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A critical appraisal on *Parpati Yoga* in the context of *Rasayogasagara*

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ABSTRACT

Parpati Yoga is a unique thin flake like preparation consisting of *Parada* (mercury), *Gandhaka* (Sulphur), other metals, minerals and herbal drugs. The therapeutic significance of *Parpati Yoga* is very high owing to its minimal dose, no unwanted taste and cost effectiveness. The unique preparatory procedures mentioned in Ayurvedic classics for *Parpati Yoga* is stated as per the indications. *Rasayogasagara* (19th century) is one of the authoritative books for *Parpati yoga*. The present paper aims to compile all the available references of *Parpati Yoga* and to intricate the composition, different method of preparations, dose, indications and contribution of various texts regarding *Parpati Yoga*. All the references related to *Parpati Yoga* cited in *Rasayogasagara* additionally in other *Rasa* texts such as *Rasa Ratna Samuchchya*, *Bhaishajya Ratnavali*, *Siddha Yoga Samgraha* and *Bharat Bhaishjya Ratnavali* were screened by its ingredients, preparatory methods and indications. Maximum number of *Parpati Yoga* (Total 58) are found in *Rasayogasagara* and indicated for *Grahani* and other disorders too. This review makes clear idea about *Parpati Yoga* with its method of preparations.

Key words: *Parpati Yoga*, *Murchhana*, *Pota Bandha*, *Rasayogasagara*

INTRODUCTION

The golden period of *Rasashastra* is claimed during medieval (11th to 15th century) period as the therapeutic utilization of metals and minerals through unique alchemical procedures were at its epitome during this period. Various procedures are imposed on *Parada* which induces definite therapeutic property in *Parada*. These procedures are demarcated as *Parada*

Murchhana. Without *Murchhana*, *Parada* can not attain “*Vyadhinashakatva*” property.^[1] *Parada Murchhana* can be classified in four categories; such as *Kharaliya Rasayana*, *Parpati Rasayana*, *Kupipakva Rasayana* and *Pottali Rasayana*. *Parpati* is a kind of *Parada Bandha* among 25 *Bandha* and recognized as *Pota Bandha*.^[2] The first reference of *Parpati* is available in the treatise namely *Rasendra Mangala* (8th Century A.D). It contains *Parada*, *Gandhaka*, *Tamra* and *Visha* and is indicated in *Kustha Roga*.^[3] Later on, Acharya Chakrapani Dutt (11th century) has mentioned *Rasaparpati* with detailed description such as preparatory method, dietary regimen and dose in *Grahani Roga* in his book named *Chakradutta*.^[4] Afterwards, the gradual developments are seen in successive texts like *Rasa Ratna Samuchchya*, *Bhaishajya Ratnavali*, *Siddha Yoga Samgraha*, *Bharat Bhaishjya Ratnakara* and so on.

Rasayogasagara is a significant text of *Rasashastra* written in 19th century by Acharya *Hariprapanna Sharma*. The text is compilation of numerous *Rasayoga*

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based on the personal experiences of author in the field of alchemy. In the current exercise an attempt has been made to screen out *Parpati Yoga* which is given in *Rasayogasagara* and prior mentioned texts too.

MATERIALS AND METHODS

Parpati has a distinctive pharmaceutical preparation in which molten *Kajjali* is converted into thin and flake form through mild heating and this flattened form is known as *Parpatika*, said the author of Bhaishhya Ratnavali.^[5] The author of *Rasatarangini* mentioned

the synonym of *Parpati* as *Parpatika*.^[6] So *Parpata*, *Parpati* and *Parpatika* are considered as the synonym of *Parpati*.

Classification

Numerous *Parpati Yoga* have been mentioned in different *Rasagrantha*. After screening these *Parpati Yoga*, the classification of *Parpati Yoga* can be done on the basis of ingredients, *Patra* (vessel) and leaves used in the preparation, disease and heating pattern which are represented in table no 1, 2, 3, 4 and 5 respectively.

Table 1: Classification of *Parpati Yoga* on the basis of ingredients used in the preparation.

SN	Based on ingredients used in the preparation of <i>Parpati</i>	Name of <i>Parpati</i>	Reference
1.	With <i>Parada</i>	<i>Atisarrantako Rasa</i> (117)	R.Y.S. <i>Akaradi Rasa</i> /457
2.	With <i>Gandhaka</i>	<i>Gandhaka Parpati</i> (424)	R.Y.S. <i>Kakaradi Rasa</i> /1772-1777
3.	With <i>Parada</i> & <i>Gandhaka</i>	<i>Rasa Parpati</i> (1) (71)	R.Y.S. <i>Yakaradi Rasa</i> / 315-328
4.	Without <i>Parada</i>	<i>Panchamrita Parpati</i> (9) (51)	R.Y.S. <i>Pkaradi Rasa</i> /210
5.	Without <i>Gandhaka</i>	<i>Tamra Parpati</i> (4) (17)	R.Y.S. <i>Takaradi Rasa</i> /74
6.	Without <i>Parada</i> & <i>Gandhaka</i>	<i>Shweta Parpati</i>	B.R. Anubhuta Prakarana 3/ 113-118
7.	With <i>Dhatu Bhasma</i>	<i>Panchamrita Parpati</i> (1) (43)	R.Y.S. <i>Pkaradi Rasa</i> /169-173
8.	With <i>Ratna</i>	<i>Mani Parpati</i> (474)	R.Y.S. <i>Pkaradi Rasa</i> /2086 -90
		<i>Ratna Bhagottara Rasa</i> (48)	R.Y.S. <i>Yakaradi Rasa</i> /205 -211
9.	With <i>Visha Varga</i>	<i>Paradadi Vati</i> (4) (135)	R.Y.S. <i>Pkaradi Rasa</i> /584 -586
10.	<i>Parpati</i> as one of the ingredient	<i>Suvarna Parpati</i> (4)	R.Y.S. <i>Shakaradi Rasa</i> /1924 -1927
11.	With <i>Kasthaushadhi</i>	<i>Loha Parpati</i> (<i>Shatyadi</i>) (281)	R.Y.S. <i>Yakaradi Rasa</i> /1385-1394

Table 2: Classification of *Parpati Yoga* on the basis of vessels used in the preparation.

SN	Vessels used in the preparation <i>Parpati</i>	Name of <i>Parpati</i>	Reference
1.	<i>Loha Patra</i>	<i>Rasa Parpati</i> (1) (71)	R.Y.S. <i>Yakaradi Rasa</i> / 315-328

2.	<i>Tamra Patra</i>	<i>Rasaparpati</i> (8) (78)	R.Y.S. <i>Yakaradi Rasa</i> /358
3.	<i>Loha Patra</i>	<i>Rasaparpati</i>	S.Y.S. 2/ 16

Table 3: Classification of *Parpati Yoga* on the basis of leaves used in the preparation

SN	Vessels used in the preparation <i>Parpati</i>	Name of <i>Parpati</i>	Reference
1.	<i>Kadali patra</i>	<i>Rasa Parpati</i> (1) (71)	R.Y.S. <i>Yakaradi Rasa</i> /315-328
2.	<i>Kadali patra</i> or <i>Padminidalama</i> or <i>Nagavalli Patra</i>	<i>Tamra Parpati</i> (1) (14)	R.Y.S. <i>Takaradi Rasa</i> /55-65
3.	<i>Arka Patra</i>	<i>Tamra Parpati</i> (2) (15)	R.Y.S. <i>Takaradi Rasa</i> /66-72
4.	<i>Pancangula Patra</i>	<i>Kravyad Rasa</i> (1) (353)	R.Y.S. <i>Kakaradi Rasa</i> / 1509-17
5.	<i>Machikapatra Khande</i>	<i>Panchamrita Parpati</i> (2) (44)	R.Y.S. <i>Pakaradi Rasa</i> / 174-176
6.	<i>Kutaja Patra</i>	<i>Sudhasara Rasa</i> (420)	R.Y.S. <i>Shakaradi Rasa</i> / 1877-1890

Table 4: Classification of *Parpati Yoga* on the basis of diseases in which *Parpati* used.

SN	Name of disease in which <i>Parpati</i> used	Name of <i>Parpati</i>	Reference
1.	<i>Atisara</i>	<i>Atisarantako Rasa</i> (117)	R.Y.S. <i>Akaradi Rasa</i> /457
2.	<i>Kustha</i>	<i>Kusthantaka Parpati Rasa</i>	B.B.R. 1/1033
3.	<i>Grahani</i>	<i>Grahani Gaja Kesari Rasa</i>	R.R.S. 16/71-81
4.	<i>Unmada</i>	<i>Unmada Parpati Rasa</i>	B.B.R. 5/9131
5.	<i>Raktapitta</i>	<i>Raktari Rasa</i> (38)	R.Y.S. <i>Yakaradi Rasa</i> /169
6.	<i>Svarabheda</i>	<i>Svarabhedahara Rasa</i> (598)	R.Y.S. <i>Shakaradi Rasa</i> /2541-2544

Table 5: Classification of *Parpati Yoga* on the basis of heating pattern used for *Parpati* preparation.

SN	Heating pattern used for <i>Parpati</i> preparation	Name of <i>Parpati</i>	Reference
1.	<i>Nirdhuma Badarangara</i>	<i>Rasa Parpati</i> (1) (71)	R.Y.S. <i>Yakaradi Rasa</i> /315-328
2.	<i>Kokilaksha</i>	<i>Rasa Parpati</i>	R.T. 6 / 136

3.	<i>Mridu Agni</i>	<i>Rasa Parpati (3) (73)</i>	R.Y.S. Ykaradi Rasa /334-341
4.	<i>Khadirangara</i>	<i>Panchamrita Parpati (6) (48)</i>	R.Y.S. Pakaradi Rasa/ 202-204
5.	<i>Tusha – Karishagni</i>	<i>Vajrashekhara Rasa (1) (374)</i>	R.Y.S. Ykaradi Rasa /1818-1824

Pharmaceutical procedure

In Rasayogasagara, general as well as diverse pharmaceutical procedures have been mentioned in context to principle, ingredients, heating pattern, *Bhavna Dravya*, ratio of *Parada* and *Gandhaka*, *Patra* (vessel) and leaves which is illustrated in table no. 6 and 7.

Table 6: Showing general method of preparation of Parpati mentioned in Rasayogasagara

SN	Name of formulations	Ingredients	Anupana	Indications	Reference
1.	<i>Atisarantako Rasa (117)</i>	<i>Suvarna Siddha Rasa Sindoor, Rasa Karpoorthitha Parada, Suvarna Bhasma</i>	-	<i>Atisara</i>	<i>Akaradi Rasa /457</i>
2.	<i>Abhra Parpati (1) (140)</i>	1. <i>Bhasma of Abhraka, Tamra</i> 2. <i>Shuddha Gandhaka</i>	<i>Shallaki or Panchakola Kwatha</i>	<i>Jihva Roga</i>	<i>Akaradi Rasa /537</i>
3.	<i>Abhra Parpati (2) (141)</i>	1. <i>Shuddha Parada, Shuddha Gandhaka,</i> 2. <i>Krishna Abhraka Bhasma</i>	<i>Trikatu Churna</i>	<i>Kaphaja Vikara (Vardhamana Prayoga)</i>	<i>Akaradi Rasa /540-544</i>
4.	<i>Gagana Parpati Rasa (371)</i>	1. <i>Shuddha Parada, Shuddha Gandhaka,</i> 2. <i>Abhraka Bhasma</i>	<i>Jiraka Churna, Madhu</i>	<i>Atisara</i>	<i>Kakaradi Rasa /1612-1613</i>
5.	<i>Tamra Parpati (2) (15)</i>	1. <i>Shuddha Parada, Shuddha Gandhaka, Shuddha Vatsanabha</i> 2. <i>Tamra Bhasma,</i>	<i>Madhu + Pippali Churna or Roganusara</i>	<i>Rajyakshma, Sannipata, Pandu, Prameha, Kushtha</i>	<i>Takaradi Rasa/ 66-72</i>
6.	<i>Tamra Parpati (3) (16)</i>	<i>Shuddha Parada, Shuddha Gandhaka, Tamra Bhasma</i>	<i>Roganusara Madhu</i>	<i>Sarva Roga</i>	<i>Takaradi Rasa /73</i> <i>B.B.R.2/2570</i>
7.	<i>Tamra Parpati (4) (17)</i>	<i>Tamra Bhasma, Shuddha Parada, - levigate with Triphala Kwatha, Shuddha Gandhaka, Shuddha Vatsanabha</i>	<i>Roganusara</i>	<i>Murchcha, Bhrama, Pipasa</i>	<i>Takaradi Rasa /74</i>

8.	<i>Panchamrita Parpati</i> (1) (43)	<i>Shuddha Parada, Shuddha Gandhaka, Bhasma of Loha, Abhraka, Tamra</i>	<i>Madhu + Ghrita</i>	<i>Grahani</i> (<i>Vardhamana Kalpa</i>)	<i>Pkaradi Rasa</i> /169-173
					B.B.R. 3/4284 (4)
9.	<i>Panchamrita Parpati</i> (3) (45)	<i>Shuddha Parada, Shuddha Gandhaka, Bhasma of Loha, Abhraka, Tamra</i>	-	<i>Kasa, Atisara</i> (<i>Vardhamana Kalpa</i>)	<i>Pkaradi Rasa</i> /177-179
					B.B.R. 3/4284 (3)
10.	<i>Panchamrita Parpati</i> (5) (47)	<i>Shuddha Parada, Shuddha Gandhaka, Bhasma of Swarna Makshhika, Tamra, Loha</i>	<i>Roganusara</i>	<i>Kshaya, Sarva Roga</i>	<i>Pkaradi Rasa</i> /201
11.	<i>Panchamrita Parpati</i> (6) (48)	<i>Shuddha Parada, Shuddha Gandhaka, Bhasma of Loha, Abhraka, Tamra (Khadiragni)</i>	<i>Roganusara</i>	<i>Arsha, Atisara, Grahani,</i>	<i>Pkaradi Rasa</i> /202-204
12.	<i>Panchamrita Parpati</i> (7) (49)	<i>Shuddha Parada, Shuddha Gandhaka, Bhasma of Loha, Abhraka, Tamra</i>	<i>Roganusara</i>	<i>Jwara, Atisara, Kasa, Kamala</i>	<i>Pkaradi Rasa</i> /205 – 207
13.	<i>Panchamrita Parpati</i> (8) (50)	<i>Shuddha Parada, Shuddha Gandhaka, Bhasma of Tamra, Naga, Loha, Vanga</i>	<i>Pippali Churna + Madhu</i>	<i>Kasa, Kshaya</i>	<i>Pkaradi Rasa</i> /208 – 209
					B.B.R. 3/4281 (1)
14.	<i>Panchamrita Parpati</i> (9) (51)	<i>Shuddha Gandhaka, Bhasma of Abhraka, Tamra, Shankha</i>	<i>Roganusara</i>	<i>Prameha</i>	<i>Pkaradi Rasa</i> /210
15.	<i>Parpati Rasa (Malla Parpati)</i> (90)	<i>Rala. Shuddha Somala</i>	<i>Roganusara</i>	<i>Kaphavata Roga, Vamana</i>	<i>Pkaradi Rasa</i> /375
16.	<i>Pranada Parpati</i> (317) (<i>Panchamrita Parpati</i> 8 th)	1. <i>Shuddha Parada, Shuddha Gandhaka</i> 2. <i>Bhasma of Loha, Abhraka, Naga, Vanga, Shuddha Vatsanabha, Maricha</i>	<i>Roganusara</i>	<i>Pandu, Pravahika, Grahani</i> (<i>Vardhamana Prayoga</i>)	<i>Pkaradi Rasa</i> /1393-1394
17.	<i>Bol Parpati Rasa</i> (383)	<i>Shuddha Parada, Shuddha Gandhaka, Bola Churna</i>	<i>Madhu + Sharkara</i>	<i>Raktapitta, Raktarsha, Yonistrava</i>	<i>Pkaradi Rasa</i> /1663 -64

18.	<i>Bhoota bhairava Rasa (438) (1)</i>	<i>Shuddha Parada, Shuddha Gandhaka, Shuddha Haratala, Shuddha Manahshila, Strotanjana Bhasma of Loha, Tamra</i>	<i>Ghrita</i>	<i>Apasmara, Unmada</i>	<i>Pkaradi Rasa /1921 -22</i>
19.	<i>Raktari Rasa (38) (Bola Parpati)</i>	<i>Shuddha Parada, Shuddha Gandhaka, Bola Churna (Lingika and Kakini Rasa for levigation of Kajjali)</i>	<i>Roganusara</i>	<i>Raktapitta</i>	<i>Ykaradi Rasa /169</i>
20.	<i>Rasa Parpati (1) (71)</i>	<i>Shuddha Parada, Shuddha Gandhaka</i>	<i>Bhrishta Jiraka + Takra</i>	<i>Jvara, Sangrahani</i>	<i>Ykaradi Rasa /315-328</i>
21.	<i>Vijaya Parpati (2) (501)</i>	<ol style="list-style-type: none"> <i>Shuddha Parada, Shuddha Gandhaka,</i> <i>Bhasma of Vajra, Rajata, Suvarna, Mukta</i> 	<i>Roganusara</i>	<i>Grahani</i>	<i>Ykaradi Rasa/2444-2450</i>
					<i>B.B.R. 4/7018</i>
					<i>B.R. 8/485-492</i>
22.	<i>Vishwadhara Parpati (538) (Sarveshwara Parpati)</i>	<i>Ardraka + Maricha</i>	<i>Vardhman Paryoga</i>	<i>Sarva roga</i>	<i>Ykaradi Rasa/ 2599-2614</i>
23.	<i>Sheetala Parpati (131)</i>	<i>Jiraka Churna</i>	<i>Jeeraka</i>	<i>Mootrakriccha</i>	<i>Shakaradi Rasa /518</i>
24.	<i>Suvarna Parpati (431) (2)</i>	<i>Roganusara</i>	<i>Roganusara</i>	<i>Vali - Palita Nashini</i>	<i>Shakaradi Rasa /1921 -22</i>

Table 7: Showing specific method of Parpati preparation mentioned in Rasayogasagara

SN	Name of Formulation	Ingredients	Method of preparation	Reference
1.	<i>Kravyada Rasa (1) (353)</i>	<ol style="list-style-type: none"> <i>Shuddha Gandhaka Shudhdha Parada</i> <i>Bhasma of Tamra, Loha</i> <i>Panchakola Kwatha, Amlavetasa Swarasa</i> 	<p><i>Kajjali</i> is prepared from the ingredients no. 1 and 2.</p> <p>Molten <i>Kajjali</i> is poured on <i>Eranda Patra</i>, prepare <i>Parpati</i> and make powder.</p> <p>Then Add <i>Jambiri Nimbu Swarasa</i> into that powder and evaporate the liquid by heating.</p> <p>further give 50 <i>Bhavana</i> of ingredients no.3</p> <p>Levigate the material by adding ingredients no. 3 and with <i>Chanaka Kshara</i> and make <i>Vati</i>.</p>	<i>Kakaradi Rasa / 1509-17</i>

		4. <i>Shudhdha Tankana Churna, Panchalavana, Marich Churna</i>		B.R. 10/215-220
2.	<i>Gandhaka Parpati Rasa (424)</i>	1. <i>Shuddha Parada Shuddha Gandhaka</i> 2. <i>Swarasa of Bhanga, Eranda, Ardraka, Kakamachi</i>	Boil <i>Shodhita Gandhaka</i> in ingredients no. 2, prepare <i>Kajjali</i> from ingredients no. 1, melt and prepare <i>Parpati</i>	<i>Kakaradi Rasa /1772 -77</i>
3.	<i>Tamra Parpati (1) (14)</i>	1. <i>Shuddha Parada, Shuddha Gandhaka Tamra Bhasma</i> 2. <i>Bhringraja, Vasa, Trikatu, Triphala, Ardraka, Patraja, Vyadhri, Shigrumoola, Vatsanabha, Chandana</i>	Make <i>Kajjali</i> of ingredients no. 1, melt and prepare <i>Parpati</i> Then give <i>Bhavana</i> of ingredients no. 2 for seven times and prepare <i>Vati</i> .	<i>Takaradi Rasa /55-65</i>
4.	<i>Panchashara Rasa (25)</i>	<i>Shuddha Parada, Shuddha Gandhaka</i>	Give <i>Bhavana</i> of <i>Shalmali Swarasa</i> to ingredients no. 1 individually. <i>Kajjali</i> preparation, melt and prepare <i>Parpati</i>	<i>Pkaradi Rasa /103-104</i>
5.	<i>Panchabana Rasa (3) (11)</i>	1. <i>Bhasma of Naga, Vanga, Kantaloha, Suvarna, Rajata, Vaikranta,</i> 2. <i>Shuddha Parada, Shuddha Gandhaka</i>	Make <i>Parpati</i> from ingredients no. 1 & 2. Levigate with <i>Kamavardhaka Gana</i> , make bolus, wrap with big leaves, apply paste of black gram flour on the leaves, cook the bolus properly in <i>Ghrita</i> , Squeeze and discard the extracted <i>Swarasa</i> and keep the residue.	<i>Pkaradi Rasa / 45-47</i>
6.	<i>Panchamrita Parpati (2) (44)</i>	1. <i>Shuddha Parada, Shuddha Gandhaka, Shuddha Vatsanabha</i> 2. <i>Bhasma of Tamra, Parada</i> 3. <i>Shuddha Gandhaka</i>	Make <i>Kajjali</i> from ingredients no. 1 & 2 by giving <i>Bhavana</i> of <i>Kakamachi</i> and <i>Bakuchi Kwatha</i> . Then add ingredients no. 3 and again levigate with above mentioned <i>Bhavana</i> drugs. Melt and prepare <i>Parpati</i>	<i>Pkaradi Rasa /174-176</i>

7.	<i>Panchamrita Parpati</i> (4) (46)	<ol style="list-style-type: none"> 1. <i>Shuddha Swarna, Rajata, Tamra, Abhraka Satva, Kanta Loha, Naga, Vanga</i> 2. <i>Shuddha Gandhaka, Manahshila, Haratala,</i> 3. <i>Shuddha Swarna Makshika, Anjana, Haratala, Manahshila</i> 4. <i>Shuddha Parada, Shuddha Gandhaka</i> 5. <i>Shuddha Gandhaka, Shuddha Haratala, Shuddha Manahshila, Suddha Vatsanabha</i> 	<p>Levigate ingredients no. 1, 2 and 3 with <i>Amla Varga</i> and give 20 <i>Putra</i>.</p> <p>Make <i>Kajjali</i>, melt and prepare <i>Parpati</i>.</p> <p>Melt <i>Parpati</i> again and add ingredients no. 5 gradually.</p> <p>Then add <i>Kwatha</i> of <i>Putikaranja, Shatakola, Vyadhri, Shobhanjana</i>, keep for drying, repeat for six times.</p> <p>Boil in <i>Swarasa</i> of <i>Kupilu</i> and <i>Nirgundi</i> and keep for drying.</p>	<i>Pkaradi Rasa</i> / 180-200
8.	<i>Paradadi Vati</i> (4) (135)	<ol style="list-style-type: none"> 1. <i>Shuddha Parada Shuddha Ahiphena, Shuddha Gandhaka</i> 2. <i>Shuddha Kupilu, Dhatura Beeja, Jatiphala</i> 	<p>Make <i>Kajjali</i>, melt and prepare <i>Parpati</i>, Collect after 4 <i>Prahara</i>.</p> <p>Give <i>Bhavana</i> of <i>Dadima, Tintidaka</i> and prepare <i>Parpati</i></p>	<i>Pkaradi Rasa</i> /584 -586
9.	<i>Mani Parpati</i> (474)	<ol style="list-style-type: none"> 1. <i>Bhasma of Hiraka, Panna, Pokharaja, and Neelama</i> 2. <i>Shudhdha Parada Shudhdha Gandhaka, Shuddha Hingula</i> 	<p>After <i>Parpati</i> Preparation from the ingredients no. 1 and 2, give one <i>Bhavana</i> of each <i>Nirgundi, Tulasi, Shigru, Dhatura, Arka, Chitraka, Triaktu, Triphala, Kadali Rasa</i>.</p> <p>Further give 7 <i>Bhavana</i> of <i>Ardraka Swarasa</i> and make <i>Vati</i></p>	<i>Pkaradi Rasa</i> /2086 -90 B.B.R. 4/5469 R.R.S. 24/25-28
10.	<i>Maha Gandhaka</i> (547)	<ol style="list-style-type: none"> 1. <i>Shudhdha Parada Shudhdha Gandhaka</i> 	<p>Make <i>Kajjali</i> of ingredients no. 1 melt and prepare <i>Parpati</i></p> <p>Add ingredients no. 2 and then make bolus and keep amidst <i>Muktashukti</i>, apply <i>mitti</i> on</p>	<i>Pkaradi Rasa</i> /2415-2422 B.B.R. 4/5539

		2. <i>Jatiphala, Jatikosha, Lavanga, Arishta, Nirgundi, Ela</i>	bolus and give heat till red hot, collect the powder.	B.R. 8/292-300
11.	<i>Manikya Rasayana (1) (560)</i>	<i>Bhasma of Manikya, Suvarna, Abhraka, Tamra, Kanta, Shuddha Gandhaka, Shuddha Manahashila, Shuddha Haratala, Shuddha Neelanjana</i>	Give <i>Gajaputa</i> , Then make <i>Kajjali</i> , melt and prepare <i>Parpati</i>	<i>Pkaradi Rasa/2512 -2518</i>
12.	<i>Mauktika Rasayana (719)</i>	1. <i>Bhasma of Mukta (prepared by Marana of Jayanti Swarasa Shodhita Gandhaka), Suvarna, Kanta Loha, Abhraka Satva, Shudhdha Gandhaka, Shudhdha Tankana</i> 2. <i>Shudhdha Parada, Shudhdha Gandhaka</i>	First give 20 <i>Bhavana</i> of <i>Ardraka Swarasa</i> to powder of ingredients of no. 1, make <i>Kajjali</i> , prepare <i>Parpati</i> Prepare <i>Parpati</i> from <i>Kajjali</i> of ingredients no. 2. Mix all the powders, levigate with goats milk and make <i>Vati</i> .	<i>Pkaradi Rasa /3302 -3312</i>
13.	<i>Ratnagiri Rasa (1) (45)</i>	1. <i>Bhasma of Parada, Abhraka, Swarna, Tamra, Loha, Vaikranta, Shuddha Gandhaka</i> 2. <i>Shigru, Vasa, Nirgundi, Guduchi, Vacha, Chitraka, Bhringaraja, Kshudra, Mundi, Jayanti, Agastya, Brahmi, Tiktaja, Kanya</i>	Make <i>Kajjali</i> from ingredients no. 1. Give <i>Bhavana</i> of <i>Bhringaraja Swarasa</i> and fill in mud smeared glass bottle. Give heat for 2-3 <i>Prahara</i> , melt and prepare <i>Parpati</i> . Give 3 <i>Bhavana</i> of <i>Kwatha</i> of ingredients no. 2, make bolus, do <i>Sandhibandhana</i> , give <i>Laghu Puta</i>	<i>Yakaradi Rasa /194-197</i>
14.	<i>Ratnagiri Rasa (2) (46)</i>	<i>Bhasma of Parada, Abhraka, Swarna Makshika, Tamra,</i>	Make <i>Kajjali</i> by giving <i>Bhavana</i> of <i>Bhringaraja Swarasa</i> , melt and prepare <i>Parpati</i>	<i>Yakaradi Rasa /198</i> B.B.R. 4/6042

		<i>Rajata, Swarna, Shuddha Gandhaka</i>		B.R. 5/562
15.	<i>Ratna bhagottara Rasa (48)</i>	<ol style="list-style-type: none"> <i>Bhasma of Hiraka, Panna, Manikya, Pokharaja, Neelama, Gomedaka, Vaidurya, Mukta, Pravala, Vaikranta, Swarna Makshika Rajata, Makshika,</i> <i>Shuddha Parada, Shuddha Gandhaka</i> 	<p>Make <i>Kajjali</i> from ingredients no. 1 and 2 by giving <i>Bhavana</i> of <i>Aja dugdha</i> for 2 days, melt and prepare <i>Parpati</i></p> <p>Again levigate with <i>Vandhyakarkoti kanda</i> and <i>Kanana Utpala</i> and give <i>Putra</i> for 16 times</p>	<i>Yakaradi Rasa /205 -211</i>
16.	<i>Rasa Parpati (2) (72)</i>	<i>Shuddha Parada Shuddha Gandhaka</i>	<p>Prepare <i>Golaka</i> from ingredients no. 1 by levigation with <i>Tulasi Swarasa,</i></p> <p>Keep <i>Golaka</i> in earthen <i>Sharava</i> and cover with Copper bowl.</p> <p>Do <i>Sandhi Bandhana</i> and give heat for 3 <i>Ghati</i> (72 mins) by mean of sand.</p>	<i>Yakaradi Rasa /329-333</i>
17.	<i>Rasa Parpati (3) (73)</i>	<ol style="list-style-type: none"> <i>Shuddha Parada Shuddha Gandhaka</i> <i>Bhasma of Loha and Tamra</i> <i>Nirgundi, Jayanti, Triphala, Kumari, Vasa, Bharangi, Trikatu, Bhringraja, Chitraka, Agatsya and Gorakhmundi Swarasa</i> 	<p>Levigate the ingredients no.1 with <i>Bhringraja Swarasa</i> for one day, heat in iron vessel and then give <i>Laghu Puta.</i></p> <p>Add ingredients no. 2 and make <i>Kajjali.</i></p> <p>Give mild heat to <i>Kajjali</i> for ½ <i>Yama</i> (1½ hours) then make <i>Parpati.</i></p> <p>Further give <i>Bhavana</i> of ingredients no. 3 for one day and again levigate with <i>Ardraka Swarasa</i> for 7 days.</p> <p>Boil <i>Parpati.</i></p>	<i>Yakaradi Rasa /334-341</i>
18.	<i>Rasa Parpati (4) (74)</i>	<ol style="list-style-type: none"> <i>Shuddha Parada, Shuddha Gandhaka</i> <i>Bhasma of Suvarna, Hartala, Abhraka, Loha or Tamra – ¼ part</i> 	<p>First prepare <i>Parpati</i> from no. 1 and any one from no 2 ingredients.</p> <p>Then give <i>Bhavana</i> of each <i>Vasa, Tulasi, Arani, Triphala, Bhringaraja, Kumari</i> and <i>Vatsanbha</i> for one day</p> <p>Cook in iron vessel for some time.</p>	<i>Yakaradi Rasa /342 -46</i>

19.	<i>Rasa Parpati</i> (5) (75) <i>Maha Rasa Parpati</i>	<i>Shuddha Parada,</i> <i>Shuddha Gandhaka</i>	First prepare <i>Parpati</i> from no. 1 and add powder of <i>Bhanga, Trikatu, Saindhava, Sauvarchala, Sarji</i> and <i>Bida</i> .	<i>Yakaradi Rasa</i> /347 -352
20.	<i>Rasa Parpati</i> (6) (76)	<i>Shuddha Parada,</i> <i>Shuddha Gandhaka,</i> <i>Loha Bhasma, Abhraka</i> <i>Bhasma</i>	First levigate with <i>Kumari Swarasa</i> and make bolus. Wrap this bolus with <i>Eranda Patra</i> and keep in <i>Dhanya Rashi</i> for 3 days.	<i>Yakaradi Rasa</i> /353
21.	<i>Rasa Parpati</i> (7) (77)	<i>Shuddha Parada,</i> <i>Shuddha Gandhaka</i>	Melt <i>Shuddha Gandhaka</i> in iron or copper vessel then add <i>Shuddha Parada</i> into it. Rub the material till proper mixing and prepare <i>Parpati</i> .	<i>Yakaradi Rasa</i> /354-355
22.	<i>Rasa Parpati</i> (8) (78)	<i>Shuddha Parada,</i> <i>Shuddha Gandhaka</i>	Levigate with <i>Dhaturapatra Swarasa</i> in iron vessel. Prepare <i>Parpati</i> in <i>Taila</i> smeared <i>Tamra Patra</i> Then levigate with <i>Chitraka</i> and <i>Ardraka Swarasa</i> and make <i>Vati</i> .	<i>Yakaradi Rasa</i> /356
23.	<i>Ramachandra Parpati</i> <i>Rasa</i> (167)	<i>Shuddha Parada,</i> <i>Gandhaka, Vatsanabh</i> <i>Hingula, Tankana,</i> <i>Haratala, Kharpara,</i> <i>Manahshila, Tuttha,</i> <i>Rasasindoora, Tamra</i> <i>Bhasma,</i> <i>Chitrakamoola</i>	Levigate with <i>Ardraka Swarasa, Varahikanda Swarasa</i>	<i>Yakaradi Rasa</i> /808-809
24.	<i>Rudra Parpati</i> (188)	<i>Shuddha Parada,</i> <i>Shuddha Gandhaka</i>	Give <i>Bhavana</i> of each <i>Eranda, Ardraka, Bhringraja, Kakmachi, Ardri Karnika Swarasa</i> and prepare <i>Kajjali</i> Give heat (<i>Badaragni</i>) and add <i>Tamra Bhasma</i> on melting. When the colour of molten <i>Gandhaka</i> becomes reddish, add <i>Shuddha Vatsanabha Churna</i> and prepare <i>Parpati</i>	<i>Yakaradi Rasa</i> / 868-873
25.	<i>Loha Parpati</i> (<i>Shatyadi</i>) (281)	<i>Triphala, Trikatu, Sarji,</i> <i>Yavakshara, Tankana,</i> <i>Trijat, Chitrakamoola,</i> <i>Musta, Ajmoda,</i> <i>Bharangi, Surana,</i> <i>Indrayava, Loha</i> <i>Bhasma</i>	Add <i>Guda</i> in <i>Shati Kwatha</i> and heat till <i>Guda Paka</i> , then add ingredients no. 1, mix well, keep for self- cooling	<i>Yakaradi Rasa</i> / 1385-1394

26.	<i>Vajra Shekhara Rasa</i> (1) (374)	<ol style="list-style-type: none"> 1. <i>Shuddha Parada, Shuddha Gandhaka</i> 2. <i>Abhraka Satva Bhasma, Swarna Makshika Bhasma, Shatavari, Gorakhamundi, Murva, Hastikarna palasha, Guduchi, Bhringaraj, Vidarikanda, Goghrita</i> 3. <i>Twak, Patra, Ela, Chitraka, Trikatu, Yashtimadhu</i> 	<p>First Levigate ingredients no. 1 with <i>Vishnukranta, Musta, Sarpakshi, Shankhpushpika, Gojihva, Kshirini, Nili, Brahmavriksha, Rudantika, Nichula</i> and <i>Kakamachi</i> for One day and prepare <i>Parpati</i> Make <i>Kajjali</i>, melt (<i>Tusha</i> or <i>Karisha Agni</i>), prepare <i>Parpati</i>,</p> <p>Then levigate the powder with ingredients no. 2.</p> <p>Add <i>Dashamoola Kwatha</i> and heat till semisolid consistency; add powder of ingredients no. 3.</p>	<i>Yakaradi Rasa /</i> 1818-1824
27.	<i>Vijaya Parpati</i> (1) (500)	<ol style="list-style-type: none"> 1. <i>Shuddha Parada, Shuddha Gandhaka</i> 2. <i>Bhasma of Rajata, Swarna Vaikranta, Mukta</i> 	<p>Make <i>Kajjali</i>, melt, prepare <i>Parpati</i></p> <p>Again melt and make <i>Parpati</i>.</p>	<i>Yakaradi Rasa /</i> 2422-2443 B.B.R. 4/7019 B.R. 8/461-484
28.	<i>Vishama jwarantaka Loha</i> (3) (558)	<ol style="list-style-type: none"> 1. <i>Shuddha Parada, Shuddha Gandhaka,</i> 2. <i>Bhasma of Suvarna, Abhraka, Loha, Tamra, Vanga, Mukta, Pravala, Shankha, Mukta Shukti</i> 	<p>Make <i>Kajjali</i> from ingredients no. 1, melt, prepare <i>Parpati</i>, add ingredients no. 2 and give <i>Putapaka</i> by keeping in <i>Mukta Shukti</i>.</p>	<i>Yakaradi Rasa /</i> 2719-2725 B.B.R. 4/7074 B.R. 5/1162-69
29.	<i>Sudhasara Rasa</i> (420)	<ol style="list-style-type: none"> 1. <i>Shuddha Parada, Shuddha Gandhaka Abhraka Bhasma</i> 2. <i>Bala Tinduka, Udumbara Kshira, Aralu Twaka, Dugdhini, Dadima, Krishna Kambojika, Kutaja Valkala</i> 	<p>Prepare <i>Parpati</i> from ingredients no. 1 (pour on <i>Kutaja Patra</i>).</p> <p>Then give <i>Bhavana</i> of ingredients no. 2.</p> <p>Again levigate the material with <i>Musta, Vatsaka, Ajmoda, Mochasara, Jiraka, Vatsanabha</i> by adding powder of <i>Vishvagandhari</i>.</p>	<i>Shakaradi Rasa /</i> 1877 -90

30.	<i>Suvarna Parpati</i> (1) (430)	1. <i>Shuddha Parada, Shuddha Suvarna</i> 2. <i>Shuddha Gandhaka</i>	Prepare <i>Pishti</i> from ingredients no. 1 and then prepare <i>Kajjali</i> by adding ingredients no. 2. prepare <i>Parpati</i> .	<i>Shakaradi Rasa</i> /1918 -1920
31.	<i>Suvarna Parpati</i> (3) (432)	1. <i>Bhasma of Suvarna, Rajata, Abhraka, Loha, Tamra, Mukta.</i> 2. <i>Shuddha Parada Shuddha Gandhaka.</i>	Prepare <i>Parpati</i> from ingredients no. 1 & 2. Give <i>Bhavana</i> of <i>Kadali, Shalmali, Kumari Swarasa</i> for 7 days.	<i>Shakaradi Rasa</i> /1923
32.	<i>Suvarna Parpati</i> (4) (433)	<i>Shuddha Parada, Loha Parpati, Shuddha Gandhaka.</i>	Levigate the ingredients no. 1 with <i>Divyaushadhi</i> for one day and give heat in <i>Andha Musha</i> . Add <i>Swarna Bhasma</i> and levigate with <i>Ardraka Swarasa</i> Again add <i>Trikatu, Jiraka</i> and <i>Saindhava</i> .	<i>Shakaradi Rasa</i> /1924 -1927
33.	<i>Somanala Rasa</i> (2) (558)	<i>Suvarna Beeja and Shuddha Gandhaka Jarita Parada, Swarna Bhasma, Shuddha Gandhaka</i>	Prepare <i>Parpati</i> from ingredients no. 1. Add <i>Parada Bhasma</i> and then levigate with <i>Triphala, Trikatu, Musta, Chitraka, and Bhringaraj Swarasa</i>	<i>Shakaradi Rasa</i> /2373-2375
34.	<i>Svarabhedahara Rasa</i> (598)	<i>Shuddha Parada, Shuddha Gandhaka</i>	Prepare <i>Parpati</i> Levigate with <i>Trikatu Kwatha, Shilajit</i> and <i>Takra</i> for 3 days and make <i>Vati</i>	<i>Shakaradi Rasa</i> /2541-2544

Table 8: *Parpati Kalpana* mentioned in other texts.

SN	Name of Formulation	Ingredients	Method of preparation	Reference
1.	<i>Agandha Kharpara Parpati</i>	1. <i>Shuddha Parada, Loha Bhasma</i> 2. <i>Swarasa/Kwatha of Bharangi, Sunthi, Agatsya, Triphala, Jaya, Nirgundi, Trikatu, Vasa, Kumari</i>	Prepare <i>Parpati</i> from ingredients no.1. Levigate the prepared <i>Parpati</i> with ingredients no. 2. Give one <i>Laghuputa</i> .	B.B.R. 1/230
2.	<i>Kusthantaka Parpati Rasa</i>	1. <i>Shuddha Parada, Gandhaka, Vatsanabha</i> 2. <i>Shuddha Gandhaka</i>	Prepare <i>Parpati</i> (by spreading on cloth) from ingredients no. 1 again Prepare <i>Parpati</i> by adding ingredients no.2.	B.B.R. 1/1033

3.	<i>Gandhasma Parpati Rasa</i>	<ol style="list-style-type: none"> 1. <i>Shodhita Gandhaka</i> by dipping in <i>Swarasa</i> of <i>Bhringaraja, Bhanga, Kakamachi, Ardraka</i> 2. <i>Shuddha Parada</i> 	<p>Make <i>Kajjali</i> from ingredients no. 1 & 2.</p> <p>Levigate the prepared <i>Parpati</i> with <i>Swarasa</i> of <i>Ardraka, Kakamachi</i></p>	B.B.R. 2/1551
4.	<i>Charmabhedi Rasa</i>	<i>Shuddha Parada, Shuddha Gandhaka, Tamra Bhasma, Shuddha Vatsanabha,</i>	<p>Prepare <i>Parpati</i>.</p> <p>Levigate the prepared <i>Parpati</i> with <i>Bakuchi Taila</i></p>	B.B.R. 2/1912
5.	<i>Tamra Parpati</i>	<i>Shuddha Parada, Shuddha Gandhaka, Tamra Bhasma</i>	<p>Prepare <i>Parpati</i>.</p> <p>Levigate the prepared <i>Parpati</i> with <i>Bhringraj, Vasa, Trikatu, Triphala, Ardraka, Twak, Vyadhri, Shigrumoola, Vatsanabha, Shrikhanda</i> for 7 times.</p>	B.B.R. 2/2568
6.	<i>Tamra Parpati</i>	<ol style="list-style-type: none"> 1. <i>Shuddha Parada, Shuddha Gandhaka, Shuddha Vatsanabha</i> 2. <i>Tamra Bhasma</i> 	<p>Make <i>Kajjali</i> from ingredients no. 1 & 2, add <i>Goghrita</i> and make <i>Kalka</i>.</p> <p>Prepare <i>Parpati</i> (By spreading on <i>Arka Patra</i>)</p>	B.B.R. 2/2569
7.	<i>Mahaparpati Rasa</i>	<ol style="list-style-type: none"> 1. <i>Shuddha Parada, Shuddha Gandhaka</i> 2. <i>Abhraka Bhasma Trikatu, Saindhava, Sauvarchala, Bida</i> 	<p>Prepare <i>Parpati</i> from ingredients no. 1.</p> <p>Triturate the prepared <i>Parpati</i> with ingredients no. 2, melt <i>Shuddha Gandhaka</i> again and add mixture of ingredients no. 1 & 2.</p>	B.B.R. 4/5553
8.	<i>Maha Vijayaparpati Rasa</i>			B.B.R. 4/5576
9.	<i>Rasa Parpatika</i>	<i>Shuddha Parada, Shuddha Gandhaka</i>	Make <i>Kajjali</i> and prepare <i>Parpati</i>	B.B.R. 4/6063
10.	<i>Rasa Parpati (1)</i>	<i>Shuddha Parada, Shuddha Gandhaka</i>	Make <i>Kajjali</i> and prepare <i>Parpati</i>	B.B.R. 4/6064
11.	<i>Rasa Parpati (2)</i>	<ol style="list-style-type: none"> 1. <i>Shuddha Parada, Shuddha Gandhaka,</i> 2. <i>Bhasma of Tamra, Loha</i> 3. <i>Swarasa/Kwatha</i> of <i>Nirgundi, Jayanti, Triphala, Kanya, Vasa, Bharangi, Trikatu, Bhringaraja, Chitraka, Mundi</i> 	<p>First levigate ingredients no. 1 with <i>Bhringaraja Swarasa</i> and prepare <i>Parpati</i>.</p> <p>Then levigate the prepared <i>Parpati</i> with ingredients no. 3 and boil till complete dryness.</p>	B.B.R. 4/6065

12.	<i>Rasa Parpati (3)</i>	<ol style="list-style-type: none"> 1. <i>Shuddha Gandhaka</i> 2. <i>Shuddha Parada, Bhasma of Tamra</i> 	<p>First melt ingredient no. 1 and then add ingredients no. 2</p> <p>Triturate the mixture with iron pestle and prepare <i>Parpati</i>.</p> <p>Again Levigate the prepared <i>Parpati</i> with <i>Swarasa of Vandhya Karkotaki</i> and Give <i>Puti</i> for 16 times.</p>	B.B.R. 4/6066
13.	<i>Rasa Parpati (4)</i>	<i>Shuddha Parada, Shuddha Gandhaka</i>	Prepare <i>Parpati</i> from ingredients no. 1.	B.B.R. 4/6067
14.	<i>Rasa Parpati (5)</i>	<ol style="list-style-type: none"> 1. <i>Shuddha Parada, Shuddha Gandhaka, Loha Bhasma</i> 2. <i>Swarasa/Kwatha of Bharangi, Mundi, Agatsya, Jayanti, Triphala, Nirgundi, Trikatu, Kumari, Vasa</i> 	<p>Prepare <i>Parpati</i> from ingredients no.1.</p> <p>Levigate the prepared <i>Parpati</i> with the ingredients no. 2 and give <i>Laghu Puti</i>.</p>	B.B.R. 4/6068
15.	<i>Rasa Parpati (6)</i>	Same as <i>Parpati Rasa</i>		B.B.R. 4/6069 (4310)
16.	<i>Loha Parpati</i>	<i>Shuddha Parada, Shuddha Gandhaka, Loha Bhasma</i>	Prepare <i>Parpati</i> from ingredients no.1.	B.B.R. 4/6396
17.	<i>Sarveshwara Rasa</i>	<i>Shuddha Parada, Shuddha Gandhaka, Shuddha Tankana, Shuddha Jaypala</i>	Prepare <i>Parpati</i> from ingredients no.1.	B.B.R. 5/8195
18.	<i>Suvarna Parpati (1)</i>	<ol style="list-style-type: none"> 1. <i>Shuddha Parada</i> 2. <i>Shuddha Gandhaka</i> 3. <i>Shuddha Suvarna</i> 	Prepare <i>Pishti</i> from ingredients no. 1 and 3.	B.B.R. 5/8328
			<p>Melt ingredients no. 2 and add <i>Pishti</i> into it.</p> <p>Prepare <i>Parpati</i>.</p>	B.R. 8/454-457
19.	<i>Suvarna Parpati Rasa (2)</i>	<i>Shuddha Parada, Shuddha Gandhaka, Suvarna Bhasma</i>	Prepare <i>Parpati</i> from ingredients no.1.	B.B.R. 5/8329
20.	<i>Hemadi Parpati Rasa</i>	<ol style="list-style-type: none"> 1. <i>Shuddha Parada, Shuddha Gandhaka</i> 2. <i>Bhasma of Suvarna, Rajata, Abhraka satva, Loha, Tamra,</i> 	<p>Prepare <i>Parpati</i> from ingredients no.1 & 2.</p> <p>Levigate the prepared <i>Parpati</i> with <i>Swarasa/Kwatha of Vasa, Tulasi, Jayanti, Mundi, Triphala, Ardraka, Bhringraj, Meghnada, Kanya</i> for one day, <i>Vatsanabha Kwatha</i> for 3 days and heat the mixture till complete dryness.</p>	B.B.R. 5/8673

21.	<i>Unmada Parpati Rasa</i>	<ol style="list-style-type: none"> 1. <i>Parpati Rasa</i> 2. <i>Dhatu beeja Rasa</i> 	Add ingredient no. 1 in no.2.	B.B.R. 5/9131
22.	<i>Parpati Rasa</i>	<ol style="list-style-type: none"> 1. <i>Shuddha Parada, Shuddha Gandhaka</i> 2. <i>2. Bhasma of Tamra, Loha</i> 	<p>Levigate ingredients no. 1 with <i>Bhringaraja Swarasa</i>.</p> <p>Add ingredients no.2, melt and prepare <i>Parpati</i>.</p> <p>Levigate the prepared <i>Parpati</i> with <i>Nirgundi Swarasa</i> for one day after that <i>Jayanti, Triphala, Kanya, Vasa, Bharangi, Trikatu, Bhanga, Chitraka, Mundi</i> for 7 days.</p>	B.R. 5/1109-1113
23.	<i>Shweta Parpati</i>	<i>Shoraka, Sphatika</i>	<p>First dissolve <i>Shoraka</i> in water and filter, add <i>Sphatika</i> and heat till semisolid mixture.</p> <p>Prepare <i>Parpati</i></p>	B.R. Anubhuta Prakarana 3/113-118
24.	<i>Panchamrita Parpati</i>	<ol style="list-style-type: none"> 1. <i>Shuddha Suvarna, Rajata, Tamra, Abhraka Satva, Kanta Loha, Naga, Vanga</i> 2. <i>Shuddha Gandhaka, Manahshila, Haratala</i> 3. <i>Shuddha Neelanjana, Manahshila, Haratala, Gandhaka, Swarna Makshika Bhasma</i> 4. <i>Shuddha Parada, Shuddha Gandhaka</i> 5. <i>Shuddha Gandhaka, Manahshila, Haratala, Vatsanabha, Parpati</i> 	<p>First make powder of ingredients no. 1 by <i>Dhamana</i> in <i>Moosha</i> and add ingredients no. 2 into it.</p> <p>Levigate the powder with <i>Nimbu Swarasa</i> and make bolus.</p> <p>Spread ingredients no. 3 in a <i>Sharava</i> and place a bolus on it and again spread the same powder on it.</p> <p>Make <i>Sharava Samputa</i> and give 20 <i>Puti</i>.</p> <p>Make <i>Kajjali</i> from ingredients no. 4 and prepare <i>Parpati</i></p> <p>Add powder of ingredients no. 5 to <i>Parpati</i> and do <i>Jarana</i> in <i>Palika Yantra</i> on mild heat. – Levigate the <i>Jarita Churna</i> with the decoction of <i>Putikaranja, Shat Kola, Kantakari, Shigrumoolatvak</i> for 7 times.</p> <p>Again give mild heat to this powder in <i>Palika Yantra</i> by adding <i>Nirgundi Swarasa</i>.</p>	R.R.S. 14/72-92
25.	<i>Grahani Gaja Kesari Rasa</i>	<ol style="list-style-type: none"> 1. <i>Suddha Parada, Shuddha Gandhaka</i> 	Prepare <i>Kajjali</i> from ingredients no.1, add ingredients no. 2 to <i>Kajjali</i> , triturate, prepare <i>Parpati</i> .	R.R.S. 16/71-81

		2. <i>Shuddha Gandhaka, Kapardika Bhasma, Swarna Makshika Bhasma</i> 3. <i>Makshika Bhasma, Abhraka Bhasma, powder of Vatsanabha, Ativisha, Duralabha, Mocharasa, Bhrishtha Jeeraka</i>	Add ingredients no. 3 to the prepared <i>Parpati</i> and levigate with the juice/decoction of <i>Jayanti, Jala Pippali, Hastishundi, Aswagandha, Panchakola</i> .	
26.	<i>Sarveshwara Parpati</i>	<i>Rasa, Uparasa, Loha, Pashana, Ghana Satva, Ratna, Shuddha Parada, Shuddha Gandhaka, Shuddha Vatsanabha</i>	Prepare <i>Parpati</i> from ingredients no.1.	R.R.S. 18/2-16
27.	<i>Parpati Rasa</i>	<i>Rasa Parpati, Tamra Bhasma, Skatuka Visha</i>	Prepare <i>Parpati</i> from ingredients no.1.	R.R.S. 20/148
28.	<i>Parpati Rasa</i>	<i>Bhasma of Hiraka, Swarna, Rajata, Abhraka, Tamra</i>	Prepare <i>Parpati</i> from ingredients no.1.	R.R.S. 22/113

Table 9: Showing preparation method of *Parpati* mentioned in different text.

SN	Name of formulation	Rasaratna Samuccya (09)	Bhaishjya Ratnavali (13)	Siddha Yoga Sangraha (10)	Rasayoga Sagara (58)	Bharat Bhaishajya Ratnakara (36)
1.	<i>Agandhakarapara Parpati (B.N.R.)</i>	-	-	-	-	+
2.	<i>Atisarantako Rasa</i>	-	-	-	+	+
3.	<i>Abhra Parpati (1)</i>	-	-	-	+	-
4.	<i>Abhra Parpati (2)</i>	-	-	-	+	-
5.	<i>Kravyada Rasa</i>	-	+	-	+	-
6.	<i>Kusthantaka Parpati Rasa</i>	+	-	-	-	+
7.	<i>Gagana Parpati Rasa</i>	-	-	+	+	-
8.	<i>Gandhaka Parpati Rasa</i>	-	-	-	+	-
9.	<i>Gandhasma Parpati Rasa</i>	-	-	-	-	+
10.	<i>Grahani Gaja Keshari Rasa</i>	+	-	-	+	-
11.	<i>Charmabhedi Rasa</i>	-	-	-	-	+
12.	<i>Tamra Parpati (1)</i>	-	-	+	+	+

13.	<i>Tamra Parpati (2)</i>	-	-	-	+	+
14.	<i>Tamra Parpati (3)</i>	-	-	-	+	+
15.	<i>Tamra Parpati (4)</i>	-	-	-	+	-
16.	<i>Dardeshwaro Rasa</i>	-	-	-	-	+
17.	<i>Panchabana Rasa (3)</i>	-	-	-	+	
18.	<i>Panchashara Rasa</i>	-	-	-	+	+
19.	<i>Panchamrita Parpati (1)</i>	+	+	+	+	+
20.	<i>Panchamrita Parpati (2)</i>	+	-	-	+	+
21.	<i>Panchamrita Parpati (3)</i>	-	-	-	+	+
22.	<i>Panchamrita Parpati (4)</i>	-	-	-	+	+
23.	<i>Panchamrita Parpati (5)</i>	-	-	-	+	-
24.	<i>Panchamrita Parpati (6)</i>	-	-	-	+	-
25.	<i>Panchamrita Parpati (7)</i>	-	-	-	+	-
26.	<i>Panchamrita Parpati (8)</i>	-	-	-	+	-
27.	<i>Panchamrita Parpati (9)</i>	-	-	-	+	-
28.	<i>Parpati Rasa (Malla Parpati)</i>	-	+	-	+	+
29.	<i>Parpati Rasa</i>	+	-	-	-	+
30.	<i>Parpati Rasa</i>	+	-	-	-	+
31.	<i>Parpati Rasa</i>	-	-	-	-	+
32.	<i>Paradadi Vati (4)</i>	-	-	-	+	-
33.	<i>Pranada Parpati (Panchamrita Parpati 8th)</i>	-	-	-	+	-
34.	<i>Bol Parpati Rasa</i>	-	-	-	+	-
35.	<i>Bhootabhairava Rasa (1)</i>	-	-	-	+	-

36.	<i>Mahagandhakam</i>	-	+	+	-	-
37.	<i>Maha Parpati Rasa</i>	-	-	-	-	+
38.	<i>Maha Vijayaparpati Rasa</i>					+
39.	<i>Mandoora Parpati</i>	-	-	+	-	-
40.	<i>Mani Parpati</i>	+	-	-	+	+
41.	<i>Manikya Rasayana (1)</i>	-	-	-	+	-
42.	<i>Mauktika Rasayanam</i>	-	-	-	+	-
43.	<i>Raktari Rasa (Bola Parpati)</i>	-	-	-	+	-
44.	<i>Ratnagiri Rasa (1)</i>	-	+	-	+	+
45.	<i>Ratnagiri Rasa (2)</i>	-	-	-	+	-
46.	<i>Ratnabhagottara Rasa</i>	+	-	-	+	+
47.	<i>Rasa Parpati (1)</i>	-	+	+	+	+
48.	<i>Rasa Parpati (2)</i>	-		-	+	+
49.	<i>Rasa Parpati (3)</i>	-	-	-	+	+
50.	<i>Rasa Parpati (4)</i>	-	-	-	+	+
51.	<i>Rasa Parpati – (Maha) (5)</i>	-	-	-	+	
52.	<i>Rasa Parpati (6)</i>	-	-	-	+	+
53.	<i>Rasa Parpati (7)</i>	-	-	-	+	-
54.	<i>Rasa Parpati (8)</i>	-	-	-	+	-
55.	<i>Rasa Parpatika</i>	-	-	-	-	+
56.	<i>Ramachandra Parpati Rasa</i>	-	-	-	+	-
57.	<i>Rudra Parpati</i>	-	-	-	+	-
58.	<i>Loha Parpati</i>	-	+	+	+	+
59.	<i>Vajrashekhara Rasa (1)</i>	-	-	-	+	-
60.	<i>Vijay Parpati (1)</i>	-	+	+	+	+
61.	<i>Vijaya Parpati (2)</i>	-	+	-	+	+

62.	<i>Vishwadhara Parpati (Sarveshwar Parpati)</i> (538)	+	-	-	+	+
63.	<i>Vishamajwarantaka Loha</i> (3) (558)	-	+	-	+	+
64.	<i>Sheetala Parpati</i> (131)	-	-	-	+	-
65.	<i>Shweta Parpati</i>	-	+	+		
66.	<i>Sudhasara Rasa</i> (420)	-	-	-	+	-
67.	<i>Suvarna Parpati</i> (1)	-	+	+	+	+
68.	<i>Suvarna Parpati</i> (2)	-	-	-	+	+
69.	<i>Suvarna Parpati</i> (3)	-	-	-	+	-
70.	<i>Suvarna Parpati</i> (4)	-	-	-	+	-
71.	<i>Somanala Rasa</i> (588)	-	-	-	+	-
72.	<i>Swarabheda Rasa</i> (598)	-	-	-	+	-
73.	<i>Hemadi Parpati Rasa</i>	-	-	-	-	+
74.	<i>Unmada Parpati Rasa</i>	-	+	-	-	+

DISCUSSION

Parpati Kalpana is an anomalous pharmaceutical dosage form about apropos of its preparation and therapeutic practice. This unique dosage form is not in practice since Vedic or Samhita period. The author of Rasendra Mangala (8th century) has firstly mentioned *Parpati Yoga* as *Parpati Rasa* indicated in *Kustha Roga* with apparent pharmaceutical procedure. Even as *Parpati Rasa* has a prime influence in the chronicle of *Parpati*. The detailed pharmaceutical procedures with dietary regimen are first time identified in the text namely *Chakradatta* (11th century). After that the *Rasagrantha* like *Rasa Prakasha Sudhakara*, *Rasa Ratna Samuchchya*, *Rasendra Chintamani*, *Rasendra Sara Samgraha*, *Bhaishajya Ratnavali*, *Yoga Ratnakara*, and *Siddha Yoga Samgraha* have described new *Parpati Yoga* but a remarkable versatility has been seen in the text *Rasa Yoga Sagara* and *Bharat Bhaishajya Ratnakara* concerning its preparatory

method at scattered places. Here some salient features of different preparatory method of *Parpati Yoga* which have been mentioned in *Rasa Yoga Sagara* are pointed out as follows;

1. Ingredients used in *Parpati* preparation

As far as the ingredient of *Parpati* is concerned, *Parpati* should have one ingredient which melts on heating and again converts into solid on self – cooling. *Gandhaka*, *Sarjarasa*, *Bola*, *Sphatika* have such property, so they are used in *Parpati* preparation. Mostly *Kajjali* prepared from *Shuddha Parada* and *Gandhaka* is used for the preparation of *Parpati*. *Dhatu Bhasma* such as *Swarna*, *Rajata*, *Tamra*, *Loha*, *Vanga*, *Naga*, *Abhraka Bhasma*, *Swarna Makshika*, minerals like *Haratala*, *Manahshila*, *Tuttha*, *Strotanjana*, *Neelanjana*, *Hingula*, *Somala*, *Tanakana*, *Visha Dravya* such as *Vatsanabha*, *Kupilu*, *Bhanga*, *Ahiphena*, *Dhatu*, *Ratna*, *Uparatna*, herbal drugs are also used along with *Kajjali*.

2. Principles used in Parpati preparation

In order to achieve the Chief Desired Characteristic (CDC) in finished product, different pharmaceutical principles such as *Shodhana*, *Marana*, *Bhavana*, *Amritikarana* and so on have been mentioned in the treatise of *Rasashastra*. Among them few principles are involved in *Parpati* preparation as follows;

i. Shodhana (Purification)

Parada and *Gandhaka* are prime ingredients for *Parpati* preparation. Owing to their importance, specific purification methods for *Gandhaka* are mentioned where *Gandhaka* is first melt and then dipped in different liquid media i.e., *Bhringraja*, *Bhanga*, *Kakamachi*, *Eranda* and *Ardraka*^[7] or *Godugdha*^[8] Along with *Samanya Shodhita Parada*, in some formulations specifically *Hingulottha Parada*,^[9] *Atisarantako Rasa*^[10] are also used in *Parpati* preparation.

ii. Bhavana (Levigation)

Bhavana is the principle pharmaceutical procedure for the preparation of any *Rasa* formulations. *Bhavana* accelerates physico - chemical changes in the drugs through homogenization process. Before and after *Parpati* preparation, the mentioned ingredients are levigated by adding specific liquid media which are used in curing the diseases.

iii. Marana (Incineration)

It is an essential pharmaceutical procedure which helps in conversion of metals and minerals into ash form. As per the general method of *Parpati*, the preparation requires as much heat as *Kajjali* melts and can press it well and the required temperature for the melting of mixture is near about 125°C. But in some *Parpati* preparations, *Putra* has been given to the prepared *Parpati*^[11] and some time *Putra* has been mentioned for *Kajjali* preparation and after that *Parpati* is prepared.^[12] The reason behind the application of diverse quantum of heat in *Parpati* preparations may be on the nature of raw materials i.e., metals, minerals and precious/semi-precious stones used for it.

Aside from these three main principles, *Swedana* (boiling of prepared *Parpati* in mentioned liquid media drugs till complete dryness of liquid) is also

mentioned.^[13,14] by keeping in *Mukta Shukti*^[15] or copper saucer^[16] is also used for *Parpati* preparation.

3. Different Heating media

Earlier twigs or branches from trees are the most common firewood sources for heating. In comparison to hard wood, softwoods burn more quickly and generate less heat owing to lower energy (carbon) content per volume. In *Parpati* preparation, heat is required for merely the melting of *Kajjali* and for that softwood materials such as *Khadira* twigs, *Badara* twigs, *Tusha* have been mentioned. At some places, indirect heating is also mentioned where *Parpati* is prepared by *Kupipakwa* method (*Ratnagiri Rasa* (1) (45).^[17] Apart from these collections after certain time (4 *Prahara* - 12 hours) i.e., *Paradadi Vati*^[18] (4) (135) is also mentioned.

CONCLUSION

This review makes clear idea about the different pharmaceutical procedures adopted for the preparation of *Parpati* Yoga. Total 74 different *Parpati* Yoga have been mentioned in five *Rasagrantha* viz. *Rasa Ratna Samuchchya* (09), *Bhaishajya Ratnavali* (13), *Siddha Yoga Samgraha* (10), *Rasa Yoga Sagara* (58) and *Bharat Bhaishajya Ratnakara* (37) with their general and unique method of preparations, indication in different disorders and variation in posology. Maximum number of *Parpati* Yoga (Total 58) are found in *Rasayogasagara* and indicated for *Grahani* and other disorders too.

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