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RATIONAL PATHYA PLANNING IN AMLAPITTA- INTEGRATING PATHOGENESIS, AGNI PROFILE AND DRAVYA FEATURES: A CRITICAL ANALYSIS

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Amlapitta is a commonly encountered Ayurvedic clinical condition arising from impaired Agni and the vitiation of Pitta and Kapha, often accompanied by Vata involvement. Therapeutic dietetics (Pathya-Apathya) play a foundational role in its management, yet their application requires precise interpretation based on dosa dominance, Agni status, and presenting symptoms. This study presents a critical analysis of Pathya dravyas described for Amlapitta, examining their guna, vīrya and karma with respect to the observed patterns of *samprāpti*. This study critically analyses classical Pathya dravyas by correlating their guna, vīrya and karma with the four major presentations of Amlapitta—tiktāmlodgāra/dāha-pradhāna, avipāka-pradhāna, śūla-pradhāna, and sarvalakṣaṇa types. The findings highlight that most Pathya substances exhibit laghu-rukṣa-śīta or kaphapittahara properties, supporting Agni restoration and dosa balance. Apathyadravyas, being ati-guru, ati-usna or kapha-pitta-prakopaka, facilitates the *samprāpti* and require strict avoidance. However, the analysis also reveals that a dravya beneficial in one subtype may act as Apathya in another; for example, śīta-vīrya items suitable for dāha-pradhāna Amlapitta can worsen avipāka-pradhāna conditions dominated by mandāgni and kleda. This analysis concludes that Ayurvedic therapeutic dietetics for Amlapitta must be tailored to the stage, doşa involvement and Agni status, ensuring that Pathya acts not only as symptomatic relief but as a corrective tool for digestive physiology and long-term disease prevention.

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Introduction:-

Amlapitta is a prevalent Pitta-dominant disorder in Ayurveda, characterized by acid eructation, nausea, anorexia, and a burning sensation in the epigastric region. [1] Its pathogenesis is closely linked to impaired Agni (digestive fire) and the improper utilization or selection of food, making dietary regulation the cornerstone of its management. Ayurveda

places strong emphasis on *Pathya* (wholesome diet) and *Apathya* (unwholesome diet) as fundamental components of disease prevention and treatment, especially in conditions precipitated by faulty dietary habits. Classical texts such as *Kashyapa Samhita*, *Bhaishajya Ratnavali* and *Yogaratnakara* offer well-defined dietary guidelines for *Amlapitta*. This article critically examines these *Pathya–Apathya* recommendations, integrating classical dietary principles with the pathogenesis of *Amlapitta* to establish a therapeutic dietetic approach for rational, evidence-informed decision making.

Objectives:-

- 1. Exploring pathya mentioned for amlapitta in ayurvedic classics.
- 2. Analysis of *nidana*(causative factors), *lakshana*(symptoms) and *samprāpti*(pathogenesis) of *amlapitta* for the customized selection of suitable *pathya-dravya*

Materials and Methods:-

Classical Ayurvedic texts were systematically reviewed to extract references related to *Pathya* and *Apathya* for *Amlapitta*. A detailed interpretative analysis of *Nidāna*, *Lakṣaṇa* and *Samprāpti* was undertaken to correlate disease mechanisms with appropriate dietary recommendations. The collected data were categorized, critically analysed and organised into a simplified format to facilitate therapeutic dietetic interpretation.

Observations:-

Amlapitta is a disorder of the Annavaha Srotas, wherein improper dietary habits and inappropriate methods of food intake play a major contributory role. [1] Consequently, the management of Amlapitta must necessarily include the correction of food choices and eating behaviours. Therapeutic dietetics focuses on the use of diet as a means of treatment, emphasizing food as a key component in restoring health. In Ayurveda, the therapeutic dietetics of Amlapitta is elaborated through the concepts of Pathya and Apathya. Pathya refers to foods and activities that support bodily functions, remain unobstructive to the srotas(body channels), and are acceptable to the individual. [2] The Pathya [3,4,5] for Amlapitta are summarised in Table 01.

Table No. 01: - *Pathya* for *Amlapitta*^[3.4.5]

Pathya	Kashyapa Samhita ³	Bhaishajya Ratnavali ⁴	Yogaratnakara ⁵
1. Purana Shali	+	+	+
2. Purana Yava	-	+	+
3. Purana Godhuma	-	+	+
4. Purana Mudga	+	+	+
5. Masura, Harenu	+	-	-
6. Go Sarpi, Go Paya	+	-	-
7. Jangalapashu-pakshimamsa	+	-	-
8. Jangala Rasa	-	+	-
9. Kalaya Shaka, Poitika (karanja)	+	-	-
10. Vasa Pushpa	+	-	-
11. Vastuka	+	+	+
12. Tikta Shaka/ Tikta Dravya	+	+	-
13. Laghu Bhojana	+	-	-
14. Satmya Ahara	+	=	=
15. Tapta-sheeta Jala	-	+	+
16. Saktu+Madhu+Sarkara	-	+	+
17. Karkotaka, Karavellaka, Patola	-	+	+
18. Heela mochika	-	+	
19. Vetagra, VruddhaKushmanda, Ramba	-	+	+
Pushpa			
20. Kapittha	-	+	
21. Dadima	-	+	+
22. Dhatri	-	+	
23. Kaphapittaharapana-anna	-		+

Apathya refers to food items or activities that exert a harmful effect on the body, either due to their inherent properties or their unsuitability to an individual's condition. ^[2] Such factors contribute to the aggravation of *Amlapitta* and hinder the restoration of digestive balance. The *Apathya*^[4,5] for *Amlapitta* are listed in Table 02.

Table No. 02: -Apathya for Amlapitta^[4,5]

Apathya	BhaishajyaRatnavali ^[4]	Yogaratnakara ^[5]	
1. Navanna	+	-	
2. Viruddha anna	+	-	
3. Kaphapittakarani	+	-	
4. Avidugdha	+	+	
5. Dhanyamla	+	+	
6. Lavana-amla-katu ahara	+	+	
7. Guru anna	+	+	
8. Dadhi	+	+	
9. Madya	+	+	
10. Tila and ahara prepared from tila	-	+	
11. Masha	-	+	
12. Kulattha	-	+	

The $Pathya^{[6,7,8,9,10,11,12,13,14]}$ and $Apathya^{[15]}$ mentioned in the classical texts must be critically analysed as mentioned in Table No.03 and Table No.04 for their suitability in each specific clinical condition of Amlapitta.

Table No. 03: - Analysis of Pathya Dravyas in Amlapitta^{5,6}

Pathya Dravya	Rasa–Vipāka	Guṇa–Karma	Vīrya	
1. PurāṇaŚālī ⁶ (Oryza sativa L., Poaceae)	Rasa: Madhura	Karma: Tṛṣṇāpaha, Sarvadoṣahara, Viṣāpaha		
2. Purāṇa Yava ^[7] (Hordeum vulgare Linn., Poaceae)	Rasa: Madhura Vipāka: Kaṭu	Guṇa: Rūkṣa, Śīta, Aguru, Mrdu; Karma: Kaphapittahara		
3. PurāṇaGodhuma ^[6] (Triticum aestivum L., Poaceae)	Rasa: Madhura	Guṇa: Śīta, Guru, Snigdha; Karma: Vātapittahara, Sāra	Śīta	
4. PurāṇaMudga ^[8] (Phaseolus radiatus Linn., Fabaceae)	Rasa: Madhura, Kaṣāya; Vipāka: Madhura	Guṇa: Laghu, Rūkṣa; Karma: Pittahara, Kaphahara, Grāhī, Balaprada	Śīta	
5. Masūra ^[8] (Lens culinaris Medik., Fabaceae)	Rasa: Madhura, Kaṣāya; Vipāka: Madhura	Guṇa: Laghu, Rūkṣa; Karma: Kaphapittaśāmaka, Saṅgāhī, Vātamāyakara	Śīta	
6. Harenu ^[9] (Pisum sativum L., Fabaceae)	Rasa: Madhura, Kaṣāya; Vipāka: Swādu	Guṇa: Laghu, Rūkṣa; Karma: Pittakaphahara, Grāhī	Śīta	
7. Go-sarpi ^[6] (Cow's ghee)	Rasa: Madhura; Vipāka: Madhura	Guṇa: Śīta; Karma: Vātapittahara,	Śīta	
8. Go-paya ^[6] (Cow's milk)	Rasa: Madhura	Guṇa: Śīta, Mṛdu, Snigdha, Picchila, Guru, Manda; Karma: Śleṣmakara	Śīta	
9. JāṅgalaPaśu-PakṣiMāṃsa ^[6] (Meat of animals and birds of arid region) 10. JāṅgalaRasa ^[6] (Arid meat soup)	Rasa: Madhura–Kaṣāya	Guṇa: Laghu, Śīta; Karma: Useful in Pittottha–Vātānubandha– Sannipāta–Kaphānubandha states	Śīta	
11. KālayāŚāka ^[10] (Lathyrus sativus L., Fabaceae)	Rasa: Madhura, Tikta, Kaṣāya; Vipāka: Madhura	Guṇa: Laghu, Rūkṣa; Karma: Kaphapittahara, Saṅgrāhī	Śīta	

12. Poitika (Karañja) ^[11] (Pongamia pinnata Linn., Fabaceae)	Rasa: Tikta, Kaṭu, Kaṣāya; Vipāka: Kaṭu	Guṇa: Tīkṣṇa, Laghu; Karma: Kaphavātahara	Uṣṇa
13. VāsāPuṣpa ^[11] (Adhatoda vasica Nees., Acanthaceae)	Rasa: Tikta, Kaṣāya; Vipāka: Kaṭu	Guṇa: Laghu, Rūkṣa; Karma: Kaphapittahara	Śīta
14. Vāstukā ^[10] (Chenopodium murale L., Chenopodiaceae)	Rasa: Madhura, Kaṣāya; Vipāka: Madhura	Guṇa: Laghu; Karma: Tridoṣahara	Śīta
15. Tapta-ŚītaJala ^[6] (Boiled and cooled water)		Guṇa: Anabhisyandi, Laghu, Karma: Pittaghna	,
16. Saktu + Madhu + Śarkarā ^[12]		Guṇa: Laghu; Karma: Sādhya- balaprada, Santarpaka	Śīta
17. Karkoṭaka ^[13] (Momordica dioica Roxb. Ex Wild., Cucurbitaceae)	Rasa: Tikta, Kaṭu	Guṇa: Laghu; Karma: Vātapittahara, Dīpana, Rucikara	Uṣṇa
18. Karavellaka ¹⁶¹ (Momordica charantia Linn., Cucurbitaceae)	Rasa:Tikta, Kaṭu; Vipāka:Kaṭu	Guṇa:Laghu, Rūkṣa; Karma:Dīpana, Kaphapittahara	Śīta
19. Paţola ^[11] (Trichosanthes dioica Roxb., Cucurbitaceae)	Rasa:Tikta, Kaṭu; Vipāka:Kaṭu	Guṇa: Laghu, Rūkṣa; Karma:Kaphapittahara, Dīpana	Uṣṇa
20. VṛddhaKuṣmāṇḍa ^[11] (Benincasa hispida (Thunb.)Cogn., Cucurbitaceae)	Rasa: Madhura; Vipāka: Madhura	ka: Karma:Pittavātahara, Bŗṃhaṇa	
21. Ramba Puṣpa ^[14] (Banana flower) (Musa paradisiaca Linn., Musaceae)	Rasa:Tikta, Kaṣāya; Vipāka: Madhura	Guṇa:Mṛdu; Karma:Kaphaghna, Grāhī, Dīpana	Uṣṇa
22. Dāḍima ^[11] (Punica granatum Linn., Punicaceae)	Rasa:Kaṣāya, Madhura, Amla; Vipāka:Madhura/Amla	Guṇa:Laghu, Snigdha; Karma:Udriktapitta-jayin, Tridoṣahara, Grāhī, Rōcana, Dīpana; Amla variety is Pittā- avirodhi	Uṣṇa
23. Dhātrī ^[11] (Phyllanthus emblica L., Phyllanthaceae)	Rasa: Pañcarasa (Amla- prādhāna, Lavana- varjita) Vipāka: Madhura	Karma: Tridoṣahara, Rasāyana	Śīta

Table No. 04:- Analysis of *Apathya Dravyas* in *Amlapitta* [15]

Apathya	Guna-karma	
1. Navanna	Kapha Prakopa	
2. Viruddha anna	TridoshaPrakopa	
3. Kaphapittakarani	KaphapittaPrakopa	
4. Avidugdha	Pitta Kapha Prakopa	
5. Dhanyamla	Pitta Prakopa	
6. Lavana-amla-katuahara	Pitta Prakopa	
7. Guru anna	Kapha Prakopa	
8. Dadhi	Kapha-pitta Prakopa	
9. Madya	Pitta Prakopa	
10. Tila and ahara prepared from tila	Pitta Prakopa	
11. Masha	Pitta Prakopa	
12. Kulattha	Pitta Prakopa	
13. Avidugda	Pitta Prakopa	

Although a wide range of *Pathya* and *Apathya* measures are described for *Amlapitta* in Ayurvedic classics, suitability of them to particular condition of *amlapitta* must be analysed. The clinical presentations of *Amlapitta* vary considerably, with each form exhibiting distinct features. The involvement and dominance of specific *doṣas* in its *samprāpti* not only modify the symptomatology but also guide the selection of appropriate therapeutic interventions. Therefore, a meticulous understanding of the *nidāna*, *lakṣaṇa*, and *samprāpti* of *Amlapitta*, followed by the classification of *Pathya* based on their *guṇa* and *karma*, becomes essential to enhance clinical relevance and ensure greater therapeutic precision.

Understanding *Amlapitta* in relation to *doṣa–agni* status across its various presentations aids in selecting the most appropriate dietary interventions. The analytical approach includes:

- 1. Analysis of *Nidāna*
- 2. Analysis of Laksana
- 3. Analysis of Samprāpti the probable mechanism of disease development

Analysis of Nidāna

The *nidānas* of *Amlapitta*^[1, 16] described in classical Ayurvedic texts are systematically reviewed and categorised based on their specific effects on the doṣas. These causative factors are organized into *Vātaprakopaka Nidāna*, *Pittaprakopaka Nidāna*, *Kaphaprakopaka Nidāna*, *Tridoṣaprakopaka Nidāna* and presented in Table No.05. This classification provides clarity on the role of each *nidāna* in initiating or aggravating the pathogenic process of *Amlapitta*.

Table No. 05: Categorization of *Nidānas* of *Amlapitta* with Reference to Their Action on *Doṣa*^[1,16,15]

VātaprakopakaNidāna	PittaprakopakaNidāna	KaphaprakopakaNidāna	TridoṣaprakopakaNidāna
• Vega dhāraṇa	•Amla sevana	• Piṣṭānna	 Viruddhāhāra
• Ati-rūkṣaāhāra	•Ati-uṣṇaāhāra	• Amla sevana	• Adhyāśana
• Ati-snānā-avagāhana	•Kulattasevana	• Gorasasevana	• Ajīrṇabhojana
• Bṛṣṭadhānya—	•Vidhāhi anna	• Guru āhārasevana	• Āme-āme ca pūraṇa
pulakasevana	•Pitta-	 Abhiṣyandīāhāra 	• Apakwa-anna sevana
	prakopaannapāna	• Ati-snigdhaāhāra	• Madya sevana
		• Ati-dravaāhāra	 Paryuṣitaāhāra
		• Antar-udakapāna	• Dusta anna
		 Phāṇita—ikṣuvikāra 	
		• Pṛthukasevana	
		 Bhuktvābhuktvādivāsvapn 	

Caraka Saṃhitā, also lists Amlapitta among the disorders caused by viruddhāśana. [17]

Analysis of Lakṣaṇa (Symptoms)

Just as the causative factors (nidānas) of Amlapitta are diverse, their effects are reflected in the wide variation seen in its clinical presentation^[1,16]. The interplay of Vāta, Pitta, and Kapha—individually or in combination—modifies the character and severity of symptoms. Understanding the doṣa-specific influence ^[15,18,19,20] on each lakṣaṇa provides deeper insight into disease expression and aids in formulating precise therapeutic and dietary strategies. The detailed analysis of lakṣaṇas with corresponding doṣa involvement such as Vāta Vṛddhi, Pitta Vṛddhi, Kapha Vṛddhi, SāmaLakṣaṇa is presented in Table No.06.

Table No. 06:- Categorisation of Symptoms of Amlapitta with respect to Dosha Involvement [1,16,15,18,19,20]

VātaVṛddhi	Pitta Vṛddhi	Kapha Vṛddhi	SāmaLakṣaṇa
 Aruci Śirośūla Antarakuñcana Vidbheda Romaharşa Hṛt-śūla 	 Tiktodgāra Amlodgāra Hṛd-dāha Kanṭha-dāha Uro-vidāha 	 Avipāka Utkleśa Aṅgasāda Guru–koṣṭḥatā Gaurava 	• Klamā

Analysis of Samprāpti – Probable Process of Disease Occurrence

According to $K\bar{a}\acute{s}yapaSamhit\bar{a}$, $nid\bar{a}na$ -sevana leads to aggravation of $V\bar{a}t\bar{a}didosas$, which subsequently diminishes $k\bar{a}y\bar{a}gni$. If this condition is neglected and the individual continues consuming $nid\bar{a}na$ during $mand\bar{a}gni$ -avasth \bar{a} , the ingested food undergoes improper digestion, resulting in $vid\bar{a}ha$, which later transforms into $\acute{s}uktat\bar{a}$. This $\acute{s}ukta$ - $\bar{a}h\bar{a}ra$, remaining in the $\bar{a}m\bar{a}\acute{s}aya$ for a prolonged duration, initiates the manifestation of $\bar{A}mlapitta$. It further highlights that the laulya caused by $aniyat\bar{a}tm\bar{a}$ is a major factor contributing to pitta-dosa dusti, thereby playing a pivotal role in the disease. [21]

According to *Caraka Saṃhitā*, *nidāna-sevana* impairs *agni*, leading to *ajīrṇa* of the consumed food. The undigested food material subsequently acquires *śuktatā*, producing *annaviṣa*. When this *annaviṣa* interacts with *pitta*, it results in the pathological state recognized as *Āmlapitta*. [22]

Interpretation of Doshic involvement in the Samprāptiof Āmlapitta^[23]

- Vāta: The subtypes of vāta directly involved in digestion are:
 - SamānaVāta Regulates pācaka pitta, thus playing a primary role in agni-vṛddhi or agni-kṣaya.
 - ApānaVāta When impaired, it hampers the elimination of śakṛt(faeces), mūtra(urine), etc., predisposing to udāvarta, which in turn disturbs agni.
 - Disturbances in these vāta subtypes produce improper digestion, predisposing the individual to Amlapitta.
- Pitta: The primary subtype involved is Pācaka Pitta, which governs digestive transformation and holds a crucial role in the pathogenesis of Āmlapitta. The centrality of pitta in this disease is reflected in its very nomenclature. Aggravated pitta-guṇas contribute to different manifestations of Āmlapitta. Sneha, in specific quantity has property to increase agni whereas the excess Sneha can aggravate agni or destroy it completely. Teekshna and ushna guna of pitta. Irritates the agni-adhistana and increases agni causing symptoms like hrutkantadaha. Sara and drava guna in excess hampers digestion just like excess water affecting cooking process. They decrease the agni and produce symptoms like amla-udgara, tikta-udgara, utklesha, vamana etc
- ➤ *Kapha*: The subtype involved is *Kledaka Kapha*, which supports digestion in normalcy, but when aggravated, it suppresses *agni*, obstructs digestive processes, and fosters conditions favourable for *Amlapitta* development.

Interpretation of Samprāpti of Amlapitta in Various Agni-Conditions^[24]

- a. *Viṣamāgni*: *Vāta-prakopa* in the *annavaha-srotas* manifests as *viṣamāgni*, where digestion becomes unpredictable—sometimes digesting even heavy food properly, and at other times failing to digest even light food. *Vāta* can either enhance or diminish *agni*.
- b. *Tīkṣṇāgni: Pitta-prakopa* results in *tīkṣṇāgni*, in which food is digested rapidly, sometimes leading to *dhātu-kṣaya* if timely and adequate nourishment is not provided.
- c. *Mandāgni: Kapha-prakopa* leads to *mandāgni*, creating a heavy, slow digestive environment that diminishes digestive strength.

Based on the state of *Agni*, the underlying causative factors, and the clinical presentation, *Amlapitta* can be understood under four distinct categories.

1. Amlodgara / Dadha-pradhāna Amlapitta

In Amlodgara or Dadha-pradhāna Amlapitta, the main disturbance usually involves increased pitta, which create a state of tīkṣṇāgni(too sharp or intense digestive fire). When Agni becomes very strong, food gets digested too quickly or unevenly, producing excess acidity that comes up as āmlodgāra or sour, curd-like belching. If the person does not eat properly or on time, the body does not get enough nourishment, and gradually the tissues become weak. To relieve the irritation caused by tīkṣṇāgni, people often start wrong habits such as eating again before the previous meal is digested (adhyāśana), choosing heavy foods or drinking excess water. These habits further damage the digestion and irritation in the stomach increases. Over time, this repeated cycle leads to the full development of Amlapitta.

2. Avipāka-pradhāna Amlapitta

Avipāka-pradhāna Amlapitta mainly occurs when there is kapha aggravation, causing mandāgni. Because the digestive fire is low, food is not properly processed, resulting in avipāka—a feeling of heaviness, incomplete digestion and discomfort after meals. This weak digestion disturbs the normal functioning of the stomach and leads to śuktatā, a sour, semi-fermented state of food mixed with excess kapha. This makes the digestion even slower and creates a

feeling of blockage in the stomach. If the person continues with wrong dietary habits such as heavy, oily, incompatible foods or kapha-increasing lifestyle, the problem worsens. Over time, the combination of $mand\bar{a}gni$, $avip\bar{a}ka$ and $\acute{s}uktat\bar{a}$ gradually establishes the condition of Amlapitta.

3. Śūla-pradhāna Amlapitta

 \dot{Sula} -pradhāna Amlapitta is mainly related to $v\bar{a}ta$ aggravation, which disturbs the regular working of digestion and causes vi-amagni. Here, Agni behaves irregularly—sometimes very active and sometimes completely dull. Because of this, food may get digested well at one time and remain undigested at another. This inconsistency creates gas, bloating, and pain, and makes the stomach environment unstable. As this pattern continues, the disturbed $v\bar{a}ta$ combined with faulty digestion results in Amlapitta, with abdominal pain $(\dot{s}\bar{u}la)$ becoming the main symptom.

4. Sarvalakşana Amlapitta

Sarvalakṣaṇa Amlapitta can occur in all types of agni and even in people who normally have samāgni (balanced digestion). This happens when daily habits and food choices repeatedly disturb the digestive system. Eating very spicy, hot, sour, salty or pungent food, or following lifestyle habits such as irregular meals, sleeping during the day, staying awake at night, or experiencing strong emotions like anger, sadness or worry, all contribute to disturbing the balance of the doshas. Even though Agni may be normal initially, these continuous wrong practices irritate Pācaka pitta, reduce protective kapha and disturb vāta. As a result, the stomach becomes more sensitive, acid levels increase, and digestion becomes irregular. Gradually, all three doshas get involved, and the person develops Amlapitta, even without having an initial digestive weakness.

Discussion:-

Integrating the pathological features of *Amlapitta* including the *nidāna*, *agni* variations and symptomatic patterns with the *guṇa-vīrya-karma* profile of *Pathya dravyas* forecasts that- *Pathya-Apathya* analysis in *Amlapitta* is fundamentally rooted in understanding the *Dravya* as well as disease. The *Dravya* is analysed based on *guṇa*, *vīrya* and *karma*, whereas the diseases is analysed based on underlying *doṣic* involvement and the state of *Agni*. *Amlapitta* can manifest through multiple pathways like *pitta-prakopa*, *kapha-āvaraṇa*, *vāta-anulomana* defects, or combinations thereof—the dietary recommendations require an advanced interpretation.

A. Discussion on Guna-Vīrya-Karma of Dravya

1. Veerya-based Categorization and its Physiological Relevance

The classification of *Pathya dravyas* into *uṣṇavīrya* and *śītavīrya* serves as the primary foundation for matching food with the state of *Agni. Dravyas* such as *karkoṭaka*, *paṭola*, *rāmbā-puṣpa*, and *dāḍima* possess *uṣṇavīrya*, which makes them beneficial in *mandāgni* and *kapha-āvaraṇa* conditions. In these situations, the digestive process is slow or obstructed, leading to *avipāka* or *śuktatā* of the *āmāśaya*. *Uṣṇa vīrya* facilitates the reduction of *kleda*, supports *Agni*, and removes *āvaraṇa*, thereby preventing the accumulation of improperly digested food which is central to the progression of *Amlapitta*.

Conversely, in presentations dominated by *pitta*—characterized by *dāha*, *hṛt-kanṭha-dāha*, *tiktāmlodgāra*, or early-stage gastritis-like burning—the use of śītavīryadravyas becomes essential. Items such as *pūrṇa-śāli*, *yava*, *godhuma*, *mudga*, *māṣura* and *saktu* stabilize and pacify the aggravated *Pitta*. Their cooling potency ensures that *Pācaka pitta* is brought back to equilibrium, thereby reducing irritation to the gastric mucosa and arresting the further formation of *āmlata*.

2. Guṇa-Vīrya Analysis of Pathya Dravyas

A prominent observation across classical sources is that a majority of *Amlapittahara* dietary items possess *laghu-rukṣa-śīta* attributes. These qualities are specifically useful in clearing *kapha* and *pitta*, the predominant *doṣas* implicated in *Amlapitta*. *Dravyas* such as *yava*, *mudga*, *māsura*, *hareṇu*, *kalāya-śāka*, *vāsa-puṣpa*, *saktu* and *karavellaka* help to manage with aggravated *kapha* and *pitta*.

A second category includes *laghu-rukṣa-uṣṇadravyas* like *karañja, karkoṭaka* and *paṭola*. These are especially beneficial in *kapha*-dominant *Amlapitta*, where *uṣṇavīrya* enhances *Agni* while *rukṣa guna* absorbs excess *kleda* and reduces *āvaraṇa*.

On the other hand, certain items are *guru*, *snigdha* and *śīta*, such as *godhuma*, *sarpi* and *payas*. These may appear contradictory to typical *Amlapitta* prescriptions but are highly valuable in presentations involving *tīkṣṇāgni* or *pitta-vṛddhi*, where damage to the gastric tissues leads to irritation, ulceration or depletion of *dhātus*. *Guru-snigdha-śītadravyas* provide nourishment, promote tissue repair, and support *vāta* balance, while pacifying *Pitta* without burdening digestion when taken appropriately.

Thus, diet can be carefully matched as:

- Laghu–rukṣa–śīta → Pittaja Amlapitta
- Laghu–ruksa–usna → Kaphaja Amlapitta
- Guru–snigdha-śīta → Vātaja features, tīkṣṇāgni or post-acute restoration phases

3. Karma-Based Analysis: Broader Therapeutic Impact

The *karma* of *Pathya dravyas* offers deeper insight into their systemic influence. The presence of *tridoṣahara* items such as *śāli, māṃsa-rasa, dāḍima* and *dhātrī* supports their universal applicability across varied presentations of *Amlapitta*. These substances stabilize the system while simultaneously supporting *Agni* without provoking any specific *doṣa*, making them safe baseline dietary recommendations.

The predominance of *kapha-pittahara dravyas* further confirms that *Amlapitta* chiefly arises from the combined vitiation of these two *doṣas*. Items such as *yava,mudga, māṣura, hareṇu, vāsa-puṣpa, karavellaka* and *paṭola* help to normalize *pitta*, reduce *kleda* and restore the digestive environment. However, classical caution is necessary. For instance, *hareṇu* may aggravate *Vāta*; hence it should be avoided in *Vāta-pradhāna* patients or those with *udāvarta-like* symptoms.

For *kapha-vāta* presentations, *kalāya-śāka* and *karañja* offer stability by supporting *Agni* and reducing *kleda*. *Vāta-pittaja* presentations require nourishing yet *pitta*-pacifying items such as *godhūma*, *go-sarpi*, *karkoṭaka* and *kuṣmāṇḍa*, provided *Agni* is not severely compromised.

3. Apathya Ahāra: Reasons to avoid certain food articles

Apathya includes foods that are ati-guru, ati-uṣṇa or strong kapha-pitta-prakopaka in nature. These foods encourage āma formation, increase kleda, irritate Pācaka pitta or overload the digestive capacity. Their chronic use perpetuates the samprāpti by worsening mandāgni, or promoting excess acid production, causing mucosal irritation and facilitating the transition from functional indigestion to established Amlapitta.

B. Discussion on dosha and agni status of Amlapitta

1. Selection of pathya based on Agni

Since agni-dushti is the core of Amlapitta samprāpti, dietary prescriptions must directly modulate Agni:

- In tīkṣṇāgni: Guru, śītavīryadravya like payas or godhūma protect tissues and stabilize Pitta.
- In mandāgni: Laghu-rukṣa-uṣṇadravyas such as paṭola, karkoṭaka and karavellaka rekindle digestive fire and reduce āvaraṇa.
- In *samāgni*: Mildly *pitta*-pacifying and *agni*-maintaining items prevent recurrence and address residual symptoms.

The role of taptā-śītajala-pāna (boiled and cooled water) is to reduce Pitta and improves digestion.

2. Pathya-Apathya considerations depending on clinical presentations of Amlapitta

A more condition-specific understanding of *Pathya–Apathya* becomes essential when examining the clinical variations of *Amlapitta—tiktāmlodgāra/dāha-pradhāna*, avipāka-pradhāna, śūla-pradhāna and sarvalakṣaṇa *Amlapitta* types.

In *tiktāmlodgāra* or *dāha-pradhāna Amlapitta*, the primary pathology lies in *pitta-prakopa* with *tīkṣṇāgni*; hence, *śītavīrya, madhura-kaṣāya rasa* and *pitta-*pacifying foods such as *śāli, mudga, saktu, godhūma* preparations, *dhātrī* become ideal. *Apathya* here includes all *uṣṇa-tīkṣṇa* substances, sour and salty foods and stimulants that intensify the burning and sour regurgitation.

In avipāka-pradhāna Amlapitta, where mandāgni, kapha-āvaraṇa and śuktatā formation dominate, foods that are laghu, rukṣa and uṣṇa—such as paṭola, karavellaka, karkoṭaka or karañja—help rekindle Agni, reduce āvaraṇa and clear up undigested residues. Heavy, oily, cold and kapha-promoting items act as Apathya as they perpetuate avipāka.

In śūla-pradhāna Amlapitta, vāta-aggravation with viṣamagni necessitates vāta-anulomana and mild uṣṇa pathya, including godhūma, go-sarpi, kuṣmāṇḍa, rāmbā-puṣpa and easily digestible warm foods that stabilize the irregular digestive pattern. Extremely rukṣa or kaphavardhaka items may aggravate pain and should be avoided.

Lastly, in Sarvalakṣaṇa Amlapitta, the picture becomes a bit more mixed. Here, it's not just the food choices causing trouble—factors like emotional stress (especially anger), erratic eating patterns, wrong seasonal habits, and even overexertion all start piling up. Even people who normally have stable samāgni can slide into Amlapitta when these triggers keep repeating. Over time, these behaviours dull the Agni and allow doṣas to flare up in different combinations. So, the management in this type of Amlapitta isn't only about pacifying the doṣas—it starts with cutting off the nidānas completely. Once that's done, treatment can be tailored according to whichever doṣas and symptoms are currently dominant, while gently bringing back rhythm in digestion, lifestyle, and mental balance. Thus, Pathya and Apathya need to be chosen not only based on generalized doṣic involvement but also by carefully assessing the dominant symptom complex and the functional condition of Agni in each clinical subtype.

Conclusion:-

The analysis of *Pathya–Apathya* in *Amlapitta* reflects the necessity of aligning dietary recommendations with the underlying *doṣa* predominance, *Agni* status and specific clinical presentation. When selected on the basis of their *guṇa*, *vīrya* and *karma*, *Pathya dravyas* help normalize *mandāgni*, pacify aggravated *pitta* and *kapha*, and stabilize *vāta* with respect to the presenting conditions. Classifying *Amlapitta* into four functional types—*tiktāmlodgāra/dāha-pradhāna*, *avipāka-pradhāna*, *śūla-pradhāna* and *sarvalakshana amlapitta*, further refines dietary decision-making by addressing the exact mode of *samprāpti* operating in each presentation.

An important observation from this analysis is that a *dravya* that acts as *Pathya* in one type of *Amlapitta* may behave as *Apathya* in another. This dynamic interplay highlights the significance of understanding *samprāpti* and individual presentation of disease. For example, *śīta-vīryadravyas*, beneficial in *dāha*- or *tiktāmlodgāra-pradhāna Amlapitta*, may worsen *avipāka-pradhāna Amlapitta*, where *mandāgni* and *āma* formation predominate. Similarly, *uṣṇa-tīkṣṇadravyas*, useful in *kapha-āvaraṇa* or *mandāgni* states, may aggravate *pitta*-dominant conditions. These clinical contrasts illustrate that blindly prescribing *Pathya* without *analysing doṣa-agni-avasthā* can lead to undesirable outcomes.

Therefore, a methodical approach that integrates *samprāpti-vighatana* with the *guṇa-karma-vīrya* of each *āhāradravya* becomes essential for therapeutic precision. Such an analytical framework is not only valuable for *Amlapitta* but should also be extended across various dietary substances and disease conditions to ensure rational and individualized therapeutic dietetics. Ultimately, this refined understanding of classical Pathya, coupled with strict avoidance of *Apathya*, offers a sustainable and *samprāpti*-oriented strategy for managing *Amlapitta* effectively.

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