



AN OVERVIEW ON THE PHARMACOLOGICAL ACTIVITIES OF SHARBAT-E-UNNAB

Nadeem Iqbal¹ and Mohammad Hashir²

¹PG Scholar, Department of Amraz-e-Jild wa Tazeeniyat, HSZH GUMC BHOPAL

²PG Scholar, Department of Tahaffuzi wa Samaji Tib, Jamia Hamdard, New Delhi

Review Paper

Received: 29.05.2024

Revised: 13.06.2024

Accepted: 22.06.2024

ABSTRACT

Sharbat is a significant oral liquid Unani dosage form. The primary advantage of preparing pharmaceuticals using sharbat is preserving them and preventing putrefaction and fermentation since they are done with sugar or honey. Sharbat-e-Unnab is a sweet-tasting liquid dosage form made from the decoction of Ziziphus jujuba fruit. It has been used for a long time in the treatment of skin diseases such as, Nar-Farsi (eczema), Urticaria and Blood heat suppression (Musakkin-e-Hiddat-e-khoon), Musaffi-e-khoon (Blood purifier) and Daf-e-ufoonat (Antiseptic). The major component of Sharbat-e-Unnab is Ziziphus jujuba fruit, which has carbohydrates, proteins, vitamins, and minerals. Polysaccharides, Alkaloids, Glycosides, Flavonoids, Ternoids, and Vitamin C are among its phytochemical ingredients. Studies on its pharmacological properties revealed effects that included Wound healing, Immunomodulatory, Anti-inflammatory, Anti-cancerous Antiallergic and Antioxidant properties.

No. of Pages: 7

No. of Tables: 3

References: 52

Keywords: Sharbat-e-Unnab, Unnab, Blood Purifier, Unani Medicine.

INTRODUCTION

While the Unani medical system frequently employed single medications for both prevention and cure, the use of compounded or multiherbal mixtures for therapy has also been practiced for hundreds of years.^[4] Drinking is indicated by the Arabic term sharbat.^[6] According to Hkm. Kabeeruddin, the word "Sharbat" refers to a sweet drink and is either Persian or Urdu.^[5] Sharbat-e-Unnab is a highly significant Unani formulation that is mentioned in several classical Unani literatures, particularly in Qarabadeen-e- Jalali, Ilajul Amraz, and Bayaz-e-Kabeer. It is used as, a blood heat suppressant, a Musaffi-e-khoon (blood purifier), an amraz-e jild (skin

diseases), a Fassad-e-khoon (blood putrefaction), etc.^[1,2,3] Among Amraz-e-Jild wa Fasad-e-Khoon (skin illnesses and blood putrefaction), this formulation has several activities, including Musaffi-e-Khoon (blood purifier), Musakkin-e-Hiddat-e-khoon.^[9,10]

Composition of Sharbat-e-Unnab:

The composition of Sharbat-e-Unnab as following,^[1,11,13,14,15,16]

S. No.	Ingredients	Weight
1	Unnab	500 g
2	Sugar	1500 g

*Corresponding author: drmohammadhashir@gmail.com

Vernacular names of the plant:

Language	Vernacular names
Hindi	Ber
English	Chinese Date, Jujube
Punjabi	Beri
Sanskrit	Rajabadari
Gujarati	Bordi
Sindhi	Jangri
Botanical	<i>Ziziphus jujube</i>
Chinese	Da Zao and Hong Zoa

Scientific classification (Plants, USDA, 2017)

Kingdom	Plantae - Plants
Subkingdom	Tracheobiont - Vascular plants
Superdivision	Spermatophyta - Seed plants
Division	Magnoliophyta - Flowering plants
Class	Magnoliopsida - Dicotyledons
Subclass	Rosidae
Order	Rhamnales
Family	Rhamnaceae – Buckthorn family
Genus	<i>Ziziphus</i> Mill. - Jujube
Species	<i>Ziziphus sativa</i> Lam. - Indian jujube

Botanical description, Habitat and Distribution of Unnab:

A small tree or shrub with spines that can grow up to 10–12 meters high; leaves that alternate between being ovate to ovoid-lanceolate, measuring 3–7 cm long by 2–3.5 cm wide; apex slightly obtuse, base oblique; margin closely serrulate, 3 veins; Inflorescence: an axillary cyme; Flowers perfect, with 7–8 greenish-yellow flowers in each cluster; Fruits drupe, 1.5–5 cm long, ovate to oblong, dark reddish-brown when ripe, with a single stone encircled by fleshy pulp.^[17]

Typically grown in India, Japan, China, Africa, Malaysia, Afghanistan, and Australia, it is also grown in Nepal, Rangpur, Baghdad, Jurjan, Khata, Punjab, Himalayas, Kashmir, Baluchistan, and arid, hot parts of Western India, primarily Rajasthan and Bengal.^[17,18,19,20]

Unani description of Unnab:

According to *Najmul Ghani*, the fruit of a tree like Ber is called *Unnab*. It tastes delicious and has a crimson hue.^[21]



Mizaj (Temperament); *Motadil*, between *dry* and *wet*^[22,23]

Hot 2⁰*Dry* 1⁰^[24]

Medicinal actions of *Unnab*:^[21,25,26,27,28,29,30]

- *Musakkin-e-hiddat-e-khoon wa Saфра* (Blood and bile refrigerant)
- *Musaffi-e-khoon* (blood purifier)
- *Dafe hikka* (anti pruritus)
- *Daf-e-Alam-e-Kuliya wa Masana* (Analgesic)
- *Mukhaddir* (Anaesthetic)
- *Munziji-e-Akhlat-e-Ghalizah* (Concoctive of viscous humour)
- *Mulayyin-e-Sadr* (Emollient of chest)
- *Munaffis-e-Balgham* (expectorant)
- *Daf-e-Sual wa Rabu* (Antitussive and anti asthma)
- *Daf-e-Khashunat-e-Halaq wa Sadar*
- *Mulayyin* (laxative)
- *Muza'if-e-Bah* (Anaphrodisiac)
- *Muqallil-e-Mani* (Reducer of semen)
- *Mundamil-e-Quruh* (cicatrizant)
- *Nafe sozish-e-Baul*
- *Mukhaddir* (Anaesthetic)
- *Musaffi -e-Saut*
- *Musakkin-e-Atash*
- *Mushil-e-Akhlat-e-Raqiqa*
- *Habisuddam* (styptic)
- *Muqauwi-e-Meda* (stomachic)

Mawaq-e-Istemaal (Therapeutic uses of *Unnab*):

- *Busoor* (Skin eruptions), Sore throat, Dry cough.^[31,32]
- *Hkm Azam Khan* stated that *Sharbat -e-Unnab* is very helpful in *Mashara* (Urticaria) in his book *Muhit-e-Azam*, *Amraz-e-Riatain* (Lungs diseases), *Nazfuddam* (Hemorrhage), *Hiddat-e-Khoon*, *Ghalayan-e-Khoon*, *Judri*

(Chechak, Small pox) and *Hashba* (Measles), *Khashunat-e-Halaq* (sore Throat), *Sozish-e-Baul* (burning micturition), *Surfa Yabis* (dry cough); *Damma* (asthma), *Bahhat us Saut* (hoarseness of voice), *Hikka* (pruritus).^[10,25,33]

Phytochemical constituents:

Ziziphus jujuba fruits include a variety of components that have been classified into many types of chemical compounds.

- Polyphenols (flavonoids, anthocyanins, and tannins), alkaloids, terpenoids, polysaccharides, organic acids, carotenoids, fatty acids, sterols, proteins, vitamins, and minerals are some of its chemical constituents.^[34,35,36]

Pharmacological actions of *Ziziphus jujuba*:

Antioxidant and Anti-Inflammatory Effects

Research indicates that *jujube* has higher levels of phenolics and ascorbic acid than other typical fruit varieties. Additionally, scavenging techniques were used to evaluate the antioxidant capacity of *jujube* extract based on a drop in power, revealing variations in the antioxidant and free radical scavenging abilities of various *jujube* cultivars.^[37] The physiochemical characteristics and antioxidant potential of *jujube* were discovered to be cultivar-driven. The oil extracted from *Z. jujube* seeds has also been shown to have antilisterial and antioxidant qualities.^[38] The edible components of *jujube* include alkaloids, glycosides, flavonoids, phenolics, and phytochemicals with anti-inflammatory properties. Histamine and 5HT-induced inflammations are likewise avoided by *jujube* extract. In conclusion, it influences immunological responses and antioxidant activity via suppressing T-cell proliferation.^[39,40,41]

Anticancer Activity

Numerous researches have documented the anticancer properties of *jujube* fruit. Apoptosis and differential cell cycle arrest in HepG2 cells have been shown to be concentration-dependently altered by *jujube* extract, for

example, leading to decreased cell viability.^[42,43] *Jujube* also selectively inhibits the development of malignant cells and induces apoptosis. This may be a viable approach towards creating an effective cancer therapeutic. Moreover, the specific anticancer effect of *jujube* is due to decreased cell development and activated apoptosis, which might serve as the foundation for an effective cancer treatment plan.^[44,45]

Wound-Healing Effect:

Reports have indicated that *jujube* fruit is beneficial for treating wounds and burns. Another name for it is the "fruit of life."^[46,47]

Preparation of *Sharbat-e-Unnab*

Sharbat-e-Unnab is prepared in according the *National Formulary of Unani Medicine (NFUM)* and *Bayaz-e-Kabeer* Vol. II. After crushing the 500g of *Unnab*, soak it in 2 liters of water. After that, boil the soaked *Unnab* until the water content is reduced by half, then thoroughly mash and sieve them. Then this decoction is used to make *Qiwam* with 1.5 kg of sugar.^[1,12]

As per *Qarabadeen-e-Majeedi*, an alternative technique of preparation involves smashing 600g of *Unnab* into minute pieces and letting them soak in 4 liters of water for 18 hours. The *Unnab* should then be boiled in the morning until the water content is reduced by half, and muslin fabric should be used to filter them. If there are any impurities that have accumulated on the top layer of the *Sharbat*, they should be removed with a spoon before the sugar is added and the mixture is cooked. Once you get the *Shabat* consistency, strain and bottle.

Afal wa Khawas (Actions of *Sharbat-e-Unnab*)
Musaffi-e-Khoon (blood purifier)^[1]

Musakkin-e-Hiddat-e-Khoon.^[48]

Dafa-e-Suaal (antitussive).^[13]

Musakkin-e-Alam-e-Sadr (analgesic).^[3]

Munaffis-e-Balgham (expectorant).^[2]

Mawaqa-e-Istemaal (Therapeutic uses of *Sharbat-e-Unnab*)

Hiddat-e-Khoon wa Ghalba-e-Khoon.^[48,14]

Judri (small pox).^[1]

Hasba (measles).^[14,49]

Mashra (urticaria).^[50]

Suaal (cough).^[16,51]

Wajausadr (chest pain).^[11,50]

Zaturriya (pneumonia).^[23]

Miqdar-e-Khurak (Therapeutic doses)

2- 4 Tola (24- 48 ml).^[1,50]

4 Tola (48ml) with *Arq mundi* 5 Tola and *Arq-e-Gaozaban* 7 tola.^[15]

20 to 50 ml with water or with any arq.^[52]

25 to 50 ml with water or goat milk.^[48]

CONCLUSION

A well-known blood purifier with a pleasant flavor, *Sharbat-e-Unnab* has been used for generations to cure a variety of dermatological conditions, including urticaria, measles, smallpox, eczema, and psoriasis etc. This formulation has various actions such as *Dafa e Sual* (antitussive), *Musaffi-e-Khoon* (Blood purifier), *Musakkin-e-Hiddat-e-Khoon* (suppressive blood heat) etc. Additionally, it helps with a few respiratory conditions including pneumonia and cough. Recent pharmacological research has demonstrated *Unnab's* potential as an antioxidant and anticancerous. Clinical research on *Acne vulgaris* and Primary Hypertension has been conducted on *Sharbat-e-Unnab*. To investigate its further pharmacological activities, *Sharbat-e-Unnab* may be the subject of future research.

REFERENCES

1. **Kabeeruddin HM.** *Bayaz-e-Kabeer* (Dehli ke Murakkabat), Hyderabad: Hikmat BookDepo, YNM.)

2. **Ghani HN.** *Khazainul Advia*, Lahore: Shaikh Basheer & Sons, YNM.)
3. **Khan HS.** *Ilajul Amraz*, New Delhi: CCRUM Dept of AYUSH Govt of India, 2005.)
4. **Mohd Talib, Mohd Aslam, Aftab Ahmad, Mohd Asif, Wajeehul Qamar and Shahid Chaudhary*;** AN OVERVIEW OF A HONEYED UNANI BLOOD PURIFIER: *SHARBATUNNAB*.
5. **Kabeeruddin HM.** *Lughatul Advia*, Lahore: Shaikh Basheer and sons, NYM.
6. **Baliyavi AH** *Misbahullughat*, New Delhi: Mnktaba Burhan Urdu Bazar, NYM.
7. **Anonymous.** *Al-Munjid*, New Delhi: fareed Book Depo, YNM.
8. **Hussain MT.** *Lughat-e-Kishwari*, Lucknow: Naval Kishor, YNM.
9. **Ghani N.** *Khazainul Advia*, Vol. III: Shaikh Md Basheer& Sons, Urdu Bazar, Lahore; YNM. P. 142-144.
10. **Khan HS.** *Ilajul Amraz*, New Delhi: CCRUM Dept of AYUSH Govt of India, 2005.
11. **Anonymous.** *Qarabadeen-e-Majeedi*, New Delhi: All India Unani Tibbi Conference, 1986.
12. **Anonymous.** *National formulary of Unani Medicine*, Part -VI. Govt. of India, Ministry of Health & Family Welfare, CCRUM; 2011: 116.
13. **Ghani N.** *Qarabadeen Najmul Ghani*, New Delhi: CCRUM Dept of AYUSH Ministry of Health& Family Welfare Govt of India, 2010.
14. **Amrohvi J.** *Qarabadeen-e-Jalali*, New Delhi: CCRUM Dept of AYUSH Ministry of Health & Family Welfare Govt of India, 2006.
15. **Arzani MA.** *Meezanut Tibb*, Deoband: Faisal Publisher, NYM.
16. **Anonymous.** *Physicochemical Standards of Unani Formulations Part - 2*, New Delhi: CCRUM Ministry of Health & Family Welfare Govt of India, 1987.
17. **Prajapati ND, Pruhit SS.** *A Hand Book of Medicinal Plants*, India: Agrobios, 2003; 553.
18. **Chopra RN, Nayar SL, Chopra IC.** *Glossary of Indian Medicinal Plants*, New Delhi: CSIR, 1956; 262.
19. **Agarwal V.** *Economic Plants of India*, Calcutta: Kailash Parakashan, 1990; 413.
20. **Kirtikar KR, Basu DB.** *Indian Medicinal Plants*, vol. 1, Dehradun: International Book Distributors, 1987; 594.
21. **Ghani HN.** *Khazainul Advia*, Lahore: Shaikh Basheer & Sons, YNM.
22. **Majusi IA.** *Kamilus sina'ah*: Idara kitab al shifa, New Delhi; 2010. P. 156.
23. **Jurjani AA. H.** *Zakheera Khawarzaam Shahi*, Vol. III (Urdu Translation): Matba Nami Munshi Nawal Kishor, Lucknow; 1903. P. 76-77.
24. **Kabeeruddin M.** *Makhzanul mufradat (Khwassul advia)*: Ejaz Publishing House, New Delhi; YNM. P. 403-404.
25. **Khan HMA.** *Mohit-e-AZAM*, vol. III, New Delhi: CCRUM Dept of AYUSH Ministry of Health & Family Welfare Govt of India, 2014; 604-606.
26. **Agarwal V.** *Economic Plants of India*, Calcutta: Kailash Parakashan, 1990; 413.
27. **Masihi ASA.** *Kitabul Miah*, vol. I, New Delhi: CCRUM Dept of AYUSH, 2014; 219.
28. **Haleem HMA.** *Mufradat-e-Azeezi*, New Delhi: CCRUM Dept of AYUSH, 2009; 30.
29. **Anonymous.** *NFUM Part 3*, New Delhi: Dept of ISM&H Ministry of Health & Family Welfare Govt of India, 2001; 127-128,133.
30. **Hussain SF.** *Advia mein kam aane wale paude*, Lahore: Urdu Science Board 299 Upper Mal Lahore, 1990; 25.
31. **Kabeeruddin HM.** *Makhzanul Mufradat*, New Delhi: Eajaz Publishing House, YNM, p. 403-404.
32. **Anonymous.** *The Wealth of India Vol XI x-z*, New Delhi: Publication & Information Directorate CSIR New Delhi, 1976; 111,112.

33. **Ibn-e-Baitar**, *Al Jame li Mufradatil Advia Wal Aghziya*, vol. 3, New Delhi: CCRUMDept of AYUSH Ministry of Health & Family Welfare Govt of India, 1999; 314-316.
34. **Lee S, Park JG, Lee YH, LeeCG, Min BS, Kim JH**, "Anti-complementary activity of triterpenoides from fruits of *Zizyphus jujuba*," *Biological and Pharmaceutical Bulletin*, 2004; 27(11): 1883-1886.
35. **Matsuda H, Murakami T, Ikebata A, Yamaharaj J, and Yyoshikawa M**. "Bioactive saponins and glycosides. XIV. Structure elucidation and immunological adjuvant activity of novel protojujubogenin type triterpene bisdesmosides, protojujubosides A, B, and B1, from theseeds of *Zizyphus jujuba* var. *spinosa* (*Zizyphi Spinosi* Semen)," *Chemical and pharmaceutical bulletin*, 1999; 47(12): 1744-1748.
36. **Mahajan R, Chopda M**. "Phyto-Pharmacology of *Zizyphus jujuba* Mill-A plant review.," *Pharmacognosy Reviews.*, 2009; 3(6): 320.
37. **Gao QH, Wu PT, Liu JR, Wu CS, Parry JW, Wang M**. Physico-chemical properties and antioxidant capacity of different jujube (*Zizyphus jujuba* Mill.) cultivars grown in loess plateau of China. *Sci Hortic*. 2011;130(1):67-72. doi:10.1016/j.scienta.2011.06.005
38. **Al-Reza SM, Yoon JI, Kim HJ, Kim JS, Kang SC**. Anti-inflammatory activity of seed essential oil from *Zizyphus jujuba*. *Food Chem Toxicol*. 2010;48(2):639-643. doi:10.1016/j.fct.2009.11.045
39. **Al-Saeedi AH, Al- Ghafri MTH, Hossain MA**. Comparative evaluation of total phenols, flavonoids content and antioxidant potential of leaf and fruit extracts of Omani *Zizyphus jujuba* L. *Pacific Science Review A: Natural Science and Engineering*. 2016;18(1):78-83. doi:10.1016/j.psra.2016.09.001
40. **Choi SH, Ahn JB, Kozukue N, Levin CE, Friedman M**. Distribution of free amino acids, flavonoids, total phenolics, and antioxidative activities of Jujube (*Zizyphus jujuba*) fruits and seeds harvested from plants grown in Korea. *J Agric Food Chem*. 2011;59(12):6594-6604. doi:10.1021/jf200371r
41. **Zhao Z, Li J, Wu X, et al**. Structures and immunological activities of two pectic polysaccharides from the fruits of *Zizyphus jujuba* Mill. cv. jinsixiaozao Hort. *Food Res Int*. 2006;39(8):917-923. doi:10.1016/j.foodres.2006.05.006
42. **Tahergorabi Z, Abedini MR, Mitra M, Fard MH, Beydokhti H**. "*Zizyphus jujuba*": A red fruit with promising anticancer activities. *Pharmacogn Rev*. 2015;9(18):99-106. doi:10.4103/0973-7847.162108
43. **Huang X, Kojima-Yuasa A, Norikura T, Kennedy DO, Hasuma T, Matsui-Yuasa I**. Mechanism of the anti-cancer activity of *Zizyphus jujuba* in HepG2 cells. *Am J Chin Med*. 2007;35(3):517-532. doi:10.1142/s0192415x0700503x
44. **Zhou Y, Li Y, Zhou T, Zheng J, Li S, Li HB**. Dietary Natural Products for Prevention and Treatment of Liver Cancer. *Nutrients*. 2016;8(3):156. doi:10.3390/nu8030156
45. **Qi F, Zhao L, Zhou A, et al**. The advantages of using traditional Chinese medicine as an adjunctive therapy in the whole course of cancer treatment instead of only terminal stage of cancer. *Biosci Trends*. 2015;9(1):16-34. doi:10.5582/bst.2015.01019
46. **Koohi-Hosseiniabadi O, Andisheh-Tadbir A, Bahadori P, Sepehrimanesh M, Mardani M, Tanideh N**. Comparison of the therapeutic effects of the dietary and topical forms of *Zizyphus jujuba* extract on oral mucositis induced by 5-fluorouracil: A golden hamster model. *J Clin Exp Dent*. 2015;7(2):e304-309. doi:10.4317/jced.52198
47. **Goyal R, Sharma PL, Singh M**. Possible attenuation of nitric oxide expression in anti-inflammatory effect of *Zizyphus jujuba* in rat. *J Nat Med*. 2011;65(3-4):514-518. doi:10.1007/s11418-011-0531-0

48. **Anonymous.** Qarabadeen-e-Majeedi. New Delhi; All India Unani Tibbi Conference: 1986.
49. **Chughtai HGM.** Bayaz-e-Firozi, Lahore: Shaikh Basheer & Sons Chowk Urdu Bazar Lahore, 1995.
50. **Lubhaya R.** Dehli ke Muntakhab Murakkabat, New Delhi: Goswami Kutub Khana 2043 Gali Qasim Jan Delhi, 1979.
51. **Jeelani G.** Kitabul Murakkabat (Makhzanul Murakkabat), New Delhi: Eajaz Publishing House, 1995.
52. **Mastan HM.** Ilmul Advia Vol - 3 (Unani Dawasazi), New Delhi: Taraqqi Urdu Beuro, 1985.