

Different Type of *Samsarjana Krama* and its Importance after *Samshodhana Karma*: A Review Article

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Review Article

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Abstract

In the Ayurveda the prime importance has been given to *Shodhana karma* for the complete elimination of the disease which includes *Purva karma, Pradhana karma* and *Paschat karma*. As the *Purva karma* helps to movement of the *doshas* and *Pradhana karma* helps to forceful elimination of *doshas, Paschat karma* has given the equal importance to retain the strength of the *Agni. Samshodhana* and *Samshamana* are the two types of treatment advised for the patient with vitiated *Dosha, Dhatu, Agni* or *Mala,* out of which *Samshodhana* is advisable to treat a patient for permanent cure. But after the *Samshodhana Karma, Agni* get disturbed and patient is likely to be weakened; therefore regular normal diet is not advisable. After the administration of *Vamana Karma* or *Virechana* Karma, a special diet regimen is to be followed called as *Samsarjana Krama* which means a proper sequence of *Peya- Vilepi- Kritakrita Yusha- Kritakrita Mamsarasa*. It is used to increase the *Agni* and to provide sequential nourishment to the patient from light diet to normal diet. The importance of *Samsarjana Krama* is to increase the strength of weakened *Agni* and body after *Samshodhana Karma*.

Keywords: Samsarjana Krama; Peyadi Samsarjana karma; Tarpanadi Samsarjana kramayavagu; vilepi

Introduction

Health is a state of complete physical, mental and spiritual wellbeing. According to ayurveda health is defined as equilibrium of Doshas, Dhatus and *Agni*, defecation of Mala. So disease is the vitiation of these elements. Of these elements, *agni* is the most important factor which is responsible for maintaining the condition of health. This *agni* is the main reason for life and vitiation causes formation of diseases. During treatment, we mainly consider the status of *agni* of patient.

Classical ayurveda treatment is classified into shodhana and shamana chikitsa [1]. In this *shodhana chikitsa* is

given most importance owing to its credential of providing a complete cure as there is no prosibility of diseases recurrence [2]. Samshodhana Karma can be categorized as Poorva Karma, Pradhana Karma, Pashchata Karma. Poorva Karma includes Deepana, Pachana, Snehana and Swedana [3] Pradhana Karma includes; Vamana, Virechana, Niruha Basti, Anuvasana Basti, Nasya and Raktamokshna [4] Paschata Karma; includes Peyadi Samsarjana karma, Tarpanadi karma kavala, dhoompana etc. After Panchkarma (mainly Vamana and Virechana), Jatharagni get disturbed and diminished and patient is likely to be weakened. So diminished Jatharagni is not digest normal diet immediately after Samshodhana karma In this condition, after the administration of Vamana Karma or Virechana Karma, a special diet regimen is

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followed called as *Samsarjana Krama*. This paper will focus on different aspects of *Samsarjana krama* in classics, which is a part of *Paschat karma* [5].

Samsarjana Krama

According to Acharya chakrapani, Samsarjana krama is given after Vamana and Virechana because there is prabhut elimination of doshas which causes kshobha in the body leading to Agnimandya and for Agni sandhukshan, samsarjana krama is followed. In case of basti, there is less Agnimandya, so Samsarjana krama is not followed [6]. The Samsarjana karma is given only after performing Shuddhi in patient. In case of not attaining Shuddhi, tarpanadi krama are available according to Ayurveda [7]. The main reason for giving Samsarjana krama is not only Agni Sandhukshan, but also to make increased, steady and capable of digesting all types of food [8]. After performing any Shodhana karma, all of diet cannot be given suddenly as it causes Agnimandya. So in this condition *laghu* and liquid diet should be started gradually leading up to Guru diet. 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 [9].

Aims and Objectives

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

Material and Methods

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

When To Do Samsarjana Krama

As far as the *Panchakrama* is concerned the *Samsarjana krama* is done after *vamanadi Karma* in the patients according to *Charaka. Sushruta* also mentions that *Samsarjana krama* should be done after *Snehapana, Vamana Virechana, Nirooha Vasti* and *Raktamokshana,* as these *karmas* creates *Agni*mandya in the body [10]. But *Chakrapani* clears that in *Vamanadi* though *Vamana, Virechana Nirooha, Shirovirechana* has been included but in the context of *Samsarjana krama* it is related with only *vamana* and *Virechna karma.*

Why To Do Samsarjana krama

After Vamanadi Karma, the Shodhita purusha feels krusha, Durbala, Shunya Deham, has Alpa Agni, krusha Ashaya, so for recovery and for Agni Sandhukshan Samsarjana Krama is followed [11]. The reason to follow Samsarjana krama is Agni sandhukshan, to make Agni mahan sthira and capable of digesting every food preparations even of guru gunas [12]. In short Samsarjana krama is followed after Vamana and Virechana because there is elimination of Prabhut Doshas from body, Agni becomes weak, so to restore the prana the Peyadi Samsarjana krama should be followed. It depends upon the shuddhi attained by the patient.

Course of Samsarjana Krama

The planning of *Samsarjana Krama*should be based on the type of Shudhi i.e., for Hina Shudhi, Madhyama Shudhi and Pravara Shudhi, it is of 3 days, 5 days and 7 days respectively [13].

Samsarjana krama according to Bala

Acharya Sushruta mention the Samsarjana krama can be followed by considering the strength of the patient Samsarjana krama should be planned as per the bala [14].

Shuddhi Prakara	Annakal	No.of Days
Pravara shuddi	3 (12aana)	7
Madhyama shuddi	2 (8aana)	5
Hina shuddi	1 (4aana)	3

Table 1: Showing relation between types of Shudhi, Annakala and days of Samsarjana Krama.

Types of Samsarjana krama

- Tarpanadi Samsarjana Krama
- Rasa SamsarjaSna Krama

• Peyadi Samsarjana Krama

Days	Time	Annakala	Pravara shudhi	Madhyam shudhi	Avar shudhi
1 st	М	-	-	-	-
	Е	1	Реуа	Реуа	Рауа
Ond	М	2	Рауа	Рауа	Vilepi
2 nd	Е	3	Рауа	Vilepi	
3 rd	М	4	Vilepi	Vilepi	- Kritakrita yusha
3 [.] "	Е	5	Vilepi	Akrita yusha	
4 th	М	6	Vilepi	Krita yusha	Kritakrita yusha
	Е	7	Akrita yusha	Akrita masrasa	Normal diet
5 th	М	8	Krita yusha	Krita masarasa	
5"	Е	9	Krita yusha	Normal diet	
6 th	М	10	Akrita masrasa		
	Е	11	Krita masarasa		
7 th	М	12	Krita masrasa		
	E	-	Normal diet		

 Table 2: Payadi Samsarjana karma.

Tarpanadi Samsarjana Krama: It could be follows when *kapha* and *pitta* are eliminated in a smaller quantity *shodhana*, if patient is alcoholic and in patient having *vatta pitta prakruti payadi krama* is contraindicated because that may be produce the *Abhishyandana* (increases the secretion) again in the *Srotas* which are *vishodita* (well purified body channels after *samshodhana* [15].

Annakala	Diet Food
1 st	Laja
2 nd	Saktu
3 rd	Mamsa rasa with odana

Table 3: Showing Tarpanadi Samsarjana krama

Rasa Samsarjana Krama: During Samsarjana there are chance of *dosha* to get excited due to augment *Agni* to prevent such increase *dosha* are mitigated by arranging tests of recipes in such a series that the chances of increase will be lessened [16].

Rasa	Charaka	Sushruta
1	Snigdha, amla, swadu & hrudya	Swadu & tikta
2	Amla &lavana	Snigdha amla lavana & katu
3	Swadu & tikta	Swadu amla &lavana
4	Kashya &katu	Swadu &tikta

Days	Time	Ahara Kalpana	
1 st	Е	Manda Pradhan yavagu is given	
2 nd	М	V	
	Е	Yavagu	
3 rd	М	Ruksha and ushna vilepi prepared with	
J'"	Е	deepaniya drevya	
4 th	М	Akrita mudga manda with odana	
	Е		
5^{th}	М	Mudga manda with odana mixed with	
	Е	ishata amla phala	
6 th ,7 th	М		
	E	Krita mudga manda with odana with amla phala +Sneha dravya	
8 th	М	Tanu krita mamsarasa with odana	
0	E		
9 th	М	Ishata krita mamsarasa with odana	
	Е	+Sneha	
$10^{\text{th}} 11^{\text{th}}$	М	Krita mamsarasa with odana +Sneha	
	Е	amla phala + lavana	
12 th	М	Normal diet	
	Е	Normai ulet	

Table 4: Different Concept of Samsarjana karma accordingto Acharya Kashyapa [17].

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Mechanism of Samsarjana Krama

Activity enhances calorie requirement. Hence after the Samshodhana procedure the patients are advised to do rest and to minimize activity. Carbohydrates and fats are energy giving, so are required first but in lesser amount during Samsarjana Krama as reduced activities are performed by the patient. Milk, egg and flesh proteins are rich is essential Amino acids. But they cannot be given soon after procedures because they also require huge amount of enzymes which can again damage the GIT. Hence to start with, the Shuka Dhanya are given and that too in the form of Peya (liquid), since liquid requires less HCl compared to solid food. Peva is only liquid easily digested with less HCl secretion, the Vilepi is semisolid requires more digestive enzymes, but both are Shuka Dhanya (cereals), the Yusha is advised which is gram (Shimbi Dhanya), first in the form of simple without spices, and the fats is added to stimulate bile secretions. Since now both the enzymes for digesting carbohydrates and fats is secreted and also the mucous is somewhat repaired. After Shuka Dhanya, Shimbi Dhanya is given.

This is because there is deficiency of lysine in cereal protein (*Shuka Dhanya*) and thus is compensated by the rich amount of lysine from pulse proteins (*Shimbi Dhanya*). While the rich amount of methionine in cereals compensates for the lack of methionine in pulses. Lastly Mamsarasa is given (protein rich) which is heavy to digest needs more enzymes and HCl to denature and also protein enzymes are secreted. Again the sequence for *Samsarjana Krama* is first *Akrita* and then *Krita. Krita* means with *Saindhava, Katu Dravya* and *Sneha*. Here *Sneha* is used to increase the bile secretion in order to digest the fats or triglycerides. So all the 3 components of food are supplied and all the digestive enzymes to digest the 3 constituents are here in gradually increased in the body.

Samyaka Samsarjana Lakshana

Samyaka Samsarjana Lakshanaare also mentioned by Acharaya Kashyapa that, after administration of warm Manda (watery soup), Shirolalatahridagrivavrishane Sakshakashankhake Swedacheta (sweating on forehead, cardiac region, neck, testicular, armpit and temporal region occurs), Udgara Vata Vishudhabhayam (proper belching, defecation and passage of flatus occurs), Nirupdrava (no complications are developed), Samyakashudhama (body is properly nourished) [18].

Benefits of Samsarjana Krama

- Normalizes the *Agni* and *Vayu*.
- Provides nutrition and helps to normalize the body tissues, which are weakened due to *Samshodhana*

process.

- Help in establishing health, strength and immunity.
- Best expelling ama and scleansing body channel.
- By arranging such plans, the diet comprised of all the tastes can be served through 12 meals (*Annakala*) and Dosha becomes normal.

Discussion

During the Shodhana karma the normal diet will be altered hence it is important to bring back patient to his normal diet without causing any complications. For this purpose, Acharyas have mentioned special diet pattern called Samsarjana karma. Samsarjana krama is administration of food in orderly manner based on the gunas of food preparations. Manda, peya, yavagu odana, yusha, mamsa rasa are mentioned to be given as the food preparations during Samsarjana krama. Among the food preparations manda is the most laghu. After Shodhana karma digestion becomes poor, the body's metabolism slows down. Using of oily food at the beginning of Samsarjana krama may cause nausea, vomiting, diarrhoea, fever etc because of improper digestion. Firstly, the body gets starch through *manda* than introduce carbohydrate rich food in the diet like Peya and vilepi are rich in fibers and they have the capacity to increase the metabolism by undergoing easy digestion. Protines by yusha and finally fats by maamsa rasa this is the transition from simple to complex food before getting back to normal die.

Conclusion

Samsarjana Krama is the sequential diet regimen followed after Vamana and Virechana Karma to enhance the Jatharagni (digestive power or capacity of the digestive system of the body). Samsarjana Krama is the need for every Samshodhita Purusha. It helps to regularize the Jatharagni which is weakened due to purificatory process, and to overcome the Doshakshaya and Dhatukshaya (depletion). Benefits of Samsarjana Krama in Panchkarma are; it normalizes the Jatharagni and Vayu, provides nutrition and 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) and Dosha becomes normal.

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