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Review Article

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REVIEW ARTICLE ON KLEDA NIRMAN PRAKRIYA

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ABSTRACT

The concept of *Kleda* holds physiological, pathological, and therapeutic importance in the human body, even though its clinical significance may not be explicitly recognized in classical *Ayurvedic* texts. While the term is not thoroughly detailed in *Ayurvedic* literature, references to *Kleda* are found throughout the *Bruhatrayi* (the three major treatises of Ayurveda). According to *Acharya Charaka*, *Kleda* is considered one of the six *Ahara Pariṇamakara Bhava*—key factors involved in the biotransformation of food. This highlights its role in digestion and metabolism. Beyond these functions, *Kleda* plays a vital role in various bodily processes, such as circulation, respiration, excretion, and skin protection, particularly through sweating. Its primary attribute is contributing to the moisture balance in the body, making it synonymous with water (*Udaka*) in a broad sense. However, when *Udaka* specifically performs the function of *Kledana*

(moistening, wetting, or liquifying), it is referred to as *Kleda* also known as *Aahar Rasa*.

KEYWORDS: According to *Acharya Charaka*, *Kleda* is considered one of the six *Ahara Parinamakara Bhava*—key factors involved in the biotransformation of food.

INTRODUCTION

The term *Kleda* is derived from the root word *Klid*, which signifies "to wet" or "to moisten." This implies that *Kleda* refers to an entity responsible for imparting wetness. It is regarded as a *Dravya* (substance) with specific attributes and roles. Representing the *Jala Mahābhūta*

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(water element) within the body, *Kleda* is associated with properties such as fluidity (*Drava*), unctuousness (*Snigdha*), and softness (*Mrudu*), which contribute to the softening and loosening of solid structures. Essentially, *Kleda* can be understood as a modified form of *Udaka* (water) with enhanced functional characteristics.

Kleda is Ahara Rasa of Our Body - the nutritive essence derived from digested food. During the process of digestion, Food undergoes transformation with the help of various Ahara Parinamakara Bhavas. This ensures proper mixing and absorption of nutrients, promoting the formation of Dhatus (body tissues).

MATERIALS AND METHODS

1. Literature Review

- Classical Ayurvedic texts, including Charaka Samhita and Sushruta Samhita, were systematically reviewed for references to Kleda.
- Modern scientific databases, such as PubMed and Scopus, were searched for research on related topics like *Kleda* and *Aahar Rasa* in Ayurveda.
- Inclusion criteria focused on physiological, pathological, and therapeutic discussions of Kleda.
- Modern Techniques like ChatGPT AI.

DISCUSSION AND CONCLUSION

Practical Process Of Kleda Nirman Prakriya

What is Agni?

Agni is a conversion force of the universe. It Converts Kinetic energy of the Universe to potential energy and potential energy to Kinetic energy.

Agni is not a body component. Body components are *Dosha*, *Dhatu and Mala*, from which the body is made. *Agni*, *Aatma*, *Prana*, *Mana* etc. are tenants of the body. They always try to leave the body, but our *karma* pulls them back to the body. As soon as our karmas are exhausted, the tenants of the body leaves our body and goes away forever.

Conversion Level 1

Agni is made up of 6 Conversion Factors also known as Essential Bhavas.

Sneha, Ushma, Vayu, Kleda, Kala, Samayoga.

On the Universe level this *Agni* is called Energy.

If move an object from place A to B, These 6 *Bhavas* are needed for converting potential energy to Kinetic energy And then Kinetic energy to potential energy.

These 6 *Bhavas* are in reality *Parinamakara Bhavas* of the universe and when they happen to be in our body, they are called *Aahar Parinamakar Bhava*. - *Loka Purush Samya Siddhanta* Every Conversion of Universe happens due to these.

Compost Sneha + Surya Ushma + Varsha Kleda + Environmental Vayu + Ritu Kala + Samayoga → Converting Panchmahabhuta of Universe to Dhanya/Anna.

Conversion Level 2

This Happens in our Kitchen.

Direct Agni/Heat Providing to the Dhanya + Sandhukshan via Vayu + Jala (Kleda) + Sneha + Time (Kala) + $Samayoga \rightarrow Paka$ of Dhanya

If Any of These are more or less, it will lead to improper *Paka* of *Dhanya*.

This *Dhanya* will now be called Food/*Aahar*.

Conversion Level 3

Identification of Agni Physiology. Ayurvedic Physiology starts from here.

When we start to taste this prepared food/*Aahar*, as soon as it touches our mouth the *Bodhaka Kapha* activates. This *Bodhak Kapha* identifies *Sneha*, *Ushma*, *Vayu*, *Kleda*, *Kala*, *Samayoga* of this food. This Identification process is called *Bhojan Panchikaran*.

This *Panchikaran* will lead to Binary Conversion of Food.

Binary Conversion – द्विविधं हि खत् सत् च असत्

Whole universe works on behalf of this principle. It is present or it is not.

When we eat this food, it may be pizza, fruit, juice, roti for us but for *Bodhaka Kapha*, it is *Sata* and *Asata* means something is present or not.

Now *Bodhaka Kapha* analyses the amount of *Shad Bhavas* of food and searches into *Smriti* for cellular memory of food and decides how much *Panchikaran* of food is needed.

Every Person's Parinamakar Bhavas are unique. Amount of Panchikaran depends upon that.

Purusham Purusham hi veekshyam. It depends upon Tara Tamatva of the 4 Agni of Body – Samagni, Vishamagni, Mandagni, Teekshnagni.

If 10 People eats the same food, the *Parinamakar Bhavas* of every person will be different, so digestion time of that same food will differ in all of those people.

This *Smriti* will now send compensatory *Aahar Parinamakar Bhavas* to *Mana*, then *Mana* will give signals to *Koshtha* for releasing particular amount of *Agni*. That is why *Dwadash*

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Ashana Pravicharna is important. Because all this process will happen between touching the food until it reaches Annavaha Srotas.

That is why Traditional food and food genetics are important because that data is already feed in our *Smriti*.

Now this Agni will release Pachak Rasa.

Conversion Level 4

Jatharagni Physiology

In This Process, Formation of Sthool Roopa Kapha, Pitta, Vata takes Place.

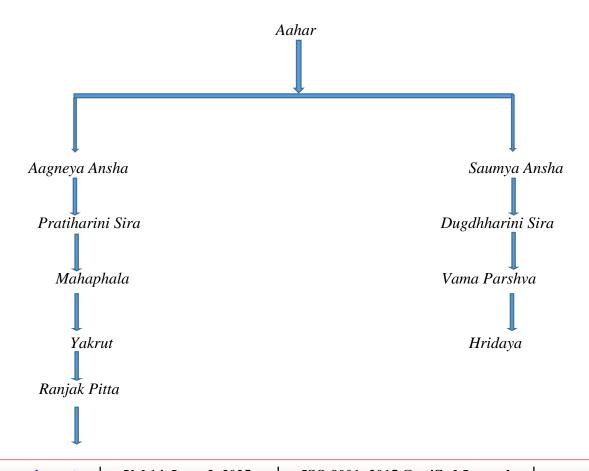
As soon as food reaches *Aamashaya*, it gets mixed with *Pachak Rasa* and this food becomes punk like bolus.

This bolus contains Phena, कफो भावात् फेनभूत उदीर्यते

this *Phena* is not *Kledaka Kapha*. This *Phena* is raw *Kapha (Dravya Roopa Kapha)* – which gives nutrition to all 5 *bheda* of *Kapha*.

This bolus now goes to *Pittadhara Kala* and gets added with more *Dravatva* and transforms into more *Tanu Bhava* Bolus. Due to this *Dravatva*, formation of raw form of *Pitta* takes place. This raw pitta gives nutrition to all *Pitta bheda*. ਧਿਰਮਫਲਮੁਫੀਪੋਰੇ

This conversion proceeds ahead and binary conversion takes place \rightarrow





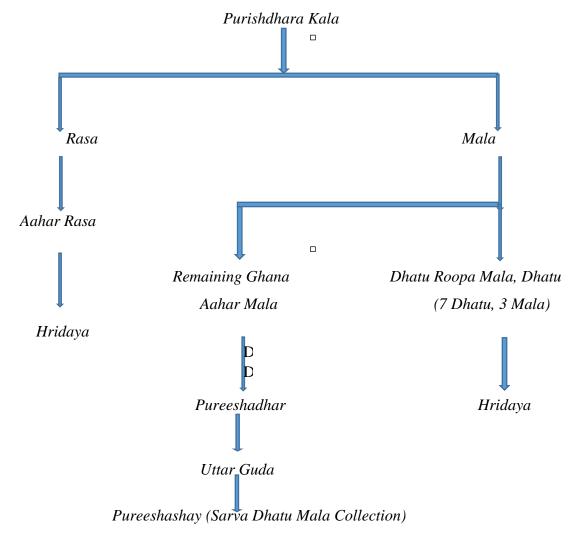
This Saumyansh is now called Shweta Rasa and Agneyansh is called Rakta Rasa.

This food without Agneyansh and Saumyansh is called Dravansh(Udakansh)

This further goes to *Grahani* and *Dravansh* absorption takes place in *Unduka*→ *Mahaphala* → *Hridaya*

After absorption of *Saumyansh*, *Agneyansh* and *Dravansh* from *Aahar*, this *Aahar* is left with pure solid punk.

This solid punk goes to Purishdhara Kala (Rasa Mala Viveka)



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In all of this process formation of raw form of Vayu takes place, which gives nutrition to all Vayu. वायुः स्यात् कटुभावत.

Now Hridaya contains Rakta Rasa, Shweta Rasa, Udakansh, Dhatu Roopa Mala, Dhatu, Aahar Rasa \rightarrow this combinedly called *Kleda*.

Ksheer Dadhi Nyaya - Kleda formation from Aahar, now we cant find aahar in this Kleda just like we cant find Ksheer in Dadhi.

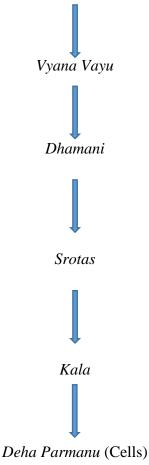
Conversion Level 5

Starts from *Hridaya*

Cluster of all this components is now called *Kleda* also known as *Aahara Rasa*.

This *Kleda* now circulates to whole body.

Kleda/Aahara Rasa in Hridayaa



(शरीर अवयवस्तू देह परमाण् भेदेन अपरिसंखेय भवंति)

Conversion Level 6

Dhatvagni Physiology

This is What happens at cellular level -

मूत्रस्य क्लोड वाहनं- transferring extracellular Kleda into intracellular level

If $Mutravaha\ Srotas\ hampers\ o$ Vascular Nutrition increases $\ o$ $Ati\ Kleda\ Awastha\ similar$ to accumulation of fluid/enzyme/chemical compound outside the cells; Hyper Condition outside the Cells.

Kleda deficiency inside the cells; Hypo condition in the cells.

Once Kleda enters, स्वेदस्य क्लेंद्र विध्रुति

Swedavaha Srotas restricts Kleda from coming back to extracellular space.

प्रीणनं जीवनं लेपः रनेहो धारणपूरणे । गर्भोत्पादश्व धातूनां श्रेष्ठ कर्म क्रमात् रमृतम् ॥

Karma of *Dhatus* depends upon *Dhatvgni*. When function of particular *Dhatu* doesn't takes place appropriately that means that is having *Dhatvagnimandhya*.

अवष्टमभः पुरीषस्य Avashathambhan means managing like Gatekeeper

How much *Kleda* can enter (*Vahan*), how much should *Dharan*, when to stop *Kleda* from entering, all depends on *Purish*. That's why *Purish* is *sthan* of *Agni*.

This is how *Kleda* formation takes place.

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