices.

*Address for correspondence

Senior Research Fellow, National Ayurveda Research Institute for Panchakarma, CCRAS, Cheruthuruthy, Kerala. Email:

dramrithabams@gmail.com Ph: 9946787211

ABSTRACT

Following a seasonal dietary regimen is an age old practice amongst the mankind which enabled them to survive and adapt according to the environmental needs. But the urbanization took away most of such culturally bound time tested practices from the society which played a key role in maintaining good health and immunity. Karkitaka Chikitsa -(a systematically following dietary and therapeutic regimens during the month of Karkidam (June-July)- is one such practice which is still prevailing in the south Indian states especially in Kerala. The month of *Karkidaka* is in the transition phase from rainy season to autumn characterized with debilitated health and lack of employment due to climatic conditions. According to Ayurveda the strength of body is considerably compromised during the months of summer and rainy season. Poor digestive power (Agni bala) and aggravation of Vata dosha happens during the rainy season. Hence specific diet and therapeutic regimens that can mitigate or balance the *Vata* and thereby rejuvenate the health and immunity is followed. The dietary plans include Karkkidaka kanji (rice gruel processed with herbs), Mukkudi, Pattila curry (dish made with ten varieties of leaves) etc. This article is an attempt to scientifically analyze the special monsoon dietetics of Kerala.

INTRODUCTION

Dr Amritha MS

Seasonal and other environmental changes are having influence over the various physical activities. The effect of climatic changes on physical and psychological well being is being explored worldwide. This is the reason behind the practice of certain diets and regimens during a particular season. These practices are having a strong cultural background which could probably explain how such practices merged with the life style and benefited. Urbanization and swift growth of e-world is leading the mankind to a timeless society which forces us to forget these time tested culture bound practices which played a key role in maintaining good health and immunity.

Karkkidaka is the last month in Malayalam calendar which comes during the period when south west monsoon hits Kerala. During this month

there is a drastic change in the climatic condition. This change in climate will make profound impact on the strength and immunity of the body. The socio cultural status of ancient Kerala reveals that, agriculture was the major source of livelihood. Hence during rainy season unemployment was quite common and they used this season to rejuvenate themselves and to restore the *Shareerabala* (body strength) and *Vyadhikshamatwa* (immunity).

In *Ayurvedic* per view month of *Karkidaka* falls under *Varsha rithu* (rainy season), during which the strength of body (*Sarira bala*), digestive fire (*Agni bala*) and immunity is considerably compromised. Such natural seasonal changes can make one more vulnerable to diseases and can

cause diseases to those who follow unwholesome diets and regimens.

Varsha ritu is the Prakopa kala (aggravation time) of Vatadosa^[1]. Aggravated Vata dosa can lead to the manifestation of various Vatavyadhis (diseases due to Vata dosha) mainly involving bones and joints. Age old population is more vulnerable to such diseases as those age groups having a dominance of Vata in the body. Apart from that many contagious diseases sprouts and spreads during this season because of decreased Vyadhikshaatwa (immunity power).

Poor digestive fire (*Jataragni*) fails to digest the food properly and leads to indigestion (*Ajeerna*) which further can end up in the formation of *Ama* (a toxic by product of impaired digestion and metabolism). These disturb the equilibrium of *Tridosha* in the body and create various health issues^[2].

Modification in *Ahara* (diet regimen) and intake of *Aushadha* (medicines) as prophylaxis are the two options to maintain the balance of *Tridosha* and improve *Agni* (digestive fire) and immunity. As the former is more accessible than the later for the majority, use of special diet preparations processed with available herbs during this month became a part of life. *Karrkkidaka kanji* (rice gruel processed with herbs), *Mukkudi*, *Pattila* curry (dish made with lngredients:

ten varieties of leaves) are the commonest diet preparations designed for this season. These dietary practices are continued till date with serial decline in interest among people meanwhile manipulative therapies (like oil massage, steam etc.) gained more popularity during this season which alone couldn't serve the early mentioned purposes.

During this scenario of COVID 19 pandemic whole world is running to be healthy. So it is the need of hour to scientifically analyze and evaluate the scope of time tested culturally bound regional diet practices in maintaining the health and improving the immunity.

Karkidaka Kanji

Peya (Kanji – rice gruel) is one of the most common forms of dietary preparation used among the population of Kerala. Ayurveda describes Peya possess the properties such as Deepana, Pacana (improves digestion and metabolism) and Mala vataanulomana (downward movement of Vayu and other excreta). It is beneficial to subside Kshut (hunger), Trishna (thirst), Glani (fatigue), Daurbalya (debility), Kuskshi roga (abdominal discomforts), Jwara (fever)[3]. In Karkitaka kanji a number of herbs are processed along with the rice. The combination varies according to the regional availability of the herb.

Local Name	Sanskrit Name	Part Used	Botanical Name	Family
Asali	Chandrasura	Seed	Lepidium sativum Linn	Cruciferae
Uluva	Methika	Seed	Trigonella foenum-graecum Linn	Fabaceae
Jeeraka	Jeeraka	Seed	Cuminum cyminum Linn	Umbelliferae
Malli	Dhanyaka	Seed	Coriandrum sativum Linn	Umbelliferae
Manjal	Haridra	Rhizome	Curcuma longa L	Zingiberaceae
Chukku	Sundi	Rhizome	Zingiber officinale Roscoe	Zingiberaceae
Grambu	Lavanga	Flower	Syzygium aromaticum	Myrtaceae
Cherupayar	Mudga	Seed	Vigna radiata Linn.	Fabaceae
Kuruntotti	Bala	Mula	Sida cordifolia Linn.	Malvaceae
Tazhutama	Punarnava	Mula	Boerhaavia diffusa Linn	Nyctaginaceae
Njavara	Sashtika	Seed	Oryza sativa L	Gramineae
Godambu	Godhuma	Seed	Triticum aestivum L	Gramineae
Tengapal	Drida phala	Milk	Cocos nucifera L.	Arecaceae
Dasamulam	-	Roots		
Pattila	-	Leaves		

Dasamulas are the roots of ten drugs; they are Vilwa (Aegle marmelos-Rutaceae), Agnimada (Premna obtusifolia / Clerodendrum phlomidis – Verbenaceae), Syonaka (Stereospermum suaveolens - Bignonaceae), Patala (Oroxylum indicum – Bignoniaceae), Kashmari (Gmelina arborea – Verbenaceae), Prishniparni (Desmodium gangeticum - Fabaceae), Salaparni (Pseudoarhria vicida – Fabaceae), Brihati (Solanum indicum-Solanaceae), Kandakari (Solanum xanthocarpum-Solanaceae), Goksura (Tribulus terestris- Zygophyllaceae).

Drug	Anti- Oxidant	Immuno modulatory	Anti Inflammatory	Analgesic	Antiviral	Anti Arthritic
Chandrasura ^[4]	✓	-	✓	✓	-	✓
Methika ^[5-6]	✓	✓	✓	-	-	-
Jeeraka ^{[7-9]-}	✓	✓	✓	✓	-	-
Dhanyaka ^[10-14]	✓	✓	✓	✓	✓	-
Haridra ^[15-20]	✓	✓	✓	✓	✓	√-
Sundi ^[20-26]	✓	✓	✓	✓	✓	✓
Lavanga ^[26-31]	✓	✓	✓	✓	✓	
Mudga ^[32-34]	✓	✓	✓	✓	✓	-
Bala ^[35-37]	✓	✓	✓	✓	-	-
Punarnava ^[38-43]	✓	✓	✓	✓	✓	✓
Sashtika ^[44-46]	✓	✓	-	-	-	✓
Godhuma ^[47-49]	✓	✓	✓	✓	-	✓
Drida phala[50-53]-	✓	-	-	✓	✓	-
Dasamula ^{[54-55]-}	✓	✓	✓	✓	✓	-

Chandrasura, Methika, Jeeraka, Sundi, Bala, Dridabala are having cardioprotective and anti hypertensive effect. [4], [5], [56-59] Chandrasura, Methika-, Jeeraka, Dhanyaka, Sundi, Bala, Shastika is having hypolipidimic action [61-64]. Anti diabetic effect [4], [5], [35], [57], [58], [65]-[71]: are shown by Chandrasura Methika, Jeeraka, Lavanga, Dhanyaka, Bala, Sastika, Godhuma, Mudga, And Haridra. This diet is highly nutritious containing carbohydrate, proteins, sodium, calcium, phosphorus, minerals, vitamins and water.

Mukkudi

Mukkudi is another special preparation of *Karkkidaka* diet, which is explained in the text *Chikitsa manjari*. This preparation is specially designed to compact with the digestive disorder of any kind. *Mukkudi* is prepared with buttermilk blended in many medicinal herbs and seasoned with many carminatives.

Local Name	Sanskrit Name	Part Used	Botanical Name	Family
Muthil	Mandukaparni	Leave juice	Centella asiatica. (L.)	Apiaceae
Puliyarila	Changeri	Leaf juice	Oxalis corniculata L	Oxalidaceae
Kutakappalayari	Kutajabeeja	Seed	Holarrhena antidysenterica (L.) Wall. ex A. DC	Apocynaceae
Kurumulaku	Marica	Fruit	Piper nigrum L.	Piperaceae
Kottambalayari	Dhanyaka	Seed	Coriandrum sativum Linn	Umbelliferae
Jeeraka	Jeeraka	Seed	Cuminum cyminum Linn	Umbelliferae
Chukku	Sundi	Rhizome	Zingiber officinale Roscoe	Zingiberaceae
Uluva	Methika	Seed	Trigonella foenum-graecum Linn	Fabaceae
Manjal	Haridra	Rhizome	Curcuma longa L	Zingiberaceae
Moru	Takra		Buttermilk	

Drug	Anti-	Immuno-	Anti	Analgesic	Antiviral	Anti
	Oxidant	modulatory	Inflammatory			Arthritic
Mandukaparni ^[72-76]	✓	✓	✓	✓	✓	✓
Changeri ^[77-79]	✓	✓	✓	✓	-	✓
Kutajabeeja ^[80-83]	✓	✓	-	✓	-	-
Marica ^[84-89]	✓	✓	✓	✓	✓	-
Dhanyaka ^[10-14]	✓	✓	✓	✓	✓	-
Jeeraka ^[7-9]	✓	✓	✓	✓	✓	-
Sundi ^[20-26]	✓	✓	✓	✓	✓	✓
Methika ^[5-6]	✓	-	✓	✓	-	-
Haridra ^[15-20]	✓	✓	✓	✓	✓	-

Hypoglycemic [65,66,68,77,90-92] effect is shown by *Mandukaparni*, *Changeru*, *Kutajabeeja*, *Marica*, *Jeeraka Sundi*, *Dhanyaka*, *Haridra*. *Mandukaparni*, *Changeri*, *Kutaja Marica*, *Dhanyaka*, *Jeeraka* and *Sundi* are hypolipidimic drug, [60-62], [93-95]. *Mandukaparni*, *Changery*, *Jeeraka*, *Sundi* have hypotensive/ cardioprotective action[56, 59, 93-96].

Pattila Curry

It is a recipe made with ten leaves (*Pattila*) which are easily available during rainy season. Dishes are made with individual leaves or in combinations. They are light to digest, promotes the downward movement of *Vata*, rich in fibers and minerals.

Local Name	Sanskrit Name	Botanical Name	Family	Part Used
Thazhutama	Punarnava	Boerhavia diffusa Linn.	Nyctaginaceae	Leaves
Chembu	Dalasarini	Colocasia esculenta (L.) Schott	Araceae	Leaves
Cheera	Palakya	Spinacia oleracea	Amarantaceae	Leaves
Tagara	Chakramarda	Cassia tora Linn	Caessalpiniaceae	Leaves
Payar	Nishpava	Vigna unguiculata (L.) Walp.	Fabaceae	Leaves
Choriyanam	Dusparsaka	Tragia involucrata L.	Euphorbiaceae	Leaves
Chena	Surana	Amorphophallus companulatus Blume.	Araceae	Leaves
Kumbala	Kushmanda	Benincasa hispida (Thunb.) Cogn.	Cucurubitaceae	Leaves
Mattan	Pita kushmanda	Cucurbita maxima Duchesne ex Lam.	Cucurubitaceae	Leaves
Vellari	Trapusa	Cucumis sativus L	Cucurubitaceae	Leaves

Drug	Anti- Oxidant	Immuno modulatory	Anti Inflammatory	Analgesic	Antiviral	Anti Arthritic
Punarnava ^[38-43]	✓	1		✓	✓	✓
Dalasarini ^[97-100]	✓	✓ // (6	1	✓	-	-
Palakya ^[101-103]	✓	-	√ 8 24 1	✓	✓	-
Chakramarda ^[104-106]	✓	✓ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	✓	✓	✓	✓
Nishpava ^[107-109]	✓	1		✓	✓	-
Surana ^[110-113]	✓	1	USHDHAR	✓	-	-
Kushmanda ^[114-116]	✓	√	1	✓	-	-
Kodithuva ^[117-120]	✓	✓	-	✓	-	-
Pita kushmanda ^[121-122]	-	✓	-	✓	-	-
<i>Trapusa</i> ^[123-124]	✓	✓	-	✓	-	-

Dalasarini, Palyaka, Nispava, Dusparsa, Pitakushmanda, Trapusa is proved to have anti diabetic property^[123-130]. Dalasarini, Palakya, Chakramarda, Pitakushmanda have hypolipidemic activity^[126,128,130-133]]. Chakramarda and Nishpava have hypotensive action^[134-135].

DISCUSSION

Ayurveda says food as medicine (Maha bhaishajya). Detailed descriptions regarding the solid and liquid food substances are available in Ayurveda and special emphasize has been given to the regional and seasonal dietetic practices and their benefits. Human body needs to cope up with the environmental changes to stay healthy and an imbalance in which can lead to diseases. The main tools to maintain the equilibrium includes diet practices and daily activities.

According to *Ayurveda* the bodily strength, digestive capacity and immunity of a person is least during summer and rainy seasons due to the extreme climatic characteristics. This makes the person more vulnerable for summer and monsoon borne contagious diseases. *Karkitaka* month falls during rainy season during which there is a seasonal aggravation of *Vata dosa* and can lead to diseases of *vata* origin especially in older adults. Poor digestive capacity can lead to indigestion and formation of *Ama* and ends up in impaired tissue level metabolism and inflammatory changes.

Maintaining the good digestive fire (*Agnibala*) and boosting up the immune system plays key role in preventing these pathological changes and with such an aim the specific *Karkitaka* diet is formulated.

Out of three *Karkitaka kanji* is the most commonly used dietary preparation during these

days. All three holds a high medicinal value as it is processed with a number of herbs. It possesses *Agni deepana* and *Ama pachana* properties hence capable of preventing the tissue level inflammatory changes. Most of its ingredients possess antioxidant and immune modulatory actions which help to keep the immune system intact. Anti inflammatory anti arthritic and analgesic properties helps to reduce the arthralgia and associated issues that can arise due to the seasonal *Vata prakopa*. As these herbs possess antiviral properties which can reduce the risk of spread of viral borne diseases.

CONCLUSION

The concept of foodstuffs as natural medicines is very attractive and an area widely under research that is gaining popularity. Culturally bound time tested regional dietetic practices have an immense potential to contribute into the concept; food and medicine. It is an initial attempt to evaluate medicinal value of the dietary practices during the month of Karkitaka and how it can maintain the equilibrium between body and environmental changes. All three special diets possesses anti oxidant, anti inflammatory, immune modulatory etc properties which helps in preventing and curing the seasonal ailments. Further studies are highly recommended to scientifically evaluate the efficacy of such practices in the community.

REFERENCES

- 1. Dr Anna Mereswar Kuthe, Ashtanga Hrudayam, Sutrasthana 3/7-8, Ninth edition, Choukhamba Orientalia, Varanasi; 2005.p- 39.
- 2. Vaidya Yadavji Trikamji Acharya, Charaka Samhitha, Sutrastahna 6/22-23, Reprint edition, Choukhamba Prakashana, Varanasi;2007. p 46.
- 3. Sharangadhara. In: Sharangadhara Samhita, Prathama Khanda, 2/2. 1st edition. Pt. Parashurma Shastri., editor. Varanasi: Chaukambha Surbharati Prakashan;2006. p.16.
- 4. Malara J, Chairmanb K, Singh AR, Vanmathid JS, Balasubramaniana A, Vasanthie K. Antioxidative activity of different parts of the plant Lepidium sativum Linn. Biotechnol Rep.2014;3:95-98.
- 5. Umesh CS Jadav. Najav Z Baquer. Pharmacological effects of Trigonella foenum-graecum L. in health and diseases. Pharmaceutical Biology. 2014;52(2): 243-254.
- Hafeez Bilal, Haque Rizwanul, Parvez Suhel, Pandey Suwarna, Sayeed Iqbal, Raisuddin Sheikh. Immunomodulatory effects of fenugreek (Trigonella foenum graecum L.) extract in mice. International Immunopharmacology.2003;3(2):257-65.
- 7. Allahghadri T, Rasooli I, Owlia P, Nadooshan MJ, Ghazanfari T, Taghizadeh Mand Astaneh SD.

- Antimicrobial property, antioxidant capacity, and cytotoxicity of essential oil from cumin produced in Iran. J Food Sci.2010; 75(2): 54-61.
- 8. Shirke SS and JagtapAJ.Effects of methanolic extract of Cuminum cyminumon total serum cholesterol in ovariectomized rats. Indian J Pharmacol.2009; 41(2): 91-93.
- 9. Bhat SP, Rizvi W and Kumar A. Effect of Cuminum cyminumL seed extracts on pain and inflammation. Journal of Natural Remedies 2014; 14(2): 186-192.
- 10. Meloa EA, Filhob JM, Guerrac NB: Characterizations of antioxidant compounds in aqueous coriander extract (Coriandrum sativum L.). Lebensm.-Wiss u.-Technol 2005; 38:15-19.
- 11. J.-M. Cherng, W. Chiang, and L.-C. Chiang, Immunomodulatory activities of common vegetables and spices of Umbelliferae and its related coumarins and flavonoids, Food Chemistry, vol. 106, no. 3, pp. 944–950, 2008.
- 12. Zanusso-Junior G, Melo JO, Romero AL, Dantas JA, et al. Evaluation of the anti-inflammatory activity of coriander (Coriandrum sativum L.) in rodents. Revista Brasileira de Plantas Medicinais. 2011; 13(1):17–23.
- 13. Heidari MR, Aghili M, Soltaninezhad E. Evaluation of anti-inflammatory and analgesic effects of coriandrum sativum extract in mice. J. Qazvin Univ. Med. Sci. 2005;8:3–8.
- 14. Cheng, H.-Y., C.-C. Lin, and T.-C. Lin, Antiviral properties of prodelphinidin B-2 3'-O-gallate from greentea leaf, Antiviral chemistry & chemotherapy.2002;4(4): 223-229.
- 15. O.P.Sharma, Antioxidant activity of curcumin and related compounds, Biochemical Pharmacology. 1976; 25(15): 1811–1812.
- 16. G. L. Yue, B. C. L. Chan, P.-M. Hon et al., Evaluation of in vitro anti-proliferative and immunomodulatory activities of compounds isolated from Curcuma longa, Food and Chemical Toxicology. 2010;48(8): 2011–2020.
- 17. J.S.Jurenka, Anti-inflammatory properties of curcumin, a major constituent of Curcuma longa: a review of preclinical and clinical research, Alternative Medicine Review. 2009;14(2):141–153.
- 18. The Ayurvedic Pharmacopoeia of India by Ministry of Health & Family Welfare, Govt. of India, vol.1, 2001.p121.
- 19. Praditya D, Kirchhoff L, Brüning J, Rachmawati H, Steinmann J, Steinmann E. Anti-infective Properties of the Golden Spice Curcumin. Front Microbiol. 2019 May 3;10:912.
- 20. J.L.Funk, J.B. Frye, J. N. Oyarzo, H. Zhang, and B. N. Timmermann, "Anti-arthritic effects and toxicity of the essential oils of turmeric (Curcuma longa L.), " Journal of Agricultural and Food Chemistry.2010; 58(2):842–849.

- 21. Singh, G., Kapoor, I.P.S., Singh, P., De, H.C.S., De, L.M.P. and Catalan, C.A.N Chemistry, antioxidant and antimicrobial investigations on essential oil and oleoresins of Zingiber officinale. Food and Chemical Toxicology.2008;46(10): 3295–3302.
- 22. Georg Sandner, Mara Heckmann, Julian Weghuber, Immunomodulatory Activities of Selected Essential Oils, Biomolecules. 2020;10(8):1139-1142.
- 23. Funk, J.L., Frye, J.B., Oyarzo, J.N. and Timmermann, B.N. 2009. Comparative Effects of Two Gingerol-Containing Zingiber officinale Extracts on Experimental Rheumatoid Arthritis. Journal of Natural Products.2010;72(3):403–407.
- 24. Terry R, Posadzki P, Watson LK, Ernst E. The use of ginger (Zingiber officinale) for the treatment of pain: a systemic review of clinical trials. Pain Medicine. 2011;12:1808-1818.
- 25. Chang JS, Wang KC, Yeh CF, Shieh DE, Chiang LC. Fresh ginger (Zingiber officinale) has anti-viral activity against human respiratory syncytial virus in human respiratory tract cell lines. Journal of Ethnopharmacology. 2013;145(1):146-151.
- 26. Chandrasenan Santhosh, Ms Amritha.Home Remedies-A Scientific Analysis. Jour.2020; 9(6): 1288-1294
- 27. Shan B., Cai Y.Z., Sun M., Corke H. Antioxidant capacity of 26 spice extracts and characterization of their phenolic constituents. J. Agric. Food Chem. 2005; 53:7749-7759.
- 28. Gaber El-Saber Batiha, Luay M. Alkazmi, Lamiaa G. Wasef, Amany Magdy Beshbishy, Eman H. Nadwa, Eman K. Rashwan.Syzygium aromaticum L. (Myrtaceae): Traditional Uses, Bioactive Chemical Constituents, Pharmacological and Toxicological Activities Pharmacology of medicinal plants.2020; 10(2): 202.
- 29. S.S.Kim, O. J. Oh, H. Y. Min et al., Eugenol suppresses cyclooxygenase-2 expression in lipopolysaccharid-stimulated mouse macrophage RAW264. 7 cells, Life Sciences.2003;73(3): 337–348.
- 30. H. Tsuchiya, "Anesthetic agents of plant origin: a review of phytochemicals with anesthetic activity, Molecules. 2017;22(8): 1369-1370
- 31. Shan, B.Cai, Y.Z.Sun, M. Corke, H. Antioxidant capacity of 26 spice extracts and characterization of their phenolic constituents. J. Agric. Food Chem. 2005;53: 7749–7759.
- 32. Tang D, Dong Y, Ren H, Li L, He C.A review of phytochemistry, metabolite changes and medicinal uses of common food mung bean and its sprouts (Vigna radiata). Chemistry Central Journal. 2014; 8(4):1-9. 40.
- 33. E. Venkateshwarlu, K.P. Reddy, D. Dilip Potential of Vigna radiata (L.) sprouts in the management of inflammation and arthritis in rats: possible

- biochemical alterations. Indian J. Exp.Biol.2016; 54 p. 37-43
- 34. H. Li, D. Cao, J. Yi, J. Cao, W. JiangIdentification of the flavonoids in mung bean (Phaseolus radiatus L) soup and their antioxidant activities. Food Chem. 2012;135:2942-2946
- 35. Amira Arciniegas Ana L. Pérez-Castorena, Antonio Nieto-Camacho, Yuko Kita, Alfonso Romo de Viva. Anti-hyperglycemic, antioxidant. and antiinflammatory activities of extracts and metabolites from Sida acuta Sida and rhombifolia. Quím. Nova.2017; 40(2);425-426
- 36. Alam M, Joy S, Ali SU. Screening of Sida cordifolia Linn, Sida rhombifolia and Triumfetta rotundifolia for anti-inflammatory and anti-pyretic drugs. Indian Drugs. 1991;28:397–9.
- 37. Gupta SR, Nirmal SA, Patil RY, Asane GS. Antiarthritic activity of various extracts of Sida rhombifolia aerial parts. Nat Prod Res. 2009; 23:689–95.
- 38. Rachh PR, Rachh MR, Modi DC, Shah BN, Bhargava AS, Patel NM, et al. In-vitro evaluation of antioxidant activity of punarnava (Boerhaavia diffusa Linn.) Int J Pharm Res. 2009;1:36–40.
- 39. Pandey R, Maurya R, Singh G, Sathiamoorthy B, Naik S. Immunosuppressive properties of flavonoids isolated from Boerhaavia diffusa Linn. Int Immunopharmacol. 2005;5:541–53.
- 40. S. Mehrotra, K. P. Mishra, R. Maurya, R. C. Srimal, and V. K. Singh, "Immunomodulation by ethanolic extract of Boerhaavia diffusa roots, "International Immunopharmacology, vol. 2, no. 7, pp. 987–996, 2002.
- 41. Bhalla TN, Gupta MB, Sheth PK, Bhargava KP. Anti-inflammatory activity of Boerhaavia diffusa. Indian J Physiol Pharmacol. 1968; 12:37.
- 42. Lohani S, Jan A, Verma HN. In vivo and in vitro resistance induction in tobacco by Boerhaavia diffusa systemic resistance inducing protein and transfer of induced resistance in in vitro tobacco plants. Biotechnology. 2007;3:389–392.
- 43. Dapurkar KV, Sahu KG, Sharma H, Meshram S, Rai G. Anti-arthritic activity of roots extract of Boerhaavia Diffusa in adjuvant induced arthritis rats. Sch Acad J Pharm. 2013;2:107–9.
- 44. Liu Q, Cao X, Zhuang X, Han W, Guo W, Xiong J, et al. Rice bran polysaccharides and oligosaccharides modified by Grifola frondosa fermentation: Antioxidant activities and effects on the production of NO. Food Chem. 2017;223:49 53.
- 45. Koh JH, Suh HJ. Immune enhancing effect by orally administered mixture of Saccharomyces cerevisiae and fermented rice bran. J Microbiol Biotechnol.2005;13:196 201.
- 46. Kuno T, Hirose Y, Hata K, Kato K, Qiang SH, Kitaori N, et al. Preventive effect of fermented brown rice and rice bran on N nitrosomethyl

- benzylamine induced esophageal tumorigenesis in rats. Int J Oncol 2004; 25:1809 15.
- 47. Wolff SP, Dean RT. Glucose autoxidation and protein modification. The potential role of autoxidative glycosylation in diabetes. Biochemical Journal. 1987;245(1):243–250.
- 48. Hänninen O, Rauma A-L, Kaartinen K, Nenonen M. Vegan diet in physiological health promotion. Acta Physiologica Hungarica. 1999;86(3-4):171–180.
- 49. Singh N., Verma P., Pandey B.R. Therapeutic potential of organic Triticum aestivum Linn. (Wheat Grass) in prevention and treatment of chronic diseases: an overview. Int J Pharm Sci Drug Res. 2012;4:10–14.
- 50. Alviano DS, Rodrigues KF, Leitão SG, Rodrigues ML, Matheus ME, Fernandes PD, Antoniolli AR, Alviano CS. Antinociceptive and free radical scavenging activities of Cocos nucifera L. (Palmae) husk fiber aqueous extract. J Ethnopharmacol. 2004;92:269–273.
- 51. Rinaldi S, Silva DO, Bello F, Alviano CS, Alviano DS, Matheus ME, Fernandes PD. Characterization of the antinociceptive and anti-inflammatory activities from Cocos nucifera L. (Palmae) J Ethnopharmacol. 2009;122:541–546.
- 52. Ibid
- 53. Esquenazi D, Wigg MD, Miranda MM, Rodrigues HM, Tostes JB, Rozental S, Da Silva AJ, Alviano CS. Antimicrobial and antiviral activities of polyphenolics from Cocos nucifera Linn. (Palmae) husk fiber extract. Res Microbiol. 2002:153:647–652.
- 54. V. Mahadeva1, V. Vadivel, P. Brindha. In vitro antioxidant and anti-inflammatory activities of aqueous extract of an Ayurvedic formulation Dasamula and its herbal ingredients: A comparative study. International Journal of Green Pharmacy. 2016;10 (4): 21-218
- 55. Ravi Shekhar Singh, Mushtaq Ahmad, Zahoor Ahmad Wafai, Zafer Yab Khan, Monika Sharma, Vikas Seth. Analgesic Effects of Dashamula.an Ayurvedic Preparation, versus Diclofenac Sodium in Animal Models. Journal of Clinical and Diagnostic Research. 2012;6(3):547-550
- 56. Kalaivani P, Saranya RB, Ramakrishnan G, Ranju V, Sathiya S, Gayathri V, Thiyagarajan LK, Venkhatesh JR, Babu CS and Thanikachalam S. Cuminum cyminum, a dietary spice, attenuates hypertension via endothelial nitric oxide synthase and NO pathway in renovascular hypertensive rats. Clin Exp Hypertens2013; 35(7): 534-542
- 57. Gaber El-Saber Batiha, Luay M. Alkazmi, Lamiaa G. Wasef, Amany Magdy Beshbishy, Eman H. Nadwa, Eman K. Rashwan. Syzygium aromaticum L. (Myrtaceae): Traditional Uses, Bioactive Chemical Constituents, Pharmacological and

- Toxicological Activities Pharmacology of medicinal plants.2020, 10(2), 202.
- 58. P.B. Leite, A.R. Dâmaso, V.S. Poli, R.B. Sanches, S.G.A. Silva, J.P.N. Fidalgo, M.A. Nascimento, C.A.M. de Oliveira, D.A. Caranti Long-term interdisciplinary therapy decreases symptoms of binge eating disorder and prevalence of metabolic syndrome in adults with obesity. J Ethnopharmacol. 2008; 97(2):227–230.
- 59. Bankar GR, Nayak PG, Bansal P, Paul P, Pai KS, Singla RK, et al. Vasorelaxant and antihypertensive effect of Cocos nucifera Linn. endocarp on isolated rat thoracic aorta and DOCA salt-induced hypertensive rats. J Ethnopharmacol. 2011;134:50–54.
- 60. Shirke SS and Jagtap A J.Effects of methanolic extract of Cuminum cyminumon total serum cholesterol in ovariectomized rats. Indian J Pharmacol 2009; 41(2): 91-93.
- 61. Dhanapakiam P, Joseph JM, Ramaswamy VK: The cholesterol lowering property of coriander seeds (Coriandrum sativum): Mechanism of action. J EnvironBiol.January 2008; 29(1):53-56.
- 62. Bhandari, U., Kanojia, R. and Pillai, K.K. 2005. Effect of ethanolic extract of Zingiber officinale on dyslipidaemia in diabetic rats. Journal of Ethnopharmacology. 2008;97(2): 227–230.
- 63. Hu F.B., Willett W.C. Optimal diets for prevention of coronary heart disease. JAMA. 2002;288:2569–2578
- 64. Preetha PP, Girija Devi V, Rajamohan T. Antihyperlipidemic effects of mature coconut waterand its role in regulating lipid metabolism in alloxan-induced experimental diabetes. Comp Clin Pathol. 2013;23:1331–1337.
- 65. Willatgamuva SA, Platel K, Sarawathi G and Srinivasan K. Antidiabetic influence of dietary cumin seeds (Cuminum cyminum) in streptozotocin induced diabetic rats. Nutr Res 1998; 18:131–42.
- 66. Matasyoh JC, Maiyo ZC, Ngure RM, Chepkorir R: Chemical composition and antimicrobial activity of the essential oil of Coriandrum sativum. Food Chem 2009;113:526–29.
- 67. G. Suresh Kumar, A. K. Shetty, and P. V. Salimath, Modulatory effect of fenugreek seed mucilage and spent turmeric on intestinal and renal disaccharidases in streptozotocin induced diabetic rats, Plant Foods for Human Nutrition.2005; 60(2): 87–91.
- 68. Mahluji S, Attari VE, Mobasseri M Effects of ginger (Zingiber officinale) on plasma glucose level, HbA1c and insulin sensitivity in type 2 diabetic patients. Int J Food Sci Nutr.2013;64: 682-686.
- 69. Y. Yao, F. Chen, M. Wang, J. Wang, G. Ren Antidiabetic activity of Mung bean extracts in

- diabetic KK-Ay mice J. Agric. Food Chem. (2008);56 (12):8869-8873.
- 70. Nalamolu RK, Boini KM, Nammi S. Effect of chronic administration of Boerhaavia diffusa Linn leaf extract on experimental diabetes in rats. Trop J Pharm Res. 2004;3:305–971.
- 71. Imran M, Khan H, Shah M, Khan R, Khan F. Chemical composition and antioxidant activity of certain Morus species. Journal of Zhejiang University. 2010;11(12):973–980.
- 72. Mato L, Wattanathorn J, Muchimapura S, Tongun T, Piyawatkul N, et al. Centella asiatica Improves Physical Performance and Health-related Quality of Life in Healthy Elderly Volunteer. Evid Based Compliment Alternat Med. 2009;31(7)1-7
- 73. Jayathirtha MG, Mishra SH. Preliminary immunomodulatory activities of methanol extracts of Eclipta alba and Centella asiatica, Phytomedicine. 2004; 11(4):361-365.
- 74. Somchit MN, Sulaiman MR, Zuraini A, Samsuddin L, Somchit N, Israf DA, et al. Antinociceptive and antiinflammatory effects of Centella asiatica, Indian J. Pharmacol. 2004; 36(6):377-380.
- 75. Sudipta Saha, Tanmoy Guria, Tanushree Singha, , Tapan Kumar Maity. Evaluation of Analgesic and Anti-Inflammatory Activity of Chloroform and Methanol Extracts of Centella asiatica Linn, ISRN Pharmacol. 2013; 21;789-791.
- 76. H., Hanisa and Mohd Lila, Mohd Azmi and Mohamed, Suhaila and Somchit, Muhammad Nazrul In vitro anti-viral activity of Centella asiatica L., Curcuma longa L. and Strobilanthes crispus L. against herpes virus. International Journal of Pharma and Bio Sciences.2014;5(1): 42-52.
- 77. Das P, Himaja M.Antioxidant, anti-arthritic and hypoglycemic activity of Oxalis corniculata Linn. Leaf extracts. International Journal of PharmTech Research. 2015;8(7): 51-57,
- 78. Sachin S Sakat, Archana R Juvekar and Manoj N Gamphire. In-vitro anti-oxidant and anti-inflammatory activity of methanolic extract of Oxalis corniculata International Journal of Pharmacy and Pharmaceutical Sciences. 2010;2 (1):146-155
- 79. Sandhya Madan Mohan, Bhawana Pandey, Antimicrobial Activity of Oxalis corniculata Linn. International Journal of Science and Research. 2013;5(7):575-578
- 80. Ganapathy PS, Ramachandra YL, Rai SP. In vitro antioxidant activity of Holarrhena Antidysenterica Wall. Methanolic leaf extract. J. Bsic. Clin. Pharm. 2011; 2: 175-178.
- 81. Mahato S, Mehta A and Roy S. Studies on antibacterial effects of bark, seed and callus extracts of Holarrhena Antidysenterica wall. The Bioscan. 2013;8(2):717-721.

- 82. Darji VC, Deshpande S, Bariya AH. Comparision between the effect of aqueous and methanolic extracts of Holarrhena Antidysenterica bark against experimentally induced inflammatory bowel disease. IRJP.2013;4 (1): 131-134.
- 83. Shwetha C, Latha KP, Asha K. Study on analgesic activity of Holarrhena antidysenterica leaves. International Journal of Herbal Medicine. 2014; 2(3):14-16.
- 84. Vijayakumar RS, Surya D, Nalini N.Antioxidant efficacy of black pepper (Piper nigrum L.) and piperine in rats with high fat diet induced oxidative stress. Redox Rep.2004; 9:105-110.
- 85. Sharma S, Kalia NP1, Suden P2, Chauhan PS2, Kumar M1, et al Protective efficacy of piperine against Mycobacterium tuberculosis. Edinb. 2014; 94: 389-396.
- 86. Bang JS, Oh da H, Choi HM, Sur BJ, Lim SJ, et al. Anti-inflammatory and antiarthritic effects of piperine in human interleukin 1beta-stimulated fibroblast-like synoviocytes and in rat arthritis models. Res Ther. 2009; 11: 49.
- 87. Bukhari IA, Pivac N, Alhumayyd MS, Mahesar AL, Gilani AH The analgesic and anticonvulsant effects of piperine in mice. J PhysiolPharmaco.2011;64: 789-794.
- 88. Mair, R Liu, AG Atanasov, M Schmidtke, VM Dirsch, JM Rollinger. Antiviral and anti proliferative in vitro activities of piperamides from black pepper. Planta Med. 2016;21:82-84.
- 89. Jun Soo Bang, Da Hee Oh, Hyun Mi Choi, Bong-Jun Sur, Sung-Jig Lim etal. Anti inflammatory and antiarthritic effects of piperine in human interleukin 1β -stimulated fibroblast-like synoviocytes and in rat arthritis models. Arthritis Res Ther. 2009;11(2): 49.
- 90. Chauhan PK, Pandey IP, Dhatawalia VK, Singh V. Anti-diabetic effect of ethanolic and methanolic leaves extract of Centella asiatica on allloxan induced diabetic rats. Int J Pharm Bio Sci.2010;1:1-6.
- 91. Umashanker K, Satish C, Sharma J. Antidiabetic efficacy of ethanolic extract of Holarrhena antidysenterica seeds in streptozotocin-induced diabetic rats and its influence on certain biochemical parameters. Journal of Drug Delivery & Therapeutics.2012; 2(4):159-162.
- 92. Kumar S, Sharma S, Vsudeva N.Screening of antidiabetic and antihyperlipidemic potential of oil from Piper longum and piperine with their possible mechanism. Expert Opin Pharmacother. 2013; 13:1723–36
- 93. Pragada RR, Veeravalli KK, Chowdary KP, Routhn KP. Cardioprotective activity of Hydrocotyle asiatica L. in ischemia-reperfusion induced myocardial infraction in rats, J Ethnopharmacol. 2004;93(1):105-108.

- 94. Bikram Dutta Tassa, Gaurab Gogoi, Swarnamoni Das A comparative study of the hypolipidaemic and antioxidant activities of ethanolic extracts of leaves of Phlogacanthus thyrsiflorus, Oxalis corniculata and Fragaria vesca in albino rats. Asian Journal of Pharmaceutical and Biological Research. 2012;2 (1):12-18.
- 95. Vijayakumar RS, Nalini N. Piperine, an active principle from Piper nigrum, modulates hormonal and apo lipoprotein profiles in hyperlipidemic rats. J Basic Clin Physiol Pharmacol. 2006;17:71–86.
- 96. Abhilash P.A, Nilasha, Prathapan A, Suresh V. Nampoothiri, Lizocherian O, Sunitha T.K, Raghu K.G. Cardio protective effects of aqueous extract of Oxalis corniculata in experimental myocardial infarction. Experimental and Toxicological Pathway. 2011; 63:535-540
- 97. Kumar, U. A., Manjunath, C., Thaminzhmani, T., Kiran, Y. R., & Brahmaiah, Y.A review on immunomodulatory activity of plants. Indian Journal of Novel Drug Delivery.2012;4(2):93–103.
- 98. Shah BN, Nayak BS, Bhatt SP, Jalalpure SS, Sheth AK. The anti-inflammatory activity of the leaves of Colocasia esculenta. Sau Pharm J.2007;15:3-4.
- 99. Rajapati R, Kalariya M, Umbarkar R, Parmar S, Sheth N. Colocasia esculenta: A potent indigenous plant. Int J Nutr Pharmacol Neurol Dis.2011;1:90-6.
- 100. Keyaerts, E., Vijgen, L., Pannecouque, C., Van Damme, E., Peumans, W., Egberink, H., Van Ranst, M.Plant lectins are potent inhibitors of coronaviruses by interfering with two targets in the viral replication cycle. Antiviral Research, 2007;75(3):179–187.
- 101. Grossman S, Bergman M, Varshavsky L, Gottlieb HE. The antioxidant activity of aqueous spinach extract: chemical identification of active fractions. Phytochemistry. 2001;58:143–152.
- 102. Joseph L. Roberts, Régis Moreau. Functional properties of spinach (Spinacia oleracea L.) phytochemicals and bioactives. Food and function. 2006; 6:3337-3353.
- 103. Adam G, Mundry KW, Straub P. Isolation and characterization of a virus inhibitor from spinach (Spinacia oleracea L.) J Phytopathol. 2008;115: 357-67.
- 104. Yen GC, Chuang DY. Antioxidant properties of water extracts from Cassia tora L. in relation to the degree of roasting. J Agric Food Chem. 2000; 48:2760-5.
- 105. S.K. Bhandirge, V. Patel, A. Patidar, A. Pasi, V. Sharma An overview on phytochemical and pharmacological profile of Cassia tora Linn, Int J Herb Med.2016;4:50-55.
- 106. Singh S, Sameer HS. Evaluation of antimicrobial and topical anti-inflammatory activity of extracts

- and formulations of Cassia tora leaves. Int J Pharm Pharm Sci. 2013:5:920-2.
- 107. Siddhuraju P., Becker K. The antioxidant and free radical scavenging activities of processed cowpea (Vigna unguiculata (L.) Walp.) seed extracts. Food Chem. 2007;101:10–19.
- 108. Apu AS, Bhuyan SH, Prova SS, Muhit MA.Antiinflammatory activity of medicinal plants native to Bangladesh: A review; Journal of applied pharmaceutical science.2012;2(2):7-10.
- 109. Ye XY, Wang HX, Ng TB. Structurally dissimilar proteins with antiviral and antifungal potency from cowpea (vigna unguiculata) seeds. Life Sci. 2000; 67(26): 3199-3207.
- 110. Bais S, Singh K, Bigoniya P, Rana AC. The in vitro antioxidant and free radical scavenging Activities of suran (Amorphophallus campanulatus (Araceae)) tubers extracts. Int J Pharm Life Sci 2011;2: 1315 24
- 111. AS Tripathi, V Chitra, NW Sheikh, DS Mohale and AP Dewani. Immunomodulatory Activity of the Methanol Extract of Amorphophallus campanulatus (Araceae) Tuber. Tropical Journal of Pharmaceutical Research. 2010; 9(5): 451-454
- 112. Patel K, Gupta M, Page A. Evaluation of analgesic and anti inflammatory activity of methanolic extract of Amorphophallus campanulatus tuber by carrageenan induced paw oedema and hot plate method. J Adv Pharm Healthcare Res. 2011;1:31 6.
- 113. Dey YN, De S, Ghosh AK. Evaluation of analgesic activity of methanolic extract of Amorphophallus paeoniifolius tuber by tail flick and acetic acid induced writhing response method. Int J Pharm Bio Sci 2010;1:662 8
- 114. Rana S and Suttee A. Phytochemical investigation and evaluation of free radical scavenging potential of Benincasa hispida peel extracts. International Journal of Current Pharmaceutical Review and Research.2012;3(3):43-46.
- 115. Rachchh MA, Chchh A, Yadav PN, Gokani RH and Jain SM. Anti-inflammatory activity of Benincasa hispida fruit. International Journal of Pharma and Bio Sciences. 2011; 2(3): 98-106.
- 116. N.S.Gill, K. Dhiman, J. Bajwa, P. Sharma N and S.Sood. Evaluation of Free Radical Scavenging, Anti inflammatory and Analgesic potential of Bemnincasa hispida. International Journal of Pharmacology 2010;6:652-657.
- 117. Farook S.M, Atlee W.C. Antioxidant potential of Tragia involucrata Linn on streptozotocin induced oxidative stress in rats. International Journal of Pharmaceutical Sciences and Research. 2011; 2:1530–1536.
- 118. Gopalakrishnakone P, Samy R.P, Houghton P, Sarumathi M, Ignacimuthu S. Effect of Aqueous Extract of Tragia involucrata Linn. on Acute and

- Sub-acute Inflammation. Phytother Res. 2006; 20:310–312.
- 119. Dhara A.K, Suba V, Sen T, Pal S, Chaudhuri Nag A.K. Preliminary studies on the anti-inflammatory and analgesic activity of the methanolic fraction of the root extract of Tragia involucrata Linn. J Ethnopharmacol. 2000; 72:265–268.
- 120. Vinodhini Velu, Himaja Malipeddi. In vitro Antiarthritic and Hemolytic Activity of Leaf Extracts of Tragia involucrate. International Journal of PharmTech Research. 2015; 8(7): 46-50.
- 121. Mandana, B, Russly AR, Farah ST, Noranizan MA, Zaidul IS and Ali G. Antioxidant activity of winter melon (Benincasa Hispida) seeds using conventional soxhlet extraction technique. International Food Research Journal 2012;19(1): 229-234.
- 122. Rachchh MA, Chchh A, Yadav PN, Gokani RH and Jain SM. Anti-inflammatory activity of Benincasa hispida fruit. International Journal of Pharma and Bio Sciences 2011; 2(3): 98-106.
- 123. Kumar, D., Kumar, S., Singh, J., Narender, Rashmi., Vashistha, B.D. and Singh, N. Free radical scavenging and analgesic activities of Cucumis sativus L. fruit extract. J. Young. Pharm. 2010; 2:365-368.
- 124. Fatema Nasrin, Israt Jahan Bulbul, Fahima Aktar Mohammad A. Rashid. Anti-inflammatory and Antioxidant Activities of Cucumis sativus Leaves. Bangladesh Pharmaceutical Journal. 2015;18(2): 169-173,
- 125. Grindley BA, Omoruyi F, Asemota HN, Morrisona A. Carbohydrate digestion and intestinal ATPases in streptozotocin-induced diabetic rats fed extract of yam (Dioscorea cayenensis) or dasheen (Colocasia esculenta). Nut Res. 2002;22:333-41.
- 126. Joseph L. Roberts, Regis Moreau. Functional properties of spinach (Spinacia oleracea L.) phytochemicals and bioactives. Food and function, 2006: 6: 3337-3353.
- 127. Ashraduzzaman M., Alam M.A., Khatun S., Banu S., Absar N. Vigna unguiculata linn. Walp. seed oil

- exhibiting antidiabetic effects in alloxan induced diabetic rats. Mal. J. Pharm. Sci. 2011;9:13–23.
- 128. Farook S.M, Atlee WC. Antidiabetic and hypolipidemic potential of Tragia involucrata Linn. In streptozotocin-nicotinamide induced type II diabetic rats. International Journal of Pharmacy and Pharmaceutical Sciences. 2011;3:103–109
- 129. Amirthaveni M and Priya V. Hypoglycemic and hypolipidemic effect of ash gourd (Benincasa hispida) and curry leaves (Murraya koenigii). International Journal of Current Research.2011; 3(8):37-42.
- 130. Karthiyayini, T., Rajesh, K., Senthil, K.L.K., Sahu, R.K. and Roy, A. Evaluation of antidiabetic and hypolipidemic effect of Cucumis sativus fruit in streptozotocin-induced-diabetic rats. Biomed. Pharmacol. J. 2009;2: 351-355
- 131. Boban PT, Nambisan B. Sudhakaran PR. Hypolipidaemic effect of chemicaly different mucilages in rats: A comparative study. Brit J Nutr. 2006; 96:1021-9.
- 132. Awasthi VK, Mahdi F, Chander R, Khanna AK, Saxena JK, Singh R, et al. Hypolipidemic Activity of Cassia tora seeds in hyperlipidemic rats. Indian J Clin Biochem. 2015;30:78-83.
- 133. Pabodha Weththasinghe, Ruvini Liyanage, Janak Vidanarachchi, Oshini Perera, Barana Jayawardana. Hypocholesteolemic and Hypoglycemic effect of Cowpea (Vigna Unguiculata Walp) (L) incorporated experimental diets in Wistar rats (Rattus Norvegcus). Agriculture and Agricultural Science Procedia, 2014; 2: 401-405.
- 134. Singh S, Sameer HS. Evaluation of antimicrobial and topical anti-inflammatory activity of extracts and formulations of Cassia tora leaves. Int J Pharm Pharm Sci.2013;5:920-2.
- 135. Azizah I et al. The effects of Vigna unguiculata on aortic endothelial cells, endothelial nitric oxide synthase expression, lipid profile, and atherosclerosis in ovariectomized rats. Journal of Experimental and Integrative Medicine. 2014; 4(3):207-211.

Cite this article as:

Santhosh C, Amritha MS, Pradeep Kumar P.P. Scientific Evaluation of Seasonal Dietary Practices in Kerala - Karkitaka Kanji, Mukkudi, Pattila Curry. AYUSHDHARA, 2021;8(1):3040-3049.

Source of support: Nil, Conflict of interest: None Declared

Disclaimer: AYUSHDHARA is solely owned by Mahadev Publications - A non-profit publications, dedicated to publish quality research, while every effort has been taken to verify the accuracy of the content published in our Journal. AYUSHDHARA cannot accept any responsibility or liability for the articles content which are published. The views expressed in articles by our contributing authors are not necessarily those of AYUSHDHARA editor or editorial board members.