



Review Article

LITERATURE REVIEW AND PHARMACOLOGICAL ACTIVITIES OF JEERAKA

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ABSTRACT

Jeeraka is widely utilized in Ayurvedic therapeutic preparations, both on its own and in combination with other herbs. *Acharya Charaka* listed it as part of the *Shula Prashamana* group, while *Susruta* and *Vagbhata* classified it under the *Pippalyadi Varga*. Additionally, *Jeeraka* is mentioned in the *Haritakyadi Varga* in *Bhavaprakasha Nighantu*. It is primarily known for its carminative and digestive properties like *Deepana pachana grahi*, and it is also employed for various conditions related to the *Garbhashaya* (uterus), *Hrdya* (heart), and *Netra* (eyes), among others. *Jeeraka* is identified as *Cuminum cyminum* and belongs to the *Umbelliferae* family. **Materials and methods:** Relevant Ayurvedic texts, including the *Caraka Samhita*, *Sushruta Samhita*, and various *Nighantus*, as well as modern literature, research works, and online sources, have been considered. **Results:** Examined the vernacular names and synonyms of *Jeeraka*, *Nirukthi*, and *Rasapanchaka*, including the therapeutic properties of *Jeeraka*. **Conclusion:** Although *Jeeraka* is a spice commonly used in everyday cooking, it also possesses impressive pharmacological properties.

INTRODUCTION

In Ayurveda, information about medications with natural origins is obtained from the *Vedas*, *Samhitas*, and *Nighantus*. The botanical source of the *Jeeraka* plant is *Cuminum cyminum* Linn, a member of the *Umbelliferae* family.

The main purpose of the fragrant plant *Jeeraka* is to improve digestion. Since the *Vedic* era, it has been a widely used spice and is still used in recipes for common foods today. It is currently mostly used to treat digestive problems, and it comes in numerous forms and quantities to address different ailments. The distinctiveness of *Jeeraka* is somewhat ambiguous, though, because other condiments have comparable qualities. *Jeeraka* is distinguished by its *Laghu ruksha guna* (light, dry properties), *Usna veerya* (heating potency), *Katu rasa* (pungent flavour), and *Katu vipaka* (post-digestive effect). It has many phytochemical ingredients and is grown as an annual herb.

MATERIALS AND METHODS

This draws upon a rich tapestry of wisdom found in ancient Ayurvedic texts including the esteemed *Caraka Samhita* and the comprehensive *Sushruta Samhita*. In addition, various *Nighantus* and compendium of Ayurvedic terms have been meticulously examined. To compliment these timeless sources, a thorough exploration of contemporary literature, cutting edge research and reliable online resources has been undertaken ensuring a well-rounded and insightful examination of the subject.

Results

Vernacular names of *Jeeraka*<sup>[6]</sup>

1. Bengali names: Jeera, Sada Jeera, Shahajeere, Jeere
2. Hindi names: Safed Jeera, Sada Jeera, Sadarana Jeera
3. Marathi names: Jire, Pandare Jeere
4. Gujarati names: Jeeru, Shankanu, Jeerum, Sadu Jeerum, Ghoul Jeerum
5. Tamil name: Cheerakam, Shiragam
6. Kannada name: Jeerige
7. Telugu name: Jeelakara, Jeela Kari
8. Malayalam name: Jeerakam
9. Arabian name: Kammun, Avyaja
10. Farsi name: Jeera e Safad

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**Toxonomical classification<sup>[7]</sup>**

Sub-kingdom	Streptophyta
Super division	Spermato phyta- Seed plants
Division	Magnoliophyte- Flowering plants
Class	Magnolioprida- Dicotyledons
Family	Umbelliferae
Genus	Cuminum
species	Cuminum cyminum

**Classification****According to the Samhita**

S.No	Samhita	Varga
1.	Charak Samhita	Shula prashamana varga
2.	Susruta Samhita	Pippalyadi varga
3.	Astanga Hridaya	Pippalyadi varga

**According to the Nighantu**

S.No.	Nighantu	Varga
1.	Dhanvantari Nighantu	Satapushpadi varga
2.	Shodala Nighantu	Satapushpadi varga

3.	Madanapala Nighantu	Shunthyadi varga
4.	Raja Nighantu	Pippalyadi Varga
5.	Bhavaprakasha Nighantu	Haritakyadi varga
6.	Priya Nighantu	Satapushpadi varga

**Rasa panchaka of Jeeraka**

- Rasa- Katu
- Guna-Laghu, Rooksha
- Veerya- Ushna
- Vipaka- Katu vipaka
- Dosha karma- Vata kapha samaka, Vata samaka due to its Usna virya and Kapha samaka due to its Ushna virya, Katu vipaka and Katu rasa.

**Different varieties of Jeeraka:** Susruta quoted Jeeraka Dravya in Susruta. Sutrastana. In Dhanvantari Nighantu we come across four varieties viz., Jeeraka, Sukla Jeeraka, Krsna Jeeraka, and Vanya jeeraka. Sodhala described the varieties viz., Upakunchika, Sukla jeeraka and Krisna Jeeraka. But under Dvijeeraka he omitted Upakunchika. Kaiyadeva<sup>[8]</sup> mentioned Jeeraka tritaya.

**Synonyms of Jeeraka**

The following are synonyms attributed to Jeeraka in different classical texts of Ayurveda:

S.No	Synonym	D.N <sup>[9]</sup>	Sha.N <sup>[10]</sup>	B.N <sup>[11]</sup>	M.N <sup>[12]</sup>	Sho.N <sup>[13]</sup>
1	Jeeraka	+	+	+	+	+
2	Deerga jeeraka	+	+	+	+	+
3	Peetabha	+	-	-	-	-
4	Kana		+	+	+	+
5	Pujyamanakam	+	-	-	-	-
6	Magadham	+	-	-	-	-
7	Jarana	+	+	+	-	+
8	Ruchyam	+	-	-	-	-
9	Medhyam					
10	Deepyam	+	-	-	-	-
11	Hrdyam	+	-	-	-	-
12	Manognam	+	-	-	-	-
13	Surasa	-	-	-	-	+
14	Sugandha	-	-	-	-	+
15	Ajaji	+	+	+	+	+
16	Varunam	+	-	-	-	-

**Nirukti**

According to pharmacognostical characteristics:

1. Dheerga jeeraka: If the fruit is long.
2. Peetabha: If the fruit is yellowish in color.
3. Kana: If it is small in nature.

**Synonyms based on pharmacological actions**

1. Jeeraka: Meaning that which digests
2. Ruchyam: Improves taste
3. Jarana: Acts as a good digestant
4. Medhyam: Improves memory
5. Deepyam: Stimulates appetite

6. *Hrdyam* - Good for the heart
7. *Manognam* - Good for the brain
8. *Surasa* - Stimulates the secretion of saliva
9. *Sugandha* - Exhibits a pleasant smell
10. *Ajaji* - Improves appetite

#### **Rogaghna karma (Pharmacological action)**

##### **According to Nighantu**

##### **According to Bhavaprakasha Nighantu**

*Jeeraka* is mentioned in *Harithakyadi varga* in *Bhava prakasha Nighantu*.<sup>[14]</sup>

"जीरकोजरणो अजार्जी कनास्याधीर्घजीरकः।

जीरकत्रितयं रूक्षं कटुष्णं दीपनं लघु।।

संग्रहि पित्तलं मेध्यं गर्भाशय विशुद्धिकृ।

ज्वरघ्नं पाचनं वृष्यं बल्यं रुच्यं कफापहम्।।

चक्षुष्यं पवनाध्मानगुल्मच्छदर्यतिसारहत् " (भावप्रकाश निघण्टु )

*Sangrahi*- Absorbent

*Pittalam*- Increases Pitta

*Medhyam*- Increases memory

*Garbhashaya vishudhikrit*- It cleans the uterus

*Jwaragna* – It cures the fever

*Pachanam*- It is digestant

*Vrshyam* – Aphrodisiac

*Balyam* – It increases strength

*Ruchyam* – It improves taste

*Kaphapaham* – It decreases Kapha

*Chakshushya* – Good to us

*Pavanaadhmanagulmachardihatisarahat* – It decreases the Vata, bloating of the stomach, diarrhea and vomiting.

##### **According to Dhanwantari Nighantu**<sup>[15]</sup>

जीरकं दीर्घकं हृद्यमजाजौ दीप्यमागधम्

मनोज्ञं वरुणं रुच्यं पीताभं पूज्यमानकम् ॥

जीरकं कटुकं रूक्षं वातहृद्दीपानं परम् ।

गुल्माध्मानातिसारघ्नं ग्रहनीकुमिहृत्परम् ॥

*Jeeraka* is pungent in taste, *Ruksha guna* pacifies Vata dosha and stimulates appetite. It is useful in tumors, tympanitis, diarrhea and worms.

##### **Rasa panchaka of Jeeraka**

- *Rasa- Katu*
- *Guna-Laghu, Rooksha*
- *Veerya- Ushna*
- *Vipaka- Katu vipaka*
- *Dosha karma- Vata kapha samaka, Vata samaka* due to its *Usna virya* and *Kapha samaka* due to its *Ushna virya, Katu vipaka* and *Katu rasa*.

##### **Therapeutic properties of Jeeraka**

1. *Medhyam*
2. *Deepanam*
3. *Paachanam*

4. *Hrdyam*
5. *Manognam*
6. *Vrshyam*
7. *Balyam*
8. *Chakshushyam*
9. *Pavana adma gulma hara*
10. *Chardi hara*
11. *Atisara hara*
12. *Jwaragna*
13. *Paachana*
14. *Garbhashaya vishudhikrit*
15. *Krimi haram*

##### **Indications of Jeeraka**<sup>[16]</sup>

1. *Amlapitta* (hyperacidity)- First, the paste is prepared from *Jeeraka* and *Dhanyaka* then it is added to ghee and cooked. It is administered internally and it is very useful in *Amlapitta*. It is also effective in diseases of *Kapha* and *Pitta doshas*, *Aruchi* and *Mandanila* (C.D.).
2. *Chardi- Souvarca lavana, Jeeraka, Sarkara* and *Marica* are mixed with honey and given as anti-emetic. (V.M.)
3. *Visama Jvara- Jeeraka* powder should be given with jaggery (A.S.Ci.2/93).
4. *Grahani- Jeerakadya churna*
5. *Atisara- Jirakadi modaka*
6. *Agnidagdha vrana- Jiraka ghritha*

##### **Dosage forms of Jeeraka: Churna**

*Kashaya*  
*Arista*  
*Lepa*  
*Ghritha*  
*Modaka*

##### **Vishista yogas**<sup>[16]</sup>

1. *Dadimaadi churna*
2. *Kushthadi churna*
3. *Hingwadi churna*
4. *Jeerakadyarista*
5. *Jeerakaadi modaka*
6. *Jeeraka ghritha*
7. *Daadimaadya ghritha*

##### **Botanical Description of Jeeraka**

*Jeeraka* is a perennial herb. The leaves are bifurcated or trifurcated into three sections, with the terminal segments being thread-like (filiform). The flowers are organized in compound umbels, featuring many rays together with several bracts and bracteoles. The calyx possesses diminutive, asymmetrical, and subulate teeth. The petals are either oblong or obovate, emarginate, and generally white, frequently exhibiting different diameters.

The fruit is cylindrical, tapering to a thin tip, and is hispid with large, single vittae situated beneath each secondary ridge. The carpophore is either divided into two parts or split into two lobes. The seeds are slightly dorsally compressed and have a convex-concave morphology.

### Distribution

*Jeeraka* is widely cultivated in India.

**Daily Dosage:** The average single dose of cumin is between 300 to 600mg. Cumin can be used both internally and externally, in ground form or as a pressed oil.

### DISCUSSION

Cumin has long been used as an astringent, carminative, coagulant, and stimulant. It is also known for its exceptional antioxidant qualities. Additionally, it is used to treat a number of illnesses, including whooping cough, toothache, flatulence, digestion, jaundice, diarrhea, dyspepsia, and epilepsy. The antispasmodic and abortifacient qualities of cumin seeds are well documented.

### CONCLUSION

*Jeeraka*, or cumin, is a remarkable herb with several advantages, especially for gastrointestinal ailments such as bloating and indigestion. In Ayurveda, it is esteemed for its function in *Garbhasaya shodana* (womb purification) and is advantageous for ailments such as anorexia and diabetes. This information is sourced from multiple journals, *Nighantus* (Ayurvedic lexicons), and *Samhitas* (treatises).

According to the literature, cumin is significant not only as a spice but also for its medicinal benefits. It is valued for its flavour and utilized as a prophylactic against numerous health concerns. Cumin is typically regarded as safe, with minimal documented adverse effects. Pregnant or breastfeeding individuals are recommended to refrain from its consumption, as cumin may reduce blood sugar levels. Furthermore, it should not be administered concurrently with antidiabetic agents to mitigate the risk of hypoglycemia. Although cumin has been historically utilized for numerous health advantages, experts recognised that many of its effects are not yet completely comprehended.

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