

Decoding Amla and Śísira Prīti in Raktakṣaya: An Integrative Ayurvedic and Scientific Perspective

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Abstract

Raktakṣaya, described in Ayurveda as depletion of Rakta Dhatu, is characterized by distinctive features such as Amla Prīti (inclination toward sour taste) and Śísira Prīti (preference for cold). These manifestations indicate underlying systemic adaptations rather than isolated symptoms. The present study interprets these classical observations using contemporary biomedical concepts. Alterations in gustatory receptor function, neurotransmitter dynamics, and cytokine-mediated regulatory mechanisms are proposed to explain Amla Prīti. Śísira Prīti is understood through disturbances in thermoregulation, impaired mitochondrial energy metabolism, and vascular adaptations associated with anemic states. This integrative approach demonstrates that traditional Ayurvedic descriptions correspond to measurable physiological and molecular processes.

Keywords: Raktakṣaya, Amla Prīti, Śísira Prīti, Iron Deficiency, Cytokines, Thermoregulation

Introduction

Rakta Dhatu plays a crucial role in maintaining physiological homeostasis through oxygen transport and tissue nourishment. Its depletion, termed Raktakṣaya, leads to systemic manifestations such as pallor, fatigue, and altered sensory preferences. Among these, Amla Prīti and Śísira Prīti serve as important clinical indicators.

From a modern biomedical perspective, Raktakṣaya closely resembles anemia, particularly iron deficiency anemia, which is associated with reduced oxygen delivery, metabolic shifts, and neurohumoral alterations. These physiological changes provide a scientific basis for the subjective experiences described in Ayurveda.

Concept of Raktakṣaya

Raktakṣaya represents a condition of quantitative and qualitative deficiency of Rakta Dhatu, resulting in impaired Dhatu Poshana. Classical features include Panduta and Daurbalya, along with specific preferences such as Amla Prīti and Śísira Prīti. These features reflect disturbances in the functional relationship between Rakta and Pitta.

Molecular Basis of Amla Prīti

Amla Prīti may be interpreted as a response arising from integrated sensory, metabolic, and neurochemical

alterations.

Acidic taste perception is mediated by proton-sensitive ion channels such as OTOPI located in taste receptor cells. Iron deficiency can influence epithelial integrity and receptor sensitivity, thereby enhancing responsiveness to sour stimuli.

Iron is essential for the synthesis of neurotransmitters including dopamine and serotonin. Reduced availability of these neurotransmitters affects central reward pathways, leading to altered taste preferences and increased inclination toward intense sensory inputs.

Chronic deficiency states are associated with elevated inflammatory mediators such as interleukin-6 and tumor necrosis factor-alpha. These cytokines influence hypothalamic centers involved in appetite and taste regulation.

Hypoxic conditions promote anaerobic metabolism and accumulation of lactate, which activates acid-sensitive neural pathways, reinforcing preference for acidic substances.

Furthermore, sour taste enhances salivary secretion and gastric activity, supporting digestion and nutrient assimilation as a compensatory mechanism.

Molecular Basis of Śīsira Prīti

Śīsira Prīti reflects changes in thermoregulation and cellular energy dynamics.

Iron plays a vital role in mitochondrial electron transport processes. Its deficiency disrupts oxidative phosphorylation, resulting in reduced ATP production and decreased heat generation.

Thermoregulatory control is mediated by hypothalamic centers influenced by neurotransmitters such as serotonin and norepinephrine. Alterations in these pathways can modify temperature perception and preference.

Inflammatory mediators associated with chronic deficiency may also influence central thermoregulation. Compensatory vascular responses in anemia include increased nitric oxide production, leading to peripheral vasodilation and enhanced heat dissipation, which may create a preference for cooler environments.

Autonomic imbalance further contributes to altered thermal comfort through its effects on vascular tone and heat regulation.

From an Ayurvedic perspective, the association between Rakta and Pitta suggests that their imbalance results in heat-related manifestations, explaining the inclination toward cold.

Discussion

Amla Prīti and Śīsira Prīti can be understood as adaptive physiological responses to systemic deficiency. These manifestations arise from interconnected mechanisms involving sensory modulation, metabolic adaptation, and neurovascular regulation.

The correlation between classical Ayurvedic descriptions and modern physiological insights highlights the depth and relevance of traditional knowledge. Such integrative interpretations strengthen the scientific understanding of Ayurvedic principles.

Conclusion

The features Amla Prīti and Śīsira Prīti in Raktakṣaya can be explained through mechanisms involving altered taste perception, neurotransmitter imbalance, inflammatory mediators, and impaired cellular

energetics. These findings support the scientific validity of Ayurvedic clinical observations and emphasize the importance of integrative approaches in understanding disease.

References

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