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Review Article

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"A CLINICAL REVIEW OF SKIN DISORDERS ARISING FROM PESTICIDE CONTAMINATION IN VEGETABLES"

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ABSTRACT

Pesticide contamination in vegetables, particularly in India, poses health risks, especially skin disorders. Vegetables like tomatoes, potatoes, and leafy greens are commonly treated with pesticides such as organophosphates and carbamates. While the health effects are often minimal with proper care, prolonged exposure can lead to conditions like contact dermatitis and urticaria. Proper washing, peeling, and choosing organic produce can reduce pesticide residues and mitigate toxicity. Vulnerable groups, such as children and the elderly, are at higher risk. Promoting organic farming, safe handling practices, and stronger regulations are key to reducing pesticide exposure and ensuring safer vegetable consumption.

KEYWORDS: Pesticide contamination, skin disorders, vegetables, health risks, pesticide residues, dermatitis, organic farming, food safety.

INTRODUCTION

Vegetables are an indispensable component of the Indian diet, forming the cornerstone of daily nutrition in most households. They are rich in essential vitamins, minerals, fiber, and antioxidants that support overall health. However, the escalating use of synthetic pesticides in modern agriculture poses a growing threat to public health, especially through the contamination of vegetables. These chemicals are employed extensively to protect crops from pests and diseases, but their residual presence on edible produce can be hazardous. Among

the many adverse effects, skin disorders are increasingly being observed as a clinical concern arising from pesticide exposure through dietary intake.

Pesticide contamination can lead to a range of dermatological problems including contact dermatitis, eczema, urticaria, photosensitivity, and in severe cases, chronic skin irritation and pigmentation disorders. These effects are often underreported and overlooked, especially in rural and semi-urban populations where awareness about food safety is minimal. The issue becomes more critical due to the widespread use of vegetables such as brinjal, okra, spinach, cauliflower, and tomatoes—items that frequently feature in Indian meals and are known to be heavily sprayed with pesticides.

This review aims to highlight the link between pesticide contamination in vegetables and skin disorders, emphasizing the need for proper washing, handling, and awareness before consumption. It explores commonly affected vegetables, types of pesticides used, health risks, and preventive strategies to mitigate this hidden yet significant health hazard.

Need of the Study

Despite increasing awareness about healthy eating, the issue of pesticide residue in vegetables remains under-discussed in clinical practice. Reports of allergic reactions, unexplained rashes, and chronic dermatitis have been linked to chemical exposure, yet the root cause is rarely traced back to diet. With India being one of the largest consumers of pesticides globally, it becomes imperative to study their dermatological impact and advocate for preventive steps at the consumer level.





India's diverse culinary traditions rely heavily on fresh vegetables that not only add flavor and variety to meals but also offer vital nutrients for maintaining health. Below is a detailed look at some of the most frequently consumed vegetables in Indian kitchens and why they are essential to the Indian diet:

- Tomatoes (Solanum lycopersicum): A staple in almost every Indian curry and chutney, tomatoes are rich in lycopene, vitamin C, and antioxidants. However, they are also highly prone to pest attacks and are often sprayed with fungicides and insecticides to enhance shelf life and appearance.
- **Potatoes** (**Solanum tuberosum**): Widely used in both vegetarian and non-vegetarian dishes, potatoes are a carbohydrate-rich root vegetable. To prevent blight and fungal infections, farmers frequently apply chemical treatments during cultivation.
- **Brinjal/Eggplant (Solanum melongena):** A common ingredient in dishes like Baingan Bharta and stuffed brinjal, this vegetable is highly susceptible to the brinjal fruit and shoot borer, leading to the use of heavy pesticide spraying.
- Cauliflower (Brassica oleracea): Popular for its versatility in dishes like Gobi Masala and pakoras, cauliflower is often treated with systemic insecticides to protect against aphids and caterpillars.
- Okra/Lady Finger (Abelmoschus esculentus): Used in dishes such as Bhindi Masala, this vegetable requires frequent pesticide applications to prevent damage from jassids, mites, and fruit borers.
- Spinach and Other Leafy Greens: These include palak, methi, amaranth, and bathua. Leafy greens are rich in iron, folate, and fiber but are also directly exposed to chemical residues since their delicate leaves absorb and retain pesticides easily.
- Cabbage (Brassica oleracea var. capitata): A key ingredient in mixed sabzis and parathas, cabbage is vulnerable to worm infestations, prompting the use of persistent insecticides like cypermethrin and endosulfan.
- Green Chilies (Capsicum annuum): These are essential for flavoring most Indian dishes. They are delicate and often treated with pesticides to prevent pest-related curling and leaf spots.
- Coriander Leaves (Coriandrum sativum): Widely used as a garnish and in chutneys, coriander is often consumed raw. It is especially risky when not washed properly, as pesticide residues may remain on the leaves.

• Carrots and Radish (Daucus carota & Raphanus sativus): Common in salads, pickles, and sabzis, these root vegetables may absorb pesticides from the soil, especially if grown in chemically fertilized and treated fields.

These vegetables are not only nutritional powerhouses but also essential components of daily Indian cuisine. Unfortunately, due to the high demand for appearance, shelf-life, and pest resistance, they are among the most frequently exposed to synthetic pesticides. This necessitates extra care during handling, washing, and preparation to minimize health risks associated with pesticide exposure.

Pesticides Commonly Used on Vegetables

To ensure higher crop yield and protection against pests, Indian agriculture widely depends on chemical pesticides. Unfortunately, many of these pesticides remain as residues on vegetables even after harvesting, storage, and superficial washing. These residues, when consumed regularly, can result in systemic toxicity and dermatological issues. Below is a detailed classification of the pesticides commonly used on frequently consumed vegetables:



• **Organophosphates** (e.g., *Chlorpyrifos*, *Malathion*)

These are neurotoxic compounds primarily used to control insects like aphids, caterpillars, and beetles. Commonly sprayed on **brinjal**, **okra**, **and spinach**, they are absorbed into plant

tissues and persist despite washing. Prolonged exposure can result in allergic skin reactions, contact dermatitis, and photosensitivity. Systemic symptoms may include dizziness, headaches, and nausea in cases of long-term consumption.

Carbamates (e.g., Carbaryl)

These pesticides are frequently used on leafy vegetables, cabbage, and cauliflower due to their broad-spectrum action against chewing and sucking pests. Though relatively less persistent than organophosphates, they are still capable of causing skin irritation, rashes, and allergic urticaria, especially in sensitive individuals.

• **Synthetic Pyrethroids** (e.g., *Cypermethrin*, *Deltamethrin*)

Favored for their fast-acting properties, these pesticides are applied to tomatoes, green chilies, and okra. They are lipophilic, meaning they can accumulate in skin tissue, leading to itching, tingling, and contact allergies. They are also known to cause skin sensitization and inflammation in individuals with prolonged exposure.

Organochlorines (e.g., *Endosulfan*)

Although banned in many countries, including India, due to their high environmental persistence and toxicity, organochlorines are **still used illegally** in some farming regions. They are detected in crops like **brinjal**, **leafy greens**, and root vegetables. Chronic exposure is linked with eczema-like conditions, hormonal imbalance, and even carcinogenic potential.

• Fungicides and Herbicides (e.g., Mancozeb, Glyphosate)

These are used to prevent fungal rot and weeds in crops like **potatoes**, **carrots**, **radishes**, **and** leafy greens. Mancozeb, a manganese/zinc-based fungicide, can cause contact dermatitis and skin dryness, while glyphosate has been associated with irritant skin reactions and disruption of the skin's barrier function.

These pesticides not only pose **dermatological threats** but also increase the **systemic toxic** load when consumed daily. Their presence on vegetables necessitates vigilant consumerlevel interventions, such as proper washing, peeling, and informed selection, to minimize risks associated with contaminated produce.

Impact on Health

Continuous exposure to pesticide-contaminated vegetables can lead to a broad spectrum of **health issues**, primarily affecting the **skin** and **gastrointestinal system**. While dermatological symptoms are often the earliest visible signs, internal systems like the digestive tract also suffer due to cumulative toxicity.

Dermatological Manifestations

• Contact Dermatitis

One of the most frequent skin responses, contact dermatitis results from direct skin contact with pesticide residues, especially during washing, cutting, or cooking. Symptoms include **redness, itching, burning, and skin dryness**, particularly affecting hands and forearms.

• Urticaria (Hives)

Allergic skin reactions can occur upon ingestion or handling of contaminated vegetables, manifesting as **raised**, **itchy welts** or **sudden rashes**, which may worsen in individuals with preexisting allergies.

• Pigmentation Changes

Long-term exposure to certain pesticides, such as organophosphates and carbamates, can lead to **hyperpigmentation or hypopigmentation**, particularly on sun-exposed skin or sensitive areas like the face and neck.

• Photosensitivity

Some pesticides—especially **fungicides and herbicides**—induce skin sensitivity to sunlight, resulting in **sunburn-like rashes, itching, and inflammation**, even after short sun exposure.

• Chronic Dermatitis

Continuous, low-dose exposure through diet can cause **persistent skin inflammation**, resulting in **thickening**, **scaling**, **and cracking**. This condition may be mistaken for eczema or psoriasis but is often toxin-induced.

• Systemic Toxicity with Dermatological Signs

In severe cases, systemic absorption of pesticides affects internal organs, especially the **liver** and kidneys, and leads to secondary skin symptoms like neurodermatitis, brittle nails, and unexplained hair fall. The bioaccumulation of toxins can compromise the body's detox pathways, manifesting visibly through skin deterioration.

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681

Gastrointestinal (GIT) Complications

Pesticide ingestion not only harms the skin but also severely impacts the digestive system, often mimicking functional gastrointestinal disorders

• Nausea and Vomiting

Common after meals containing untreated or raw vegetables, these symptoms often arise due to **chemical irritation of the gastric lining**, particularly from organophosphates and carbamates.

• Abdominal Discomfort and Bloating

Pesticides like **glyphosate** can disrupt gut flora, leading to **bloating**, **cramping**, **and irregular bowel habits**. This contributes to the worsening of IBS-like symptoms.

Acid Reflux and Gastritis

Chemical residues can inflame the stomach lining, resulting in **heartburn**, **sour belching**, **or chronic gastritis** that may not respond well to conventional treatment if pesticide exposure is ongoing.

• Intestinal Permeability ("Leaky Gut")

Emerging studies suggest that chronic pesticide exposure weakens the intestinal lining, allowing **toxins and food particles to enter the bloodstream**, triggering systemic inflammation and worsening skin conditions such as eczema, urticaria, and psoriasis.

• Liver Toxicity and Detox Impairment

The liver processes most ingested toxins. Prolonged pesticide load can **overwhelm liver** function, resulting in **poor digestion**, fatigue, and dermal detox signs like rashes or skin dullness.

This dual effect on skin and gut health highlights the **systemic impact of consuming pesticide-contaminated vegetables**, especially over prolonged periods. Children, the elderly, immunocompromised individuals, and people with preexisting skin or digestive disorders are particularly vulnerable. Thus, **awareness**, **prevention**, **and detox strategies** become critical components of dietary safety and public health.

Do's and Don'ts Before Consuming Vegetables

Proper handling and cleaning of vegetables are essential in minimizing exposure to harmful pesticide residues. Even trace amounts of certain chemicals can cause cumulative health damage if not removed effectively. Here are practical steps individuals can take at home:

Do's

Wash vegetables thoroughly under running water

Rinsing under clean running water helps remove dust, soil, and surface pesticide residues. It is more effective than soaking alone and should be the first step before any further cleaning.

Soak in salt water or vinegar solution for 15–20 minutes

A solution made with either **2% salt** or **1:3 vinegar-to-water ratio** helps dislodge pesticide residues, particularly **organophosphates** and **carbamates**. This method is useful for leafy greens and surface-treated vegetables.

- Use natural cleaning agents like turmeric, baking soda, or lemon
- Baking soda (1 tsp in 1 liter of water) is alkaline and helps break down pesticide
 molecules.
- Turmeric and lemon have antimicrobial and detoxifying properties, which can further reduce chemical residue and microbial load.

• Peel the outer skin whenever possible:

Peeling vegetables like **carrots**, **cucumbers**, **potatoes**, **and eggplants** removes residues that are concentrated on the surface. This is particularly important when the vegetables appear waxy or unusually shiny.

Prefer organic and seasonal produce

Organic vegetables are grown without synthetic pesticides. Seasonal produce requires fewer chemical interventions compared to off-season cultivation, making it a safer and more nutritious option.

Don'ts

Don't consume raw vegetables without washing

Raw salads or garnishes must never be consumed unwashed, as they retain high pesticide loads and bacterial contamination.

Don't store unwashed vegetables in the fridge

Storing dirty vegetables can **cross-contaminate other food items**, increase microbial growth, and make pesticides harder to remove later due to drying and absorption.

• Avoid purchasing overly shiny or unnaturally perfect vegetables

A polished, flawless appearance may indicate **chemical polishing agents**, **waxes**, **or heavy pesticide use**. Always choose vegetables that look natural and seasonal.

• Don't reuse the same water for multiple washes

Pesticide residues can remain in used wash water and get transferred back to clean vegetables, defeating the purpose of rinsing. Always use **fresh water** for each wash cycle.

Risk Factors for Pesticide-Related Health Issues

Not all individuals face the same level of risk from pesticide exposure. Certain populations are especially vulnerable due to physiological, occupational, or environmental factors:

• Infants, Children, and Elderly

These groups have **underdeveloped or weakened detox systems**, making them more susceptible to both acute poisoning and long-term bioaccumulation effects.

• Individuals with Skin Conditions or Allergies

People already dealing with **eczema**, **psoriasis**, **or contact dermatitis** may experience **flare-ups or hypersensitivity** reactions due to pesticide exposure.

• Rural Populations Consuming Home-Grown or Unregulated Produce

In many villages, vegetables are grown without proper oversight. **Illegal or banned pesticides** are sometimes used, increasing the risk of chronic toxicity.

• Immunocompromised Individuals

Patients undergoing chemotherapy, those with autoimmune disorders, or HIV/AIDS are less equipped to handle **toxic load and inflammatory responses**.

• Vendors, Farmers, and Kitchen Workers Handling Vegetables Daily:

Continuous skin contact without protection leads to **cumulative exposure**, increasing the chance of **chronic dermatitis or systemic absorption**.

Solutions to Minimize Exposure and Health Risks

Effective mitigation requires a **multi-layered approach** involving household practices, public policy, and agricultural reform

• Promote Organic Farming and Pesticide-Free Cultivation

Encouraging local farmers to adopt **organic practices** reduces dependency on harmful chemicals and improves soil and produce quality.

• Educate Farmers on Integrated Pest Management (IPM)

IPM uses a **combination of biological, mechanical, and natural methods** to control pests, minimizing the need for chemical pesticides.

• Run Public Awareness Campaigns on Food Safety

Mass education through schools, TV, and digital media can teach the public how to **safely clean, store, and choose vegetables**.

• Mandate Clear Labeling of Pesticide Levels

Requiring **labels on packaged produce** that disclose pesticide usage or test results can help consumers make informed decisions.

Set Up Residue Testing Facilities at Local Markets

Mobile testing labs or kiosks can **monitor and flag pesticide-laden produce**, encouraging safer supply chains.

• Strengthen Government Regulations

Enforcing **strict penalties for the use of banned pesticides** and regular inspection of farms can curb chemical misuse.

• Train Household Members in Safe Practices

Simple workshops or online guides can empower families to adopt **safe washing**, **storage**, **and handling techniques**, especially in urban areas where vegetable turnover is high.

DISCUSSION

The increasing reliance on pesticides in modern agriculture has undoubtedly improved crop yield and shelf life. However, it has simultaneously introduced significant health risks, particularly related to skin and systemic toxicity. The findings of this review highlight a growing concern regarding **dermatological and gastrointestinal disorders** linked to pesticide-contaminated vegetables, which are staples in the Indian diet. Clinical observations show that contact dermatitis, urticaria, pigmentation issues, and photosensitivity are among the most common skin manifestations. These conditions are not only distressing but can also evolve into chronic ailments if exposure continues.

Moreover, the involvement of the **gastrointestinal system**—manifesting as nausea, bloating, gastritis, and even leaky gut—demonstrates the systemic nature of pesticide toxicity. The gutskin axis, widely recognized in both modern medicine and Ayurvedic tradition, underscores how internal imbalances and toxin accumulation can trigger or aggravate skin conditions. From an Ayurvedic perspective, these manifestations resemble **Dushti of Rasa and Rakta Dhatus**, compounded by **Ama (toxins)** formation and aggravated **Pitta and Vata Doshas**.

Certain populations, including children, the elderly, immunocompromised individuals, and those with pre-existing skin or digestive disorders, are at heightened risk. These vulnerable groups require special attention in clinical practice, dietary guidance, and public health initiatives.

Encouragingly, many risks can be mitigated through simple but effective home practices—such as washing, soaking, peeling, and choosing organic produce—alongside systemic solutions like promoting integrated pest management (IPM), enforcing regulatory compliance, and building consumer awareness. However, a lack of standardization in food safety practices at the domestic level, especially in rural or economically challenged households, continues to pose a barrier.

This review suggests an urgent need for **interdisciplinary collaboration** between clinicians, agricultural scientists, public health officials, and traditional medicine practitioners. Only through combined efforts can we move towards a **sustainable**, **health-conscious food ecosystem** that protects both skin and systemic health.

CONCLUSION

In conclusion, pesticide contamination in vegetables, though a concern, often leads to low health risks when proper care is taken. Through effective cleaning methods—such as thorough washing, soaking in salt or vinegar solutions, and peeling the outer skin—pesticide residues can be significantly reduced. Opting for organic and seasonal produce further minimizes exposure. While skin and gastrointestinal issues are possible with long-term exposure, these risks can be largely avoided with proper handling and dietary practices. With awareness and preventive measures, we can mitigate pesticide toxicity, ensuring a safer and healthier consumption of vegetables without compromising overall health.

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686

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687

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