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Pharmaceutical Standardization

Study on Bhasma Kalpana with special reference to the preparation of Kasisa Bhasma

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Abstract

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Bhasma means ash but according to Ayurveda, Bhasma means conversion of a metal into a form which is irreversible in the sense that one cannot derive the metal back from it again (Apunarbhava). It should be so light so that it must float on the surface of water after sprinkling, called Varitara. Its particle should be so small that it can enter in to the creases of fingers called Rekha-purnatva. The preparative procedure of Bhasma is a bit complicated. Many texts are available regarding the identification, acceptable qualities of metals and minerals, their purification, uses and method of preparation of their Bhasma. But in many texts, the method of Bhasma preparation of some metals and minerals is mentioned very briefly, i.e. their references are available in Sutrarupa. This leads to many practical difficulties in the preparation of Bhasma. Kasisa Bhasma is one of them. The present work was aimed to study the basic concept of Bhasma Kalpana by means preparing Kasisa Bhasma. This study suggests some modifications and ways for standardization of Bhasma procedure.

Key words: Bhasma, Kasisa Bhasma, Marana, stardard operative procedure

Introduction

"Bhasma Kalpana" is a special procedure of preparing Ayurvedic medicine from metals and minerals. It involves four basic steps such as selection of acceptable form of metal (Grahya Rasa Dravya), its purification by Ayurvedic method (Shodhana), levigation (Bhavana) and generation (Maran or Puta). Out of these, the first three steps remain valid today, but the last step, i.e. Maran or Puta needs to be modified. Because the material mentioned for Maran, i.e. Puta and cow dung cakes, varies from place to place. The other drawback about Puta is that in the Rasa Grantha, only the size of pit and number of cow dung cakes for Puta are mentioned but the quantity of metal to be incinerated in the respective Puta is not described. Along with this, during the preparative method of many Bhasmas, it is observed that there is a need to slightly modify the concept of Puta to evaluate the preparative method of some Bhasma, and to accept some modern technological help. Therefore, Kasisa Bhasma was selected for study as the preparative procedure of Kasisa Bhasma is described very briefly in some of the most valuable Rasa Gransthas including Rasa Tarangini^[1] Rasa

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Ratna Samuchchaya^[3]and Ayurveda Prakasha.^[6]

In the present study, emphasis has been given on the number and weight of cow dung cakes, respective temperature, quantity of Kasisa in each Sharava, the duration of constant maximum temperature and size and number of Sharava.

Aims and objectives

- To prepare Kasisa Bhasma. 1.
- 2. To find a direction for modification in the preparative procedure of Bhasma.

Place of study

Department of Rasashastra and Bhaishajya Kalpana, Government Ayurveda College, Nanded.

Materials and Methods

Selection of Grahya Kasisa

There are two types of Kasisa:

चूर्णकासीसश्चैव पुष्पकासीसकन्तथा ।	
कासीसं व्दिविधं ख्यात रसतंत्रपणेतृभि ॥	
	र. त. २१/२२८
कासीस वालुकाद्येक पुष्प पुर्वमथापरम् ।	
	र.र. स. ३/५१

Valuka Kasisa is like sand, with greenish and slight yellowish color, while the Pushpa Kasisa is in small crystalline form with bright green color. According to the reference, the Pushpa Kasisa is of Grahya type and used for medicinal purpose. Hence, Pushpa Kasisa is selected to prepare Kasisa Bhasma. 1500 g of raw Pushpa Kasisa was purchased from Nagpur.

Purification of Kasia

Material

Raw Pushpa Kasisa: 1500 g

Bhringaraja Swarasa: 81 (Swaras was extracted from fresh *Bhringaraja* which was collected from Barad Herbarium of G.A.C., Nanded).

Method कासीसं भृङ्गराजोत्थवारीणी घटिकात्रयम् । सकृत स्वित्रं प्रयेत्नेन शुद्धिमायात्यनूत्तमामह्न ।।

र.त. २१/२३०

Purification of Kasisa was done by 3 hours Swedan in Bhringaraj Swarasa for 3 hours. Similar method is also described in Ayurveda Prakasha.^[6] Its physical properties are as follows. Kasisa is partially soluble in water and the solubility increases with increase in temperature of water. At 80-90°C, Kasisa gets completely dissolved in water. Hence, after complete Swedana when Kasisapottali was removed, it was observed that Kasisa was completely dissolved in Bhringaraja Swarasa and only small quantity of sand remained in pottali. No reference is available about the method to obtain the dissolved Kasisa back into its crystalline form. This situation seems to be similar to the purification of Shilajita, therefore the methods of Suryatapi and Agnitapi Shilajit were considered and applied to the dissolved Kasisa. The dissolved Kasisa allowed to remain in the steel container for 24 hours. After this period, some Kasisa accumulated at the bottom, which was collected and allowed to dry in a steel tray under sunlight. Remaining Bhringaraja Swarasa was heated and vaporized to half of its level. Then, it was kept in separate steel tray and allowed to dry under sunlight. After 4 days, Kasisa in its crystalline form was obtained which measured about 1310 g, with 190 g loss.

Kasia Marana

Material

Shodhita Kasisa: 300 g in each batch (total four batches). Bhavanadravya: Kanji 31 (for 1st 7 Bhavana)

Method

Out of total 1310 g of purified Kasisa, only 1200 g was taken to prepare Bhasma. For this purpose, reference from Rasa Tarangini^[1] was selected. Firstly, seven times Bhavana to purified Kasisa with Kanji was done and small cakes of nearly 4–5 cm in diameter and 0.3–0.4 cm in thickness were prepared and allowed to dry. 150 g of dried cakes taken in each Sharava. Eight such Sharavas were prepared and careful Sandhibandhana was done. These Sharavas were divided into four groups to study the temperature variability occurring due to the use of cow dung cakes.

In *Rasa Tarangini, Kukkutaputa* is advised for *Kasisa Bhasma*. Size of *Kukkutaputa* should be equal to the size of cock, i.e. 35–45 cm in height and width, but the reference about the number of cow dung cakes is not available. In *Yoga-Ratnakara*,^[8] during *Suwarnmaran*, only five cow dung cakes are used as Kukkutaputa. In Rasa Tarangini, Rasa Ratna Samuchchay and Ayurved Prakash, only the size of Kukkutaputa is given. The number of cow dung cakes, temperature of Puta, quantity of metal in Sharava and number of the Sharava are interrelated with each other. Therefore, on the basis of past experience, we knew that 20 cow dung cakes will give up to 650°C temperature and are sufficient to close two Sharavas from all sides.

All *Sharavas* must be closed by cow dung cakes to get equal temperature from all the sides. Hence, it was decided to give a *Kukkutaputa* of 20 cow dung cakes for two *Sharavas* containing 150 g *Kasisa* in each. Similar *Puta* were given to other three groups. Temperature was recorded continuously by pyrometer [Figure 1].

According to the reference from *Rasa Tarangini*, after the first *Puta*, lavigation of *Kasisa* was done in *Nimbu Swarasa* (extract of *Citrus acida*) instead of *Kanji*.^[4] Similar procedure was repeated again for three times for each group. After each *Puta*, the obtained *Bhasma* was tested for no sourness (*Niramlatva*) which is the main test for *Kasisa Bhasma*.

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Bhasma Pariksha

After four *puta* for each group, completely sourless *Kasisa Bhasma* was obtained. The obtained *Bhasma* was tested for *Varitara*, *Apunarbhava*, *Niruttha*, *Rekha-purnatva* [Figure 2], *Dantagre-kachkachabhav* and Atomic Absorption Spectroscopy for the elemental assay of Fe in *Kasisa Bhasma*, X-Ray Difraction, total ash, acid-soluble ash, acid-insoluble ash, moisture content, organoleptic characters, water-insoluble and water-soluble ash.



Figure 1: Preparation of Kasisa Bhasma



Figure 2: Bhasma Pariksha

Results and Observations

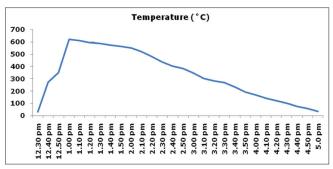
From the above observations, it becomes clear that, though the number of cow dung cakes is constant, the temperature and duration of peak constant temperature will vary with variation in weight of the cow dungs taken.

Discussion

In the present study, 1500 g raw Kasisa was taken for the preparation of Kasisa Bhasma, out of which 1200 g was taken after purification for the Marana procedure. For Kasisa purification, totally 81 of fresh Bhringaraj swarasa was required for 3-hour Swedana in Dolayantra.

Kanji was prepared as per the reference mentioned in Rasendra Chintamani and seven times levigation was done for each batch separately. Then, Nimbu Swarasa was used instead of Kanji as mentioned in Rasa Tarangini. The cakes were prepared as uniform as possible in their size and shape, i.e. 4-5 cm in diameter and 0.3-0.4 cm in thickness. This is done to facilitate exact Paka (heating) and to observe the color changes in cakes. The size and shape of Sharava were also taken into consideration. All the Sharavas used were 19 cm in diameter, round shaped, and have a depth of 9 cm and average thickness 0.5 cm. As the Sharavas are low conductors of heat, their thickness affects the inner temperature in between Sharavsamputa. Similarly, the diameter of Sharava is related with the number of cow dung cakes and quantity of Bhasma. If the Sharava taken is big, then it requires more cow dung cakes to be completely closed from all the sides, and if the Sharava is small, it will not be able to accomodate all Chakrikas.

Detailed observations of each *Puta* was done for color changes in cakes, sourness of *Kasisa*, weight of *Kasisa* before and after *Puta*, number of required cow dung cakes and maximum temperature. The temperature was recorded by pyrometer. The duration of maximum constant temperature was also noted as it is the most important factor that affects the quality of *Bhasma*. If the maximum temperature remains constant for a long time, then the formed *Bhasma* will be *Khara-paka* (more heated). Typical pattern of temperature for *Kukkuta Puta* is shown in Graph 1. During *Puta*, it is found that when the weight of cow dung cakes is increased, then the maximum temperature and its duration also increases which is shown in I *Puta* of "B" batch and II *Puta* of "C" and "D" batch. *Kasisa* were tested for sourness. It was



Graph I: Typical pattern of temperature during puta

observed that batch "B" was sourless after III Puta, while the other batches were not. This may be due to the exact paka of Kasisa. The IV Puta was given to batch "B" in spite of sourless taste because it did not completely pass the other tests, i.e. Rekha-Purnatva and Dantagre-Kachkachabhav. After four Puta, all the batches passed all Bhasma Parikshas [Table 1].

After 1st Puta, while levigating with Nimbu Swarasa, Kasisa was sticked to Khalva Yantra, which resulted in 64.5% loss. [Table 2]. The obtained kasisa Bhasma of all four batches passes similar organoleptic characters i.e. colour, odour, luster, taste and touch [Table 3]. Apunarbhava and Niruttha are related with heat stability of the Bhasma. Same result was obtained in Apunarbhava test [Table 4] but in Niruttha test slight difference was observed in weight after incineration with silver which is due to sticky nature of kasisa Bhasma [Table 5]. Moisture content of Kasisa Bhasma was measured with the help of Metler-Toledo moisture analyzer. If the Bhasma contains more percentage of moisture, then it does not pass the Varitara Pariksha. The percent moisture content of batch A, B, C and D is 0.62, 0.68, 0.58 and 0.62 respectively, which shows no significant difference [Table 6]. In Atomic Absorption Spectroscopy nearly same percentages of ferrous was observed [Tables 7]. The parameters were also produced no significant changes [Table 8].

X-ray diffraction was done by using the standard data JCPDS – KDD. In this the relative intensities and their corresponding a < d values are to be tallied with standard values of compounds. In present study, Analysis of four batches of *Kasisa Bhasma* was done by powder crystal method, as shown in the results of XRD. Prepared *Kasisa Bhasma* may be having complex chemical structure. In XRD studies peaks of many compounds remain unidentified, only sharp peaks denotes crystalline structure. It requires further more studies [Graphs 2a to 2d].

This study has some limitations, e.g. the quality of cow dung cakes varies from place to place. The effect of *Bhavana Dravya*, trituration frequency, time and applied pressure for trituration are not mentioned in this study because it a separate topic for research. However, this study will help in the preparation of *Kasisa Bhasma* in detail and will give direction for standardization of *Kasisa Bhasma*.

Conclusions

1. The purification method of *Kasisa* mentioned in *Rasa Ratna Samuchchaya* (5/54) is suitable for only artificially prepared *Kasisa*.

No. of Group Puta		Color of <i>Kasisa</i> cakes		Sou	Sourness	Weig <i>Kasi</i>	ht of s <i>a</i> (g)	No. of <i>Sharava</i>	Cow dung cakes	Weight of cow dung	Maximum temperature	Constant temp. for
		B.P. A.P. B.P. A.P. B.P. A.P. used		used	cakes (g)	(°C)	C) minutes					
I	А	D.G.	W.R.	+++	++	300	185	2	20	3200	580	2
	В	D.G.	W.R.	+++	++	300	182	2	20	3419	713	5
	С	D.G.	W.R.	+++	++	300	190	2	20	3240	610	3
	D	D.G.	W.R.	+++	++	300	179	2	20	3260	640	3
II	А	W.R.	Red	++	+	185	150	2	20	3225	624	3
	В	W.R.	Red	++	+	182	146	2	20	3270	660	3
	С	W.R.	Red	++	+	190	155	2	20	3408	704	4
	D	W.R.	Red	++	+	179	151	2	20	3352	690	4
111	А	Red	D.R.	+	+	150	132	2	20	3190	572	2
	В	Red	D.R.	+	-	146	120	2	20	3340	678	3
	С	Red	D.R.	+	+	155	128	2	20	3287	619	3
	D	Red	D.R.	+	+	151	127	2	20	3312	682	4
IV	А	D.R.	D.R.	+	-	132	119	2	20	3227	600	2
	В	D.R.	D.R.	-	-	120	95	2	20	3314	668	4
	С	D.R.	D.R.	+	-	128	110	2	20	3360	686	4
	D	D.R.	D.R.	+	-	127	102	2	20	3346	674	4

Table 1: Detailed observation of Puta

D.G. - Dark green, W.R. - Whitish red, D.R. - Dark red, B.P. - Before puta, A.P. - After puta

Table 2: Loss of Kasisa during Bhasma preparation

	Raw	Raw	Raw	Raw	Raw	Purified				Ρι	ıta				Obtained
	Kasisa	() ()	sisa Kasisa	Kasisa Kasisa	Kasisa Kasisa	sisa I II		I	III		IV		Kasisa		
	(g)		B.P. (g)	A.P. (g)	B.P. (g)	A.P. (g)	B.P. (g)	A.P. (g)	B.P. (g)	A.P. (g)	<i>Bhasma</i> (g)				
Wt. of Kasisa (g)	1500	1310	1200	736	736	602	602	507	507	426	426				
Loss	190		464		134		95		81		=774				
Loss (%)	15.83		38.66		18.20		15.78		15.97		=64.5%				

B.P. - Before puta, A.P. - After puta

Table 3: Organoleptic characters of Kasisa Bhasma							
Character	Batch A	Batch B	Batch C	Batch D			
Color	Dark red	Dark red	Red	Red			
Luster	No	No	No	No			
Odor	Not specific	Not specific	Not specific	Not specific			
Taste	Not sour	Not sour	Not sour	Not sour			
Touch	Smooth	Smooth	Smooth	Smooth			

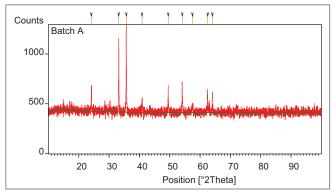
Table 4: Apunarbhava Pariksha of Kasisa Bhasma								
Batch	Reading no.	Weight of <i>Kasisa Bhasma</i> (g)	of Mitra	}-	Color of end product			
			Before Puta	After <i>Puta</i>				

		(g)	Puta	Puta		
А	1	5	5	5.15	Black	No
	2	5	5	5.18	Black	No
В	1	5	5	5.12	Black	No
	2	5	5	5.12	Black	No
С	1	5	5	5.15	Black	No
	2	5	5	5.17	Black	No
D	1	5	5	5.14	Black	No
	2	5	5	5.13	Black	No

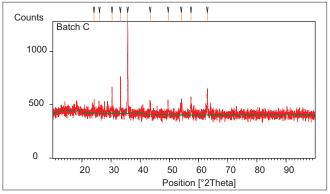
Batch	Reading no.	Weight of <i>Kasisa</i>	Weig of silve	f	Weight gain of silver	Percent weight gain
		<i>Bhasma</i> (g)	Before Puta	After Puta	(g)	-
A	1	5	5	5.9	0.9	18.0
	2	5	5	5.9	0.9	18.0
В	1	5	5	5.86	0.86	17.2
	2	5	5	5.91	0.91	18.2
С	1	5	5	5.88	0.88	17.6
	2	5	5	5.86	0.86	17.2
D	1	5	5	5.85	0.85	17.0
	2	5	5	5.87	0.87	17.4

Table 6: Percent moisture content of Kasisa Bhasma					
Batch	Percent moisture content				
A	0.62				
В	0.68				
С	0.58				
D	0.62				

Table 7: AAS for Fe of Kasisa Bhasma				
Batch	Percentage of Fe			
A	65.41			
В	66.12			
С	64.60			
D	62.49			



Graph 2a: XRD report of batch A

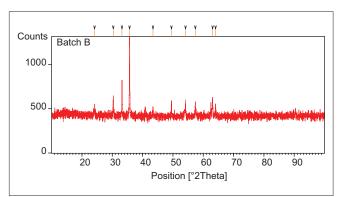


Graph 2c: XRD report of batch C

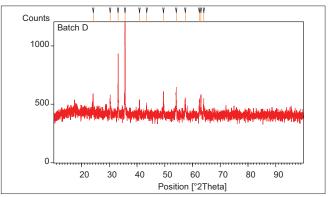
- 2. The common purification method for both artificial and natural *Kasisa* is given in *Rasa Tarangini* (21/230) and *Ayurveda Prakasha* (2/275).
- 3. Maximum temperature for 300 g Kasisa which was placed in two Sharava and incinerated by 3200 g cow dung cakes was 650°C, which remains constant for 3 minutes and four such Puta may be sufficient to produce sourless Kasisa Bhasma.
- 4. Factors closely related with *Puta* procedure and that help in the modification of *Puta* are:
 - a. quantity of material (Rasa Dravya);
 - b. Bhavana Dravya;
 - c. number and size of *Sharava*;
 - d. weight of cow dung cakes;
 - e. expected range of temperature; and
 - f. duration of constant maximum temperature.
- 5. Total weight of cow dung cakes, quality of cow dung cakes, time required to reach the maximum temperature and duration of constant maximum temperature can be considered as the parameters for *Bhasma* preparation.
- 6. During Bhasma preparation, heating must be started from

Table 8: Ash value of Kasisa Bhasma

Parameter	Batch A	Batch B	Batch C	Batch D
Description	Red color	Red color	Red color	Red color
Total ash	92.93	93.40	85.85	90.19
Acid-soluble ash	26.95	28.13	24.43	27.62
Acid-insoluble ash	65.28	65.27	61.62	62.57
Water-soluble ash	92.65	93.19	85.58	89.95
Water-insoluble ash	0.28	0.21	0.29	0.26



Graph 2b: XRD report of batch B



Graph 2d: XRD Report of batch D

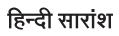
a temperature lower than the required temperature and is gradually increased after each *Puta*, which helps to create perfect *Paka* of *Rasa Dravya*.

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कासीस भरम निर्माण – एक अध्ययन

धीरजसिंह सुमेरसिंह राजपूत, जी. एस्. टेकाले

आयुर्वेद रसग्रन्थों में कासीस भस्म निर्माण अत्यंत संक्षिप्त रूप में वर्णित है। प्रस्तुत अध्ययन में कासीस भस्म निर्माण विधि का विस्तृत रूप से विवेचन किया गया है। साथ ही भस्म निर्माण के महत्वपूर्ण सिद्धान्तों का यथासंभव विवेचन किया गया है। यथा शोधन, भावना, पुट आदि विषयों परप्रकाश डाला गया है। यह अध्ययन विशेष रूप से कासीस निर्माण के साथ–साथ भस्म कल्पना के मानदंड में कुछ नवीनतम तथा आधुनिक विधियों के सुझाव के लिए किया गया है। जिसका वर्णन निष्कर्ष के अंतर्गत प्रस्तुत किया है। भस्म निर्माणार्थ दिये जानेवाले पुटों के मूल स्वरूप को बनाये रखते हुये उनमें आधुनिक दृष्टिकोण से कुछ परिवर्तनों की आवश्यकता तथा उपादेयता का विचार इस अध्ययन की प्रमुख विशेषता है।