Department :- Ayurved Samhita & Siddhant

Topic:- Aahar Vidhi

INTRODUCTION

Ayurveda is A holistic system of natural health care that originated from vedas. As it deals with various aspects of life it is not merely the system of treatment but is an "ideal way of life".

To attain healthy life ayurveda concentrates on various rules & regulations diet rule [aahar vidhi] is also among that if aahar vidhi is followed properly ,it helps to increase health and enhance the life span

Chhandogya Upanishad says—

"Aharashuddhau Sattvashuddhih Sattvashuddhau Dhruva Smratih, Smratilambhe Sarvagranthinam Vipramokshah "

Meaning: Purity of food helps in purifying the inner self. Purification of the inner self and hence of the mind and intellect, accelerates elimination of illusions and ignorance.



WHAT IS AAHAR?

प्राणाः प्राणभृतामन्नमन्न लोकोऽभिधावति वर्णः प्रसादः सौस्वर्थं जीवितं प्रतिभा सुखम्

तुष्टिः पुष्टिर्वलं मेधा सर्वमन्ने प्रतिष्ठितम् लौकिकं कर्म यद्ग्तौ स्वर्गतौ यञ्च वैदिकम्

(CHARAK SUTRA 27/349-350)

Aahar is life of living being. Happiness, voice, life, satisfaction, power, intelligence all are depended on aahar. All work which a person does to run his life like agriculture, business has aahar as its base. So aahar is base of life.

CLASSIFICATION OF AAHAR

- The sages of the vedic times, the rishis, had researched and categorized the gross and subtle qualities and effects of food in three categories
- 1.Satvika
- 2.Rajasika
- 3.Tamasika.

They had also enjoined that those desirous of having the purity, piety and sagacity of thoughts, feelings and emotions along with the vibrant health of the body, should avoid tamasika and rajasika food and take only satvika food.

Based on rasa-

1. Chusya 2.Peyam

3.Leham

4.Bhakshyam 5.Bhojyam

6.Charvyam

(Bhav prakash)

Based on guna -

- 1. Vinshanti-guru, laghu, sheet usna
- 2.Snigdham-ruksha, manda, tikshna.
- 3.Sthir-sara, mridu, kathin
- 4. Vishad-pichil, slashan, khara
- 5.Sukshma-sthool.Sandra,drava

(Charak)

Based on vikalpa- aparisankheya

(Charak)

Based on varga-

- 1.Shooka(cereals &millets)
- 2. Shamidhanya(pulses)
- 3.Maansa(fish or meat)
- 4.Shaka(vegetables)
- 5.Fala(fruits)
- 6.Harita(greens)
- 7.Madhya(alcholic)
- 8.Jala(water)
- 9.Gorasa(milk &milk products)
- 10.Ikshu(sugar cane &its products)
- 11.Kritanna(cooked foods)
- 12. Aahar yoni(adjuvants of food)

Dravya-dravya varga

1.Jala 2.Kshira 3.Dadhi 4.Takra 5.Ghrita 6.Taila 7.Madhu 8.Ikchhu 9.Madhya varga 10. Mutra varga

Annapana varga

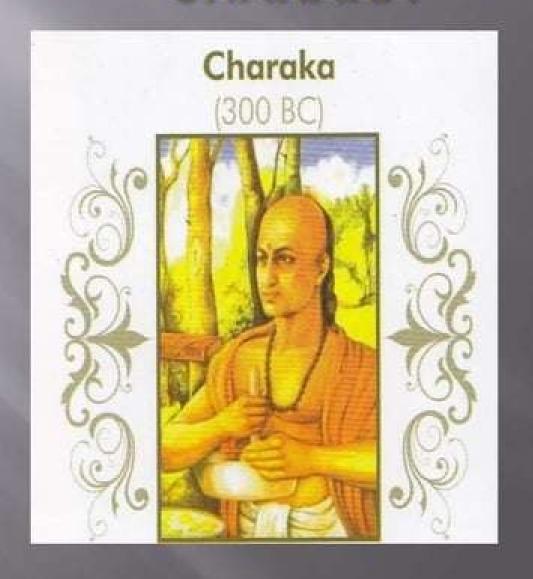
1.Shali 2.Kudhanya 3.Mridgadi 4.Maansa 5.Fala 6.Shaka 7.Pushpa 8.Kanda 9.Mula 10.Lavana 11.Krittana 12.Bhaksya 13. Sarvanupana

WHAT IS AAHAR VIDHI?



"AAHAR VIDHI"

ACCORDING TO ACHARYA CHARAKA



1.PRAKRITI

तत्र प्रकृतिरुच्यते स्वभावो यः स पुनराहारौषधद्रव्यागां स्वाभाविको गुर्वादि-गुग्रयोगः तद्यथा--माषमुद्रयोः शूकरेग्रयोश्च १

(CHARAK V 1-22/1)

Nature of the food substances that is inherent attributes of diet and drugs like



Black gram(masha) Is heavy



Green gram (mudga) is light

2.KARANA

करण पुनः स्वाभाविकाना द्रव्याणामभिसंस्कारः संस्कारो हि गुणान्तराधानमुच्यते ते गुणास्तोयाग्रिसन्निकर्षशौचमन्थनदेशकालवासनभावनादिभिः कालप्र-कर्षभाजनादिभिश्चाधीयन्ते २

(Ch. Vi 1 22/2)

Means processing of food substances results in transformation of the substance and its attributes



Curd aggravates edema



Butter milk relives.

3.SAMYOGA

संयोगः पुनर्द्रयोर्बहूनां वा द्रव्याणां संहतीभावः स विशेषमारभते यं पुन-नैकैकशो द्रव्यारायारभन्ते तद्यथा मधुसर्पिषोः मधुमत्स्यपयसां च संयोगः

(CH VI 1 22/3)

The combination of two or more substances which gives rise to new properties which is not seen individually









POISON

4.RAASHI

राशिस्तु सर्वग्रहपरिग्रहौ मात्रामात्रफलिवनिश्चयार्थः तत्र सर्वस्याहारस्य प्रमागग्रहग्रमेकिपराडेन सर्वग्रहाः परिग्रहः पुनः प्रमाग्र-ग्रहग्रमेकैकश्येनाहारद्रव्यागाम्

CH VI 1.22/4

Means quantity of food substances, which determines the result of their administration in adequate and inadequate amount.

The quantity of food taken in its entirely is sarvagraha

The quantity of its ingredients is parigraha

5. DESHA



(CH.VI 1.22/5)

Desha relates to the habitat. It determines attributes due to growth of particular type of food in particular locality or region.

Example-1.Aanup- kapha 🤎 Ushna ,Ruksha

2. Jaangal-Vata 🁚 snigdha, sheeta

6.KALA

कालो हि नित्यगश्चावस्थिकश्च तत्रावस्थिको विकारमपेचते नित्यगस्तु त्रृ-तुसात्म्यापेचः ६

(CH: VI:1:22/6)

Kala is nityaga and awasthika- time in the form of day, night etc and the state of individual that is condition of health and age. The latter is relevant to the disease

Example- Milk in Nava Jwar is contraindicated while can be consumed in jeerna jwar

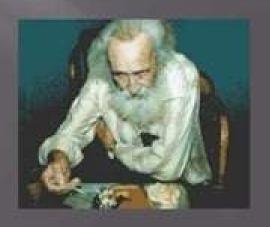
7.UPAYOKTA

उपयोक्ता पुनर्यस्तमाहारमुपयुङ्के यदायत्तमोकसात्म्यम् इत्यष्टावाहारविधिविशेषायतनानि व्याख्यातानि भवन्ति

(CH.VI 1/22/8)

Upayokta is the person who takes food. The action
of the food depends on the psychological and
physical attitude of the person





8.UPAYOGASAMTHA

उपयोगसंस्था तूपयोगनियमः स जीर्गलच्रापेदः

(CH; VI 1,22) 7)

This stands for the dietetic rules. These are important for proper digestion. If all the rules and regulations are observed, then the food is properly digested, otherwise there may be ama formation, which leads to disease formation





RULES FOR FOOD INTAKE (AHARAVIDHI-VIDHANAM)

तत्रेदमाहारिविधिविधानमरोगागामातुरागां चापि केषांञ्चित् काले प्रकृत्यैव हिततमं भुञ्जानानां भवति-उष्णं स्त्रिग्धं मात्रावत् जीर्गे वीर्याविरुद्धम् इष्टे देशे इष्टसर्वोपकरगं नातिद्वतं नातिविलम्बितम् अजल्पन् अहसन् तन्मना भुञ्जीत आत्मानमभिसमीद्य सम्यक २४

(CHARARA VI 22 24 25)

All persons should follow these rules while eating the food to remain healthy and enhance the span of life





1.USNA

Food should be warm and freshly prepared......

तस्य साद्रुगयमुपदेच्यामः -- उष्णमश्नीयात् उष्णं हि भुज्यमानं स्वदते भुक्तं चाग्निमोदर्यमुदीरयति चिप्रं जरां गच्छति वातमनुलोमयति श्लेष्मागं च परिहासयति तस्मादुष्णमश्नीयात् १

- 1.Charaka: swadista, agnidipaka, kshigrapachana, kaphahara
 - 2.Susruta: kaphavata roga, snehapayi
- 3.Modern-Appealing to senses, fresh food without contamination and highest bio-availability of nutrients will be suitable nourishment for every one



2.SNIGDHA

Eat food which is not roasted, hard to eat & dry to eat

स्त्रिग्धमश्नीयात् स्त्रिग्धं हि भुज्यमानं स्वदते भुक्तं चानुदीर्श्यमग्निद्याति चिप्रं जरां गच्छति वातमनुलोमयित शरीरमुपचिनोति दृढीकरोतीन्द्रियाणि बलाभिवृद्धिमुपजनयित वर्श्यप्रसादं चाभिनिर्वर्तयित तस्मात् स्त्रिग्धमश्नी-यात् २

- 1. Charaka-Agnidipaka, vataanuloman, balvridhikar, varna prasadar
- 2.Susrut -Vatapravriti, rukshadeha, vyavaya
- 3.Modern-Food products which are hard, roasted are generally unwholesome in their nutritive value and satiety quotient is also very less hence are not recommended



3.PARIMANA

Adequate quantity neither less or more

मात्रावदश्नीयात् मात्रावद्धि भुक्तं वातिपत्तकफानपीडयदायुरेव विवर्धयिति केवलं सुखं गुदमनुपर्येति न चोष्माग्गमुपहन्ति अ्रव्यथं च परिपाकमेति त-स्मान्मात्रावदश्नीयात् ३

- 1. Charka-Ayuvardhak, easily digested
- 2.Modern-Quantity based on calorific value and satiety quotient of particular food either alone or in combination with other must be kept in mind when ever food is consumed other wise it will lead to excess nourishment or inadequate nourishment

4 JEERNA ANATAR BHOJAN

जीर्गेऽश्नीयात् अजीर्गे हि भुञ्जानस्याभ्यवहतमाहारजातं पूर्वस्याहारस्य र-समपरिगतमुत्तरेगाहाररसेनोपसृजत् सर्वान् दोषान् प्रकोपयत्याशु जीर्गे तु भुञ्जानस्य स्वस्थानस्थेषु दोषेष्वग्रौ चोदीर्गे जातायां च बुभुन्नायां विवृतेषु च

स्रोतसां मुखेषु विशुद्धे चोद्गारे हृदये विशुद्धे वातानुलोम्ये विसृष्टेषु च वातमूत्रपुरीषवेगेष्वभ्यवहृतमाहारजातं सर्वशरीरधातूनप्रदूषयदायुरेवाभिव-र्धयति केवलं तस्माजीर्गेऽश्नीयात् ४

 Eat only when the food taken is digested(don't munch too much in between)

- 1.Charaka- Ajirna bhojana-dosha prakopaka Jirna-Ayuvardhak
- 2.Modern-Digestion process has its own biological clock and pattern. Honoring it is very important to ensure smooth functioning of the organism

5. VIRYA VIRUDHH BHOJAN

वीर्याविरुद्धमश्नीयात् श्रविरुद्धवीर्यमश्नन् हि विरुद्धवीर्याहारजैर्विकारेनीं-पसृज्यते तस्माद्वीर्याविरुद्धमश्नीयात् ५

Do not take food which is incompatible











- 1.Charaka-Virudha ahara janya diseases can be avoided
- 2.Modern-Incompatibility of food must be viewed in light of bio-availability of nutrients. Some times the combination of different kinds of food together may cause local irritation or may result in toxic substances which may cause more harm than good

6.ISTA DESHA BHOJANAM

इष्टे देशे इष्टसर्वोपकरणं चाश्नीयात् इष्टे हि देशे भुञ्जानो नानिष्टदेशजैर्मनो-विघातकरेर्भावैर्मनोविघातं प्राप्नोति तथैवेष्टेः सर्वोपकरणेः तस्मादिष्टे देशे तथेष्टसर्वोपकरणं चाश्नीयात् ६

Eat at a suitable and pleasant place where you are comfortable and happy..

- 1. Charaka-Gives happiness
- 2.Modern-Mood plays a vital role in eating digestion and even assimilation of food. Digestion is predominantly a parasympathetic activity which is activated and functions at its best when the organism is relaxed and calm. Hence it is must to be very relaxed clean and well settelled before taking food



7.SHEEGHRA BHOJANAM

नातिद्रुतमश्नीयात् ग्रुतिद्रुतं हि भुञ्जानस्योत्स्नेहनमवसादनं भोजनस्याप्रति-ष्ठानं च भोज्यदोषसाद्रुगयोपलब्धिश्च न नियता तस्मान्नातिद्रुतमश्नीयात् ७

Avoid eating too fast(not paying attention to what you are eating and how much you are eating

- 1. Charak-Food is tasteless when is consumed fast
- 2.Modern-Flight and fright are the responses to emergency. It is predominantly mediated by sympathetic activity. When this system is on ,secretion are lowered blood circulation is shifted from central pool to periphery and person is very tense such situation is not good for food intake



8.ALASYA BHOJANAM

नातिविलम्बितमश्नीयात् श्रितिविलम्बितं हि भुञ्जानो न तृप्तिमधिगच्छति बहु भुङ्के शीतीभवत्याहारजातं विषमं च पच्यते तस्मान्नातिविलम्बितम-श्नीयात् प

Avoid eating too slow

- 1. Charak-Unsatisfaction
- 2.Modern-Too slow eating may result in excess food intake, hence must be avoided. It may indicate depression and lack of attention. Hence must be attended appropriately



9. MAUN BHOJNAM

श्रजल्पन्नहसन् तन्मना भुञ्जीत जल्पतो हसतोऽन्यमनसो वा भुञ्जानस्य त एव हि दोषा भवन्ति य एवातिद्रुतमञ्जतः तस्मादजल्पन्नहसंस्तन्मना भुञ्जीत ६

- 1. Charaka-Food does not go to its place properly
- 2.Modern-Eating silently without taking ,laughing will avoid aerophagy(engulfing air) and ensure proper eating and early satisfaction



10.AATMA ABHIVIKSHANA

ग्रात्मानमभिसमीद्धय भुञ्जीत सम्यक् इदं ममोपशेते इदं नोपशेत इत्येवं वि-दितं ह्यस्यात्मन ग्रात्मसात्म्यम् भवति तस्मादात्मानमभिसमीद्धय भुञ्जीत सम्यगिति २५

Paying total attention while you take food is essential it include what is your choice of food and adds spiritual dimension to the food

- 1. Charaka-Maintains the Equilibrium of Tridoshas
- 2.Modern-Help to make choice regarding what to eat what not to eat how much to eat etc.

11. PATHYA-APATHYA

पथ्यं पथोऽनपेतं यद्यञ्चोक्तं मनसः प्रियम् यञ्चाप्रियमपथ्यं च नियतं तन्न लत्त्वयेत् ४५

Food must be chosen according to individual health status and other special requirements

- 1.Charaka-Maintains good health
- 2.Modern-helps In preventing food allergy, malnutrition (w.s.t micronutrients) and individualized health needs

ACCORDING TO SUSRUTA



DWADASH ANNA VICHARAM

त्रत ऊध्वं द्वादशाशनप्रविचारान् वच्यामः तत्र शीतोष्णस्त्रिग्धरूचद्रवशुष्केककालिकद्विकालिकौषधयुक्तमात्राहीनदो-षप्रशमनवृत्त्यर्थाः ५६

Susruta in uttartantra has explained the following twelve principle about diet

1. Shita guna aahara –Trishna, ushanta,mad , daha,raktapitta,visha

2.Ushna guna ahara - kapha Vata roga, snehpayi

3.Snigdha - Vata prakruti, rukshadeha

4. Ruksha - meda, snigdha Sharir, prameha pidita

5.Dravahar - Sushkadeha, durbala

6.Sushka-Pramehi

7.Ek kaal -Increases agni

8.Dwikaal-samagni

9. Aushadh yukta - Aushadhdweshi

10 Alpa Ahara-Mandagni

11 Dosha prashamana-According to ritu kaal

12. Vrityartha-For healthy persons

PROPER TIME TO TAKE FOOD

विसृष्टे विरामूत्रे विशदकरणे देहे च सुलघी विशुद्धे चोद्गारे हृदि सुविमले वाते च सरति

तथाऽन्नश्रद्धायां क्लमपरिगमे कुन्नौ च शिथिले प्रदेयस्त्वाहारो भवति भिषजां कालः सत् मतः ५४

- 1. After urination & defecation
- 2. When all indrivas are having prasannata
- 3. When apaan vayu is normal & eliminated
- 4.When "kukshi" is shithil
- 5. When body feels lightness
- 6. When there is shuddha udgara
- 7. When there is desire of taking food

CONCLUSION

"DEHO HI AAHAR SAMBHAVA"

- 1. Human body is said to be the bio-product of food
- 2. Healthy life starts with healthy food
- 3. Aahara plays vital role in healthy and diseased condition
- 4. The strength and complexion of a person will enhance onyf if he practices correct diet and regimen

Thank you