ISSN: 2322 - 0902 (P) ISSN: 2322 - 0910 (0)



Review Article

SIGNIFICANCE OF SIDDHA THIRITHODA BALANCING FOOD STUFFS

Sushil Kumar P N1*, Arthi G2, Rathinam.J3, Geetha A4, Lakshmanakumar V5, Aishwarya A1, Mirunaleni P⁶, Monika T¹, Chaitanya⁷, Krithika G⁸, Akila B⁹

- *1Research Associate (Siddha), Siddha Clinical Research Unit, New Delhi,
- ²Siddha Physician, Sai Siddha Clinic, Salem, Tamilnadu,
- ³Assistant Medical Officer (Siddha), Government Primary Health Centre, Erayamangalam, Namakkal, Tamil Nadu,
- ⁴Research Officer (Siddha), Ayush Wellness Clinic, New Delhi,
- ⁵Medical Officer Siddha (AYUSH), All India Institute of Medical sciences (AIIMS), Raipur, Chhattisgarh,
- 6Medical Consultant, 7Project Assistant, 8Research Officer, 9Research Officer (Siddha) & i/c, Siddha Clinical Research Unit, New Delhi, India.

Article info

Article History:

Received: 30-07-2022 Revised: 07-08-2022 Accepted: 29-08-2022

KEYWORDS:

Mukgunam, Ninety six Thathuvas, Siddha, Thirithodam sama porutkal, Three Humours.

ABSTRACT

The Siddha system of medicine is an ancient medical system, which provides 'Holistic Health'. The word 'Siddha' originated from the word 'Siddhi' meaning achievement of perfection, eternal bliss and accomplishment. The Siddha system evolved based on ninetysix tools (96 Thattuvam) which include physical, physiological, psychological and intellectual aspects of every human being. Among the 96 tools, the five elements i.e. Pancha bootham namely Earth, Water, Fire, Air and Space are the fundamental units of everything in the human body and the cosmos. There are three vital life factors (*Vaatham*, Pittam, Kabham) responsible for good health. There is a relationship between these to maintain the body's healthy. Any increase or decrease in humour causes diseases. Thirthoda sama porutkal (TSP) maintains these humour when we are using our regular diet. This article details the TSP to maintain the body healthy.

INTRODUCTION

The Siddha system of medicine is an ancient medical system, which provides 'Holistic Health. The system provides preventive, promotive, curative, rejuvenating and rehabilitative health care with a scientific and holistic approach. The word 'Siddha' originated from the source word 'Siddhi' meaning achievement of perfection, eternal accomplishment. This system is mostly close bend with Tamil culture which flourished in Tamil Nadu, India, It has evolved into a well-documented medical stream from the ancient medical practitioners called Siddhars by the way of keen observations and experimentations. In India, Siddha Medicine has its strong roots reflecting India's culture, tradition and heritage.

Access this article online			
Quick Response Code			
同类性间	https://doi.org/10.47070		
	Published by Mahadev publication licensed und Attribution-NonCommerc International (CC BY-NC-		

https://doi.org/10.47070/ijapr.v10iSuppl1.2455

Published by Mahadev Publications (Regd.) publication licensed under a Creative Commons Attribution-NonCommercial-ShareAlike International (CC BY-NC-SA 4.0)

Siddha system serves mostly the people living in Southern India. The pre-existing traditional medical knowledge of the south region of India was codified by the Siddhars and then this system is orally educated to the Sisyars (student of the Siddhars) and after a long time of practices this traditional knowledge was documented in the palm scripts which are named as Siddha system of medicine. Siddhars are mostly aware of and documented as actions of the drugs (Gunapadam), Symptoms of the diseases and their treatment (Pothu maruthuvam), preventive measures (Noi illa Neri), pathological changes and diagnostic tools (Noi Nadal), pediatric diseases (Kuzhandhai maruthuvam), some special diseases treated with special medicines (Sirappu maruthuvam), toxic herbs, metals. minerals and animal toxins (Nanju maruthuvam), surgical procedures (Aruvaimarthuvam), wound treatment (Ranamaruthuvam), gvnaecological treatment (Magalirmaruthuvam), obstetrics treatment (Magaperumaruthuvam), anatomical structures (Udalkoorugal), physiology (Udal thathuvam).

Literature Review

Basic Concepts in Siddha

The Siddha system comprises basically philosophical concepts including the four main components

- 1. Chemistry/Iatrochemistry Alchemy (Vaatam)
- 2. Medical practice (Vaittiyam)
- 3. Yogic Practice (Yogam)
- 4. Wisdom (Gnanam)

The Siddha system evolved based on ninety-six tools (96 Thathuvam) which include the physical, physiological, psychological and intellectual aspects of every human being. Among the 96 tools, the five elements i.e., Pancha bootham namely Earth, Water, Fire, Air and Space are the fundamental units of everything in the human body and the cosmos. There are three vital life factors (Vaatham, Pittam, Kabham) responsible for good health. These life constituents are formed by five elements in different combinations.^[1]

Table 1: 96 Tools (Thathuvam) in Siddha System of Medicine

S. No	Tools/Thathuvam	Equivalent Terminology	Types
1.	Gunam	Characters	3
2.	Mandalam	Body regions	3
3.	Edanai	Sufferings due to affinity	3
4.	Thodam	Humors	3
5.	Malam	Three impurities of soul	3
6.	Anthakaranam	Mind reaction	4
7.	Avasthai	States of soul	5
8.	Kosam	Five sheaths	5
9.	Asayam	Systems of the body	5
10.	Kanmendiriyam	Motor organs	5
11.	Pulan	Functions of motor organ	5
12.	Gnanendiriyam	Sensory organs	5
13.	Pori	Functions of sensory organs	5
14.	Pootham	Five basic elements	5
15.	Naadi	Body pulse	10
16.	Vaayu	Body air	10
17.	Vigaram	Passions	8
18.	Atharam	Body resource	6
19.	Vinai	Body reaction	2
20.	Arivu	Happiness through self realization	1

Figure 1: Three Humours in Siddha System of Medicine



Table 2: Thridosham and its functions

Vital life factors	Basic elements	Functions
Vali	Air + Space	Responsible for movements, respiratory, cardiac and neurologic functions (Creative force)
Azhal	Fire	Functions of digestion, blood cell production, maintenance of body temperature, intellect and vision, lustre to the skin. (Sustaining force).
Aiyam	Earth + Water	Gives strength and stability to the body structures, supports the functions of respiration, appreciation of taste, cooling of eyes, function of digestion, lubricating joints. (Destructive/ Eliminating force)

Thirukkural

Valimuthalaa enniya moondru"

Meaning

An increase or decrease of the three humour leads to the disease.

Therapeutic Principles

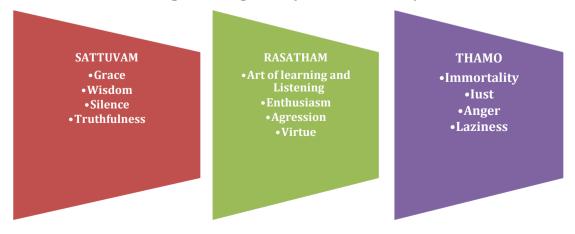
Holistic approach is the highlight of Siddha treatment. Treatment procedures in Siddha help in normalizing the altered vital life factors (Mukkutram viz Vali, Azhal and Aiyam).

- Therapeutic purgation normalizes Vali
- Therapeutic emesis normalizes *Azhal*
- Therapeutic (instillation of) nasal drops and collyrium normalizes the Aiyam.[1]

Table 3: Panchaboothas, Six Tastes and 3 Humours-Relationship

Pancha Bootham (Five Basic Elements) Combination	Suvai (Taste)	Impact on Trithodam (Three Vital Humours)
Earth + Water	Inippu (Sweet)	Increases Kabham
Earth + Heat	Pulippu (Sour)	Increases Vatham
Water + Heat	Uvarppu (Salt)	Increases Pittam, Kabham
Air + Space	Kasappu (Bitter)	Increases Vatham
Air + Heat	Karppu (Pungent)	Increases Pittam, Vatham
Earth + Air	Thuvarppu (Astringent)	Increases Kabham, Vatham

Figure 2: Trigunam (Three Characters) of Nature



[&]quot;Miginum kuraiyinum noiseyyum nooloar

Selection of Medicines for Treatment

- Taste (Suvai) plays a vital role in the principle of treatment.
- Every taste is constituted by the combination of two basic elements.
- Three vital life factors are also formed by five elements in different combinations.
- Selection of drugs for the treatment of diseases is also based on the six tastes.
- 'Food itself is medicine and medicine itself is food' is one of the basic principles of Siddha system of Medicine.
- Selection of food according to the landscape where one lives, the climate one is exposed to and the lifestyle one adopts are essential for a healthy life.

Substances which balance the three vital life factors

Eight spices, namely

- Cardamom
- Cumin Seeds
- Turmeric
- Pepper
- Dry Ginger
- Garlic
- Asafoetida
- Fenugreek

These are used for seasoning food during or after cooking. These spices can balance the vital life factors i.e., *Tirithodam.*

Thirithoda Sama Porutkal

The substances which neutralize the three basic humours of the body are known as *Thirithoda Sama Porutkal* [2,3]. In Siddha literature "*Pathartha Guna Cinthamani*" the *Thirithoda Sama Porutkal* is denoted by the following quotes.

"Ondriya vaatha pitta kabham ivaiyuyaraa vann<mark>an</mark>ruru

Karigal ellaam naalume samaippar aaynhthor

Thinridu milagu manjal seeragam uyarnhthakaayam

Venri kolsukodelam venthayam ulliserththae" – Pat<mark>haar</mark>tha gu<mark>na c</mark>hinthaamani

Table 4: Thiridhoda Sama Porutkal Taste Potency and Division^{3,4}

S.No	Vernacular Name (English Name)	Suvai (Taste)	Veeriyam (Potency)	Pirivu (Division)
1.	Milagu (Pepper)	Pungent, Bitter	Heat	Pungent
2.	Manjal (Turmeric)	Bitter, Pungent	Heat	Pungent
3.	Seeragam (Cumin)	Pungent, Sweet	Cold	Sweet
4.	Perungayam (Asafoetida)	Pungent, Bitter	Heat	Pungent
5.	Chukku (Dry Ginger)	Pungent	Heat	Pungent
6	Elam (Cardamomum)	Pungent, Sweet	Heat	Pungent
7	Venthayam (Fenu greek)	Bitter	Cold	Pungent
8	Poondu (Garlic)	Pungent	Heat	Pungent

Table 5: Thirithoda Sama Porutkal Action and Medicinal properties [5,6]

Tamil	Botanical	Phyto chemistry	Actions	Healing Properties
Name	Name			
Milagu	Piper nigram	It contains Alkaloids like Piperine, Piperitone, essential oils, volatile oil	Carminative, Stomachic, Antidote, Stimulant, Anti- spasmodic, Anti-Vatha	Cures <i>Vatham</i> , <i>Pittam</i> and <i>Kabham</i> Diseases, indigestion, diarrhoea, cold, fever, anemia, jaundice, ulcer.
Manjal	Curcuma longa	Alkaloids -curcumin; Essential oils- Turmerone, Atlantone, Zingiberene	Carminative, Stomachic, Hepato tonic	Neutralize three humours, cures vomiting, head ache, coryza

Seeragam	Cuminum cyminim	Volitile oil– myrcene, Limonene, Caryophyllene P- cymene, Cumin aldehyde, Cuminylalcohol, Alcohol-Conine, Quercetin, Lutein, Carotene, Saponins, Resin, Tanins	Carminative, Stimulant, Stomachic,	Controls <i>Pittam</i> , cures vomiting, ageusia, gastric ulcer, buccal diseases, splenomegaly, wheezing, cough, rheumatic diseases.
Perungayam	Ferula asafoetida	Resin – Ferulic acid and its esters – Coumarins, Sesquisterpenecoumarin, Umbelllliferone, Asaresinotannols, Farnesiferols A, B Gum – Glucose, Galactose, Arabinose, Rhamnose, volatile oils	Carminative, Stimulant, Antispasmodic, Laxative, Anthelmintic, Expectorant, Diuretic	Treats <i>Vatham</i> diseases, indigestion, worm infestation, anti- peristalsis, gastric ulcer, asciter, amenorrhoea, phlegmatic disorder
Chukku	Zingiber Officinale	Oleoresin – Gingerols, Shogaol, Zingiberene, Zingiberole, Phenol – Zingerone, Gingeol, Volatile Oils	Stimulant, Stomachic, Carminative	Treats derangement of three humours, indigestion, heartburn, dyspepsi, diarrhoea, piles, rheumatic diseases.
Elam	Elettaria cardamom um	Volatile Oil- Cineole, Terpineole, Terpinyl acetate, Borneole, Terpinene, Fixed Oils	Stimulant, Stomachic, Carminative,	Prevent diseases of get, relieves <i>Pitha</i> , vomiting, diarrhoea, poly dypsia, sluggish digestion, wheezing
Venthayam	Trigonella foenumgra ecum	Alkaloids-Trigocoumarin, Trigonelline, Gentianine, Carpaine Steroidal sapogenins Diosgenin, Polyphenols – Rhaphoniticin, Isovitexin, Volatile Oils.	Carminative, Refrigerant, Laxative, Demulcent, Diuretic, Tonic	Diarrhoea. Dysentry, Polydypsia, Chronic Cough, Tuberculosis
Poondu	Allium sativum	Sulphur conpouns –Allin, Ajoene, Saponins, Falvanoids.	Stimulant, Stomachic, Carminative, Tonic, Anthelmintic, Expectorant	Treats Vatham Diseases, Sanni, Headache, Chronic cough, Rhinitis, Piles

RESULTS AND DISCUSSION Pepper

The scientific studies expose that the alkaloid of Pepper- Piperine has bioavailability enhancing effects on many therapeutically important drugs and nutrients. Piperine increases the absorption of many drugs and nutrients from the GI tract by several mechanisms. Therefore, piperine is known as bioavailability enhancer and a potent drugs metabolism inhibitor. Hence Pepper is very essential in diet for the digestion, absorption, metabolism and detoxification of food items. Moreover Pepper can balance *Kapham* and *Vatham* humour and maintain the health of the individuals [7].

Curcuma

Curcumin is the potent immune-modulator and antibiotic and it can remove the toxic substances from the body. Curcumin has antioxidant, antimutagenic, antidiabetic, antibacterial, hepatoprotective, expectorant and anticancerous pharmacological activities^[8,9].

Cumin

Seeds are antioxidants; balances the Azhal humour of subjects. Studies proved that the usage of turmeric and cumin seeds in routine diet is the very ideal concept in healthy lifestyle^[10].

Asafoetida

Antispasmodic and hypotensive, antinociceptive, antioxidant, anxiolytic, aphrodisiac, antiviral, antidiabetic, gastric anti-ulcer, antiseptic, nephroprotective, neuroprotective and anticancer properties of asafoetida are proven pharmacologically and biologically in animal models and humans. Hence the asafoetida is very essential for healthy life^[11].

Ginger

The pharmacological studies of ginger revealed that it has antioxidant Effects, immunomodulatory effects, radio protective activity, antigenotoxic activity, antiemetic, antipyretic, analgesic, antiarthritic, and anti inflammatory activities. The custom of ginger in diet is the protective of human body from various ailments.

The pharmacological study of Cardamom seeds illustrates the antioxidant, gastroprotective. [12,13]

Cardamom

The pharmacological study of Cardamom seeds illustrates the antioxidant, gastroprotective, antilipidemia, antioxidant, hepatoprotective. [14]

Fenugreek

Anti-inflammatory, antibacterial, antifungal, antiulcer, immunomodulatory activity, fibrinogen and fibrinolytic activity anti-lithigenic, anti-carcinogenic and other effects of fenugreek. Hence the usage of fenugreek in diet is very supportive for healthy life.^[15]

Garlic

The scientific studies reveal that garlic has broad spectrum therapeutic effect with minimal toxicity. Recent studies indicate that garlic extract has antimicrobial activity against many genera of bacteria, fungi and viruses. The role of garlic in preventing cardiovascular disease and anti-carcinogenic effect has been acclaimed by several authors. Chemical constituents of garlic have been investigated for treatment of hyperlipidemia, hypertension, platelet aggregation and blood fibrinolytic activity. [16]

CONCLUSION

The key to balance the body with diet is choosing foods that have the nutritional properties and the adding of substances with activities like neutralizing of toxins and balancing of three humours i.e., the usage of antidote, bioavailability enhancers and immuno-modulators in diet is essential for the maintenance of health. The every time diet should be concerned with the implementation of proper and application combination in appropriate individuals. Conclusively, the usage of *Thirithoda sama* porutkal in diet regularly will provide the balance in three humours and healthy body condition.

REFERENCES

- 1. Shanmugavelu. M, Noi Naadal Noimudhal Naadal Part- I Dept of Indian Medicine and Homeopathy, Chennai, 2014.
- 2. Pathartha Guna Cinthamani, Dept of Indian Medicine and Homeopathy, Chennai, 2007.
- 3. K.S. Murugesa Muthaliar, Gunapadam (Mooligai Vaguppu), Tamilnadu Siddha Medical Council, Chennai. Fourth edition, 1988.

- 4. Durairajan. C, Noiilla Neri, College of Indian medicine, Kilpauk, 1951.
- 5. Poonam Mahendra and Shradha Bisht Pharmacogn Rev., 2012 Jul-Dec; 6(12): 141–146.
- 6. Dr. K.M. Nadkarni, Indian Materia Medica Vol: 1, Publisher: Popular Prakash, Mumbai, India.
- 7. Zoheir A Damanhouri et al, A Review on Therapeutic Potential of Piper nigrum L. (Black Pepper): The King of Spices; Medicinal & Aromatic Plants, 2014; 3(3): 3: 3. 23.
- 8. Sahdeo Prasad and Bharat B. Aggarwal, Turmeric the Golden Spice; Herbal Medicine: Biomolecular and Clinical Aspects, 2nd edition.
- 9. Sikha A et al, Journal of Pharmacognosy and Phytochemistry, 2015; 3(5): 01-04; Pharmacological activities of wild turmeric (Curcuma aromatic Salisb): a review.
- 10. Ali Esmail Al-Snafi, The pharmacological activities of Cuminum cyminum A review; IOSR Journal of Pharmacy, 2016; 6(6): 46-65.
- 11. Arshiya Sultana et al, Oleo-gum-resin of Ferula asafoetida: A traditional culinary spice with versatile pharmacological activities; Research Journal of Recent Sciences, 2015; Vol. 4 (IVC2015), 16-22.
- 12. Jayasree bhagat; 14 Amazing Benefits of Ginger Powder (Sonth) For Skin, Hair And Health; September 19, 2017.
- 13. Rajesh Kumar Mishra, et al, Pharmacological Activity of Zingiberofficinale; International Journal of Pharmaceutical and Chemical Sciences, Jul-Sep 2012; 1(3).
- 14. Prathima Shetty, et al. Preliminary Phytochemical Screening of Ethanolic Extract of Elettaria Cardamomum Fruits, International Journal of Universal Pharmacy and Bio Sciences, November December 2013; 2(6).
- 15. Shyam Gupta, Phytochemical and Pharmacological review on Fenugreek (*Trigonella foenum*graecum); Current Research in Pharmaceutical Sciences, 2012; 01: 11-13.
- 16. Vinay K Singh, Pharmacological Effects of Garlic (Allium sativum L.) Available from: https://www.researchgate.net/publication/26500024_Pharmacological_Effects_of_Garlic_Allium_s ativum_L.

Cite this article as:

Sushil Kumar P N, Arthi G, Rathinam.J, Geetha A, Lakshmanakumar V, Aishwarya A, Mirunaleni P, Monika T, Chaitanya, Krithika G, Akila B. Significance of Siddha Thirithoda Balancing Food Stuffs. International Journal of Ayurveda and Pharma Research. 2022;10(Suppl 1):63-68.

https://doi.org/10.47070/ijapr.v10iSuppl1.2455

Source of support: Nil, Conflict of interest: None Declared

*Address for correspondence Dr. P.N.Sushil Kumar

Research Associate (Siddha), Siddha Clinical Research Unit (CCRS), Safdarjung Hospital, New Delhi.

Email:

drpnsushilkumar@gmail.com

Disclaimer: IJAPR is solely owned by Mahadev Publications - dedicated to publish quality research, while every effort has been taken to verify the accuracy of the content published in our Journal. IJAPR cannot accept any responsibility or liability for the articles content which are published. The views expressed in articles by our contributing authors are not necessarily those of IJAPR editor or editorial board members.