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A REVIEW ARTICLE ON SAMSARJANA KRAMA IN PANCHKARMA

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ABSTRACT

Samshodhana & Samshamana are two types of treatment principles in Ayurveda advised for the patient with vitiated Dosha. Panchkarma is a Samshodhana treatment that includes - Vamana, Virechana, Basti, Nasya & Raktamokshana. But after Samshodhana Karma Jatharagni gets disturbed & the patient is likely to be weakened; therefore, a regular normal diet is not advisable. After the administration of Vamana Karma or Virechana Karma, a special diet regimen is to be followed called Samsarjana Krama, which means a proper sequential diet regimen. This sequential order is also followed in Peyadi Samsarjana Krama, Tarpanadi Krama, Rasadi Samsarjana Krama, and Mamsa Rasadi Karma as given in classics. The sequential diet regimen advised in Samsarjana Krama increases the strength of weakened Jatharagni & body after Samshodhana Karma. The diet prescribed from Laghu (easy to digest) Aahara to Guru (heavy to digest) Aahara provides sequential nourishment to the body & adaptability to every system of the body.

Keywords: Panchkarma; Samsarjana Krama; Peyadi Samsarjana Karma; Tarpanadi Samsarjana Krama; Rasa Samsarjana Krama; Mamsa Rasadi Krama

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INTRODUCTION

Pancakarma presents a unique approach of Ayurveda with specially designed five procedures of internal purification of the body through the nearest possible route. Such purification allows the biological system to return to homeostasis & to rejuvenate rapidly & also facilitates the desired pharmaco-therapeutic effects of medicines administered thereafter. Every Panchkarma procedure is always performed in three stages – Purva Karma (preparatory procedures), Pradhana Karma (main procedures) & Paschat Karma (post-operative procedures) & each of them has its importance & relevance. Poorva Karma includes Deepana, Pachana, Snehana, & Swedana^[1], Pradhana Karma includes Vamana, Virechana, Niruha Basti, Anuvasana Basti, Nasya & Raktamokshna^[2], Paschat Karma; includes Samsarjana Krama, Parihar Kala, Rasayanadi Karma & Shamana Prayoga^[3]. After Panchkarma (mainly Vamana & Virechana), Jatharagni gets disturbed & diminished & patient is likely to be weakened. So diminished Jatharagni does not digest a normal diet immediately after Samshodhana Karma. In this condition, after the administration of Vamana Karma or Virechana Karma, a special diet regimen is followed called Samsarjana Krama. This paper will focus on different aspects of Samsarjana Krama in classics, which is a part of *Paschat Karma*.

AIMS & OBJECTIVES

- 1. Study of different types of *Samsarjana Krama* according to different views.
- 2. Importance of different preparations used in *Samsarjana Krama*.

MATERIAL & METHODS In the present article, various classical *Ayurvedic* texts with various commentaries, study material available on the internet & Journal Articles, Reference books, Research articles, etc. have been studied to extract accurate & relevant data.

Samsarjana Krama

In Samsarjana Krama, food is introduced gradually from Laghu - Aahara to Guru - Aahara according to Shudhi, in order to increase the Jatharagni (digestive power) & to provide sequential nourishment to the patient & adaptability to every system of the body. If the patient doesn't take proper precautions & controlled diet, then it will lead to various complications. To avoid these complications after Samshodhana Karma, Samsarjana Krama is very essential & beneficial. According to different available classical Ayurvedic texts, different types of food preparations are mentioned in Samsarjana Karma like Manda, Peya, Yavagu, Vilepi, Odan, Akrut Yusha, Krut Yusha, Akrut Mamsa Rasa, Krut Mamsa Rasa^[4].

Purpose & Commencement of Samsarjana Krama

After Samshodhana Karma, Agni becomes weak & Shodhita person feels Krisha, Durbala, Shunya Deham, & Krusha Ashaya, so for recovery & igniting agni, Samsarjana Krama is essential by following the sequence of Peyadi Krama^[5]. Samsarjana Krama is done after Vamanadi Karma in the patients according to Acharya Charaka. As per Acharya Sushruta, Samsarjana Krama should be done after Snehapana, Vamana, Virechana, Niruha Basti & Raktamokshana, as these procedures make the Agni diminished^[6].

Duration of Samsarjana Krama as per Shudhi

Depending on the *Shudhi* i.e *Hina*, *Madhyama* & *Pravara*, the *Annakala* has been mentioned, it is of three days, five days & seven days respectively^[7].

Samsarjana Krama according to Bala (Strength of Patient)

As per *Acharya Sushruta*, *Samsarjana Krama* also depends on the *Bala* of the patient. The individual having *Pravara* (good) Strength, 3 *Annakala* should be given, 2 *Annakala* for *Madhyama* (medium strength) & 1 *Annakala* for *Avara* (lesser strength). *Acharya Dalhana* mentioned that *Bala* can be judged by *Upachaya*^[8].

Table 1: Showing the relation between types of *Shudhi*, *Annakala* & days of *Samsarjana Krama*.

Shuddhi Prakara	Annakal	No. of Days
Pravara Shuddi (Good)	3	7
Madhyama Shuddi (Medium)	2	5

Hina Shuddi (Less)	1	3
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Types of Samsarjana Krama

- 1. Peyadi Samsarjana Krama
- 1. Peyadi Samsarjana Krama

Table 2: Schedule of Samsarjana Krama^[9].

- 2. Tarpanadi Samsarjana Krama
- 3. Rasa Samsarjana Krama
- 4. Mamsa Rasadi Krama

Day	Time	Annakala	Pravara Shudhi	Madhyama Shudhi	Hina or Avara Shudhi
	Morning	-	Vamana/Virechana	Vamana/Virechana	Vamana/Virechana
1 st	Evening	1	Peya	Peya	Peya
	Morning	2	Peya	Peya	Vilepi
2 nd	Evening	3	Peya	Vilepi	Kritakrita Yusha
	Morning	4	Vilepi	Vilepi	Kritakrita Mamsarasa
3 rd	Evening	5	Vilepi	Akrita Yusha	Normal diet
	Morning	6	Vilepi	Krita Yusha	
4 th	Evening	7	Akrita Yusha	Akrita Mamsarasa	
	Morning	8	Krita Yusha	Krita Mamsarasa	
5 th	Evening	9	Krita Yusha	Normal diet	_
	Morning	10	Akrita Mamsarasa		-
6 th	Evening	11	Krita Mamsarasa	<u>-</u>	
	Morning	12	Krita Mamsarasa		
7 th	Evening	-	Normal diet		

Different preparations method & properties of *Peyadi Ahara Kalpana* are described in *Ayurveda* with their method of preparation, properties & uses. [Table 3]

Table 3: Preparations used in Samsarjana Krama.

S.	Ahara Kalpana	Preparation method (Rice/ Mudga/	Properties
No.		Mamsa & Water ratio)	
1.	Manda	1:14 [10]	Deepana, Pachana ^[11]
2.	Peya	1:14 [12]	Pathya, Deepan, Pachana ^[13]
3.	Vilepi	1:4 [14]	Pathya, Deepan, Pachana, Basti Shodhan ^[15]
4.	Yavagu	1:6 [16]	Ghrahi, Balya, Tarpana, Vatanasaka ^[17]
5.	Yusha	1:16 [18]	Akrita - Without salt & Sneha Krita - With salt & Sneha;
			Kaphahara, Deepana, Pathya, Hridya ^[19]
6.	Mamsarasa	1:4 [20]	Akrita - Without salt & Sneha Krita - With salt & Sneha;
			Vatapitashramhara, Balavardhaka, Hridya ^[21]

2. Tarpanadi Samsarjana Krama

Seeing the patient's weakness & *Dosha*, thereafter, *Santarpana Krama* is adopted in place of *Samsarjana Krama*. Indications of *Santarpana Karma* in place of *Peyadi Samsarjana Karma* in *Panchkarma*^[22] are the

patients with increased *Kapha & Pitta Dosha*, when *Kapha & Pitta* are eliminated in a smaller quantity during *Samshodhana*, in alcoholic patients, & in the patients having *Vata & Pitta Prakriti. Tarpanadi Krama* is preferred as an alternative to *Peyadi Samsarjana Krama*, as it may produce *Abhishya* (increased

secretions) in the well-purified patient. According to *Acharya Chakrapani*, *Svaccha Tarpana* can be given instead of *Peya & Ghana Tarpana* instead of *Vilepi*^[23].It contains *Laja*, *Saktu & Audana* (Cooked Rice) with *Mamsarasa*. *Acharya Jejjata* says due to

similarities, *Mugda Yusha & Mamsarasa* can be given as *Tarpana*. But commentators of *Astanga Hridaya* mentioned the diet regime clearly pertaining to *Annakala*. [Table 4]

Table 4: Tarpanadi Santarpana Krama.

Annakala	Food item	Preparation	Properties
1 st	Laaja ^[24]	Bhrishtha T&ula (Baked Rice/ Puff Rice)	Kapha - Pitahara, Grahi, Pipasa,
			Jwarahara
2 nd	Saktu ^[25]	Roasted Barley/ Gram flour	Laghu, Santarpana, Balya
3 rd	Mamsarasa with Au- dana ^[26]	1 (Rice):14 (water) Su Swinna (Well cooked), Nisruta (Filtered) Rice	Laghu, Visada, Usana

3. Rasa Samsarjana Krama

During Samasarjana Krama there are chances for Dosha to get vitiated due to augmented Jatharagni. To prevent such an increase, Dosha is mitigated by

arranging the taste of recipes in such a series that the chances of an increase will be lessened by *Rasa Samsarjana Krama* ^[27,28]. [Table 5]

Table 5: Showing different opinions regarding Rasa Samsarjana Krama.

Charak		Sushrut	
Sequence of Rasa	Reason	Sequence of Rasa	Reason
Amla Swadu	for Pakwasayagatha Vata Shaman	Swadu Tikta	To pacify Vata Pitta & Agni Samikarnartha
Amla Lavana	for Agni Sandhukshan Snigdha	Amla Lavana Katu	To pacify Vata Kapha & Agni Sandhukshan
Madhura Tikta	for Pitta Shamanartha	Madhura Amla Lavana	To pacify the increased <i>Pitta Vata</i> due to the previous <i>Rasa</i>
Kashaya Katu	for Tat Urdhwa Sthita Kapha Shamanartha	Swadu Tikta	To pacify the increased <i>Pitta Kapha</i> due to the previous <i>Rasa</i>

4. Mamsa Rasadi Krama

Indicated in the case of strong *Agni*, there is no need to adopt *Peyadi Karma* instead *Yusha & Mamsa Rasa* should be administered^[29].

- Atyanta Kshina Kapha Peyadi Karma
- Vata Bhuyisra & Deepthagni, Mamsa Satmya -Mamsa Rasa
- Kapha Yuktha Yusha

DISCUSSION

Samsarjana Krama should never be correlated with Karma. Because Karma is any procedure & Krama is the numbering sequence which mainly Mandated to be followed. Peya is only liquid with thin consistency which is easily digested (carbohydrates in less quantity). Vilepi (Liquid rice) is semi-solid with thicker consistency & contains a higher amount of carbohydrates compared to Peya. Yusha (Green gram soup); In the Akrita, salt & Ghrita is not added (protein content) whereas in Krita Yusha both salt & Ghrita is added

(protein with fat). Mamsa Rasa (meat soup) is prepared in Akrita & Krita forms as per mentioned earlier in Yusha. The main focus is to give such food that can be easily digested & is an instant energy provider. The Samsarjana Krama starts with Peya, which is Laghu, Grahi, and Dhatuposhaka at the same time it does Agni Deepana & Vatanulomana. After administration of Peya, Jathragni becomes better in condition as well as body strength is also retained. So, we can give more solid food. Peya is given for three Annakala in Pravara Shuddhi. After Peya, Vilepi is used which is also light to digest, Dhatuvardhaka, Tarpaka, Kaphanashaka, Hridya, Madhura, Pitta-Shamaka & Balakaraka. It is also administered for three Annakala in *Pravara Shudhi*. As per the ingredients used in *Peya* & Vilepi, it can be inferred that they are the sources of carbohydrates in the body. After that Yusha is given which is Laghu, Balakaraka, Ruchikara & Kaphanashaka. Mamsarasa is given which is rich in protein as well as fat. Mamsarasa is refreshing for all who are dehydrated or emaciated, who are in the convalescence stage, those with Kshina Retas & for those who aspire better strength & complexion. Hence forth food is administered in a sequence of carbohydrates, proteins & fats. There is also Tarpanadi Krama mentioned in classics which should be given when proper Shuddhi has not been attained. It can be inferred from the definition of *Tarpanadi Krama* that it is to be given in Ayoga of Shodhana. When Alpa Doshas are eliminated from the body, it leads to Kapha Pitta Prakopa & in this condition if Peya is given it will lead to Strotorodha, Agnimandya, Abhishyanda in the body, so Tarpanadi Krama has been mentioned to be used in Paschat Krama. The concept of Rasa Samsarjana Krama has been mentioned in classics. It is indicated when Dosha Kopa in the body occurred while giving Peyadi Samsarjana Krama. Thus, it is used as a therapeutic measure for Dosha ShamanaS.

CONCLUSION

Samsarjana Krama enhances Agni (digestive power or capacity of the digestive system of the body) as well as provides strength to the body after Vamana & Virechana Karma. Samsarjana Krama is the need for

every Sam shodhita Purusha. It helps to regularize the Jatharagni which is weakened due to the purificatory process, & to overcome the Doshakshaya & Dhatukshaya (depletion). The benefits of Samsarjana Krama in Panchkarma are it normalizes the Jatharagni & Vayu, provides nutrition & helps to normalize the body tissues, which are weakened due to Samshodhana, by arranging such plans, the diet comprised of all the tastes can be served through meals (Annakala) & Dosha becomes normal.

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