Traditional medicinal formulation, Chyawanprash—A review

Milind Parle¹* & Nitin Bansal²

¹Pharmacology Division, Department of Pharmaceutical Sciences, Guru Jambheshwar University, Post Box No. 38, Hisar 125001, Haryana,

Email: mparle@rediffmail.com

²Lord Shiva College of Pharmacy, PB 63, Near Civil Hospital, Sirsa125055, Haryana
Email: nitindsp@rediffmail.com

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Chyawanprash is a household remedy in northern India, popular for its nutritional value. In Ayurveda, Chyawanprash is classified under the category of Rasayana, which aims at maintaining physique, vigour and vitality, while delaying the ageing process. It is believed that Chyawanprash helps not only in maintaining homeostasis but also increases resistance of the body. Chyawanprash is prepared by incorporating around 50 herbs including Amla, the richest source of vitamin C. Herbs used in the preparation of formulation are boiled in water, then dried extract is combined with honey followed by addition of aromatic (like cardamom, cinnamon, and clove) herb powders. The finished product, which has consistency of a fruit jam, is sour and spicy in taste. Chyawanprash deserves a scientific exploration so as to document its therapeutic utility.

Keywords: *Chyawanprash*, Ethnobotany, Ethnomedicine, Medicinal plants, *Santal* tribe, Traditional medicine, Tripura **IPC Int. Cl.**⁸: A61K36/00, A61P1/08,A61P1/10,A61P1/16,A61P9/00,A61P9/04, A61P11/00, A61P11/06, A61P15/00, A61P15/14, A61P17/00, A61P17/02, A61P19/00,A61P19/02, A61P25/00,A61P29/00, A61P31/02,

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Chyawanprash, a household remedy in northern India is popular for its nutritional value. In Ayurveda, Chyawanprash is classified under the category of Rasayana, which aims at maintaining physique, vigour and vitality, while delaying the ageing process¹⁻³. In recent times, it has gained immense popularity all over the world. It is a comprehensive herbal tonic, which serves as a nutrient for healthy individuals includes around 50 herbs. Chyawanprash can be consumed in all seasons, as it contains ingredients, which are weather friendly nullifying the unpleasant effects due to extreme environmental and climatic conditions⁴⁻⁵. Chyawanprash is made in amalaki (Indian gooseberry) base, which is the most useful rasavana for maintaining homeostasis⁵. Amla fruit paste, the major ingredient of Chyawanprash is the richest source of vitamin C⁶. Vitamin C present in amla does not get deteriorated on heat exposure during preparation of Chyawanprash⁷. Chyawanprash is an admixture of at least five tastes such as sweet, sour, bitter, pungent and astringent, due to amla⁸. In Chyawanprash, honey which works as 'a carrier of herbs', called as Yogavahi, helps in absorption of various

People around the world now use Chyawanprash, for its anti-stress and anti-ageing properties. It has been found to be effective as an immunity booster, vitalizer and a comprehensive general tonic. It is extremely effective in preventing gastric problems, common cold and cough. Chyawanprash improves all aspects of health (Table 1), when taken regularly ¹⁵⁻¹⁸.

Preparation of Chyawanprash

In absence of standard operating procedure (SOP) in ancient times, the method of preparation of *Chyawanprash* varies from manufacturer to manufacturer and place to place. Standard method of preparation of *Chyawanprash* is described as follows: 50 gm each of the following plants, viz. *Bel, arni, gambhari, arlu, patla, gokhru, shalparni, brihati, kantakari, kakdashingi, munnaka, harde, giloy, bala, bhumiamla, adusa, jivanti, kachur, pushkarmool, nagarmotha, magdaparni, mashparni, shalparni, prishparni, pippali, kaknasa, varahikand, vidarikand, punarnawa*

herbs deep into the tissues^{9,10}. Sugar and honey provide sweet taste, which is rejuvenating. Chyawan-prash is named after sage Chyawan, who first prepared the formulation to impart youth, charm, vigour & longevity¹¹⁻¹⁴.

^{*}Corresponding author

Table 1—Ingredients of Chyawanprash		
Plant name	Common names	Uses
Adhatoda vasica Nees	Adusa, Vasaka	Cardiotonic, expectorant, diuretic, cardiac & respiratory disorders.
Aegle marmelos Correa	Bilva, Bel	Useful in chronic dysentery, diarrhoea & dyspepsia.
Aquilaria agallocha Roxb.	Agar, Agarkashta	Aromatic, neurotrophic, carminative & aphrodisiac
Bambusa arundinacea Willd.	Vanshlochan	Stimulant, astringent and aphrodisiac.
Boerhaavia diffusa Linn.	Punarnawa, Punarnava, Gad- hapuran	Cardiotonic, hematinic, diuretic & helps in anemia
Cinnamomum tamala Nees & Ebrm.	Tamalpatra, Tejpatra, Patra	Helps in general debility, anorexia & indigestion, uterine stimulant.
Cinnamomum zeylanicum Breyn.	Dalchini	Anemia, general debility, abdominal distension & anorexia.
Curcuma zedoaria Rosc.	Kachur, Sathi kehora	Stimulant, tonic, depurative, vertigo & during pregnancy.
Cyperus rotundus Linn.	Nagarmotha, Mustak, Motha	Neurotrophic, carminative, helps in constipation, hepatoprotective.
Desmodium bulbifera Desv.		General debility, nervine tonic, cardiac, blood & respiratory disorders.
Elettaria cardamomum Maton	Elaichi, Cardamum	General tonic, useful in anorexia and flatulence.
Emblica officinalis Gaertn.	Amalaki, Amla, Awala, Indian Gooseberry	Rejuvenative, neurotrophic, hepatoprotective, antiox dant, cardiotonic, rich source of vitamin C.
Gmelina arborea Roxb.	Gambhari, Khambhari, Kash- marya	Promotes lactation & helps in indigestion.
Inula racemosa Hook.	Pushkarmool, Pohkarmool	Cardiotonic, carminative, antiseptic, diuretic, dyspepsia, indigestion, chronic cough and general debility.
Leptadenia reticulata Wight & Arn.	Jivanti	Cooling, eye tonic, nutrient and aphrodisiac.
Martynia diandra Glox.	Kaknasa, Kakakshi, Kauathodi	Hepatotonic, cholagogue, laxative, anorexia, indigestion & constipation.
Mesua ferrea Linn.	Nagkesar	Nutrient, cardiotonic, brain tonic, carminative and appetizer.
Nelumbium speciosum Willd.	Kanwal, Neelkamal	Neurotrophic, cardiotonic & helps in general debility.
Oroxylum indicum Vent.	Arlu, Sona patha, Shyonak	General debility, diarrhoea & dysentery.
Phaseolus trilobus-sensu Ait.	Mudgparni, Van-mug, Mataki	Aphrodisiac, mild sedating, fatigue, general debility, malnutrition.
Phyllanthus niruri Linn.	Bhumyaamalaki, Bhumi- amla,Bhueawala	Appetizer, cholagogue, laxative, hepatoprotective & antiviral.
Piper longum Linn.	Pippali	General debility, dyspepsia, flatulence, respiratory tract infection.
Pistacia integerrima Stewart-ex Brandis	Kakdashingi, Karkatshingi, Shringi	Expectorant, carminative, anorexia, cholagogue, cough & asthma.
Premna integrifolia Linn.	Arni, Agnimantha	Laxative, helps in indigestion & cough.
Ptertocarpus santalinus Linn.f.	Lal Chandan	Skin, blood & eye disorders, used as disinfectant to mucus membranes of genito-urinary & bronchial tracts.
Sesamum indicum Linn.	Til oil, Sesame oil	Cooking oil, tonic, nutrient, aphrodisiac, diuretic, cures dry cough, asthma, lung diseases, inflammation, ulcers, urinary diseases, migraine & vertigo.
Sida cordifolia Linn.	Bala, Bariyara	Cardiotonic, stomachic, aphrodisiac & general tonic.
		(Contd)

Table 1—Ingredients of Chyawanprash—Contd			
Plant name	Common names	Uses	
Solanum indicum Linn.	Brihati, Bari kateri, Vanbhantha	Cardiac tonic, astringent, carminative & helps in flatulence	
Solanum xanthocarpum Schrad. & Wendl.	Kantakari, Chhoti kateri, Kashta- kari	Mucolytic, expectorant, allergic bronchitis, bronchial asthma, and common cold.	
Stereospermum suaveolens De Prodr.	e Parul, Patla, Patha, Padhal	General debility, dyspepsia, blood disorders, cough & acidity.	
Teramnus labialis Spreng.	Mashparni, Van-udadh, Mashvan	Aphrodisiac, mild sedative, general debility, malnutrition & fatigue.	
Terminalia chebula Retz.	Harde, Haritaki, Harad, Abhaya	Neurotrophic, carminative, infertility, cardiac and live disorders.	
<i>Tinospora cordifolia</i> Miers ex Hook f.& Thoms.	Guduchi, Giloy, Amrta	General tonic, immunomodulator, helps in degenerative disorders.	
Tribulus terrestris Linn.	Gokhru, Gokshura	Aphrodisiac, diuretic & cardiotonic.	
Uraria picta Desv.	Prishniparni, Pithwan, Devala	General debility, nervine tonic, cardiac & blood disorders, antidote for snake venom.	
Vitis vinifera Linn.	Draksha, Munnaka	Nutrient, stomachic, demulcent, laxative, anorexia, hepatoprotective, dyspepsia & constipation.	
Animal fat	Ghee	Nutrient	
Honey	Obtained from honey bees	Mild laxative, bactericidal, sedative, antiseptic, useful for cold, cough, fever, sore eyes, throat, tongue, duodenal ulcers & liver diseases.	
Sucrose	Sugar	Sweetening agent.	
Substituents for Ashtvarga (Ridhi, V	ridhi, Medha, Mahamedha, Jeevak, I	Rishabh, Kakoli & Ksheerkakoli)	
Asparagus racemosus Willd	Shatavari, Shatavar, Substituent for Medha, Mahamedha	Aphrodisiac, nutrient, potent galactogogue, good tonic for lactating mothers.	
Dioscorea bulbifera Linn.	Varahikand, Varahi, Substituent for Ridhi, Vridhi	Aphrodisiac, useful in acidity & ulcers.	
Ipomoea digitata Linn.	Vidarikand, Substituent for Jeevak, Rishabh	Aphrodisiac, tonic, helps in nervous debility, skin problems, hepatic disorders & constipation.	
Withania somnifera Dunal	Ashwagandha, Asgandh, Substituent for Kakoli, Ksheerkakoli	Aphrodisiac, antioxidant, loss of memory, loss of muscular energy.	
Special Additives			
Ayurvedic Preparation	Abhrak Bhasam	General debility, useful in asthma & cough.	
Ayurvedic preparation	Shukti Bhasam	As calcium supplement, neurotrophic, useful in cardi and bone disorders.	
Ayurvedic preparation	Shring Bhasam	Useful in pneumonia, rheumatic pain & cough.	
Ayurvedic preparation	Makardhawaj	Aphrodisiac, nervine tonic and helps in rheumatic pain.	
Eugenia caryophyllus Linn.	Lavang, Clove	Antiseptic, aromatic, carminative, stimulant & flavoring agent.	
_	Chandi, Silver foil	General debility and improves overall physical fitness.	

kanwal, agar, chandan, shatavari and ashwagandha, are suspended in around 16 l water. 500 Indian gooseberry fruits (each weighing around 15-20 gm, total weight approximately 6.5 kg) are wrapped in a clean cloth and are dipped into the above admixture of plants. Mixture is heated until the volume is reduced

to one quarter. After removing the cloth, seeds are discarded from *amla*; rubbing the peels of *amla* on a mesh, fibers are discarded and finally, *amla pithi* is prepared. Decoction is filtered and marc is discarded. *Amla pithi* is mixed with 500 gm ghee and 500 gm *til* oil in an iron pan and heated until red. Decoction of

plants and sugar syrup poured in the pan is heated until ghee starts separating. After removing the pan from fire, powder of 150 gm vanshlochan, 100 gm pippali and 10 gm each of nagkesar, elaichi, tamalpatra and dalchini is mixed. After cooling, 250 gm old honey is added and finally the finished product, which is dark shining brown in colour with fruit jam like consistency is prepared. Some Ayurvedic additives, shukti bhasam 100 gm, abharak bhasam 100 gm, shring bhasam 100 gm, makardhawaj 25 gm, lavang (clove) 25 gm and chandi (silver foil) 75 in number, for special health benefits are added 1-5, 7, 15-17, ²⁹. Chyawanprash is to be consumed in a quantity that does not influence the hunger and appetite for food¹⁻⁵, ^{7, 15-17, 29, 30}. Chyawanprash (12-28 gm) is taken with 100-250 ml milk^{30,31}. It is advised to avoid milk and curd intake for individuals suffering asthma/respiratory disorders³¹.

Uses

Chyawanprash is helpful in clearing the accumulated excreta by promoting digestion and excretion. It relieves nausea & vomiting and corrects hyperacidity, dyspepsia & flatulence. Chyawanprash is helpful in gastritis, peptic ulcer and intestinal cramping ¹⁶. It is a hepatoprotective, strengthens liver, streamlines the metabolism of fats and proteins ^{19,20}. The ingredients of Chyawanprash such as nagkesar, tamalpatra, elaichi, dalchini, patla, arni, gambhari, bel, arlu, shalparni, draksha, harde, honey, bhumyaamalaki, kachur, pushkarmool, nagarmotha, kaknasa, vidarikand and agar help in correcting digestive system related complaints ^{21,22}.

The smooth functioning of the tracheobronchial tree of the respiratory system is ensured by regular intake of *Chyawanprash*. Adequate hydration is maintained in the respiratory system. It alleviates cough, asthma and bronchospasm of seasonal or nonseasonal origin, thereby strengthening the respiratory system. It is also useful in respiratory infections, common cold and tuberculosis²³. *Pippali, kantakari, kakdashingi, bhumyaamalaki, vasaka, pushkarmool, prishniparni, arni, shalparni, til oil and <i>amalaki* help in nourishing the respiratory system^{21,22,24}.

Chyawanprash nourishes the cells of brain, promotes coordination among various body parts, improves memory, and increases learning ability, storage, recall & intellect. It has a calming effect on Central Nervous System (CNS), thereby reducing anxiety & stress-induced psychiatric problems and imparts

sound sleep. *Nagkesar, guduchi, nagarmotha, vidari-kand, kanwal, agar, ashwagandha, shalparni, prish-niparni* and *amalaki* help to sharpen the CNS. Several of these ingredients possess antioxidant and anti-inflammatory properties^{21,22}.

Chyawanprash is a powerful cardiotonic and strengthens heart, improves force and rate of contraction of heart by improving the blood supply to cardiac muscles. It helps in purification of blood and elimination of toxins. Chyawanprash also lowers cholesterol levels by improving blood lipid profile^{25,26}. Amalaki, kanwal, punarnawa, pushkarmool, kachur, vasaka, bala, shalparni, prishniparni, brihati and gokhru help in streamlining the Central vascular system (CVS)^{21,22}.

Regular intake of *Chyawanprash* makes sexual life pleasuresome. It is effective and enhances libido and fertility in both the sexes. It thickens semen in males and streamlines menstrual cycle in females^{2,3}. *Gokhru, varahikand, til* oil, *shatavari, vidarikand, bala, jivanti, mudgparni, mashparni, ashwagandha* and *vanshlochan*, have been found to act as aphrodisiacs^{21,22}.

Chyawanprash strengthens immunity and facilitates healing process. It comprises ingredients possessing antioxidant, anticarcinogenic and antimutagenic activities^{27,28}. It lowers blood glucose levels and promotes hair growth. It strengthens bones and teeth by increasing absorption of calcium and improves muscle tone by increasing protein synthesis. It stimulates growth in children, helps to increase weight in lean and thin individuals. It fights dermal infections and improves skin complexion. It improves overall personality by imparting splendor, loveliness, youthfulness, wisdom, vigour and glow^{21,22}.

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