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### A ROLE OF TAKRA IN THE MANEGEMANT OF ARSHAS

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#### **ABSTRACT**

Ayurveda, a science of life, has emphasized on proper diet and lifestyle for the promotion of health and prevention of diseases as well as curing the diseases. In present era Arshas (piles/Haemorrhoids) is a very common ano-rectal disorder caused due to unhealthy food habits, improper diet regimens. Takra is considered as amrita (nectar) in treating ano-rectal disorder's especially in Arshas. A simple preparation of takra alone with some medicaments can be used as an aushada or patya in treatment of Arshas. Ano-rectal diseases such as Arshas require specific treatments such as 1) bheshaja, 2) kshara 3) Agni karma and 4) shastrakarma, but Arshas adjuvant requires vatanulomana and agnideepana. Takra has the qualities of

vatanulomana and agnideepana. When used with combination of different drugs, enhance its pacifying property and is a rich source of probiotics which provides necessary micronutrients to the body. In *Ayurveda* it has been told that "one who uses *takra* daily does not suffer from

any diseases, and diseases cured by *takra* do not recurrence; just as divine nectar is for the Gods, *takra* is to humans". Hence it is said that *takra* acts as *aamrita* in ano-rectal diseases, especially in *Arshas*. It is also said that chances of re-occurance of *Arshas* treated with *takra* is very rare.

KEYWORDS: Arshas, takra, Curd, Anupana, functional foods.

#### INTRODUCTION

Arshas in Ayurveda classics is defined as "Arivat Pranan Shrunothi HinasthiIti Arsha".<sup>[1]</sup> That which tortures patient like an enemy. It is mainly of two types- Shushka Arsha and Ardhra Arshas. It mainly presents with complaints such as protrusion of mass, bleeding per rectum and soiling of under clothes. Takrabhyasa in Arshas is mentioned in various text books of Ayurveda, where in it can becaused as a Aushadhaor as Ahara. Arshas- the Vatadi Dosha's involving Twacha, Mamsa, Medadi Dushya's produce Mamsankura in Guda Pradesha. On predominance of Dosha's, it is of 6 types Vataja, Pittaja, Kaphaja, Sannipataja, Sahaja and Raktaja. In Charaka Samhita.<sup>[2]</sup> Chikitsa Sthana Arshas is considered as Kruchra Sadya Vyadhi as it is Bahu Vyadhikara as it involves all Vata, Pitta, Kapha and Raktain its management. Vibadha Vata-Mutra- Purisha, Panduta, Balahani, Gudashula, Parikartana (cutting type) of pain in Nabhi and Vankshana are some of the Samanya-Lakshana's of Arshas.<sup>[3]</sup>

The science nutraceuticals deals with food or constituents of food that provide medical or health benefits including the prevention and treatment of diseases. *Ayurveda* a science of life has a great deal of emphasis on proper diet and lifestyle for the promotion of health and prevention of diseases as well as curing the diseases. Our body is the result of food and humans attain pleasure and sorrow (health and disease) because of wholesomeness and unwholesomeness of the diet they consume. The diseases can be cured without any medicine by just following wholesome food and regimen while, even hundreds of medicines cannot cure a disease in absence of them. No medicine is equivalent to food, it is possible to make a person disease free with mere proper diet.

Food articles have been classified into different groups viz cereals, pulses, vegetables, fruits, milk & milk products and also described the qualities and effects of different foods on human body while describing about the food. *Takra* (buttermilk) is one among them which is grouped under *gorasa varga* (milk and milk products). It is said that one who uses buttermilk

daily does not suffer from any diseases, and diseases cured by buttermilk do not recur; just as divine nectar is for the Gods, buttermilk is to humans. This shows the importance of buttermilk in daily diet. It forms an integral part of a normal Indian diet. It is used to maintain health and to treat various disease conditions; it pacifies *tridosha* (three humors- *Vata, Pitta, Kapha*) and provides necessary micronutrients to the body; kindles digestive fire thus prevents various diseases as *mandagni* (week digestive fire) is cause for all diseases.

#### Samprapthi of Arshas

Nidanasevana mandagni

Vataditridoshaprakopa

Sthanasamshraya in guda

Raktaprakopa

Mamsaankurautpatthi

Mamsavat Katina ankura

Arshas

### Samprapthighataka

Dosha- Tridosha

Dushya-Mamsa, Rakta, Meda, Twak

Srotas- Mamsavaha, Raktavaha, Purishavaha

Adishtana- Gudavalitraya

Srotodusti- Sanga

Agni- Jataragnimandya

Udbavasthana- Aamashayotta

Swabhava- Daruna

Sadyaasadyata- Kruchrasadya

**General method of preparation of** *Takra***:** *Takra* is prepared by churning the curd in a vessel by adding 1/4th or 1/2 parts of water.

**Properties of** *Takra*: It is of 2 types based on the taste viz., *madhura* and *amla* (sweet and sour) with *kashaya anurasa* (astringent in secondary taste); *laghu* (light), *ruksha* (dry) in nature; *ushna veerya* (hot in potency) and *madhura vipaka* (sweet at the end of digestion) and kindles the digestive power. Though it mainly acts on *kapha* and *vata* it is considered to

pacify tridosha. Even though buttermilk is considered to pacify tridosha, it can be used with combination of different drugs to enhance its dosha pacifying property.

### Preparation of various types of Takra

It is of 5 type's namely. [4]

- 1. Ghola- curds with its saara, churned with or without adding water.
- 2. *Mathita* curds without *saara*, churned without adding water.
- 3. Takra- curds churned by adding water- 1/4th of the quantity of curds.
- 4. *Udasvit* curds churned by adding half the quantity of water.
- 5. Chachika- curds without saara, churned with adding water

### Gunas of takra<sup>[5]</sup>

It is Kashaya-Amlarasayukta, Madhuravipaka, Ushnaveerya, Deepana, Laghu, Preenanam, Vrushya and Vatanashaka.

## Importance of Takrapana<sup>[6]</sup>

"yathasuranamamrutamsukhayatathanaranambuvitakramahu" Just like amrita to Suras Takra is for humans. *Udasvit* helps in mitigation of *Ama*, *Chachika* easily digestible, mitigates *Pitta* and *Vata*, and acts as *Agnideepaka*.

#### "natakrasevivyathatekadacinnatakradagdhaprabavantirogaha"

He who uses *Takra* daily does not suffer from diseases, and diseases cured by *Takra* do not re-occur. *Amlatakra* with *Shunti* and *Saindhava*- mitigates *Vatadosha*.

Amlatakra with Sita- mitigates Pitta Dosha.

Amlatakra with Vyosha and Kshara- mitigates Kapha Dosha.

## Asthaguna's of takra<sup>[7]</sup>

Increases appetite, *Pranadayaka*, *Rakta* and *Mamsavardhaka*, *Kapha* and *Vatavikaranashaka*, *Amanashaka* and *Abhigatahrut*.

## **Composition of** *Takra*<sup>[8]</sup>

#### Nutritional value per 100 g (3.5 oz)

Energy 169 kJ (40 kcal)

Carbohydrates 4.8 g

Fat 0.9 g

Protein 3.3 g

Minerals (12%)
Calcium 116 mg

☐ Units
☐ μg = micrograms • mg = milligrams
IU = International units

Percentages are roughly approximated using US recommendations for adults

### Assimilation<sup>[9]</sup>

Water content in *Takra* at its highest is 91–92%. High water content allows the use of *Takra* both for maintaining the water balance of the human body and as a quick thirst quencher. As the water content of *Takra* is mainly bound to proteins, it is absorbed from the intestines slowly enough that This drink is better than any type of water, either ordinary or flavored. *Takra prayoga* in case of *Arshas*- In one or the other form every author has mentioned the use of *Takra* in case of *Arshas*.

## EX- Takraarishta[10]

Takra is considered to be the best in case of Vata-Sleshma Arshas. Takra helps in treating the Sroto dustiinturn providing Bala-pushtivarna. In Chakradatta it is explained that in case of Vibandha takra mixed with Yavani and Vidalavana is useful. There is no remedy for Arshas caused by Vata and Kapha better than Takra, which is used with or without fat content according to Dosha. The Arshas.

Treated by *Takra* do not reoccur. Hence forth by clearing the channels and by its *Guna*, *Takra* is considered as best in case of *Arshas* either in form of *Patya* or in form of *Aushada*.

#### DISCUSSION

The first line of treatment of *Arshas* is *Vatanulomana* and *Agnibalavardhana*. *Takra*by it *Vata-pittaharaguna* brings down the pain presented in case of *Arshas*, by *Swadupaka* it mitigates the burning sensation, by *Kashaya rasa* it stops the bleeding, by its *Deepana* property cures *Agni-mandya*, thereby helping in *SrotoShuddi*. Based on *Agnibala* of the patient the suitable *Takra* with or without fat.

Content is used thereby treating all types of *Arsha*. Hence it is said that *Arshas* treated by using *Takra* will not reoccur. One should use his *Yukti* and treat *Arshas* using *Takra* as *Patya* or as *Aushada*.

#### **CONCLUSION**

*Takra* when processed with other drugs acts as *Tridoshahara* thus, providing an aid to cure all types of *Arshas*.

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