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Ayurveda

REVIEW ARTICLE: CONCEPT OF AHAR AND AVASTHAPAKA WITH AYURVEDIC CONCEPT OF DIGESTION

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ABSTRACT According to Ayurveda "Sarvam dravyam Panchabhautikam" i.e all creation arises from five fundamental elements called as Mahabhutas. As everything made up of Panchamahabhuta human body or Sharira also made up of Panchamahabhta. Human body gets nourished through the diet (Chaturvidha Ahara) through the process of digestion which is described in Ayurveda under various Avasthapaka (metabolic transformations). Agni is the main factor in transformation of Chaturvidha Ahara Dravya into Sharira gata bhava like Rasa Rakta, Mamsa, Meda, Asthi, Majja, and Shukra (different body tissues). This article highlights the basic concepts of Ayurveda digestion and Ayurveda diet (Ahara). Avasthapaka is specific concept coined by Ayurveda Achrya to describe the different phases of digestion of food. Each and every food ingested by individual has to pass these three phases (Madhura Avasthapaka, Amla Avasthapaka, and Katu Avasthapaka) compulsorily and later on converted into Sharira Bhava. Agni is the fundamental entity responsible for the passage of food through these three phases. Food is of four different type (Chaturvidha) means Ashita (common food like rice etc), Khadita (heavy and solid food like nuts etc), Lidha (semisolid food useful for licking), Pita (liquid drinkable food). All these four types of food pass through the three phases of digestion and human life continues. This article highlights the concept of Trividha Avasthapaka and Chaturvidha Ahara.

KEYWORDS: Agni, Avasthapaka, Panchabhautika sharira, Ahara, Metabolism

INTRODUCTION

The definitions from Vachaspatyam, Sabda kalpadruma, Unadikosha, Agni has been described as the one fundamental phenomenon which carries everything, moves everywhere, which can metamorphoses substances, which can bring transformation in substances, assimilates, which gives and takes, which has the capacity to enter into minute channels, which burns, which glows etc. ^{1,2,3}. All these definitions of *Agni* clearly states that *Agni* is the important key factor for transformation. Agni is key factor in transformation of consumed Aharadi dravyas of Vijatiya origin to sajatiya nature. Agni is derivative of tejas (fire) mahabhuta, it carries metabolic transformations in which the inherent features of substance is change. Agni is having 13 categories. Jatharagni (1 type) looks after the functions of food digestion and absorption. Bhutagni (5 types) turns all the vijatiya panchabhautika dravyas consumed to sajatiya panchabhautika dravyas, i.e. conversion of heterogonous to homogenous. Dhatvagni (7 types) performs Synthesis and breakdown of tissues. Metabolic transformations occur after consumption of food. That leads to formation of two parts, *Prasada* (essence) and *kitta* (excretory waste). The Doshas and Dhatus, etc., get nourished by Prasada part (nutrients). Kitta part (metabolic waste) is to be excreted from the body in different forms. In Ayurveda the concept of agni and ahara paka (Metabolic transformation) provides an extensive field of research in the present day.

AIMS AND OBJECTIVES

- To emphasize and discuss the Concept of Agni and Ahara Paka (Metabolic transformations) in Ayurvedic classical literature.
- To evaluate the process of digestion and metabolism in Ayurvedic classical texts and in modern texts.

MATERIALS AND METHODS

Basically this article is review of various Ayurvedic classical texts. Materials related to agni, ahara paka (Metabolic transformations) in Ayurveda and other related topics have been collected from various Ayurvedic classical texts. The references were compiled, analyzed and discussed for a thorough and in-depth understanding of the concept of Agni and ahara paka (Metabolic transformations) in Ayurveda. The samhitas used in the present study were Charaka samhita, Shushruta samhita and Astanga Hridaya with commentaries on them. The modern medical literatures as well as other various related information were collected from related websites.

Agni

Agni converts food in the form of energy, which is responsible for all

the vital functions of our body. Therefore, *Ayurveda* considers that *Dehagni* is the cause of life, complexion, strength, health, nourishment, lusture, *oja*, *teja* (energy) and *prana* (life energy)⁴. About the importance of *Agni*, *Acharya Charak* has mentioned that after stoppage of the function of *Agni*, the individual dies, and when the *Agni* of an individual is *sama*, then that person would be absolutely healthy and would lead a long, happy, healthy life. But, if the *Agni* of a person is vitiated, the whole metabolism in his body would be disturbed, resulting in ill health and disease. Hence, *Agni* is said to be the base (*mool*) of life⁵. *Agni* means it is a substance responsible for digestion and metabolism. All the 13 categories of *agni* are key factors in transformation of consumed *ahara* viharadi dravya of *vijatiya* origin to *sajatiya* nature.

Agni and Pitta

The term Pitta is derived from "tapasantape". Pitta is the factor, which regulates all the thermo dynamics, Chemo dynamic activities in the body, in which function of agni are a part7. Agni within the body represented by heat of the pitta. In normal state it brings proper digestion, Vision, joy, happiness, maintains normal bodily heat and normal complexion. In abnormal state it brings indigestion, loss of vision, fear, anger, bewilderment, abnormal bodily heat and abnormal complexion8. Agni and pitta both have few similarities and dissimilarities. The similarities of agni and pitta are dahana, pachana karmas and similar response to sheetala, ushna. Both are possessing moieties of agni mahabhoota. The Dissimilarities are, agni is sushka and ruksha in nature, Pitta is drava and snigda. Agni maintains pakadi karmas but pitta maintains dhi, buddhi, body maintenance in addition to pakadi karmas. Ghrita causes agni vruddhi and pitta shamana. Pitta has got wider aspect of functions apart from agni functions. Agni has got similar function to that of pitta in aspects of digestion and metabolism.

Jatharagni Paka

Jatharagni Paka (Gastro intestinal digestion) is described as Avasthapaka in Ayurveda. Avasthapaka is the change in the state of food substance in the amashaya and pakwasaya in the course of digestive process. In avasthapaka there are two phases called prapaka and vipaka. Prapaka phase contains three phases, Madhura Bhava, Amla Bhava and Katu Bhava.

Madhura Bhava in the Adho Amashaya:

This phase commences from the entry of food into the mouth. Propulsion of food from the mouth to the *Urdhva amasaya* is brought

by Prana Vayu⁹ (One type of Vata dosha out of five types, Prana, Samana, Vyana, Udana, Apana). This aspect of digestion in the upper portion of Urdhva amashaya is comprehended by Madhura bhava. The process of digestion, especially the fraction of it commences in the mouth, under the influence of Bodhaka Kapha. Bodhaka Kapha is one type of Kapha out of five types (Kledaka, Avalambaka, Tarpaka, Bodhaka, Sleshaka) responsible for taste perception, equalant to saliva. This stage of digestion is reminiscent of salivary digestion and completed in the fundus of stomach. The insoluble starch polysaccharides are converted to soluble dextrin, under the influence of salivary amylase (ptyalin). Salivary amylase action is bhinnasamghata (spitting) brought about by hydrolysis 10. The final rasa (taste) of the resultant product in the upper portion of the Urdhva amashaya (fundus of stomach) is Madhura and completed in the Urdhva amashaya (fundus of stomach). The insoluble starch polysaccharides are converted to soluble dextrin, under the influence of salivary amylase (ptyalin). Concept of Bodhaka Kapha is parallel to saliva secreted by the salivary glands. The action of Bodhaka Kapha on food, converts insoluble madhura portion to soluble and mixes up with the frothy Kledaka Kapha (mucous) present in Urdhva amashaya¹¹.

Amla bhava of Avasthapaka in pachyamanashaya:

Digestion of proteins and fats occur in this stage by Pachaka pitta (HCl) secreted by the cells of the mucus membrane of the stomach. This makes the commencement of the *Amlabhava* or the acid (sour) phase of prapaka. This Paka (digestion) involves the conversion of insoluble proteins into the soluble ones under the influence of enzyme pepsin in the presence of HCl. This aspect of prapaka does not seem to have anything to do with the digestion of the end products of Madhura Paka¹². The outcome of this phase is acidified chyme. It is in pakwapakwam stage (not fully digested). It has to go for further digestion in adho amashaya. The partly digested food which has attained amlabhava is moved down and stimulates the humoral mechanism in Adho Amashya and discharge of Accha Pitta into it. Achcha pitta (pancreatic juice) is secreted. The concept of accha Pitta includes the gall bladder, bile and pancreatic secretions, responsible for digestion of fats, proteins and carbohydrates¹³. Acidified chyme passes down from the pylorus to the duodenum. It stimulates the Brunner's (duodenal) glands to secrete a number of intestinal juices. These are responsible for bile and pancreatic secretion to the duodenum for further digestion of partly digested carbohydrates, proteins, and fats of the chyme.

The Katubhava of Avasthapaka in Pakvashaya:

It is the third phase of Avasthapaka describes the events in the pakwashaya (large intestine) leading the formation of faeces and gases. This aspect relates to the acrid and pungent (katu) nature of reactions that occur in the large intestine. The material passed down from the amashaya and reached the pakwashaya, is dehydrated (soshyamana) and converted in to lumps by heat, an acrid and pungent(katu) gas being produced in the process¹⁴. The foregoing modern contribution is seen not only to confirm but also amplify the ancient Ayurvedic version of events that take place in the large intestine and the formation of feces with production of pungent Vayu¹⁵.

Vipaka: Post-Digestive Effect

The ultimate change in the *ahara rasa* that occurs at the end of digestion of *Jatharagnipaka* is called as *Vipaka*. According to *Acharya Charaka*, the six *rasas* yield three kinds of *Vipaka*. *Madhura* and *Lavana rasa* yield *Madhura vipaka* (sweet). *Amla Rasa* to *Amla Vipaka* (sour). *Katu, Tikta, Kasaya Rasa* to *Katu Vipaka* (acrid, pungent).

Secondary Digestion - Metabolism:

The *Bhutagni paka* and *Dhatvagni paka* comes under Secondary Digestion and Metabolism.

Bhutagni paka

Bhutagni is the one that is present in a basic element (Bhutas). There are five Agnis in each of the five basic elements, namely, Parthiva (earth), Apya (water), Tejas (Agni), Vayavya (vayu) and Nabhasa (akash). Each and every cell in our body is composed of the five mahabhutas (panchabhoutika). Each cell (dhatu paramanu) consists of these five bhutagni also. All the nutrients in this world that we eat also consist of the same five basic elements with their respective agni. Thus, they are completely similar with respect to the five basic elements with their bhutagni in our body cells as well in the entire outside nutrient that we ingest for the nutrition of our body. The panchabhoutika sharira is to be maintained and nourished with the

bahya panchaboutika amshas. To convert such alien amshas to part of the body there exists a process of paka (Metabolic transformation), which is attributed to Bhutagni. The five Bhutagnis digest their own part of the element present in the food materials. After the digestion of food by the bhutagni, digested materials containing the elements and qualities similar to each bhutas nourish their own specific bhoutika elements of the body. So, all the exogenous substances must be subjected to Bhutagni paka to become endogenous. Thus cause appropriate nourishment of tissues¹⁷. In the modern physiological perspective, the action of the Bhutagni paka can be equated with the conversion of digested materials in the liver¹⁸. The Vitamins, Essential amino acids, Essential fatty acids are to be supplemented essentially through the food for the conversion of concerned molecules in to the body tissues on to yield energy19. Thus the essential factors supplemented through food for the synthesis of this panchabhoutika sharira can be considered as Bhutagni amshaas, i.e. Vitamins, Essential amino acids, Essential fatty acids. The process of Bhutagni paka should start immediately after digestive process in GIT. Hence Bhutagni function starts immediately after absorption i.e. portal circulation to the liver ends before assimilation by delivering asthavi dhatwamshas into the circulation through hepatic vein. So the Bhutagni functions are carried in the portal system, liver and vascular system through which ahara rasa is circulated in the body for nourishing the rasadi sapta dhatus. Hence liver is considered as centre of Bhutagni vyapara²⁰. According to the physiology of Ayurveda, rasa is completed and rasa absorption is possible through Grahani.

Dhatvagni - Tissue metabolism

That which promotes the growth of sharira (body) is dhatu. Dhatus are seven in number, Rasa, Rakta, Mamsa, Meda, Asthi, Majja and shukra. Sapta dhatus get nourishment from ahara rasa or the chyle. chyle is the end product of enteric digestion. Each dhatu is of two kinds, Asthayi (mobile or non static) or poshaka (meant to nourish) and Sthayi (fixed, sthira, static, already formed and existing) or poshya. Srotamsi do not transport Sthayi (poshya) dhatus. Dhatus are formed consecutively, one after another, from the Poshaka or asthayi dhatus²¹ Dhatvagnis are seven (Rasagni, Raktagni, Mamsagni, Medogni, Asthyagni, Majjagni, shukragni), located in its own dhatus (tissues)²² After Jatharagni paka and Bhutagni paka adya ahara rasa (chyle) circulates in the body to reach all tissues. The circulating constituents of ahararasa were selected by dhatu (tissue) through kalekapotha nyaya (law of selectivity - analogy of the pigeons carrying grains from a thrashing field and flying out in different directions). Hence if Dhatvagni gets more vruddhi, tissue delivers more action and there by more catabolic activity (Dhatu kshaya). If Dhatvagni is of low profile only tissue synthesis takes place resulting in *dhatuvruddht*²³. Functions of Dhatvagnis are mainly two. One is synthesis of new tissue. Second is to yield energy for the function of tissue. If Dhatvagni is impaired both of these will impair. Seven categories of agnis, &dhatus undergo metabolic transformation in two different ways for the sustainers of the body. One is Prasada paka and another is kitta paka. The Prasada paka is stated to yield the seven kinds of poshaka or Asthayi dhatus. kitta paka is the waste products²⁴. The nutrient fraction of rasa (plasma) provides nourishment to rakta (blood), that of rakta (blood) to mamsa (muscle tissue), that of mamsa to medas (fat), that of medas to asthi (bone), that of asthi to majja (bone marrow), and the nutrient fraction of majja provides nourishment to shukra. The foetus (garbha) is the product of essential fraction of shukra²⁵. Each one of the seven kinds of poshaka or Asthayi dhatus is stated to be transported, as it is formed, to the respective poshya (sthayi) dhatus, through srotas (channels), specific to each such sthayi dhatu for being built up as part of the latter. These srotas are known as dhatuvaha srotamsi. These srotas are seven (Rasa vaha srotas, raktavaha srotas, mamsa vaha srotas, medo vaha srotas, asthi vaha srotas, majja vaha srotas, shukra vaha srotas) in number. The nutrient fraction of Rasa, Rakta, Mamsa, Medo dhatus helps in formation of Upadhatus (subsidiary tissue).

DISSCUSSION AND CONCLUSION

Agni converts food in the form of energy, which is responsible for all the vital functions of our body. Agni is the invariable agent in the process of ahara paka (metabolic transformations). Ingested food is to be digested, absorbed and assimilated, which is unavoidable for the maintenance of life, and is performed by the Agni. Agni means it is a factor responsible for digestion and metabolism. In the first stage of digestion madhura bhava is manifested by the action of salivary amylase on starch, digestion of carbohydrates occur into simpler forms (glucose) rendering it fit for absorption. In the second stage of digestion amla bhava is manifested by release of Bhutagni paka

follows jatharagni paka and it completes the process of intestinal digestion. After completion of Bhutagni paka only, the formation of aharaAccha pitta (bile/pancreatic secretions) resulting into acidified chyme formation in Urdhva amashava (fundus of stomach) and pylorus of stomach. In parallel to modern physiology, digestion of proteins and fats occur in this stage resulting into simpler forms, i.e., amino acids and free fatty acids. In the third stage of digestion the absorption of nutrients occurs in the large intestine and formation of faeces with production of pungent vayu (Katu bhava) occur. The ahara rasa which is having madhura and lavana rasa gets Madhura vipaka, amla rasa gets Amla Vipaka, Katu, Tikta, Kasaya rasa gets Katu Vipaka. Bhutagni, ignited by Jatharagni transforms the Vijatiya Annarasa into Sajatiya Poshaka dhatus (organism specific). After Jatharagni paka and Bhutagni paka adya ahara rasa (chyle) circulates in the body to reach all tissues which sustain the body metabolism and life. Dhatus that are formed consecutively, one after another, from the Prasada bhaga as Poshaka or asthayi dhatus. Kittabhaga is eliminated out as metabolic waste product. This stages of metabolism and digestion are helpful to understand the pathology of many diseases as vitiation of Agni (Agnimandya, Agnidushti etc) is considered as primary cause of diseases in Ayurveda. Hence, from this description and discussion it can be concluded that, Ayurveda signifies its relevance with modern physiology of digestion and metabolism and can become an extensive field of research and scientific status in the present scenario.

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