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COMPARATIVE STUDY OF PHYSICO-CHEMICAL ANALYSIS OF VAJRAKA GHRITA PREPARED BY USING MOORCHHITA AND AMOORCHHITA GHRITA

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ABSTRACT

Sneha Kalpana is an important Ayurvedic formulation known for its ability to absorb both water- soluble and fat-soluble active ingredients, making it highly effective in therapeutic applications. Among various forms of Sneha, Ghrita (ghee) is particularly significant, especially in treating Kushtha (skin disorders), which arise from an imbalance in the tridoshas (Vata, Pitta, and Kapha) and affect the skin (Twaka), blood (Rakta), muscles (Mamsa), and water (Ambu). This study focuses on Vajraka Ghrita, a formulation used for treating Kushtha, and compares the physico-chemical properties of Vajraka Ghrita prepared with and without Moorchhana, an Ayurvedic process that purifies Ghrita by removing harmful elements and enhancing its medicinal properties. The research highlights the effectiveness of Ghrita, especially Vajraka Ghrita, in treating common skin conditions like eczema and psoriasis by alleviating symptoms such as dryness, itching, and burning. By examining the physico-chemical changes during its preparation, this study aims to explore the therapeutic potential of Vajraka Ghrita in improving skin health.

KEYWORDS: Sneha Kalpana, Ghrita, Taila, Moorchhana, Vajraka Ghrita, Kushtha.

1. INTRODUCTION

Sneha Kalpana is a prominent formulation in Ayurveda that uses substances such as Ghrita (ghee) or Taila (oil) to prepare therapeutic remedies. These preparations are considered highly effective due to their ability to absorb both water-soluble and fat-soluble active principles, making them versatile in treating a range of conditions. Additionally, Sneha Kalpana has a longer shelf life than other formulations, making it a more reliable choice for long-term use. The versatility of Sneha allows for both internal and external application, making it an essential tool in Ayurvedic therapeutics, with a wide scope for treatment. Ghrita, in particular, plays a significant role in treating numerous ailments due to its inherent properties, such as its ability to pacify Vata and Pitta doshas.

Kushtha, or skin diseases, is a complex condition in Ayurveda that arises due to an imbalance in the tridoshas—Vata, Pitta, and Kapha. The primary tissues affected by Kushtha include the skin (Twaka), blood (Rakta), muscles (Mamsa), and water (Ambu). The causes of Kushtha are multifactorial, including incompatible foods, suppressed natural urges, and environmental stressors. Modern dermatological conditions, such as eczema, psoriasis, and fungal infections, align closely with the Ayurvedic understanding of Kushtha. These conditions often present with symptoms like dryness, itching, and burning sensations, all of which can be alleviated by Ayurvedic formulations, especially those made from Sneha Kalpana.

Vajraka Ghrita, an important Ayurvedic formulation used to treat Kushtha, is highly regarded for its efficacy in addressing various skin disorders. It is known for its ability to pacify the imbalanced doshas and treat the dryness, itching, and burning associated with skin conditions. The process of Moorchhana, which is a specific purification method which reduces the aamdosha of ghrita and it becomes veeryavaan and sukhadayaka. By purifying the Ghrita, Moorchhana removes harmful elements, making the final product more effective and beneficial. This research focuses on comparing the physico-chemical properties of Vajraka Ghrita prepared with and without Moorchhana, to better understand how this process impacts its therapeutic efficacy in treating skin diseases.

2. AIMS AND OBJECTIVES

2.1 AIM: Comparative study of Physico-chemical analysis of Vajraka Ghrita prepared by using Moorchhita and Amoorchhita ghrita.

2.2 OBJECTIVES

1. To review the Vajraka Ghrita.
2. To prepare Moorchhita Vajraka Ghrita and study physico-chemical characteristics of it.
3. To prepare Amoorchhit Vajraka Ghrita and study physico-chemical characteristics of it.
4. To compare Physico-chemical characteristics of above two samples.

3. MATERIALS AND METHODS

Materials and Methods include Pharmaceutical study and Analytical study. Pharmaceutical study includes method of preparation of Moorchhita and Amoorchhita Vajraka Ghrita, whereas Analytical study includes laboratory parameters of Moorchhita and Amoorchita Vajraka Ghrita.

Pharmaceutical study consists of

3.1 Preparation of Goghrita

Ingredients

1. Godugdha (For obtaining cream)
2. Cream (for obtaining curd)
3. Curd (for obtaining curd and butter)
4. Water (Jala)
5. Vessels
6. Spoon and Plates

Procedure

1. Godugdha (cow's milk) (approximately 3 litres) was taken in a stainless-steel vessel. It was boiled on low flame. Boiling was done three times a day. After boiling, the milk was allowed to cool. Cream was separated slowly after every boiling. The cream was carefully collected. Similarly, every day, cream was collected for the next six days, and total cream collected on the sixth day was used to prepare curd for making Goghrita.

2. About 1400 gms of cream of Godugdha was taken in a stainless-steel vessel. 50 gms of curd was added to the cream. The mixture was kept overnight. The next day, curd was obtained from the mixture.

3. Approximately 1620 gms of Dadhi (curd) and 810 ml Jala (water) were mixed in a vessel in the appropriate proportion. Takra (buttermilk) was formed. The process of Manthana

(churning) was continued until a layer of butter formed over the Takra. The layer of butter was separated from the Takra. The butter was collected in a vessel.

4. 750 gms of butter was taken in a stainless-steel vessel. Heat was applied with low flame until all the water evaporated, and the butter was clarified.

3.2 Preparation of Matulunga swaras

Swaras was prepared as mentioned in Sharangdhar Samhita. Equipments: Vessel, Juice extractor, Cloth.

Ingredients: Matulunga – Two

Procedure

1) Two Matulunga were taken.
2) Swaras was extracted by using juice extractor.
3) After extraction Swaras was filtered by using cloth.

3.3 Preparation of Moorchhita Ghrita

Moorchhita Ghrita was prepared as mentioned in Bhaishajya Ratnavali. The procedure is as follows:

Equipments - vessel, spoon, gas stove, plates.

Ingredients

1. Haritaki: 62 gm
2. Bibhitaki: 62 gm
3. Amalaki: 62 gm
4. Musta: 62 gm
5. Haridra: 62 gm
6. Matulunga: 62 gm
7. Goghrita: 1 kg
8. Jala: 4 parts (54%)

Procedure

1. Goghrita was taken in a wide-mouthed vessel and heated slightly over Mandagni (low flame) until the evaporation of water content, the disappearance of foam, and the stoppage of the sound coming from the Ghrita.
2. After that, the Kalka (paste) of the above-mentioned ingredients and Matulunga Sawarasa

(juice) were added to the Ghrita.

3. Next, the required quantity of water (Jala) was added to the mixture.
4. Mandagni was continued until the Sneha Siddhi Lakshanas (indications of successful oil preparation) were achieved.
5. The vessel was then removed from the heat, and the Ghrita was filtered while still warm.
6. The Moorchhita Ghrita (prepared clarified butter) was packed and reserved for use in the preparation of Moorchhita Vajraka Ghrita.

3.4 Preparation of kwath for Vajraka Ghrita

Swaras was prepared as mentioned in Sharangdhar Samhita. The procedure is as follows:

Equipments: Stainless steel vessel, Spoon, Cloth, Gas stove Ingredients.

1. Vasa: 267 gm
2. Amrita: 267 gm
3. Nimba: 267 gm
4. Haritaki: 267 gm
5. Bibhitaki: 267 gm
6. Amalaki: 267 gm
7. Patola: 267 gm
8. Kantakari: 267 gm
9. Karanja: 267 gm
10. Water: 9600 ml

(Same quantities of ingredients are used in the preparation of Kwatha for both Moorchhita and Amoorchhita Vajraka Ghrita.)

Procedure

1. The Bharda Dravyas (coarse powders) of the above drugs were taken in the stainless-steel vessel.
2. Water was added into the vessel containing the ingredients.
3. The mixture was soaked overnight.
4. The next morning, the vessel was kept on the gas stove with Madhyamagni (medium flame).
5. The quantity of water was reduced to one-fourth of the original amount.
6. Afterwards, the Kwatha was filtered using a cloth.

3.5 Preparation of Vajraka Ghrita using Moorchhita Ghrita

Equipments: Gas stove, Vessel, Spoon, Cloth.

Ingredients

1. Kalka Dravyas (coarse powders of the following):
2. Vasa: 17 gm
3. Amrita: 17 gm
4. Nimba: 17 gm
5. Haritaki: 17 gm
6. Bibhitaki: 17 gm
7. Amalaki: 17 gm
8. Patola: 17 gm
9. Kantakari: 17 gm
10. Karanja: 17 gm

Total: 153 gm

Sneha Dravya: Moorchhita Ghrita – 600 gm

Drava Dravya: Kwatha for Vajraka Ghrita – 2400 ml

Procedure

1. Moorchhita Ghrita was taken in a clean and dry vessel and then heated slightly over Mandagni (low flame).
2. The prepared Kalka and Kwatha were added carefully to the Ghrita.
3. The mixture was heated over Mandagni, and continuous stirring was done.
4. When Ghrita Siddhi Lakshanas (indications of proper oil preparation) appeared, the vessel was taken out from the heat.
5. The Ghrita was filtered through a cloth while still warm.

3.6 Preparation of Vajraka Ghrita using Amoorchhita Ghrita

Equipments: Gas stove, Vessel, Spoon, Cloth Ingredients:

1. Kalka Dravyas (coarse powders of the following).
2. Vasa: 17 gm
3. Amrita: 17 gm
4. Nimba: 17 gm
5. Haritaki: 17 gm
6. Bibhitaki: 17 gm

7. Amalaki: 17 gm
8. Patola: 17 gm
9. Kantakari: 17 gm
10. Karanja: 17 gm

Total: 153 gm

Sneha Dravya: Amoorchhita Ghrita – 600 gm

Drava Dravya: Kwatha for Vajraka Ghrita – 2400 ml.

Procedure

1. Take the Amoorchhita Ghrita in a clean and dry vessel.
2. Slightly heat the Ghrita over Mandagni (low flame).
3. Add the Kalka (paste) and the Kwatha (decoction) for Vajraka Ghrita, one after the other.
4. Heat the mixture over Madhyamagni (moderate flame) while continuously stirring.
5. Continue stirring until the Ghrita exhibits the signs of Ghrita Paka Siddhi (properly cooked ghee).
6. Once the Ghrita reaches the required consistency, remove the vessel from the fire.
7. Filter the Ghrita through the Kwatha while it is still warm.

3.7 Analytical Study

Analytical study was done in an authorized laboratory.

4. Observations and Results

4.1 Observations and results during the preparation of Goghrita:

- Cream of milk was collected every time after boiling. Colour of the Cream was White. Quantity of cream at the end of sixth day was 1400 gms.
- Homogenous white colour of curd was obtained. 1620 gm of curd was obtained. 450 gm of Goghrita was obtained from 750gm of butter.
- For the preparation of Moorchhita and Amoorchhita Vajraka Ghrita total 2.200 kg of of Goghrita was prepared by above same procedure.
- In 35days total 2.200 kg of goghrita was prepared.

Organoleptic and physico-chemical characteristics of Goghrita

Parameters	Result
Appearance	Semisolid
Colour	Light Yellow
Odour	Characteristic

Taste	Pleasant
Texture	Granular non greasy
Consistency	Uniform
pH	6.4
Viscosity	46minutes/50ml
Specific gravity	0.9173
Saponification value	218
Moisture content	0.36%
Boiling point	230^0c
Melting point	29^0c
Refractive index	1.45844
Acid value	0.87 gm/ml
Iodine value	38
Peroxide value	0.6

4.2 Observations and results of the Extraction of Matulunga Swaras

Shabda - Not significant

Sparsha - Drava

Roopa - Pale Yellow

Rasa - Amla

Gandha - Characteristic

After extraction from 2 Matulunga, 100ml swaras was obtained.

4.3 Observations and results during the preparation of Moorchhita Ghrita

- During the preparation of Moorchhita Goghrita temperature was observed between 80^0c to 90^0c.
- Total time required for the heating procedure is 3hrs and 20 min.
- After Moorchhana of 1000gm of goghrita 700 gm of Moorchhita ghrita was obtained.
- Total loss was 3o%.
- Total time for heating process was 3 hrs and 20 min.
- Sneha siddhi lakshanas were observed.
- Kalka was made into varti form, no any crackling sound was observed when varti put in contact with fire.
- Kalka was non sticky and soft with Blackish colour.
- Phena shanti was observed.

Observation	**Result**
Kalka (gm)	372
Water (lit)	4

Ghrita (gm)	1000
Quantity obtained	700
Loss in %	30
Total time for heating	3 hrs and 20min

Test parameters

Observation		**Result**
Kalka	Test for formation of varti	Made into varti form
	Fire test	No any crackling sound
	Consistency	Soft, Non sticky
	Colour	Blackish
Ghrita	Fire test	Burns without crackling sound
	Phena pariksha	Phena shanti

Classical Parameters

Parameters	**Result**
Shabda	Not significant
Sparsha	Snigdha
Roopa	Light Yellow
Rasa	Tikta, Kashaya
Gandha	Characteristic smell of Haridra

Organoleptic study

Parameters	**Result**
Appearance	Semisolid
Colour	Light Yellow
Odour	Characteristic
Taste	Pleasant

Physico-chemical analysis

Parameters	**Result**
Ph	7.1
Viscosity	45min/50ml
Specific gravity	0.9158
Saponification Value	223
Moisture content	0.35%
Boiling point	225^0c
Melting point	29^0c
Refractive index	1.4585
Acid value	0.860gm/ml
Iodine value	34
Peroxide value	0.7

4.4 Observations and results during the preparation of kwath for Vajraka Ghrita

- Temperature was observed during the preparation of Kwatha, between 82^0c to 90^0c.
- Total time of heating was observed, for kwatha of Moorchhita Vajraka Ghrita was and Kwatha for Amoorchhita Vajraka Ghrita was
- Total time required for the process was 2 days for each of Moorchhita and Amoorchhita Vajraka Ghrita.
- One day for soaking, Kwatha dravyas were soaked for overnight in required quantity for water and another day for preparation of Kwatha.
- Colour of kwatha was Brown with Tikta, Alma, Kashaya rasa and Mishragandhi for both the Kwatha for Moorchhita and Amoorchhita Vajraka Ghrita.
- Raw material-2403 gm
- Water -9720 ml
- Quantity obtained-2400 ml
- Total time of heating- 2 hrs 20 min
- Total time of procedure-2 days.

Classical parameters of observations

Parameters	Result
Shabda	Not significant
Sparsha	Shlakshna
Roopa	Brown
Rasa	Tikta, Amla, Kashaya
Gandha	Mishragandhi

4.5 Observations and results during the preparation of Vajraka Ghrita using Moorchhita Ghrita

1) During the preparation of Moorchhita Vajraka Ghrita the temperature was observed between 80^0c to 90^0c.
2) Total time required for the heating process was 4hrs and 30 min.
3) Total time required for the process was 2 days.
4) After Sneha siddhi from 600 gm of Moorchita Ghrita, 479 gm of Moorchhita Vajraka Ghrita was obtained.
5) Total loss was 20.17%
6) Sneha siddhi lakshanas were observed.
7) Kalka was made into varti form, no any crackling sound was observed when varti put in contact with fire.

8) Kalka was non sticky and soft with blackish colour.
9) Phena shanti was observed.

Observation	Result
Kalka	153 gm
Kwatha	2400 ml
Ghrita	600 gm
Quantity obtained	479 gm
Loss in %	20.17%
Total time of heating	4 hr 30 min
Total time of process	2 days

Test Parameters

Observation		Result
Kalka	Fire test	No any crackling sound
	Consistency	Soft, Non sticky
	Test for formation of varti	Made into varti form
	Colour	Blackish
Ghrita	Fire test	Burns without crackling sound
	Phena pariksha	Phena shanti

Classical Parameters

Parameter	Result
Shabda	Not significant
Sparsha	Snigdha
Roopa	Greenish Yellow
Rasa	Tikta
Gandha	Mishragandi

Organoleptic study

Parameters	Result
Appearance	Semisolid
Colour	Greenish Yellow
Odour	Characteristic
Taste	Pleasant

Physico-chemical analysis

Parameters	Result
pH	6.2
Viscosity	42 min/50ml
Specific gravity	0.9197
Saponification Value	220
Moisture content	0.48%

Boiling point	215^0c
Melting point	28^0c
Refractive index	1.02
Acid value	0.675 gm/ml
Iodine value	26
Peroxide value	0.75

4.6 Observations and results during the preparation of Vajraka Ghrita using Amoorchhita Ghrita

- During the preparation of Amoorchhita Vajraka Ghrita temperature was observed between 80^0c-90^oc
- Total time required for the heating procedure was 3 hrs 50 min.
- Total time required for the process was 2 days.
- From 600 gms of Goghrita,539 gms of Amoorchhita Vajraka Ghrita was obtained.
- Total loss was 10.17%.
- Sneha siddhi lakshanas were observed.
- Kalka was made into varti form, no any crackling sound was observed when varti put in contact with fire.
- Kalka was soft, non-sticky with blackish colour.
- Phena shanti was observed.

Observation	**Result**
Kalka	153 gm
Kwatha	2400 ml
Ghrita	600 gm
Quantity obtained	539 gm
Loss in%	10.17%
Total time of heating	3 hrs 50 min
Total time of process	2 days

Test parameters

Observation		**Result**
Kalka	Fire test	No any crackling sound
	Consistancy	Soft, Non sticky
	Test for formation of Varti	Made into varti form
	Colour	Blackish
Ghrita	Fire test	Burns without crackling sound
	Phena pariksha	Phena shanti

Classical Parameters

Parameter	Result
Shabda	Not significant
Sparsha	Snigdha
Roopa	Dirty Yellow
Rasa	Tikta
Gandha	Mishragandhi

Organoleptic Study

Parameters	Result
Appearance	Semisolid
Colour	Dirty Yellow
Odour	Characteristic
Taste	Pleasant

Physico-chemical Analysis

Parameters	Result
pH	6.9
Viscosity	34 min/50ml
Specific gravity	0.9175
Saaponfication Value	216
Moisture content	0.36%
Boiling point	216^0c
Melting point	28^0c
Refractive index	1.019
Acid value	0.865 gm/ml
Iodine value	26
Peroxide value	0.50

4.7 Observations of Comparative analysis of Vajraka Ghrita using Moorchhita and Amoorchhita Ghrita

- Loss in Moorchhita Vajraka was 20.17% and that in Amoorchhita Vajraka Ghrita was 10.17%.
- Total time of heating for Moorchhita Vajraka Ghrita was 4 hrs 30 min and that of Amoorchhita Vajraka Ghrit was 3 hrs 50 min.
- Total time for process was 2 days which was same for both the Ghritas.
- Sneha siddhi lakshanas were observed was same for both the Ghritas, which were Kalka was made into varti form, which was soft and non sticky, when put in contact with fire no any crackling sound was observed, kalka was blackish in colour.
- Ghrita when put in contact with fire no crackling sound was observed and phena shanti was observed.

- Colour of Moorchhita Ghrita was Greenish Yellow and that of Amoorchhita Ghrita was Dirty Yellow.

Classical parameters

Parameters	Moorchhita Vajraka Ghrita	Amoorchhita Vajraka Ghrita
Shabda	Not significant	Not significant
Sprasha	Snigdha	Snigdha
Roopa	Greenish Yellow	Dirty Yellow
Rasa	Tikta	Tikta
Gandha	Mishragandhi	Mishragandhi

Oraganoleptic parameters

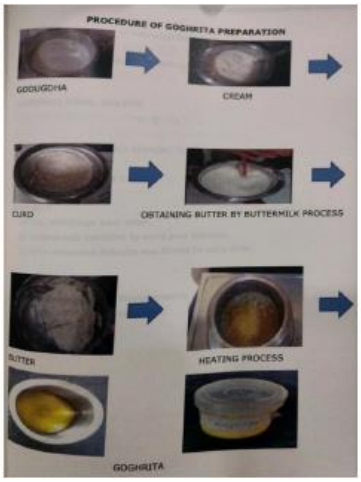
Parameters	Moorchhita Vajraka Ghrita	Amoorchhita Vajraka Ghrita
Appearance	Semisolid	Semisolid
Colour	Greenish Yellow	Dirty Yellow
Odour	Characteristic	Characteristic
Taste	Pleasant	Pleasant

Physico-chemical analysis

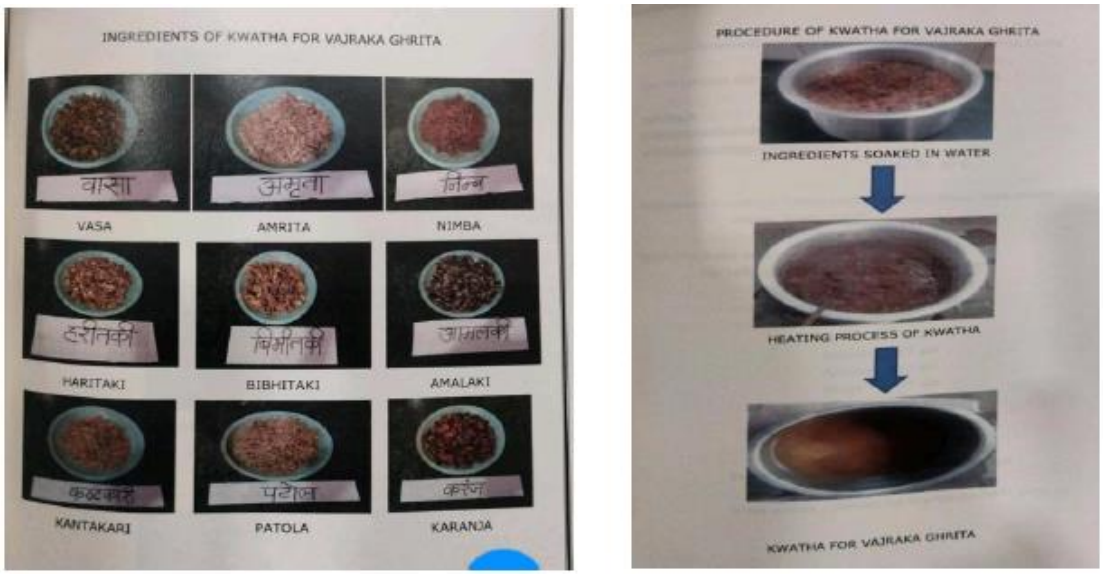
Test	Moorchhita Vajraka Ghrita	Amoorchhita Vajraka Ghrita
pH	6.2	6.9
Viscosity	42 minutes/50 ml	34 minutes/50 ml
Specific gravity	0.9197	0.9175
Saponification value	220	216
Moisture content	0.48%	0.36%
Melting point	28^0c	28^0c
Boiling point	215^0c	216^0c
Refractive index	1.02	1.019
Acid value	0.675 gm/ml	0.865 gm/ml
Iodine value	26	26
Peroxide value	0.75	0.5

5. Pictures

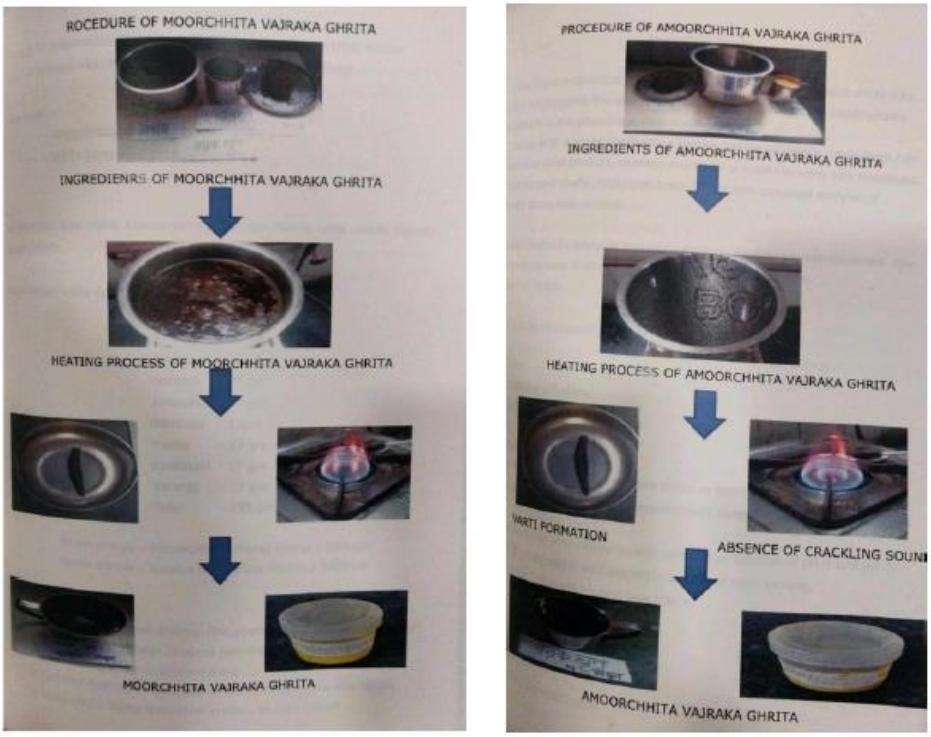
(Ingredients of Moorchhana).



(Goghrita Preparation).



Kwath for Vajraka Ghrita.



(**Moorchhita Vajraka Ghrita).** (**Amoorchhitta Vajraka Ghrita**).

6. DISCUSSION

In the present study, vajraka ghrita was prepared using Moorchhita as well as Amoorchhita ghrita. Comparative analysis was done and results were noted. Some important points are being discussed below

- Colour of Moorchhita Vajraka is Greenish Yellow and that of Amoorchhita Vajraka Ghrita is Dirty Yellow.

- pH value represents conventionally its acidity or alkalinity present study shows that pH of Moorchhita Vajraka Ghrita is 6.2 and Amoorchhita Vajraka Ghrita is 6.9.
- The Viscosity of Moorchhita and Amoorchhita Vajraka Ghrita is 42min/50ml and 34min/50ml respectively.
- The Specific gravity indicates the presence of solute content in the solvent which indicates active constituents in it. In present study, Specific gravity of Moorchhita and Amoorchhita Vajraka Ghrita is 0.9197 and 0.9175 no significant difference was seen.
- The saponification value indicates the average molecular weight of all fatty acids present. In present study, Saponification value of Moorchhita and Amoorchhita Vajraka Ghrita is 220 and 216 respectively.
- The higher value of Moisture content is suggestive of more amount of moisture and the prearation is more susceptible to spoilage.In present study, Moisture content is 0.48% and 0.36% of Moorchhita and Amoorchhita Vajraka Ghrita respectively. It suggests that more moisture content is present in Moorchhita Vajraka Ghrita, it suggests that chances of rancidity is more in Moorchhita Vajraka Ghrita.
- Melting point is 28^0c same for both.
- Boiling point is 215^0c and 216^0c of Moorchhita and Amoorchhita Vajraka Ghrita respectively.
- The value of refractive index can be used for qualitative and quantitative analysis. It is used in determining the identity and purity of a chemical. Present study indicates no significant difference in Refractive index.
- The acid number quantifies the number of acids in a mixture of Compounds. The acid value indicates presence of free fatty acids in the sample. The free fatty acid is responsible for rancidity of the compound. Higher the fatty acids make them more rancid. In the present study, Acid value of Moorchhita Vajraka Ghrita is 0.675 gm/ml and that of Amoorchhita Vajraka Ghrita is 0.865 gm/ml, it suggests that the acidic value is more in Amoorchhita Vajraka Ghrita; so, chances of rancidity is more.
- The Iodine number is a measure of degree of unsaturation of fat. More the iodine numbers, more the unsaturated fatty acid bonds are present. When more iodine is attached, iodine value is higher and compound is more reactive, less stable and more susceptible to oxidation and rancidity. Iodine value is same for both the samples which is 26.
- The Peroxide value is a measure of extent to which an oil sample has undergone primary

oxidation, extent of secondary oxidation. In present study, peroxide value for Moorchhita and Amoorchhita Vajraka Ghrita is 0.75 and 0.5 respectively. Amoorchhita Vajraka Ghrita have more peroxide value so chances of oxidation are more.

7. CONCLUSION

In conclusion, the preparation of both Moorchhita and Amoorchhita Vajraka Ghrita, as outlined in the Ashtanga Hridaya Chikitsa Sthana, follows specific guidelines with certain differences in their physico-chemical properties. Both formulations required the same quantities of Kalka (153 gm), Kwatha (2400 ml), and Ghrita (600 gm). The Ghrita Siddhi Lakshanas (characteristics of the completed Ghrita) observed were similar for both preparations, indicating that both forms of Vajraka Ghrita met the required medicinal standards. The yields for Moorchhita and Amoorchhita Vajraka Ghrita were 479 gm and 539 gm, respectively, with corresponding loss percentages of 20.17% and 10.17%. The preparation of Moorchhita Vajraka Ghrita took 4.30 hours of heating, while the Amoorchhita variant required 3.50 hours, with both preparations taking two days in total. Notably, the color of Moorchhita Vajraka Ghrita was Greenish Yellow, while Amoorchhita Vajraka Ghrita was Dirty Yellow, reflecting the subtle differences between the two forms. These findings underscore the role of Moorchhita in enhancing the therapeutic properties of Vajraka Ghrita, which is effective in treating skin disorders like Kushtha, as outlined in the classical texts.

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