

**CONCEPT OF THE PARPATI KALPANA****Dr. Deepak Kumar Tiwari<sup>1\*</sup>, Dr. Sankalp Singh<sup>2</sup> and Dr. Saurabh Tiwari<sup>3</sup>**

<sup>1</sup>Assistant Professor, Dept. of Rasashastra and Bhaishajya Kalpana, M.D. Ayurveda Medical College Agra U.P.

<sup>2</sup>Assistant Professor, Dept. of Agad Tantra and Vyahar Ayurveda, Major S.D. Singh P.G. Ayurvedic College & Hospital, Farrukhabad, U.P.

<sup>3</sup>Assistant Professor Dept. of Rasashastra and Bhaishajya Kalpana, S.P.C.M. Ayurveda College, Gonda, U.P.

Article Received on  
21 Sept. 2020,

Revised on 11 Oct. 2020,  
Accepted on 01 Oct. 2020

DOI: 10.20959/wjpr202014-19175

**\*Corresponding Author****Dr. Deepak Kumar Tiwari**

Assistant Professor, Dept. of  
Rasashastra and Bhaishajya  
Kalpana, M.D. Ayurveda  
Medical College Agra U.P.

**ABSTRACT**

The Parpati Kalpana is a flake form of mercurial formulation, unique in the field of Rasashastra. Parpati Kalpana is the Parada Bandha (process of binding mercury) which helps to reduce the Durgrahatva (difficult to hold) and Chanchalatva (quickness or instability) of Parada (mercury). Parada and Gandhaka (sulphur) are the very important ingredients of a Parpati Kalpa prepared with the aid of heat as the physical agent. Parpati kalpana is a especial method of parada (rasa) formulation developed with a specific drug and dose delivery system, which is a Murchana variety, Sagandha or Nirgandha (presence or absence of sulphur), Sagni (processed with heat) Pota Bandha of Parada. Parada when amalgamated with shuddha Gandhaka loses its

toxic properties and nullify the toxic effects of Parada, after which Parada attains different therapeutic qualities. The common method of preparation is same for all Parpati kalpa, yet difference in ingredients gives a wide spectrum of therapeutics. The basic concepts, method of preparation and the increasing properties obtained by the final product Parpati and their analytical test are discussed in this article.

**KEYWORDS:** Parpati, Sagandha, Nirgandha, analytical test.

**INTRODUCTION**

Parpati kalpana is one of the important kalpana mentioned in rasa granthas. It is one of the form of rasa bandha which help to remove the chanchalatva and durgrahatva of parada. It is

also a type of rasa moorchana through which parada becomes free from all sorts of doshas and gets potentiated. The name parpati is given to the preparation because of its form the method of preparation.<sup>[1]</sup>

### VYUTPATI

Grammatically the term parpata is masculine in gender. But by adding pratyaya it is made feminine in gender thus the word parpati originated.<sup>[2]</sup>

### PARIBHASHA

द्रुत कज्जलिका मोचपत्रे चिपटीकृता च |  
 स पोट पर्पटी सैव बाल अखिलरोग नुत || (र.र.स. 11/72)  
 संद्राविता कज्जलीकाग्नी योगात् रम्भा पलाशे चिपटी कृता च |  
 रसागमजे खलु पर्पटी सा प्रकीर्तिता पर्पटिका च सैव: || (र.त. 2/42)

The melted kajjali when pressed in between the banana leaves a thin flakes is formed which is known as pota bandha or parpati bandha or parpati. This parpati is used to get rid of all sorts of diseases of childhood. Rasa tarangini also mentioned the same procedure and has used the word “Parpatika”.

### SYNONYMS

The term parpati has many synonyms like parpata, parpatika, pota bandha etc.

### HISTORY<sup>[3]</sup>

Regarding the history of parpati still it is not clear that who introduced the parpati for the first time.

- Rasendra mangala which is one of the oldest text book of rasa shastra has explained the parpati in kusta chikitsa.
- Chakrapani dutta the author of chakradutta (11<sup>th</sup> century AD) has explained the parpati kalpana and named it as rasa parpati in grahni. In the same context he tells that is the inventor of parpati.
- The reference of different parpaties are available in various rasa granthas like rasa ratna samucchaya, rasa paddhati, rasendra sara sangraha, rasa Prakash sudhakar, yogratnakar etc.
- Bhavprakash and Bhaishajya ratnavali written by acharya govinda das sen explains many parpties and while explaining rasa parpati he mentioned that “Shrivatsanka” invited it.

- Rasa tarangini of 20<sup>th</sup> century had explained the parpati preparation along with various paka kalas and paka lakshanas.

### Classification

1. Parpati which contains parada and gandhak as basic ingredients eg. Rasa parpati, Loha parpati, Swarna parpati etc.
2. Parpati which does not contain parada and gandhaka as basic ingredients.eg. Shweta parpati.
3. Parpati which contains kajjali and other bhasmas.eg. Vijaya parpati, Panchamruta parpati etc.
4. Parpati which contains kajjali and other kashtaushadhis eg. Bola parpati.

### Naming of Parpati

1. By adding a particular dhatu bhasma to kajjali naming of the parpati is done. Eg. Loha parpati, swarna parpati, Tamra parpati.
2. Depending on number of ingredients eg. Panchamruta parpati (contains 5 ingredients), Saptamruta parpati (contains 7 ingredients).
3. Depending on colour eg. Shweta parpati (white in colour).
4. On the name of inventers eg. Acharya bhairavanatha introduced bhairavnathi panchamruta parpati.

### Types<sup>[4]</sup>

1. **Sagandha** (with gandhaka): Ex. Rasa parpati, Tamra parpati, Loha parpati, vyoma parpati.
2. **Nirgandha** (without gandhaka): Ex. Kshara parpati, Malla parpati, Somala parpati.

### General method of preparation<sup>[5]</sup>

#### Requirments

- I. Gomaya
- II. Patra
- III. Darvee
- IV. Agni
- V. Sneha

**Gomaya:** While explaining the method of preparation of parpati all the acharyas have been mentioned the use of gomaya as platform. The melted kajjali should be pressed in between the platform made out of gomaya covered with kadali patra. The use of mahishi mala is also available in rasa granthas (rasa yogasagar, Rasa prakasha sudhakar). In the absence of gomaya valuka rahita pank (clay) can also be used. (rasa yogasagar, Rasa kamdhenu).

Due to the coldness of gomaya the melted kajjali immediately solidifies and forms this flakes of parpati. Since the cow dung is very soft and devoid of pebbles the preparation will be easier.

### Patra<sup>[6]</sup>

Most of the acharyas have mentioned the use of kadali patra to prepare parpati.

शीघ्र गोमय संस्थिते तु कदलीपत्रे ततो निक्षिपेत। (र.त. 6/136)

But even there are reference to use arka patra, palash patra, kamala patra, nagvalli patra, errand patra etc.

Acharya anatdeva suri in his Rasachintamni explained kadali patra as shrestha and its absence kamala patra is to be used. The use of nagavalli patra is considered as kanishta.

प्रथमं कदली श्रेष्ठा हथलाभे पद्मिनीदलम तद लाभे नागवल्ली। (रसयोग सागर)

While explaining tamra parpati the reference of use of arka patra is available

ढालयेत अर्कपत्रस्य पर्पटी रस सिद्धये। (यो.र.)

रम्भा पलाशे चिपटीकृता च। (र.त.)

Use of palasha patra.

पञ्चान्गुलदले क्षिपेत। (यो. र.)

Use of errand patra.

Apart from these few reference all the other text like chakradutta, Rasa Prakash sudhakar, Rasa ratna samucchaya, Rasendra sara sangraha, Rasa majari, Bahishajya ratnavali, etc have specially mentioned the use of kadali patra to prepare parpati.

**Darvi<sup>[7]</sup>**

Majority of the acharya have mentioned the use of loha darvi in the preparation of parpati. But some text have mentioned to use either loha or tamra darvi for parpati kalpana (Rasamajri).

In rasaratna samucchaya while explaining rasa parpati it is mentioned that if the parpati is prepared in loha darvi then it is called loha parpati and if in tamra darvi it is called tamra parpati. (r.r.s. 13/82)

**Agni**

Regarding the measurement of agni mainly three reference are available in rasa granthas.

- I. Use of badara kashta
- II. Use of mridu agni (मृदु वह्निना पचेत्)
- III. Use of nirdhoom agni (निर्धूम वह्निना पचेत्)

Chakradutta, Rasa Prakash sudhakar, Rasa ratna samucchaya, Rasendra sara sangraha, Rasa majari, Bahishajya ratnavali, etc. have mentioned the use of badara kashta to prepare parpati.

In rasamanjari and in some parpaties of rasendra sara sangraha the use of mridu agni seen. In rasachikitsa the use of nirdhoom agni is mentioned. The main intention to get mild non smoky and continuous heat which is attained by burning badaragni.

**Sneha**

While preparing parpati the loha darvi and the kadali patra should be smeared with ghrita. This will avoid the sticking of parpati to the darvi and leaves. The ghrita may also import its gunas like snigdhatva, vata pittaharatva etc to parpati. Reference of taila instead of ghrita is also available in some text.

घृताक्त लोहपात्रे अग्नौ द्रुतत्वात् एकताम गतम् | (र.यो.स. अभ्र पर्पटी)

**Method of preparation<sup>[8]</sup>**

Parpati is prepared by following steps

- a) Preparation of kajjali
- b) Preparation of parpati

**Preparation of kajjali**

Almost all parpati preparation contains parade and gandhaka in it. So kajjali is considered as the base of parpati kalpana.

Shuddha parade and shuddha gandhaka or any metal triturated continuously without adding any liquid till a black coloured lusterless fine powder is attained it is called kajjali. Other than rasa parpati loha, tamra, swarna etc are to be added then Rajata/Swarna is added first in parada mixed properly and triturated with gandhaka to prepare kajjali. In case of other parpati gandhaka is added first and later on dhatu bhasmas are added in the kajjali.

**Preparation of parpati:** Fresh gomaya and kadali patra are to be taken. Cow dung is placed over an even surface and a platform is prepared. Above that kadali patra is placed. a small quantity of gomaya is taken and covered by kadali patra so that as small small pottaliis prepared. The loha darvi is taken and is smeared by ghrita. The kadali patra should also be smeared whit ghrita. The kajjali is put on ghritoplipta darvi and subjected to mile fire. The whole material starts to melt within some times. The mixture is to be stirred continuously. When the whole mixture is melted completely it is poured over the kadali patra and suddenly the melted material is pressed gently by the pottali containing gomaya. Within seconds the kajjali attains solid flakes form; the flakes are taken and stored well.

**Parpati paka<sup>[9]</sup>**

During the process of parpati preparation 3 pakas are mentioned in classics they are:

- I. Mridu paka
- II. Madhyam paka
- III. Khara paka

**Mridu paka**

मयूरचन्द्रिकाकार लिंगम यत्र तु दृश्यते।

तत्र सिद्धम विजानीयात् वैद्यो नात्र संशयः॥ (भैषज्यरत्नावली 8/413)

The colour of molten kajjali is mayura chandrikakara (turquoise colour).

मृदुपाके न भंगः | (र.त. 6/139)

Parpati does not break properly.

Madhya paka

तावत् च स्थाप्यते यावत् तैलाभो जायते रसः | (र.यो.सा. ताम्र पर्पटी)

The appearance of molten kajjali is like taila (shiny black in colour).

मध्ये भंगश्च रौप्यवत् | (र.यो.सा. ताम्र पर्पटी)

Parpati breaks with crackling sound and broken edges have silvery whitish colour. It is used for medicinal purpose. In Madhya paka, parpati may have proper chemical bonding that possesses desired medicinal properties.

### **Khara paka**

रक्त वर्ण भवेत्..... | (र.यो.सा. रुद्र पर्पटी)

Kajjali is become reddish colour.

Khara parpati is of red colour or reddish image, dry and coarse in nature, such parpati is poisonous and should not use for medicinal purpose.

### **Parpati prayoga<sup>[10]</sup>**

**Samanya prayoga** - Parpati is given at a dose of 1-2 ratti (125-250 mg) mixed with fried jeeraka and hingu in divided doses. During samanya parpati prayoga, no need to follow strictly dietary regimen.

**Vishesha prayoga (kalpa prayoga)** – In kalpa prayoga, it should be administered in 2 ratti dose initially and increase it by 1 ratti daily or alternate days till a maximum dose 10 ratti. This dose has to be maintained till the disease gets cured and thereafter taper the dose day by day till it becomes 2 ratti. This kind of rotatory dose pattern is known as chakra or mandala. According to severity of disease and condition of patient, this chakra or mandala is to be fixed by physician.

During this kalpa prayoga, strictly dietary regimens have to be followed like anna (food), jala (water), and lavana (salt) are restricted whereas ksheera (cows milk), takra (buttermilk) and fruit juices are said to be beneficial.

**Shelf life<sup>[11]</sup>**

According to the drug and cosmetics (5<sup>th</sup> amendment) rules 2016, ministry of Ayurveda, yoga and naturopathy, unani, siddha and homeopathy, rule no. 161-B, shelf life or date of expiry of parpati has been affixed as 10 years.

**Anuupana<sup>[12]</sup>**

Madhu, Ksheera, Ghrita, Takra, Bharjita jeeraka, Sita and dadima swarasa.

**Amayika prayoga**

Grahni, Atisara, Jalodara, Gulma, Shotha, Arsha, Kushtha, Pandu.

**Analytical Parameters for Parpati Kalpana preparations<sup>[12]</sup>**

The Standard Operating Procedure (SOP) of Parpati formulation is mentioned below:

**1. Description** - Colour, Odour and Taste

**2. Identification**- Microscopy (wherever possible), Colour test, Chemical test (Group test) and TLC/HPTLC

**3. Physico-chemical Parameters** - Loss on drying at 105°C, Total- ash, Acid insoluble ash, Total solid, Water -soluble extractives, Alcohol -soluble extractives, pH and Volatile oil

**4. Particle size** - Bulk density and Tap density

**5. TLC/HPTLC** – Profile with marker (wherever available).

**6. Assay for Constituents** (Marker %, Major compounds like Alkaloids, flavonoids/saponin compounds).

**7. Tests for heavy/toxic metals**

Test of heavy metals	As per WHO/ FDA (Permissible limit)
Lead	10.0 ppm
Cadmium	0.30 ppm
Mercury	1.00 ppm
Arsenic	10.0 ppm

**CONCLUSION**

Parpati is one of the pot bandha (which control the quickness of mercury) among 25 rasa bandha. It is a sagandha and sagni murchchhana of parada. It is a unique pharmaceutical

preparation in which molten kajjali is converted in flake forms. This process increase the therapeutic properties of kajjali which is guru in nature, but due to agni sanskar, it become lighter and because of this property, it is used in most of the disorders from paediatric to geriatric. Parpati kalpas are classify based on the ingredients of formulations. Other material like Ghruta, kadali patra and Gomaya might increase therapeutic properties. Parpati is a famous and successfully used formulation for the treatment of Grahani and indicated in different other diseases like Rajayakshma, Kustha and Gulma, Mukha roga etc. So in this article we discuss on the methods of parpati kalpana and their use of various roga.

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