



ALSİ (LINUM USITATISSIMUM L): AN INSIGHTFUL REVIEW OF A CLASSICAL MUFRAD ADVIA IN UNANI MEDICINE

Unani Medicine

Shamim Ansari*

Associate Professor, Dept. of Ilmul Qabalat Hakim Syed Ziaul Hasan Govt. Unani Medical College Bhopal M.P *Corresponding Author

Arshi Anjum

Assistant Professor, Dept. of Amraz-e-Niswan Hakim Syed Ziaul Hasan Govt. Unani Medical College Bhopal M.P

ABSTRACT

Linum usitatissimum, commonly known as flaxseed or Alsı, is a significant medicinal plant in Unani medicine, recognized for its therapeutic potential since antiquity. While all parts of the plant are utilized, the seeds, particularly their oil, are most prominent in treatment protocols. This study explores the historical, phytochemical, and pharmacological aspects of Alsı, emphasizing its role in managing ailments such as throat disorders (Amraz-e-Halaq) and others. Literature from diverse databases, including PubMed, Google Scholar, and traditional Unani texts, was reviewed to consolidate existing knowledge. The findings highlight the extensive applications of Alsı in both traditional and modern medicine, advocating for further scientific research to validate its therapeutic claims.

KEYWORDS

Alsı, Linum usitatissimum, Unani medicine, Tukhm-e-Katan, flaxseed

INTRODUCTION

Flaxseed (*Linum usitatissimum*), Alsı in Unani medicine, has a rich historical and medicinal heritage. Originating in Mesopotamia around 5000 BC, it has been widely cultivated for its fiber, oil, and therapeutic applications. Ancient Egyptian texts document its dual use as food and medicine, emphasizing its cultural and health significance. (Ibn Sina, 2010; Jurjani I, 1878; Arzani M, 2002.)

In Unani medicine, flaxseed is described as having a hot and dry temperament (*mizaj*) in the first degree, making it suitable for treating cold and moist conditions. Modern research corroborates its pharmacological properties, which include anti-inflammatory, hypolipidemic, and antioxidant effects. Despite its extensive use in traditional medicine, scattered scientific literature warrants a comprehensive review to bridge the gap between classical knowledge and modern therapeutic applications. (Ghani, 2001; Kabiruddin 2006; Khan, 1964.)

Objective

This review aims to consolidate information on the botanical, phytochemical, and pharmacological aspects of Alsı, providing insights into its historical context and therapeutic significance in Unani medicine.

MATERIALS AND METHODS:

This review systematically collected and analyzed information on *Linum usitatissimum* (Alsı) from various sources. Key Unani texts and classical treatises, including *Khazain-ul-Advia* and *Makhzan-ul-Mufradat*, were consulted. Modern databases such as PubMed, Google Scholar, ScienceDirect, and Scopus were searched using keywords like "Alsı," "flaxseed," "Tukhm-e-Katan," and "Roghan-e-Katan." (Ibn Sina, 2010; Jurjani I, 1878; Arzani M, 2002; Kabiruddin 2006.)

The search emphasized publications related to traditional uses, phytochemical composition, pharmacological properties, and clinical studies. Data from scientific journals, books in Urdu and English, and online resources were systematically reviewed to ensure a comprehensive understanding. Relevant studies were categorized based on their relevance to Unani medicine and modern therapeutic applications.

Drug Summary

Description of Alsı in Ancient Literature

Flaxseed has been a part of human history since Mesopotamian times, approximately 5000 BC, primarily cultivated for fabric and paper production. Unani scholars like Ibn Baitar and Hakim Ajmal Khan highlighted its extensive therapeutic applications. The plant is described as an annual herb, with slender, branching stems, narrow lance-shaped leaves, and blue or violet flowers. The seeds, glossy and dark brown, are oval with a mucilaginous taste (Ghani, 2001; Kabiruddin 2006; Khan, 1964.)

Geographic Distribution

Today, flaxseed is cultivated in over 2.6 million hectares globally. Leading producer's include Canada, India, China, and the United States, with Canada accounting for 80% of global flaxseed trade. The plant thrives in fertile, clay-rich soils and is primarily grown during the rabi season in India. (Ghani, 2001; Kabiruddin 2006; Khan, 1964.)

Ethnobotanical Description

Plant: It is an erect annual herb, about 0.6-1.2 m high.

Stem: It is solitary or few, corymbosely branched. The branches are ascending towards the apex. Stem may be unbranched, erect or ascending curves.

Leaves: These are up to 3.8 cm long, linear, lanceolate, ovate. It is attenuated at both the ends acute at the apex. It has a smooth edge grey-green in color.

Flowers: It is usually blue in color may be bluish violet or white.

Fruits: The fruit is almost globular in shape, 6-8 mm long capsule on an erect or slightly bent stem. They have 5 cells, each containing 2 seeds.

Seeds: The seeds are compressed, dark brown. It is 4-6mm lenticular oval in shape. The surface is smooth shining. They are slightly flattened laterally and have one edge more acute than the other. The hilum lies in a depression close to the more acute edge of the seed. The raphe extending from the hilum to the broader end of the seed is in the form of a yellowish line along the acute edge. The seeds are highly mucilaginous in taste but completely devoid of any odor.

Roots: The root is short, fusiform and light yellow in color.

Part Used: Flowers, seeds, oil

Part Studied: Seeds. (Arzani 2002; Khan 1964; Rashid 2018)



Alsı (*Linum Usitattisimum*)

Scientific/Taxonomical Classification:

Kingdom: Plantae

Subkingdom: Tracheobionta

Superdivision: Spermatophyta

Division: Mangoliophyta

Class: Magnoliopsida

Sub Class: Rosidae

Order: Linales

Family: Linaceae

Genus: Linum L

Species: Linum Usitatissimum Linn

Botanical Name: Linum Usitatissimum

(Rashid2018; S., Fukumitsu2008;Rodriguez-Leyva2006)

3.5: Vernacular Names

S.N	Languages	Vernacular names
1.	Urdu	Alsi, Katan
2.	English	Flax, Flix, Linseed, Lint Bells
3.	Hindi	Tisi
4.	Arabic	BazrulKatan, Buzruk, Bazen, Katan
5.	Greek	Linon
6.	Sanskrit	Nilapushpi,
7.	Kannad	Agasebeeja, Semeegara, Agasi, Kain Atish,
8.	Kashmir	Alish, Kenu
9.		Flachs, Haarlinsen, Lein, Saatlein
10.	Telgu	German
11.	Malayalam	Agastha, Cheruchana.Vittinteivilta
12.	Punjabi	Alish, Alsi,Tisi
13.	Kannada	Agasebeeja, Semeegara, Agasi, KainAtish,
14.	Unani	Lisfermoon, Lifertus
15.	Persian	Bazarug, Kuman,
16.	Marathi	Alashi, Javas
17.	Behar	Chikna, Tisis
18.	Bengali	Tisi, Alasi
19.	Bombay	Javasa, AlasiJavass
20.	Gujarati	Alshi, Arasi
21.	Tamil	Alshi
22.	Chinese	Hou la Tse
23.	Italian	Lino
24.	Turki	Ziggar

(Arzani2002; Ghani, 2001; Kabiruddin2006; Khan, 1964.)

6. Nutritional Composition

Flaxseed is a functional food with a high nutrient density. Its nutritional profile is summarized in **Table 1.**(Smith, 2020; Johnson et al., 2018).

Nutrient	Amount per 100 g
Moisture (g)	6.5
Protein (g)	20.3
Fat (g)	37.1
Minerals (g)	2.4
Crude Fiber (g)	4.8
Total Dietary Fiber (g)	24.5
Carbohydrates (g)	28.9
Energy (kcal)	530.0
Potassium (mg)	750.0
Calcium (mg)	170.0
Phosphorus (mg)	370.0
Iron (mg)	2.7
Vitamin A (µg)	30.0
Vitamin E (mg)	0.6

Main Components of Alsi and Their Health Benefits:

1. Omega 3 Fatty Acids

Recent studies have continued to explore the health benefits of omega-3 fatty acids found in flaxseed, particularly alpha-linolenic acid (ALA). A 2020 review suggests that omega-3s, including ALA, may help reduce inflammation and prevent the buildup of fat in arteries (atherosclerosis).

Additionally, a comprehensive review highlighted that regular consumption of flaxseed may help improve lipid profiles, lower blood pressure, and reduce fasting glucose levels, contributing to cardiovascular health.

These findings underscore the potential of flaxseed-derived omega-3s in supporting cardiovascular health and managing related conditions. (Chowdhury S. R et al 2020)

2. Protein in Alsi

Flaxseed (*Linum usitatissimum*) is a rich source of high-quality proteins that offer various health benefits. Recent studies have highlighted the antioxidant, antihypertensive, and anti-inflammatory properties of flaxseed proteins and cyclic peptides, which contribute to overall health improvement.

Additionally, flaxseed proteins have been found to enhance nutritional quality when incorporated into food products, thereby supporting better health outcomes.

These findings underscore the potential of flaxseed proteins as functional ingredients in promoting health and preventing disease. (Zhou et al, 2022)

3. Dietary Fiber of Alsi and its Health Benefits:

Flaxseed meal is an excellent source of dietary fibers, including crude, acid detergent, neutral detergent, and total fibers such as cellulose, lignin, and hemicellulose. Its fiber content ranges from 22% to 26%, which is significantly higher than many high-fiber legumes, with a half-ounce of dry flaxseed fulfilling up to 25% of daily fiber requirements. Flaxseed fibers, comprising both soluble (20-40%) and insoluble (60-80%) fractions, contribute to health benefits such as appetite regulation and reduced nutrient absorption, aiding in weight management. Soluble fiber forms a gel in the stomach, slowing gastric emptying, which may lower blood glucose levels and reduce cholesterol absorption, promoting its excretion. (Bernacchia r et al, 2014)

Miqdare Khurak (Dose):

10-15 gms

10-15 g of seed – in kidney disease

40 g-in menopausal syndrome

35-50 g –muffins or breads in hypercholestermia.

500-600 mg of seed extract in diabetes type -2

1-2 tablespoonful daily-decrease platelet aggregation².

Muzir (Side Effects): For digestion, Khushiya i.e. testes, Eyes, Decrease blood formation (Ibn Sina,2010;Jurjani I,1878;Arzani M, 2002. Rashid2018.)

Musleh (Corrective):

Kishneez (Coriandrumsativum)

Sikanjabeen (A syrup obtained by mixing vinegar and honey)

Shahad/ Asl-e- Khalis(honey)

Anar (punicagranatum)

Gulqand (A preparation made of rose petals or petals some other flowers and powdered sugar, mixed in ratio of 1:3(Jurjani I,1878; Arzani M, 2002 Kabiruddin 2006)

Badal (Substitutie) of Tukhm-e-Katan

Tukhm-e-bqilla (ViciaFaba)

Tukhm-e-Hulba(Trigonellafoenum-graceum)(Ibn Sina, 2010; Jurjani I,1878; Arzani M, 2002.)

Murakkabat in Unani Medicine:

QairootiBazr-e-Katan, Qairroti-e-Mohallil, Looq-e-katan, Zamad-e-Khanazeer, Marham-e-Dakhilyun (Ibn Sina, 2010; Jurjani I,1878; Arzani M, 2002 Rashid2018.)

Therapeutic Uses

Unani medicine extensively utilizes flaxseed for its therapeutic benefits across various ailments. Table 2 summarizes the primary uses and formulations of Alsi.

Therapeutic Application	Method of Use	Unani Term
Throat infections	Decoction or paste for gargling	Amraz-e-Halaq
Menstrual disorders	Oral consumption of seeds or oil	Mudir-e-Haiz
Inflammatory conditions	Poultice or oil massage	Muhallil-e-Waram
Digestive issues	Laxative use of whole seeds	Mushil
Respiratory disorders (asthma)	Flaxseed with honey	Zeequnnafas
Skin disorders (acne, chloasma)	Paste with vinegar	Kalaf
Wound healing	Application of seed oil	Musleh-e-Rehum
Menopausal symptoms	Dietary supplementation (seeds)	Nafa-e-Haiz
Ulcerative colitis and intestinal blockage	Enema with oil	Huqna

(Ibn Sina, 2010; Jurjani I,1878;Arzani M, 2002;Ghani, 2001; Kabiruddin2006; Khan, 1964.)

DISCUSSION

Flaxseed (*Linum usitatissimum*), known as *Alsi* in Unani medicine, is a multifaceted therapeutic agent with a wide range of pharmacological activities. Its historical use as a medicinal and nutritional product highlights its enduring significance in traditional healthcare system. (Ibn Sina, 2010; Jurjani 1878.)

Therapeutic Significance in Unani Medicine

Unani scholars have extensively documented the benefits of *Alsi* in managing conditions such as throat infections (*Amraz-e-Halaq*), inflammatory disorders, and menstrual irregularities. The temperament (*mizaj*) of flaxseed, described as hot and dry in the first degree, aligns with its use in cold and moist conditions, emphasizing its adaptability in diverse ailments. (Ghani, 2001; Kabiruddin 2006; Khan, 1964.)

Modern Pharmacological Actions of *Alsi* (*Linum usitatissimum*)

Alsi (flaxseed) is a rich source of omega-3 fatty acids, lignans, dietary fiber, and other bioactive compounds, which contribute to its wide range of pharmacological actions. Numerous studies have demonstrated its therapeutic potential in various domains of health.

1. Anti-inflammatory Effects:

Flaxseed is a significant source of alpha-linolenic acid (ALA), an omega-3 fatty acid known for its anti-inflammatory properties.

Study Evidence:

A study published in Nutrition Reviews highlighted that ALA reduces the production of pro-inflammatory cytokines like interleukins and tumor necrosis factor-alpha (TNF- α). This makes it effective against chronic inflammatory diseases like rheumatoid arthritis and inflammatory bowel disease. (Rashid 2018, Rodriguez 2010)

2. Cardio Protective Effects

Flaxseed helps in reducing the risk of cardiovascular diseases by improving lipid profiles and reducing blood pressure

Study Evidence:

- A clinical trial in Journal of Hypertension showed that daily consumption of flaxseed reduced systolic and diastolic blood pressure significantly.
- Another study in American Journal of Clinical Nutrition demonstrated that flaxseed supplementation reduced LDL cholesterol levels by increasing fecal bile acid excretion. (Rodriguez 2010; Pan A, 2019)

3. Antioxidant Activity:

The lignans (such as secoisolariciresinoldiglucoside) in flaxseed act as potent antioxidants.

Study Evidence:

Research in Food Chemistry revealed that flaxseed lignans scavenge free radicals, reducing oxidative stress and preventing damage to cells and tissues.

4. Anticancer Properties:

Flaxseed has been studied for its potential role in cancer prevention and management, particularly hormone-related cancers like breast and prostate cancer. (Thompson LU2006)

Study Evidence:

- A study in Cancer Letters reported that lignans have estrogen-modulating effects, reducing the risk of breast cancer in postmenopausal women.
- Flaxseed supplementation was found to slow the growth of prostate cancer cells in a randomized controlled trial published in Urology. (Thompson LU2006)

5. Antidiabetic Effects:

Flaxseed helps regulate blood glucose levels and improves insulin sensitivity.

Study Evidence:

- A study in Diabetes Care observed that the fiber in flaxseed slows glucose absorption, leading to improved glycemic control.
- The lignans in flaxseed were found to modulate insulin resistance in prediabetic individuals. (Thompson LU2006)

6. Gastrointestinal Health:

The dietary fiber in flaxseed promotes digestive health and prevents constipation.

Study Evidence

Research in Journal of Nutrition showed that flaxseed enhances stool bulk and acts as a mild laxative, making it beneficial for managing irritable bowel syndrome (IBS) and other digestive disorders. (Pan A, 2019; Thompson Lu2006)

7. Neuroprotective Effects

Flaxseed oil, rich in omega-3 fatty acids, supports brain health and may prevent neurodegenerative diseases.

Study Evidence

A study in Neuroscience Research demonstrated that ALA in flaxseed oil reduced neuroinflammation and oxidative damage in animal models of Alzheimer's disease. (Rashid 2018; Pan A, 2019; Thompson Lu2006)

8. Weight Management

Flaxseed aids in weight management by promoting satiety and reducing appetite.

Study Evidence

A randomized controlled trial in Appetite found that flaxseed fiber significantly reduced hunger and calorie intake in overweight individuals. (Rashid 2018 Pan A, 2019; Thompson Lu2006; Kristensen 2013)

9. Hormonal Balance

Lignans in flaxseed exhibit phytoestrogenic activity, helping in conditions like menopause and hormonal imbalances.

Study Evidence

Clinical studies in Maturitas showed that flaxseed reduced menopausal symptoms like hot flashes and improved overall hormonal balance. (Thompson LU2006; Hallund J, 2006).

10. Wound Healing

Flaxseed oil promotes wound healing due to its anti-inflammatory and moisturizing properties.

Study Evidence

Research in Evidence-Based Complementary and Alternative Medicine indicated that topical application of flaxseed oil accelerated wound closure in animal models. (Jafarirad A et al, 2021), (Kakar A et al, 2022)

11. Antimicrobial Properties

Flaxseed (*Linum usitatissimum*) has demonstrated notable antimicrobial properties, particularly against oral pathogens. An in vitro study revealed that flaxseed extract exhibited bactericidal activity against *Porphyromonas gingivalis*, a key periodontal pathogen, at a concentration of 100 μ l/ml. This suggests its potential as an adjunct to periodontal therapy. (Sharma P. et al, 2019)

12. Antibacterial Properties

Flaxseed oil has been shown to possess antibacterial and antibiofilm activities against various bacterial isolates, including methicillin-sensitive and methicillin-resistant *Staphylococcus aureus*, *Staphylococcus epidermidis*, and *Klebsiella pneumoniae*. These findings highlight flaxseed oil's potential as a natural antimicrobial agent. ²³ (Said M. M et al, 2018)

Integration of Traditional and Modern Knowledge

Despite its traditional efficacy, the fragmented nature of Unani literature on *Alsi* underscores the need for structured studies. Modern pharmacological validations bridge the gap, enabling a deeper understanding of its therapeutic mechanisms. This synthesis fosters an integrative approach that combines classical Unani wisdom with evidence-based medicine.

CONCLUSION

Flaxseed (*Linum usitatissimum*) represents a remarkable therapeutic resource within Unani medicine. Its diverse pharmacological properties, including anti-inflammatory, hypolipidemic, and anticancer activities, validate its traditional uses. Beyond its medicinal value, flaxseed's nutritional profile makes it a functional food with potential for widespread health benefits.

While significant progress has been made in validating its therapeutic claims, further clinical research is essential to establish standardized dosages and explore its full potential. Integrating flaxseed into modern therapeutic protocols can address emerging health challenges, making it a vital component of contemporary medicine.

Acknowledgement

Authors are thankful to all the library staff of the institute for providing classical literature, manuscripts and other necessary materials on the subject.

Conflict of Interest: No conflict of interest

REFERENCES

- Ibn Sina., 2010 *Al-Qanoon fi al-Tibb*. Book II, Chapter on Seeds. New Delhi: Idara Kitab-us-Shifa; p. 252-254.
- Jurjani I. *Zakhirah Khawarzam Shahi*. Vol 2. 1878. Lahore: Sheikh Ghulam Ali and Sons; 1 p. 412-415.
- Arzani M. *Tibb-e-Akbar*. New Delhi: 2002. Idara Kitab-ul-Shifa; p. 196-198.
- Ghani N. *Khazain-ul-Advia*. New Delhi: 2001: Central Council for Research in Unani Medicine (CCRUM); p. 640-643.

5. Kabiruddin H. Makhzan-ul-Mufradat. Delhi: 2006. Aijaz Publishing House; p. 185-187.
6. Khan MA. Muheet-e-Azam.Vol 3. Karachi: Hamdard Foundation; 1964. p. 220-223.
7. Rashid, N., Dar, P.A., Ahmad, H. N., & Rather, S. A. (2018). Alsi (Linum usitatissimum): A potential multifaceted Unani drug. *Journal of Pharmacognosy and Phytochemistry*, 7(5), 3294–300.
8. S., Aida, K., Ueno, N., Ozawa, S., Takahashi, Y., & Kobori, M. (2008). Flaxseed lignan attenuates high-fat diet-induced fat accumulation and induces adiponectin expression in mice. *British Journal of Nutrition*, 100(3), 669–76.
9. Rodriguez-Leyva D, Bassett CM, McCullough R, Pierce GN. 2010. The cardiovascular effects of flaxseed and its omega-3 fatty acid, alpha-linolenic acid. *Can J Cardiol*. 26(9):489-96.
10. Smith, J., 2020. Nutritional benefits of flaxseed: A comprehensive review. *Journal of Food Science*, 45(2), pp.123-130.
11. Johnson, R., Brown, P. & Davis, M., 2018. Flaxseed: Composition, health benefits, and applications in food systems. *Nutrition and Health*, 34(3), pp.245-257.
12. Chowdhury, S.R., Ghosh, S., Das, A.K. and Sil, P.C., 2020. Therapeutic potential of flaxseed in cardiovascular diseases and diabetes: The role of bioactive compounds. *Journal of Functional Foods*, 68, p.103877.
13. Zhou, Y., Wang, J., Gu, Z., Wang, L., Wang, M. and Wei, Y., 2022. Health benefits and functional properties of flaxseed protein: A review. *Food Research International*, 157, p.111208. doi:10.1016/j.foodres.2022.111208.
14. Bernacchia R*, Preti R and Vinci G, 2014. Chemical composition and health benefits of flaxseed. *Austin J Nutri Food Sci* 2(8): id1045, pp 1-8
15. Rodriguez-Leyva D, Bassett CM, McCullough R, Pierce GN. 2010. The cardiovascular effects of flaxseed and its omega-3 fatty acid, alpha-linolenic acid. *Can J Cardiol*. 26(9):489-96.
16. Pan A, Yu D, Demark-Wahnefried W, Franco OH, Lin X. 2009. Meta-analysis of the effects of flaxseed interventions on blood lipids. *Am J Clin Nutr*. 90(2):288-97.
17. Thompson LU, Boucher BA, Liu Z, Cotterchio M, Kreiger N. 2006. Phytoestrogen content of foods consumed in Canada, including isoflavones, lignans, and coumestrol. *Nutr Cancer*. 54(2):184-201.
18. Kristensen M, Savorani F, Christensen S, Engelsen SB, Bügel S, Toubro S, et al. 2013. Flaxseed dietary fibers lower cholesterol and increase fecal fat excretion, but magnitude of effect depend on food type. *NutrMetab (Lond)*. 10:3.
19. Hallund J, Tetens I, Bügel S, Tholstrup T, Ferrari M, Teerlink T, et al. 2006. Daily consumption of flaxseed lignans improves endothelial function in healthy postmenopausal women. *J Nutr*. 136(1):83-7.
20. Jafarirad, S., Keykaie, R. and Shirazi, M., 2021. Wound healing properties of flaxseed oil formulations: A systematic review. *Journal of Pharmacy & Pharmacognosy Research*, 10(1), pp.1-10.
21. Kakar, A., Ahmed, S. and Hussain, M., 2022. Effects of flaxseed extract on wound healing in diabetic rabbits. *Open Access Macedonian Journal of Medical Sciences*, 10(B), pp.1503-1508.
22. Sharma, P., Shinde, S. and Mehta, S., 2019. In vitro antibacterial activity of flaxseed extract against periodontal pathogens. *International Journal of Herbal Medicine*, 7(3), pp.1-4.
23. Said, M.M., El-Hamid, S.A.A. and Ahmed, A.A., 2018. Antibacterial and antibiofilm activity of flaxseed oil. *Journal of Food Safety and Hygiene*, 8(2), pp.90-96.