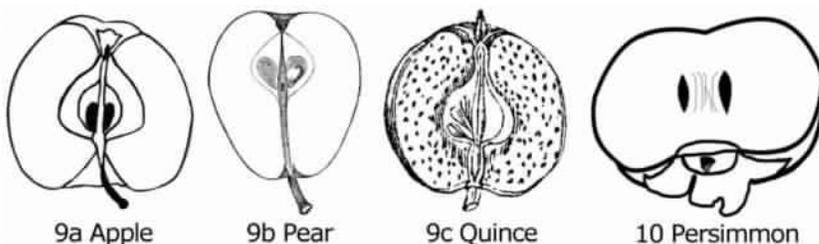
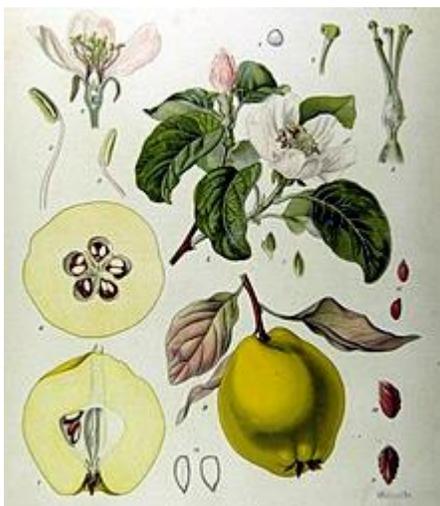


## Quince



It is a common fruit eaten throughout the world; in Latin it is called as *Cydonia oblonga*, its botanically family is Rosaceae; it is a delicious fruit, with pleasant smell; it is mentioned in Hadith of Ibn Majah, Kanzul-ummal & Al Aasaar. Please read lesson no. 31 Quince on page 27 in part 2. In Hadith of Ibn Majah it is mentioned that quince soothes the heart. In Hadith of Kanzul-ummal it is mentioned that it heals cardiac problems, removes heaviness in chest, it is best if eaten on empty stomach early morning.

- **NAMES:**

1. In Hadees it is called as Safarjal (السفرجل).
2. In Persain it is called as Shul.
3. In Sanskrit it is called as Amritphala.
4. In Urdu & Hindi it is called as Bahi, Bihi, Naaspati, and pear.
5. In English it is called as Quince.
6. In Latin it is called as *Cydonia oblonga*.

Please visit my website [www.tib-e.nabi-for-you.com](http://www.tib-e.nabi-for-you.com) for detail Islamic study on Quince.

It is mentioned in following books of Hadith (reference are also given as Hadith number) Ibn-Majah : 3494; Kanzul ummal : 28258, 28259, 28260, 28261; Al-Aasaar 70 & Jamiul Ahadees 15779.

- **Quince tree: -**



It is a deciduous tree or shrub (falling of leaves etc after they are no longer needed & they re-grow); its tree produces a fruit of apple shape which is similar to pear fruit; its tree is famous for its fruit & pale pink blossoms as an ornament; the tree grows 5 to 8 meters (16 to 26 feet) high & 4 to 6 meters (13 to 26 feet) wide; the tree has many branches, it gets fungal infection easily in hot weather resulting in premature leaf fall. It grows in wide range of soil types, though light soils & dry conditions should be avoided, heavy moist soils are suitable for it; it is harvested in September to November; it resists cold well & all climatic conditions.

- **Leaves: -**



Its leaves are alternatively arranged, simple of 6 to 11 cm (2 to 4 inches) long, with an entire margin & densely pubescent (hairy surface) with fine white hairs, has small stipules at leaf stalk.

- **Flowers: -**



Flowers are produced in spring (after the leaves) of white or pink colour; size is 5cm (2 inches) & has 5 petals.

- **Seeds: -**



The seeds contain nitriles (an organic compound); the seeds produce a volatile gas (hydrogen cyanide). The seeds are toxic if eaten in large quantity.

**Fruits: -**



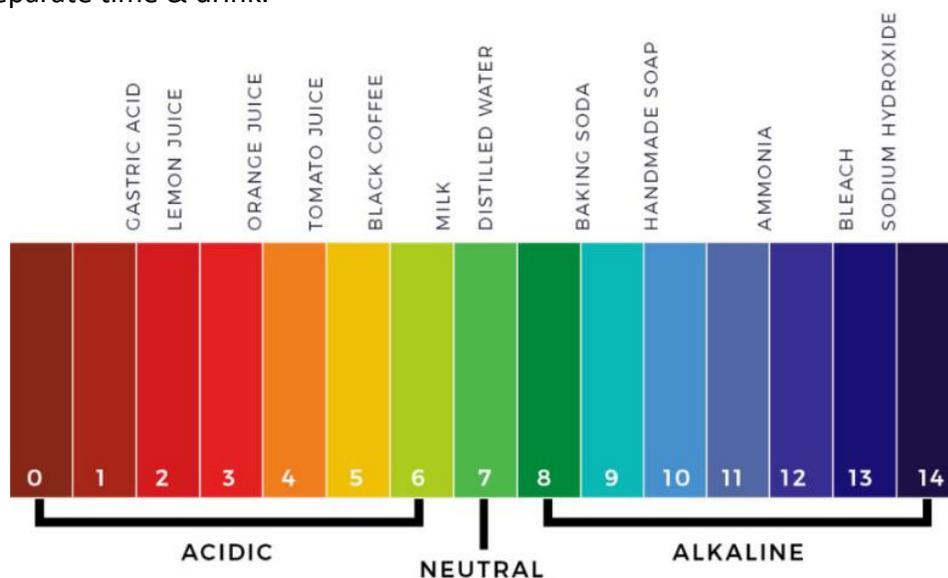
The shape of the fruit is pome (apple) or pear fruit; its colour is golden yellow when mature, when immature the fruit is green with dense grey white fine hairs most of which rubs off before maturity in late autumn (when the fruit changes its colour to yellow). The fruit has a sweet smell, it is eaten raw or cooked; it is best when ripen on tree, it is hard to eat; it is called as Safarjal in Arabic & Hadith; it has many health benefits, it is low calorie fruit & very nutritive & has dietary fiber in it. Its skin is also edible.

- **pH of Quince is: -** ph is 3.43; it is acidic because its pH is less than 7.

pH is a measure of hydrogen ion concentration, a measure of the acidity or alkalinity of a solution. The pH scale usually ranges from 0 to 14. Aqueous solutions at 25°C with a pH less than 7 are acidic, while those with a pH greater than 7 are basic or alkaline & 7 is neutral; only aqueous solutions have pH levels, vegetable oil has no pH value. Likewise, other oils such as animal and petrochemical oils also have no pH value. Fatty acids are organic molecules often found in foods, including vegetable oils.

The pH of pure water is 7. In general, water with a pH lower than 7 is considered acidic, and with a pH greater than 7 is considered alkaline. The normal range for pH in surface water systems is 6.5 to 8.5, and the pH range for groundwater systems is between 6 and 8.5. We can add normal water to reduce the acidity.

It is Sunnat of Prophet Muhammed (s.a.w) to mix acidic with Alkaline to make it neutral or less acidic that why He use eat dates with watermelon or cucumber or dry dates with little butter; so you can mix one acidic with alkaline; also it is Sunnat to drink honey mixed in water; also dates or raisins soaked in water over night & drink the syrup (sharbat). Remember do not soak dates & raisin together at one time; soak at separate time & drink.



- **Calories:** -100 grams gives 57 calories only.
- **Glycemic index & Glycemic load of quince: -**

Glycemic index of quince is 35 it falls in low glycemic index its jelly is 65 GI & glycemic load (GL) is 4 only which is low GL.

A food is considered to have a low Glycemic index (GI) if it is 55 or less; mid-range GI if 56 to 69 & high GI if 70 or more. Glycemic index is a number. It gives you an idea about how fast your body converts the carbs in a food into glucose.

A low Glycemic load (GL) is between 1 and 10; a moderate GL is 11 to 19; and a high GL is 20 or higher. For those with diabetes, you want your diet to have GL values as low as possible.

The glycemic load (GL) of food is a number that estimates how much the food will raise a person's blood glucose level after eating it. Glycemic load accounts for how much carbohydrate is in the food and how much each gram of carbohydrate in the food raises blood glucose levels.

- **Health benefits & indications of Quince: -**

Quince is helpful in allergy, it is a strong anti inflammatory, anti viral, anti cancer & anti oxidant, it is helpful in atopic dermatitis, cystitis, obesity, weight controlling, ulcers, morning sickness, colitis, nausea, vomiting, high blood pressure, high cholesterol, anaemia, diabetes, osteoarthritis, digestive disorders,

skin diseases, heart diseases, good for liver, lungs function, relieves eyes stress, heals asthma, diarrhea, constipation etc.

- **Clinical pharmacology of quince: -**

Quince is rich in vitamin C which is antioxidant, helpful in lungs disease, increases immune power; it contains all nutritive values & is a good source of energy during illness, recovery period; its constituents all together are balance in right value to help in asthma, liver diseases, digestive disorder, heart diseases, constipation etc. You can study benefits of each and every constituents of it separately written below.

- **Modern uses of Quince: -**

**For loose motion & diarrhea: -**

Take 1 whole pomegranate & 1 quince cut small pieces of both & soak both with its peels, seeds etc whole in 2 glasses of clean water for 3 hours & boil it on low flame for 15 minutes then filter the soup & add 1 spoon pure honey in it & drink it 1 cup each time very hour (finish 3 cups each time boil it a little & drink luke warm) followed by 3 times a day for 3 to 5 days.

**For detox or cleanse the intestine: -**

Take 1 cup water, 1 cup cow milk mixe both & soak the following in it 1 small size cut quince, 1 dried fig, 3 dates, 7 black caraway (kalonji) 3 teaspoon of barely flours mixe & soak all together for half hour & boil it on low flame till custard like is prepared add 1 spoon honey & eat twice a day for 3 days in a month (every month).

**For heart health: -**

Eat 1 quince with little honey & 3 dates early morning empty stomach for 7 days then followed by twice a week for 7 weeks followed by thrice a month lifelong.

**For general heath: -**

Take 1 small size of cucumber, beetroot, quince, 3 dates, 3 almonds eat all at 6.00 pm for 40 days than once a week lifelong.

- **Contents/constituents of Quince fruit: -**

**All contents may not present in all types of it, because there are many varieties of it according to geographical regions & content may differ a lot as per cultivation, soil, seed, climate etc.**

Carbohydrate, little protein, dietary fiber, folate, vitamin A, C, E, K, B1, B2, B3, B5, B6, little sodium, potassium, calcium, copper, iron, magnesium, phosphorus, selenium, tannin, zinc, sugar (fructose) malic acid, tartaric acid, catechin, epicatechin & phenols like caffeoylquinic acid, dicaffeoylquinic acid, glycoside, rutin, it peel contains caffeoylquinic acid, neochlorogenic acid, & flavonols etc.

Quince peel, seeds, pulp, its seed oil contain following amino acids glycine, aspartic acid, asparagine.

The above ingredients are based on scientific study, means these has been indentified, known & learnt by modern science, it does not means that it contains only these ingredients, there may be many more ingredients which are yet to be discovered, learnt & known by modern science.

**Active ingredients of quince are tannin in its seeds, pectin & mucilage, sugar, organic acids in fruit.**

A good quality quince fruit, seeds, its peel & pulp contain following little amino acids: -

Glycine, aspartic acid, asparagine.

- **Natural basic pharmacology of quince based on human intake in natural form: -**

- **Tartaric acid: -**

It is a white crystalline organic acid, naturally present in many plants, it is an alpha-hydroxy-carboxylic acid; it is an anti scarbutic & anti septic.

**Main sources of tartaric acid: -**

It is present in quince, grapes, apricot, avocados, apple, tamarind etc.

**Basic pharmacokinetics of tartaric acid (based on human intake in natural food products): -**

It is mostly metabolized by bacteria present in intestines (primarily in large intestine-colon); only 15 to 20 % of consumed tartaric acid is excreted in urine unchanged. Its absorption, metabolism & excretion are not known yet & are under research.

**Basic clinical pharmacology of tartaric acid: -**

It is an anti oxidant & anti inflammatory, it improves immune function, brings wellness in body, improves glucose tolerance, reduces blood glucose in diabetes, improves digestion & improves absorption capacity of intestines. It eaten in excessive it cause vomiting, nausea, diarrhea; in very high dose it is toxic to muscles by inhibiting the production of malic acid which can cause paralysis & death.

- **Malic acid: -**

It is a natural organic substance present in many fruits & plants; it is an alpha-hydroxyl acid (a natural acid) commonly used in skin care products & has many health benefits.

**Main sources of malic acid: -**

It is present in watermelon, quince, apricot, banana, grapes, quince, kiwi, orange, straw berries, mango, lichees, apple, pear, cherries, quince etc.

**Basic pharmacokinetics of malic acid (based on human intake in natural food products): -**

Its absorption, metabolism & excretion are not known yet & are under research.

**Basic clinical pharmacology of malic acid: -**

It is anti aging, removes dead skin cells, treats acne, promotes skin hydration, improves complexion, boost sports performance, promotes energy production, increases exercise capacity, removes muscles fatigue, reduces muscular pain & muscle weakness, increases mineral absorption thus anti arthritis, increases digestion, chelator of aluminum, it is also a body detox.

Malic acid has low pH & can aid in stomach digestion when the body does not produces naturally hydrochloric acid for digestion; it acts on quick absorption, helps the whole digestive system, softens the gall stones, dilates the bile duct & act on excretion of gall stones.

- **Tannin: -**

It is of astringent (dry & puckery feeling in mouth) taste, it is a polyphenol present in many plants, fruits, plant's wood, bark, leaves, skin, seeds etc. It is also called as Tannic acid; it is of 2 types hydrolysable & condensed. Hydrolysable is decomposable in water & reacts with water & form other substance. Condensed form is insoluble & precipitates, it is called as tanner's reds. But most of tannic acid is water soluble.

**Main sources of tannin: -**

It is present berries, apple, barley, nut, tea, legumes, grapes, pomegranate, quince, oak wood, lemons, squash etc.

**Basic pharmacokinetics of tannin (based on human intake in natural food products): -**

Its absorption, metabolism & excretion are yet not known & are under research. After ingestion its bioavailability is poor due to its large size, high affinity to bound to plasma protein & low lipid solubility. It gets hydrolyzed in glucose & release gallic acid & other compounds upon decomposition.

**Basic clinical pharmacology of tannin: -**

It is used internally & externally. Externally it cures & heals the condition when applied on cold sores, fever blisters, diaper rashes, bleeding gums, tonsillitis, skin rashes, white discharge, yellow discharge, minor burn etc. It is used as douche for vaginal disorders like white or yellow discharge.

In food it is used as flavoring agent & naturally present in fruits etc, it relieves & cures chronic diarrhea, dysentery, hematuria (blood in urine), pain in joints, persist cold, cancers etc, it reduces high blood

pressure, high lipids in blood. It is anti aging, anti oxidant, anti bacterial, anti enzymatic. It is used in medicated ointments for piles.

If used excessive it can give toxic effects on skin & internally may reduce absorption of vitamin, cause stomach irritation, nausea, vomiting, liver damage, kidney damage. It should not be used in pregnancy, breast feeding & constipation.

- **Rutin: -**

It is also called as Rutoside, it is a citrus flavonoid found in many plants including citrus fruits & it is soluble in water & alcohol.

**Main sources of rutin: -**

It is present in green tea, quince, apple, asparagus, black tea, citrus fruits, grapes, cherries, apricot, noni, leaves of eucalyptus, buck wheat, ginkgo biloba, raisins etc.

**Basic pharmacokinetics of rutin (based on human intake in natural food products): -**

Its absorption, metabolism & excretion are yet not known & are in research.

**Basic clinical pharmacology of rutin: -**

It reduces high blood pressure, bleeding, bleeding piles, it strengthens the blood vessels, it reduces risk of cancers due to its anti oxidant & anti free radicals activity, reduces bruise, inflammation, protects heart, brain etc; it is chelator of metal ions.

- **Caffeoylquinic acid: -**

It is a group of caffeoyl phenylpropanoid acid (chlorogenic acid). It bounds with quinic acid.

**Main sources of caffeoylquinic acid: -**

It is present in potato, hibiscus leaves, quince, carrot, apple, tea, coffee, apple, sweet potato.

**Basic pharmacokinetics of caffeoylquinic acid (based on human intake in natural food products): -**

Its absorption, metabolism & excretion are yet not known & are under research.

**Basic clinical pharmacology of caffeoylquinic acid: -**

It has various bioactivities such as anti oxidant, anti bacterial, anti cancer, anti allergy, anti inflammatory, anti diabetes, it inhibits amyloid (a protein that is deposited in liver, kidney, spleen & other tissues in certain disease condition).

- **Dicaffeoylquinic acid: -**

It is a polyphenol compound found in plants. It belongs to the class of organic compound known as quinic acid & derivatives; many times it may be called as cynarine (hydroxycinnamic acid).

**Main sources of dicaffeoylquinic acid: -**

It is present in quince, coffee.

**Basic pharmacokinetics of dicaffeoylquinic acid (based on human intake in natural food products): -**

Its absorption, metabolism & excretion are yet not known & are under research.

**Basic clinical pharmacology of dicaffeoylquinic acid: -**

It is a good inhibitor of HIV infection, anti oxidant, anti inflammatory, anti viral & anti microbial.

- **Neochlorogenic acid: -**

It also called as 5-caffeoylquinic acid; it is a natural polyphenolic compound; it is present in dried fruit, peach, sunflower, seed, chicory, blue berry, quince, white cabbage; it is slightly soluble in water; it is antioxidant & anti-inflammatory.

- **Glycosides: -**

Glycosides are organic compound present in plants & animal sources in which sugar group bounded to its carbon are bounded to another functional molecule. When it is hydrolyzed with enzymes give one or more sugar moiety & this is called as glycone. The word glycosides refer to any sugar or group of sugar (lactose, fructose, glucose etc) (please note glucose only is called as glucoside; please see the difference gly & glu).

**Main sources of glycosides: -**

It is present in many plants, fruits, vegetables & herbs & is called with different name as per present in which plant (example: - glycoside present in senna herb is called as sennosides).

**Basic pharmacokinetics of glycosides (based on human intake in natural food products): -**

Its absorption, metabolized & excretion are not yet known & are in research.

**Basic clinical pharmacology of glycosides: -**

It is anti oxidant, anti cancer, anti tumour, anti inflammatory, helpful to liver function, anti viral, anti bacterial, anti fungal, helpful in heart diseases, cardiac arrhythmia, heart failure, congestive heart failure etc.

- **Epicatechin: -**

It is a type of flavanol (a natural type of phenol) (please note flavanol & flavonols are different), flavonols is class flavonoids (phenol) that contains a ketone group & flavanol is a natural phenol.

**Main sources of epicatechin: -**

It is present in apple, quince, dark chocolate, cherries, guava, pear, black berry, green tea, cocoa etc.

**Basic pharmacokinetics of epicatechin (based on human intake in natural food products): -**

Its absorption, metabolism & excretion are not yet known & are in research.

**Basic clinical pharmacology of epicatechin: -**

It is anti oxidant, reduces myostatin (myostatin is inhibitor of muscles growth).

- **Flavonols: -**

Flavonols are polyphenols & belong to class of flavonoids; they are colourless molecules that accumulate mainly in the outer & aerial tissues (skin & leaves) of the fruits & vegetables because their biosynthesis is stimulated by light so absent in inner parts of fruits & vegetables. There are more than 7000 flavonoids discovered yet & many more are to be discovered.

**Main sources of flavonols: -**

It is present in tea, leek, onion, broccoli, kale, berries, grapes, quince etc.

**Basic pharmacokinetics of flavonols (based on human intake in natural food products): -**

Its absorption, metabolism & excretion in natural form are not yet known & are under research. Flavonoids are mostly absorbed in small intestine, after absorption flavonoids conjugates with glucuronic acid or sulfate or methylation may occur; no free flavonoids are found in plasma or urine except catechin; the part of it which remains undigested is degraded into phenols in colon (large intestines) by microorganisms & absorbed, the absorbed part is further metabolized in liver; it is excreted via urine & bile.

**Basic clinical pharmacology of flavonols: -**

All types of flavonols are anti oxidant, anti inflammatory, anti cancer, reduce oxidative stress, maintains heart health, helpful in asthma, stroke, helps in regulating cellular signaling etc.

- **Potassium: -**

It is a mineral with symbol K & atomic number 19, it is an essential mineral which body cannot prepare; it is necessary for heart, kidney & other organs to function, its low level in body is called as hypokalemia

& high level is called as hyperkalemia; it is mostly present inside the cells (intracellular); normal blood range is 3.5 to 5.0 milli equivalents per/liter (mEq/L).

**Main sources of potassium: -**

Potassium is naturally present in banana, orange, dates, raisin, broccoli, milk, chicken, sweet potato, pumpkin, spinach, watermelon, coconut water, white & black beans, potato, dried apricot, beetroot, pomegranate, almond, quince etc.

**Basic pharmacokinetics of potassium (bases on human intake in natural food products): -**

It is absorbed in small intestines by passive diffusion; it is stored mostly inside the cell, little in liver, bones & red blood cells. 80 to 90% potassium is excreted in urine & 5 to 20% is excreted in stools, sweat.

**Basic clinical pharmacology of potassium: -**

It is a mineral belongs to electrolytes of the body; it conducts electrical impulses throughout the body & assists blood pressure, normal water balance, muscle contraction, nerves impulse, digestion, heart rhythm, maintain pH balance. It is not produced in our body so we need to consume it through eating; Kidneys maintain normal level of it in the body by excreting excessive amount of it in urine or reabsorb it if the amount is less in the body so that the body may reuse it. Its deficiency may cause weakness, low blood pressure, constipation, nausea, vomiting etc.

Its normal amount in body keeps blood pressure normal; water balance in body normal; prevents heart disease, stroke, osteoporosis, kidney stone etc.

- **Carbohydrate: -**

It is a macronutrient needed by the body, the body receives 4 calories per 1 gram of it; carbohydrates includes sugar, glycogen, starch, dextrin, fibre & cellulose that contain only oxygen, carbon & hydrogen. It is classified in simple & complex; simple carbs are sugar & complex carbs are fibre & starch which take longer to digest. It is basic source of energy for our body.

**Main sources of carbohydrates: -**

It is present in watermelon (little), potato, sweet potato, bread, oats, butter, white rice, whole grain rice, pasta, lentils, banana, pineapple, quince etc.

**Basic pharmacokinetic of carbohydrate (based on human intake in natural food products): -**

Its digestion begins in mouth; salivary glands releases saliva & salivary amylase (enzyme) which begins the process of breaking down the polysaccharides (carbohydrates) while chewing the food; now the chewed food bolus is passed in stomach through food pipe (esophagus); gastric juice like HCL, rennin etc & eaten material are churned to form chyme in the stomach; the chyme now is passed little by little down into duodenum, pancreatic amylase are released which break the polysaccharides down into disaccharide (chain of only sugars linked together); now the chyme passes to small intestine, in it enzymes called lactase, sucrase, maltase etc breakdown disaccharides into monosaccharide (single sugar) & absorbed in upper & lower intestines, through villi present in small intestine & send into liver through venous blood present into portal veins, as per bodies need it is releases in the blood stream & pancreas release insulin to use it as source of energy for the body, & extra is stored is converted into glycogen by liver & stored in liver & little is stored in muscles & tissues. Liver can reconverts glycogen in to sources of energy if body lacks for other source of energy, the undigested carbohydrates reaches the large intestine (colon) where it is partly broken down & digested by intestinal bacterias, the remains is excreted in stools.

**Clinical pharmacology of carbohydrates: -**

Carbohydrates are main sources of body energy, it helps brain, kidney, heart, muscles, central nervous system to function, it also regulates blood glucose, it acts on uses of protein as energy, breakdown of

fatty acids & prevent ketosis. If we eat less carbohydrate it may lead to hypoglycemia, ketosis, frequent urination, fatigue, dizziness, headache, constipation, bad breath, dehydration etc.

Excessive intake of carbohydrates may lead to vascular disease, atherosclerosis (leads to narrowing of arteries, stroke, diabetes, obesity, fatty liver, blood pressure etc.

- **Vitamin C: -**

It is also called as Ascorbic acid; it is an essential water soluble vitamin, very much needed by the body for many functions & absorption etc.

**Main sources of vitamin C: -**

It is present in watermelon, citrus fruit, broccoli, cauliflower, sprouts, capsicums, papaya, strawberries, spinach, green & red chillies, cabbage, leafy vegetables, tomato, cereals, quince etc.

**Basic pharmacokinetic of vitamin C (based on human intake in natural food products): -**

It does not need to undergo digestion, 80 to 90% of it eaten is absorbed by intestine cell border by active transport & passive diffusion & through ion channels it enters the plasma via capillaries. It is very little stored in adrenal glands, pituitary gland, brain, eyes, ovaries, testes, liver, spleen, heart, kidneys, lungs, pancreas & muscles. All together body can store 5 grams of it & we need 200mg/day in order to maintain its normal level & uses, but old, disease person, smokers & alcoholic need more daily value. It is excreted in urine in the form of dehydroascorbic acid changed by liver & kidneys both, but unused vitamin C is excreted intact.

**Basic clinical pharmacology of vitamin C: -**

It prevent cough & cold, repairs tissue, acts as an enzyme for certain neurotransmitter, important for immune function, it is a powerful antioxidant (donates electron to various enzymatic & non-enzymatic reactions); body prepares collagen with the help of vitamin c; it is also helpful in Alzheimer's, dementia, acts on iron absorption, it protects the body from oxidative damages, reduces stiffness of arteries, reduces tendency of platelets to clump each other, improves nitric oxide activity (dilatation of blood vessels) thus prevents high blood pressure & heart disease, also prevent eye disease, reduces risk of cataract, prevents the lining of lungs & prevents lung disease, it is a natural antihistamine (anti allergy), eliminates toxins from the body etc. Deficiency of it causes Scurvy disease (brown spots on skin occurs, swelling of gums, bleeding from all mucous membrane, spots are more on thighs & legs, the person looks pale, feel depressed, cannot move, loss of teeth, suppurative wounds occur.

- **Vitamin A: -**

It is a fat soluble vitamin; it is group of unsaturated organic compound that includes retinol, retinal, retinoic acid & several provitamin A carotenoid. There are 2 types of vitamin A, 1) Vitamin A: - found in meat, poultry, fish & dairy products; 2) Provitamin A: - found in fruits, vegetables, plants; beta carotene is common type of provitamin A; it is an antioxidant, reduces wrinkles & repairs the skin damages; it is available in the market as tretinoin in tablets & creams to heal acne.

**Main sources of vitamin A: -**

It is present in watermelon, fish oil, carrot, green leafy vegetables, citrus fruit, sweet potato, spinach, kale, quince etc.

**Basic pharmacokinetic of vitamin A (based on human intake in natural food products): -**

It is absorbed in jejunum mainly, little through skin; metabolism is in liver & excreted in urine & stools, it is conjugated with glucuronic acid & then changed into retinal & retinoic acid; retinoic acid is excreted in stool, mainly. It is stored primarily as palmitate in Kupffer's cells of liver, normal adult liver stores sufficient amount of it which is enough for 2 years for the body, little is stored in kidneys, lungs, adrenal glands, fats, retina; it is excreted in urine & stools.

### **Clinical pharmacology of vitamin A: -**

it is needed by the body for vision and maintains eye health specially retina; it prevents night blindness; it helps in normal reproduction of cells thus prevents cancer; it is required for proper growth & development of embryo throughout the pregnancy period, it is good for skin, supports immune function; helps the heart, kidneys & lungs to work properly.

- **Vitamin B1 (Thiamin): -**

It is called as Thiamin also; it is a water soluble vitamin, it belongs to B-complex family, it is an essential micro nutrient which cannot be made by our body.

### **Main sources of vitamin B1: -**

It is present in watermelon, spinach, legumes, banana, quince, wheat germ, liver, egg, meat, dairy products, nuts, peas, fruits, vegetables, cereals, rice, breads, oats etc.

### **Basic pharmacokinetic of vitamin B1 (based on human intake in natural food products): -**

Intestinal phosphatases hydrolyze thiamin to make it free & absorbed in duodenum, jejunum mainly through active transport in nutritional doses & passive diffusion in pharmacological doses, very little is known about its absorption; it is metabolized in liver; it is excreted in urine & stored little in liver, heart, kidney, brain, muscles.

### **Clinical pharmacology of vitamin B1: -**

It is needed for metabolism of glucose, amino acids (proteins), lipids (fats) etc; every cell of the body require it to form ATP (adenosine triphosphate) as a fuel for energy, also it enables the body to use carbohydrates as sources of energy; also nerve cells, heart cells, muscles cell require it to function normally; its deficiency causes beri-beri heart disease, weight loss, confusion, malaise, optic neuropathy, irritability, memory loss, delirium, muscles weakness, loss of appetite, tingling sensation in arms & legs, blurry vision, nausea, vomiting, reduce refluxes, shortness of breath etc; it is helpful to immune system; excessive intake of carbohydrates, protein, glucose (specially in body builders, athletes etc) increases the need of vitamin B1.

- **Vitamin B2: -**

It is also called as Riboflavin, it is a water soluble vitamin, it is an essential micro nutrient, it helps many systems of the body; it is not synthesized in human body.

### **Main sources of vitamin B2: -**

It is present in watermelon, liver, milk, dairy products, nuts, egg, fish, leafy vegetables, almonds, mushroom, lean meat and quince.

### **Basic pharmacokinetic of vitamin B2 (based on human intake in natural food products): -**

It is phosphorylated in the intestinal mucosa during absorption; mainly absorbed in upper gastrointestinal tract; the body absorbs little from a single dose beyond of 27mg; when excessive amount is eaten it is not absorbed; very little is known about its absorption. The conversion of it into its coenzymes takes place mainly in cells of small intestines, heart, liver, kidneys & throughout the body in many cells; it is excreted in urine & stored little in liver, heart, kidneys & in tissues of the body.

### **Basic clinical pharmacology of vitamin B2: -**

It is needed by the body to keep skin, eyes, nerves, red blood cells healthy, it also helps adrenal gland, nerve cells, heart, brain to function; it also act in metabolism of food, amino acids (protein), fats, helps to convert carbohydrate into energy (Adenosine triphosphate formation- the energy body runs on). It plays an important role in functioning of mitochondria.

Its deficiency is called as Ariboflavinosis & causes weakness, throat swelling, soreness of mouth & tongue, cracks on skin, dermatitis, anemia, weak vision, itching & irritation in eyes, migraine.

- **Vitamin B3: -**

It is called as Niacin or Nicotinic acid; it is in 2 forms niacin & nicotinamide acid; it is water soluble vitamin; it is an essential micro nutrient; it plays a role in over 200 enzymatic reactions in the body; It is produced in the body in small amount from tryptophan which is found in protein containing food & sufficient amount of magnesium, vitamin B6 & B2 (are needed to produce it).

**Main sources of vitamin B3: -**

It is present in watermelon, green peas, peanuts, mushroom, avocados, meat, egg, fish, milk, cereal, green vegetables, liver, chicken, coffee, potato, corn, pumpkin, tomato, almonds, spinach, enriched bread, carrots, quince etc.

**Basic pharmacokinetic of vitamin B3 (based on human intake in natural food products): -**

If eaten in natural form it is absorbed in stomach & small intestines by the process of sodium-dependent carrier-mediated diffusion in 5 to 20 minutes; if taken in therapeutic doses get absorbed by passive diffusion in small intestines. Its uptake in brain requires energy, in kidneys & red blood cells requires a carrier. It is metabolized in liver in 2 ways either is conjugated with glycine or niacin is form into nicotinamide; it is stored little in liver unbounded to enzymes. It is excreted in urine.

**Basic clinical pharmacology of vitamin B3: -**

It regulates lipid level in the body; it acts on carbohydrate to form energy sources for the body, it ease arthritis, boost brain function, every part of body needs it to function properly, it helps convert food into energy by aiding enzymes & cellular metabolism, it acts as an antioxidant. It prevents heart disease. Deficiency of it causes pellagra, high blood cholesterol, memory loss, fatigue, depression, diarrhea, headache, skin problems, lesion in mouth, tiredness etc.

- **Vitamin B5 (pantothenic acid): -**

It is also called as pantothenic acid, it is water soluble vitamin, it is a micro nutrient, it is necessary for making blood cells; acts to convert eaten proteins, carbohydrate, fats into energy; it is a component of coenzyme A; it is used in synthesis of coenzyme A. (coenzyme A acts on transport of carbon atoms within the cell).

**Main sources of vitamin B5: -**

It is present in watermelon, quince, meat, chicken, liver, kidney, fish, grains, milk, dairy products, legumes etc.

**Basic pharmacokinetic of vitamin B5 (based on human intake in natural food products): -**

It is converted into free form by intestinal enzymes & in nutritional doses it is absorbed in intestinal cells via sodium dependent active transport system in jejunum & pharmacological doses are absorbed by passive diffusion; after absorption the free form of it is now transported to erythrocytes via plasma, in cells pantothenic acid is converted into CoA, all the body tissues can convert it into CoA & ACP (acyl carrier protein), after these two complete their jobs they are degraded to form free pantothenic acid & other metabolites. It is excreted in urine & stools & little in exhaled in carbon dioxide.

**Basic clinical pharmacology of vitamin B5: -**

It promotes skin, hair & eyes health, proper functioning of nervous system & liver, formation of red blood cells, making of adrenal hormones, sex hormones; it is very helpful in constipation, rheumatoid arthritis, acne, allergies, asthma, baldness, colitis etc.

Its deficiency causes fatigue, nausea, vomiting, irritability, neurological weakness, numbness, abdominal cramps, sleep disturbances, hypoglycemia etc.

- **Vitamin B6: -**

It is also called as pyridoxine; it is involved in many aspects of macronutrients metabolism; it is present in many food products naturally.

**Main sources of vitamin B6: -**

It is present in watermelon, quince, chicken, bread, egg, vegetable, soyabean, whole grain cereals, brown rice, fish, legumes, beef, nuts, beans, liver, citrus fruits, starchy vegetables, potato etc.

**Basic pharmacokinetic of vitamin B6 (based on human intake in natural food products): -**

It is absorbed in small intestines, but before absorption a phosphate group has to be removed making vitamin B 6 in free form & absorbed by passive transport, now reaches liver via portal vein, in liver to get metabolized & flown into the blood stream it is bound with albumin & some are taken up by red blood cells, once getting in blood it can function & promote health & it is excreted mainly in urine & little is excreted in stools, it is very little stored in tissues, muscle tissues, liver, brain, kidneys, spleen.

**Basic clinical pharmacology of vitamin B6: -**

It is needed for proper development & function of brain in children; it is needed for neurotransmitter, histamine, haemoglobin synthesis & function. It serves as coenzyme (cofactor) for many reactions in the body, it is the master vitamin for processing amino acids & some hormones, it is needed by the body to prepare serotonin, melatonin & dopamine, it is better to intake it during treatment of tuberculosis. It supports adrenal glands to function; it acts as a coenzyme in the breakdown & utilization of fats, carbohydrates, protein, it is important for immune system, it helps in treatment of nerve compression like carpal tunnel syndrome, premenstrual syndrome, depression, arthritis, high homocysteine level, diabetes, asthma, kidney stones etc.

Its deficiency causes seborrheic dermatitis (eruption on skin), atrophic glossitis with ulceration, conjunctivitis, neuropathy, anaemia etc.

- **Folate (vitamin B9): -**

Folate is an essential micro nutrient, it is a natural form of vitamin B9, it serves many important functions of the body, it plays an important role in cell growth & formation of DNA, RNA & other genetic material & helps in treating many diseases; its name is derived from Latin word Folium, which means leaf, leafy vegetables have it in good amount; Folic acid is a synthetic form of vitamin B9.

**Main sources of folate: -**

It is present in watermelon, quince, dark green leafy vegetables, fruits, nuts, beans, dates, seafood, egg, dairy products, meat, chicken, legumes, beetroot, citrus fruits, broccoli, spinach, cereals etc.

**Basic pharmacokinetic of folate (based on human intake in natural food products): -**

Its absorption is complicated because folate present in food are of many different forms, some of which cannot be absorbed until broken down by intestinal enzymes; it is not absorbed more than 50%; dietary folate contains glutamate that need to separate it from glutamate before absorption starts; It is absorbed in duodenum & jejunum, after absorption it is converted into tetrahydrofolate (the active form of folate), then a methyl group is added to it to form methyltetrahydrofolate; now the body uses it for various functions & metabolism; the body can store folate 20-70mg in liver which is enough for 3 -6 months for the body; it gets excreted in urine & little in stools & bile.

**Basic clinical pharmacology of folate: -**

It is needed by the body to make DNA, RNA & other genetic material; it prevents many disease & conditions like anaemia, stroke, cardiac diseases, cancers, neurological diseases, macular degeneration (eye disease), palpitation, sores in mouth & tongue, hair fall, graying of hair. It is important in fertilization in male & female, essential during pregnancy to prevent neural tube defect in embryo (it is needed more), it protect us from free radicals & oxidation thus prevent cancers, it is essential in red blood cells formation, reduces high levels of homocysteine.

Its deficiency may cause anaemia, tiredness, palpitation, breathlessness, hairfall, neural tube defect in baby during pregnancy etc.

- **Sodium: -**

Here we are learning natural sodium, its symbol is Na & atomic no. 11; it is not produced in the body we need to take it in food sources; it is an important & essential mineral on which our body functions; it regulates blood pressure, blood volume etc.

**Main sources of sodium: -**

Excessive intake of sodium should be avoided; Quince has very less amount of sodium; vegetables & fruits have less sodium in them which is good for the body. It is present in beans, meat, fish, chicken, chilli, bread, rolls, milk, celery, beetroot etc.

**Basic pharmacokinetic of sodium (based on human intake in natural food products): -**

It is absorbed in ileum by active sodium transport because it is impermeable & in jejunum absorption takes place via mediated active transport & depends on levels of water, bicarbonate, glucose, amino acids etc; its absorption plays an important role in the absorption of chloride, amino acids, glucose & water; similar mechanism are involved in the reabsorption of it in kidneys when its level in the body falls. It is excreted mainly in urine, little in sweat & stools. It is stores in bones & dissolved in various body fluids.

**Basic clinical pharmacology of sodium: -**

It is amongst the essential electrolyte within the body, it remains in extracellular fluid (outside the cell) mainly, it carries electrical charges within the body, kidney maintain its normal level in the body, normal level is 135-145 milli-equivalent per liter (mEq/L), it is not produce in the body, it acts on muscles contraction, nerve cells, regulates blood pressure, blood volume; it takes part in every function of the body mostly, its low level in body is called as hyponatremia, it is found more in older aged, kidney disease, heart disease, hospitalized patient, this condition may cause brain edema, low blood pressure, fatigue, tiredness etc; its high level in the body is called as hypernatremia may cause increase in blood pressure, thirst, confusion, muscle twitching or spasm, seizures, weakness, nausea, loss of appetite, swelling in body etc.

- **Calcium: -**

It is natural essential mineral for the body, it is among the electrolytes of the body; its symbol is Ca & atomic no. 20.

**Main sources of calcium: -**

It is present in watermelon, quince, milk, banana, cheese, green leafy vegetables, soya beans, nuts, fish, meat, egg, bread, flour, yogurt, almonds, kale, soybean, spinach etc.

**Basic pharmacokinetics of calcium (based on human intake in natural food products): -**

Calcium is absorbed in duodenum & upper jejunum (when calcium intake is low) by transcellular active transport process, this depends on action of calcitriol & intestinal vitamin D receptors & when calcium intake is high, absorbed by paracellular passive process throughout the length of small intestine by 3 major steps, entry across the brush border, intracellular diffusion via calcium-binding protein & extrusion; Vitamin D is necessary for absorption of calcium, also vitamin C, E, k, magnesium & exercise increases the absorption of calcium. Also the level of calcium is regulated by calcitonin released by thyroid gland it reduces calcium level in blood when it is excessive & increases the excretion of calcium via kidneys; Parathyroid hormones (PTH) released by parathyroid gland increases the blood level of calcium when body need it or calcium is less in blood & promotes reabsorption of it in kidneys (calcitonin & PTH both have opposite function). Intestines can absorb 500 to 600 mg of calcium at a

time; it is mostly stored in bone tissues & teeth & excreted in stool & sweat & little in urine depended upon the level of it in blood. Also estrogen act on transport of blood calcium in bones thus women mostly suffer from osteoporosis after menopause.

#### **Basic clinical pharmacology of calcium: -**

Calcium acts on bone health, communication between brain & other parts of the body, muscles contraction, blood clotting; it is a co-factor for many enzymes, it relaxes the smooth muscles & blood vessels; it maintains heart rhythm, muscles function; it is more needed in childhood & deficiency of it in childhood may cause convulsions (seizure); Excessive level of it in blood is called as hypercalcemia & may lead to kidney stone formation, heart attack, stroke, loss of appetite, excessive urination, memory loss etc; its low level in blood is called as hypocalcemia & may lead to cramps in the body, weak bones, weak teeth, numbness, tingling etc.

#### **Contraindication: -**

Sarcoidosis, excessive level of calcium in blood, very severe constipation, kidney stones, increased activity of parathyroid gland etc. Hypersensitivity of calcium, severe cardiac diseases, hypercalcemia, hypercalciuria, severe kidney stones etc.

- **Iron: -**

It is an essential mineral for our body; its symbol is Fe & atomic no. 26; it is an important component of haemoglobin (haemoglobin binds oxygen in lungs & supply it to whole body, it is oxygen carrier).

#### **Main sources of iron: -**

It is present in watermelon, quince, meat, dates, spinach, egg, nuts, dark leafy green vegetables, broccoli, pumpkin seeds, chicken, legumes, fish, banana, cabbage, kidney, almonds etc.

Meat is the best source of iron, it provides Fe<sup>+2</sup> directly which can be transported from intestine to blood stream through Fe<sup>+2</sup> transporter ferroportin (this binds with transferrin & delivered into tissues).

#### **Basic pharmacokinetics of iron (based on human intake in natural food products): -**

The absorption of iron is not known fully; about only 10% of iron taken in food is absorbed; it is absorbed in duodenum & upper jejunum mainly & at the end part of ileum; low pH is needed for its absorption, after absorption it get bind to transferrin (each transferrin can carry 2 atoms of iron); ceruloplasmin (protein) also helps in binding of iron; Heparin a hormone produced by liver is released when iron stores are full & inhibits iron transport & binding, thus reduces the absorption of iron; vitamin C & copper enhances iron absorption.

#### **Storage of iron: -**

Iron is stored in liver (in hepatocytes & kupffer's cells) kupffer's cells play an important role in recycling body iron, they ingest aged RBC liberate iron for it & reuse by breaking down haemoglobin. Little iron is stored in liver, heart, & kidneys in form of ferritin also little in bone marrow, spleen.

#### **Excretion of iron: -**

The body does not possess a physiological mechanism for regularly eliminating iron from the body because most of it is recycled by liver cells; iron is lost within cells, from skin & interior surface of the body (intestines, urine, breathe).

#### **Basic clinical pharmacology of iron: -**

It is an important component of Haemoglobin (haemoglobin bind oxygen in lungs & supply it to whole body); iron is beneficial for nails, hair, skin etc; it acts on blood production, its deficiency causes Anaemia (low haemoglobin level in blood) (this causes reduced in oxygen carrying capacity & supply of it); most of the iron is present in haemoglobin, it consist of one heme (iron), one protein chain (globin) this allows it to bind & load oxygen from the lungs & supply it to whole body.

Unbounded or free iron is highly destructive & dangerous it can trigger free radical activity which can cause cell death & destroy DNA.

- **Magnesium: -**

It is an important essential mineral; its symbol is Mg & atomic no. 12; it is a co-factor for more than 300 enzymes that regulates functions in the body. Its normal range in blood is 0.75 to 0.95 millimoles (mmol)/L.

**Main sources of magnesium: -**

It is present in watermelon, quince, spinach, meat, egg, nuts, dark leafy green vegetables, broccoli, pumpkin seeds, dates, chicken, fish, legumes etc.

**Basic pharmacokinetics of magnesium (based on human intake in natural food products): -**

It is absorbed about 20 to 50% only; it is absorbed about 40% in distal intestine when the level of it is low via passive paracellular transport & about 5% in descending colon when the level of it is high via active transcellular transport. Vitamin D increases its absorption & also acts on its excretion in urine. It is excreted in urine & stool; it is stored in bones.

**Basic clinical pharmacology of magnesium: -**

It is a co-factor for more than 300 enzymes that regulates functions in the body. It act on protein synthesis, muscles & nerve function, blood glucose, control blood pressure, it is required for energy production, bone development, synthesis of DNA & RNA. It also plays a role in active transport of calcium & potassium ions, muscles contraction, normal heart rhythm etc.

- **Phosphorus: -**

It is an essential mineral; its symbol is P & atomic no. 15, it is needed for many parts & functions of the body.

**Main sources of phosphorus: -**

It is present in watermelon, quince, meat, nuts, beans, fish, chicken, dairy products, soy, grains, lentils etc.

**Basic pharmacokinetics of phosphorus (based on human intake in natural food products): -**

It is absorbed 70-85%, it is absorbed 30% in duodenum, 20% in jejunum, 35% in ileum; it is absorbed in inorganic phosphate form by 2 separate process first when the phosphorus intake is high mainly after meals by paracellular sodium independent passive diffusion pathway & second is transcellular sodium dependant carrier-mediated pathway this falls under the control of vitamin D & etc. When calcium level is too high in the body phosphorus is less absorbed, optimum calcium : phosphorus ratio is helpful in its absorption (excess of anyone decreases the absorption of both). It is stored in bones 85% & rest in tissues; it is excreted 80% in urine & rest in stools (excretion of it is a regulatory action of parathyroid hormone (PTH), vitamin D, and fibroblast).

**Basic clinical pharmacology of phosphorus: -**

It is present in nature combined with oxygen as phosphate. It acts on growth of teeth, bones, repairs of cells & tissues. It plays an important role in metabolism of carbohydrate, fats, protein & ATP. It works with B-complex vitamins & helps kidney function, muscles contraction, normal heart beats, nerve impulse etc.

- **Zinc: -**

It is a trace mineral; symbol is Zn & atomic no. 30; it is necessary for human body as it plays vital role in health.

**Main sources of zinc: -**

It is present in watermelon, quince, meat, fish, legumes, beans, egg, dairy products, seeds, nuts, whole grains etc.

**Basic pharmacokinetics of zinc (based on human intake in natural food products): -**

It is absorbed 20 to 40%, its absorption depends on its concentration & is absorbed in whole intestines (jejunum has high rate of its absorption) via carrier-mediated mechanism, it is released from food as free ions during digestion. Zinc from animal sources is easily absorbed comparing to plants sources. It is present in bile & pancreatic juices which is released in duodenum & is reused by the body this is called as endogenous zinc & zinc present in food sources is called as exogenous zinc. Its absorption depends on 2 proteins- Albumin & metallophionein. Albumin enables zinc to be transported from plasma into enterocytes. It is stored in muscles, bones mainly & little in prostate, liver, kidneys, skin, brain, lungs, heart & pancreas. It is excreted in stools 80% & rest in urine & sweat. Metallophionein binds to zinc to make it unavailable & excrete it in stools when zinc is excess in the body, & production of metallophionein is reduced when zinc is less in the body to make zinc available for the body.

**Basic clinical pharmacology of zinc: -**

It is necessary for immune system, prevents skin diseases, heal skin diseases, helps stimulate activity of at least 100 different enzymes in the body; it is required in little amount in the body, but children, pregnant & old aged need it more. It promotes growth in children, synthesize DNA & acts on wound healing, it is best in treating initial diarrhea & cold cough. It improves learning, memory, fertility etc. It heals acne, attention deficit hyper activity disorder (ADHD), osteoporosis, pneumonia etc.

- **Copper: -**

It is an essential micronutrient mineral; its symbol is Cu & atomic no. 29; there are lot of health benefits of it; it is needed in little amount in the body.

**Main sources of copper: -**

It is present in watermelon, quince, spirulina (water-plant), nuts, seeds, lobster, leafy green vegetables, guava, grapes, green olive, kiwi, mango, pineapple, pomegranate, egg etc.

**Basic pharmacokinetics of copper (based on human intake in natural food products): -**

It is absorbed 30 to 50%; it is absorbed easily than other minerals, its absorption depends on the copper present in the body, when the intake of it is less, absorption is increased & when intake is more absorption is less, it is mainly absorbed in small intestines & little in stomach via carrier-mediated process; its absorption is influenced by amino acids, vitamin C & other dietary factors. After absorption it is bound primarily to albumin, peptide & amino acids & transported to liver. Copper is secreted into plasma as a complex with ceruloplasmin. It is mainly stored in liver little in brain, heart & kidneys; it is excreted mainly in bile & little in urine.

**Basic clinical pharmacology of copper: -**

Together with iron it enables the body to form RBC; it helps to maintain health of bones, blood vessels, nerves & immune system; it also acts on iron absorption, protein metabolism, growth of body, it acts also on development of brain, heart & other organ; it is needed by the body for making ATP, collagen. Excessive of it may cause Wilson's disease.

**Deficiency of copper: -**

It is very rare; but may cause cardiovascular disease, genetic defects, inflammation of optic nerve etc.

- **Sugar (fructose): -**

Sugar present in quince mostly is fructose; meaning that blood sugar is not changing much after eating it (but diabetic patients should not eat much of it); Different varieties of quince has different ratio of fructose in it.

### **Main sources of fructose: -**

It is present in watermelon, quince, honey, banana, apple, mango, cherry, strawberry, orange, kiwi, pears, pomegranate, apricots, carrots, yogurt, bread, lemon, lime, green beans etc.

### **Basic pharmacokinetics of fructose (based on human intake in natural fruit & food products): -**

Fructose digestion begins in the small intestine (more in upper jejunum) via active transport or facilitated transport (not known properly). Our body cannot absorb intact polysaccharide molecules. Therefore, if fructose is present in the form of sucrose, sucrase, an enzyme, must first break up sucrose into separate glucose and fructose components. Single fructose molecules then enter the lining of the small intestine through a special channel and exit out the other side into the bloodstream, once in the bloodstream, fructose travels with all other absorbed nutrients to the liver for metabolism and processing.

### **Metabolism: -**

Fructose metabolism occurs entirely in the liver. Through a complicated process called fructolysis, fructose undergoes several chemical and structural changes with the help of aldolase B (an enzyme in the liver).

Extra fructose needs to be changed into glycogen by liver & stored in liver, once the storage is full in liver then liver convert it into triglycerides & triglycerides are further converted by liver into very low-density lipoprotein (VLDL) & stored in fat cells & muscles. Excessive fructose is excreted in urine.

### **Basic clinical pharmacology of fructose: -**

Fructose has low glycemic index & results in moderate release of insulin in the blood stream relative to glucose & sucrose; fructose gives the least dental caries among other types of sugars, fructose is more sweeter than other types of sugar; it does not raises blood sugar much as glucose does, it is used as sources of energy in the body, excessive intake of it may cause fatty liver, metabolic disorder, blood pressure, increase lipids, increase in uric acid level, increase in free radicals etc.

- **Selenium: -**

It is an essential trace mineral, it is micro nutrient helpful to our body; its symbol is Se & atomic no. 34.

### **Main sources of selenium: -**

It is present in quince, watermelon, fish, nuts, beef, chicken, mushroom, egg, grains, garlic etc.

### **Basic pharmacokinetics of selenium (based on human intake in natural food products): -**

It is mainly absorbed in duodenum & proximal jejunum by active transport process; Dietary selenium is in 2 forms organic (selenomethionine) it is 90% absorbed & inorganic (selenite) it is 50% absorbed; after absorption it is send in liver via portal veins, liver turns it into selenite & then is bound with selenoproteins & send into blood stream, gets in RBC, muscles, tissues etc; it is not distributed evenly in the body, liver has more of it; Vitamin E & other vitamins increases its absorption & both work as an anti-oxidant. Natural selenium remains in the body for less than 24 hours; it is stored in amino acid in skeletal muscles, little in liver, kidneys & pancreas; it is primarily excreted in urine, stool & expired in air via lungs very little in sweat & semen.

### **Basic clinical pharmacology of selenium: -**

It is important for many body functions, immune system, fertility (both male & female); it contributes in thyroid hormone metabolism, DNA synthesis; it protects the body from oxidative damages & infection, it is found in tissues, skeletal muscles; it helps testies & seminal vesicles in their function; it reduces the risk of miscarriages, liver disease, cancer, asthma, cardio vascular disease; deficiency of it causes pain in muscles & joints, weaken the hair, nails, white spots on nails are found etc.

- **Dietary fibre: -**

It is an eatable part of vegetables & fruit; our body cannot digest it just passes the small intestines & colon & excrete in stools; it is of two types 1) soluble fibre 2) insoluble fibre.

Soluble fibre dissolve in water & form a gel like material & helps in controlling blood cholesterol & blood glucose; it is found in apple, carrot, barley, oats, peas, beans watermelon, quince etc.

Insoluble fibre do not dissolve & promotes excretion & increase bulk of the stool thus relief constipation & helps in elimination of toxins also. It is found in wheat flour, beans, cauliflower, potato, green beans, watermelon, fig, quince etc.

Quince has both types of fibres in it, this is the reason it is helpful in constipation conditions, it can eaten in pregnancy to relief constipation and get other benefits of it also.

**Basic pharmacokinetics of dietary fibre (based on human intake in natural food products): -**

Soluble fibres get dissolve in water & become a gelatinous substance; do not get digested; it helps to slow the digestion & help the body to absorb vital nutrient from eaten food.

Insoluble fibres do not dissolve in water but remain in fibrous form, and do not get digested; it helps the food pass through the digestive sytem and increase the bulk of stool & eliminate toxins also.

**Basic clinical pharmacology of dietary fibre: -**

It helps in slow down the digestive process thus gives a good control in blood glucose, improves insulin sensitivity, reduces risk of diabetes, maintains weight, helpful in obesity, reduces blood pressure, reduces cholesterol, reduces inflammation, reduces risk of heart disease, relieves constipation thus helpful in piles, fistula & other rectal disorders & disease, improves bowel movement thus improves bowel health, slowdowns the digestion thus improves quality of digestion, reduces risk of many types of cancer.

- **Vitamin K: -**

It is a fat soluble vitamin; it is essential for normal blood clotting; it occurs naturally in two forms, vitamin K1 (phylloquinone) which is widely distributed in plants; it is present in it; Leafy vegetables are good sources of K1; vitamin K2 (menaquinones) is synthesized in alimentary tract by bacteria (Escherichia coli & other bacteria).

**Main sources of vitamin K1: -**

It is present in olive oil & also present in green leafy vegetables (spinach, kale etc) cauliflower, cabbage, broccoli, sprout, fish, liver, meat, egg, cereals etc.

**Basic pharmacokinetics of vitamin k (based on human intake in natural food products): -**

It is absorbed in small intestine, bile is required for it absorption & stored in fatty tissues & liver; it is excreted 40% to 50% in stools & 30% to 40% in urine.

**Basic clinical pharmacology of vitamin K: -**

It acts on synthesis of certain proteins that are prerequisites (necessary) of blood coagulation (means act on stop bleeding) & body also needs it to control the binding of calcium in bones & other tissues. Deficiency of it makes bones weaker, calcification of arteries & other tissues thus take care of bones, joints & heart; it reduces tumour growth & is helpful in cancers.

- **Vitamin E: -**

It is fat soluble vitamin; it is a group of eight fat soluble compounds that includes four tocopherols & four tocotrienols.

**Main sources of vitamin E: -**

It is present in olive oil, almonds, cereals, wheat germ, sunflower oil, corn oil, soybean oil, peanuts, green leafy vegetables & etc.

**Basic pharmacokinetics of vitamin E (based on human intake in natural food products): -**

It is absorbed in small intestines & metabolized in liver & distributed through lymphatic system & stored in fat droplets of adipose tissue cells; it is mainly excreted in stool, little in urine & through skin.

**Basic clinical pharmacology of vitamin E: -**

It prevents coronary heart disease, supports immune system, prevent inflammation, promotes eye health, lowers the risk of cancer; It is a powerful anti-oxidant thus reduces UV damage of skin, nourishes & protects the skin when applied on face; also promotes hair growth.

- **Amino acids present in quince peel, seeds, pulp & seed oil: -**
- **Absorption & digestion of amino acid.**

When we eat high-protein foods, body breaks down protein into amino acids and peptides through digestive enzymes, such as pepsin & pancreas produces trypsin, chymotrypsin and other that aid in protein digestion.

Pepsin is the primary enzyme responsible for digesting protein; it acts on the protein molecules & breaks the bonds – called peptide bonds – that hold the protein molecules together. Next, these smaller chains of amino acids move in the stomach & then in small intestine where they're further broken down by enzymes released by the pancreas. Small intestine contains finger-like extensions called micro-villi. These structures enhance its ability to absorb dietary nutrients. Now the semi digested material pass through brush border and baso-lateral membranes of small intestine & di-tripeptides are absorbed by passive transport (facilitated or simple diffusion) or active transport (Na<sup>+</sup> or H<sup>+</sup> co-transporters) pathways. Di and tripeptides are more efficiently absorbed than free amino acids which in turns are better absorbed than oligopeptides. They're released into the bloodstream and used for various biochemical reactions.

Each amino acid has a different role in the human body. Upon absorption, some amino acids are incorporated into a new protein. Some fuel your muscles and support tissue repair. Others are used as a source of energy.

Tryptophan and tyrosine, for example, promote brain health. These amino acids support the production of neurotransmitters, leading to increased alertness and optimum nerve responses. Tryptophan also assists with serotonin production, lifting your mood and keeping depression at bay.

Phenylalanine serves as a precursor to melatonin, epinephrine, dopamine and other chemicals that regulate your mood and bodily functions. Methionine helps your body absorb selenium and zinc, two minerals that promote overall health. Some amino acids, such as isoleucine, play a vital role in hemoglobin production and glucose metabolism.

- **Glycine: -**

It is a nonessential amino acid that body needs for growth & maintainance of tissue & need to prepare hormones & enzymes. It is inhibitory neurotransmitter. It helps in preparing glutathione (a powerful antioxidant & reduces free radicals, delay aging). It is helpful in preparing of creatine (provides energy to muscles to perform exercise etc & acts on muscle contraction), beneficial for brain health, bone health, alzheimer's, schizophrenia, sleep disorder, stroke, burns, protects kidney & liver from harmful side effects of drugs used after organ transplant, heals wound & ulcers, it is anti inflammatory, improves skin health.

**Main sources of glycine: -**

Meat, fish, milk, legumes etc.

- **Aspartic acid: -**

It is a non essential amino acid; it is over all negatively charged & plays an important role in synthesis of other amino acid, citric acid & urea cycles; it is found in animals, plants, sugarcane, sugarbeet. It may be a neurotransmitter; it strengthens the muscles, improves heart function, helps in maintaining mental health, reduces tiredness, improves athletic performance, increases muscle size, reduces depression & fatigue. It is absorbed in small intestine by active transport.

**Main sources of aspartic acid: -**

Meat, oysters, seeds, oats, avocado, sugar beet, milk, egg, nuts, cereals etc.

- **Asparagine: -**

It is a non essential amino acid; it acts on biosynthesis of proteins; it is a nontoxic carrier of residual ammonia to be eliminated from the body; it acts as diuretic also; it helps cell, nerve, brain to function. It is helpful to nervous system, reduces fatigue, helps in building muscles, improves liver function, protects liver, beneficial for nerve cells & brain; increases stamina, help in synthesis of various enzymes, proteins, glycoprotein etc.

- **Main sources of asparagine: -**

Milk, meat, egg, fish, soy, potato, legumes, nuts, seeds etc.

### Quinces - Nutritional Facts per 100 g

#### Nutrients mg Percentage

Folates	3 µg	1%
Niacin	0.200 mg	1%
Pantothenic acid	0.081 mg	1.5%
Pyridoxine	0.040 mg	3%
Riboflavin	0.030 mg	2%
Thiamin	0.020 mg	2%
Vitamin A	40 IU	1%
Vitamin C	15 mg	25%
Vitamin E	0.12 mg	1%
Vitamin K	4.5 µg	4%
Sodium	1 mg	0%
Potassium	119 mg	2.5%
Calcium	11 mg	1%
Copper	0.130 mg	14%
Iron	0.70 mg	9%
Magnesium	8 mg	2%
Phosphorus	11 mg	2%
Selenium	0.6 µg	1%
Zinc	0.04 mg	<1%



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## ● **Research: -**

### **SCIENCE & HADEES REGARDING QUINCE:-**

In Hadees, Quince is said to be eaten on an empty stomach, it is good for the soul الفؤاد تجم الفؤاد means that Quince pleases / strengthens the heart, & opens the coagulation (if clots are there). والطحاء للقلب is meant for darkness, like clouds or a sand storm cover the clear sky which is then un-seen, so Quince will do the same job for the heart, it will remove the blockage & the heart will be clear & healthy Insha'Allah.

Quince is astringent to the stomach, and it checks excessive menstrual flow. A few seeds placed in water will, after a few minutes, will turn mucilage (thick sticky) which is an excellent remedy for cough and sore throat, especially in the young. Quince is also excellent for pregnant woman, gladdening their heart. The holy Prophet صلى الله عليه وسلم said, "Eat Quince, for it sweetens the heart.

The best way to eat the quince is broiled or cooked in honey. The seeds of Quince (Safarjal) help against dryness in the throat,

the windpipe and several other ailments. Its oil stops sweating and strengthens the stomach. Quince (Safarjal) jam strengthens the stomach and the liver and relieves the heart and the soul.

**Conclusion of research: -**

1. Quince soothes & strengthens the heart, prevents & heals cardiac problems, removes heaviness in chest (Qalb), Eat it on empty stomach early morning. The quince fruit collected from different localities has sufficient nutrients including phenolic compounds and ascorbic acid, which contribute to antioxidant activity although great variation in chemical composition was found among the fruits from different localities. These changes are attributed to the difference in soil and environmental conditions. It has many nutritive value & beneficial for heart, liver, eyes, skin etc diseases; it is best in lungs diseases.