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**Review Article** 

# **Understanding Dietary Do's and Don'ts from** *Hathayoga* with *Ayurvedic* **Principles - A Review**

Savita S. Nilakhe<sup>1</sup>, Yashashree V. Joshi<sup>2</sup>, Sachin S. Kulkarni<sup>1</sup>

<sup>1</sup>Associate Professor, Bharati Vidyapeeth Deemed to be University, College of Ayurved, Pune <sup>2</sup>Professor, Bharati Vidyapeeth Deemed to be University, College of Ayurved, Pune

Corresponding Author: Savita S. Nilakhe

#### ABSTRACT

Ayurved, the life science and Yoga, the spiritual science are cohesive tributaries of higher knowledge with extensive relationship and vast interconnections. Hence their integrative study fallouts into better conclusion. Yoga needs Ayurved to maintain physical fitness and Ayurved needs yoga to acquire proper mind control. Entire health is an outcome of composed application of both. Amongst several Yogic paths, supreme connectivity between Hathyoga and Ayurved is found. Hathayoga is the "dynamic yoga" aimed at liberation through physical tolerance. Amongst the contents of Hathayoga, this article is focused on proper and improper diet with specific dietary rules recommended for yogi person as stated in Hathayoga pradipka. Hathayoga has recommended specific diet for its follower but not justified it. So this article has reviewed dietary dos and don'ts from Hathayoga with proper analysis and interpretation on the basis of Ayurved. Thus importance of Hathayogic dietary protocol and its relevance for health is established.

Keywords: Mitaahara, Snigdha, Atyahara, Hathayogi

#### **INTRODUCTION**

Avurved, the life science and Yoga, the spiritual science are two sides of one coin. David Frawlay, eminent Ayurved scientist has also rightly said that these systems cannot be understood unconnectedly. Both of these are cohesive tributaries of higher knowledge. Though their goals are different, both have extensive relationship and vast interconnections. Hence their integrative study fallouts into better conclusion. Ayurved is aimed for physical, mental, intellectual as well as social wellbeing. Being a life science, it involves a thorough system of medicine in the view of diagnosis and treatment, internal and external medicine, dietetics, study of medicinal herbs, psychology, ideal living, longevity and rejuvenating therapy. In short, Ayurveda is 'Chikitsa School' (school of

specific treatment) with preventive and curative measures directed for body and mind as well. <sup>[1-2]</sup> Apart from this, it has remarkably mentioned Yoga in various contexts. Yoga is aimed at self-liberation far off the body and mind. Interdependency of these sciences is clarified here. Diseases are the main hurdles in the path of selfliberation and Yoga prerequisites Ayurvedic therapeutic guidelines to cure them. On the other side, Ayurved considers unhealthy dietary habits, abnormal behavioral pattern and negative emotions as main etiological factors of physical, mental or psychosomatic disorders.<sup>[3]</sup> These causative factors are certainly avoidable by controlling mind through application of Yoga-principles in real life further leading to self-liberation. In this way Yoga needs Ayurved to maintain physical fitness and Ayurved needs Yoga to

acquire proper mind control. In short, healthy physical and mental status is an outcome of composed application of *Ayurved* and *Yoga*. Thus, *Ayurved* and *Yoga* are assuredly connected.

Several Yoga-paths like Rajayoga, Karmayoga, Bhaktiyoga, Mantravoga. Dnyanayoga, Hathyoga are recommended for self-liberation depending upon the nature of the person. Amongst these, Rajayoga Hathayoga and are more neighboring to Ayurved. As Ayurved is bodily science and *Hathayoga* is "Vigorous Yoga" aimed at liberation through physical stability or tolerance, their supreme connectivity is found. Hathayoga tradition precisely remarks Ayurvedic terms like Doshas (biological humors), Prana (life energy), Agni (digestive power), Dhatus (body tissues), Mamsa (muscle-belly), Meda (Fat), Kapha (one biological humor) relative to the physical side of practice. Aasana, Kumbhak, Mudra and Nadanusandhan are four components of Hathayoga amongst which (bodily posture) Aasana is recommended as the prime one. Along with main objective of Yoga i.e. self-liberation, Hathayoga has mentioned physical benefits of various Aasanas. Also proper and improper diet with specific dietary rules is suggested for yogi person to preserve his health. Amongst these health promoting components, this article is focused on diet and dietary rules from Hathayoga along with its Ayurved constructed justification.

Hatha-Yoga-Pradeepika, an authentic text on Hathayoga has mentioned some proper and improper food items for Hathayogi along with proper and improper means of food consumption <sup>[4-10]</sup> As dietary do's and don'ts are specifically cited in Hatha-Yoga-Pradeepika, it proves that it has specific significance in the life of Hathayogi. But no such reasoning behind their recommendation is interpreted in Hathayoga science. On the contrary, Ayurved has considered food as one of the pillar of body and extensively specified dietary principles with various views such as natural properties of raw dietary

ingredients, properties changed by various dietary combinations and processing, seasonal diet, rules and improper modes of food consumptions, healthy diet, disease generating diet and likewise. On the basis of such vast elaboration, dietary do's and don'ts given for *Hathayogi* are assuredly and precisely enlightened. Thus, this article analyses and interprets *Hathayogic* diet with its probable *Ayurvedic* explanation.

**Aim**– To review dietary Do's and Don'ts from *Hathayoga* and analyze them on the basis of *Ayurvedic* dietary principles

# **Objectives** -

- 1. To study dietary do's and don'ts from *Hatha-Yoga-Pradeepika*.
- 2. To analyze and interpret their effect on body and mind on the basis of *Ayurvedic* dietary principles.
- 3. To highlight their importance in the life of *Hathayogi*.
- 4. To explore profound connection between *Hathayoga* and *Ayurved*.

# MATERIALS

1. Hatha-Yoga-Pradeepika

2. Charak Samhita with Ayurved Dipika

- commentary by Chakrapani Datta
- 3. Other allied ancient Indian literature.

# METHODOLOGY

- Dietary do's and don'ts from *Hathayoga* have been studied.
- Their effects on the body and mind are analyzed and interpreted on the basis of *Ayurvedic* dietary principles
- Their need for Yogi has been highlighted.
- Connection between *Hathayoga* and *Ayurved* is established.

# DISCUSSION

According to *Ayurved* and other ancient literature also, food not only influences body but senses, mind and intellect all are nourished by proper healthy food. Now-a-days, food habits are totally changed and their adverse effects on all above components are found. *Cchandogya Upanishd* has quoted that purity of mind is

an outcome of healthy food which finally results into exclusive memorizing capacity. It has also established the link between nourishment of mind through food. It quotes- at the end of digestion, food is fragmented into three parts and the micro part is used for the nourishment of mind. has also legalized Ayurved the interconnection between properly consumed healthy diet and heightening of Satva property in the mind. <sup>[11]</sup> All these references illustrate the deep connection between food and mind.

Other *Yoga* types have not made any direct comment on proper diet for *Yogi* Persons. They have recommended and

accepted all dietary basic principles as mentioned in Ayurved. As Hathayoga proceeds for self- liberation through bodily procedures, it gives equal importance to physical health too. According to Ayurved, balanced status of three Doshas, seven Dhatus, three Malas along with proper digestive capacity, well controlled senses and pleasant peaceful mind and soul result into graceful life. Amongst all these factors, strength is especially depends on Vayu, Kapha, Rakta, Mamnsa, Asthi, Shukra and *Oja*. If normalcy of these body-elements is maintained, then extensive strength is acquired and can be utilized in *Hathayogic* practices as well.

**Table.1 Recommended Diet and Dietary Properties** 

Titles	Details
Dietary	Wheat, rice, barley, rice matured in six months. unadulterated food, (cow milk, Cow Ghee, butter from cow milk, sugar
Food	candy, Honey, dry ginger, 5 vegetables having names Jeevanti (Leptadenia reticulata), Vastuka (Justicia adhatoda),
Items	Mulyakshi (Alchemilla vulgaris), Meghanad and Punarnava (Boerhavia diffusa), green gram, Adhaki (Cajanus cajan), pure
	rain water
Dietary	Proper unctuous food, proper sweet food
Properties	
Dietary	Quantity, purpose of food consumption, food nurturing and strengthening body-elements, proper tasty food likable to mind,
Rules	appropriate food items

# Justification of recommended diet and dietary rules:

# • Proper Unctuous diet –

It means the food which produces appropriate oleation to body-elements. Food increasing unwanted fat (salty butter, cheese, paneer, deep fried items etc.) is not expected here. Food such as cow milk. butter and ghee obtained from cow-milk is actually proper unctuous food. Such food is likable to mind as it is tasty. It intensifies weakened digestive power, gets digested easily, nurtures and strengthens body and channelizes Vayu in its original path and direction. <sup>[12]</sup> Unctuous property is the only property which has capacity to range up to the microelements such as senses, mind and intellect. In this way by nourishing body and above said microelements, it increases overall immunity and entire tolerance too. This helps the yogi to perform vigorous vogic body-postures. Additionally such food maintains dominance of Satva in mind.<sup>[13]</sup> Governing Satva keeps the yogi free from unfavorable factors and controls mind

easily. It also enhances intellectual skills. Thus physical, mental and intellectual capacity is strengthened which can be utilized to accelerate the path of selfliberation through *Hathayoga*.

# • Proper Madhura Diet –

Amongst the six tastes only Madhura rasa i.e. sweet taste is recommended for Hathayogi with certain terms and conditions. <sup>[10]</sup> Madhura rasa is habitual to human since birth. It seems to be beneficial by nurturing body tissue in growing age, by maintaining strength in youngster life and through making the ageing graceful in old age. It extends lifespan.<sup>[14]</sup> Yogi can utilize such extensive for vigorous penance. life-span Additionally, *Madhura* rasa also nourishes mind, senses and intellect and maintains dominance of Satvaguna in mind.<sup>[15]</sup> Due to optimum Savtaguna, mind is controlled and preserved which upgrades the path of selfliberation. But here to obtain all said benefits, selection of appropriate sweet food is very essential. Man-made artificial sweets

are not expected here but the food items which are naturally sweet are recommended which mainly covers the dietary elements like wheat, brown rice matured in six months, barley, sugar candy, honey, green gram and non-contaminated rain water. According to Ayurved, most of these food items are naturally Swasthavruttikar i.e. they preserve the overall health of the body and mind. <sup>[16]</sup> They also uplift muscular strength and enhance immunity leading to smooth practices of various Hathayogapostures and penances. Amongst these, wheat intensifies bonding in tissues. <sup>[17]</sup> Barley takes more time for digestion but it maintains entire energy level i.e. it is not over nutritive in nature. Moreover, it reduces excess fat and Kapha thus lightens body. On the other hand, other artificial sweet food items may accumulate excess Kapha and fat in the body and obstruct channels resulting into weight gain. Such person cannot perform even routine activities also. So it is highly difficult for them to practice various Hathavogic postures. Such damaging results are not caused by above recommended naturally sweet food items. Hence they are beneficial for Hathayogi to uplift his physical and mental health.

# • Properly measured food

The term 'Chaturthansha-vivarjita' shapes the quantity of meal. It is also labeled as Mitahara which is nothing but measured diet. <sup>[18]</sup> As per this instruction, half part of stomach is to be filled with solid food having unctuous property and naturally sweet food items and one fourth part is to be filled with liquid food and remaining one fourth part of stomach is to be kept free for the free movements of Vata, Pitta and Kapha <sup>[19-20]</sup> Such food maintains the equilibrium of Vata, Pitta, Kapha and also gets digested properly without damaging digestive power resulting into clear bowels. Thus such quantified food keeps a Yogi disease-free.<sup>[21]</sup> All such benefits result into longevity of life and ultimately reflect into easier accomplishment of Hathayogic bodily postures.<sup>[22]</sup> Ultimately the Yogi is benefitted by longer and healthy life which will be reclaimed for progressive path of self-liberation. Considering these benefits, *Hathayoga* has incorporated *Mitahara* in ten *Yamas* at utmost level.<sup>[23-24]</sup>

Likewise, in Bhagwad-Geeta, the relation of food quantity and properties of mind (Triguna) is explained. It means, full stomach diet leads to aggravation of Rajoguna and the diet more than the capacity of stomach leads to aggravation of *Tamo-guna*; whereas properly measured food preserves the dominance of *Satva*. <sup>[25]</sup> Consistently dominant Satvaguna stimulates Hathavogi in the path of self-liberation. Additionally, excess diet is a cause of simultaneous vitiation of Tridoshas further leading to several disorders. It also creates extra pressure on heart and on the lateral sides of abdomen resulting into severe pain.<sup>[26]</sup> Such person also feels difficulty to perform even routine activities like seating or standing so it is highly difficult for him to perform *Hathayogic* postures. He remains far away from practicing various vigorous physical penances or Pranavam. Also by regular intake of excess food, digestive power is hampered and one suffers from many more diseases. Moreover, Tamo-dosha gets increased in the mind due to the tendency of excess food consumption.<sup>[25]</sup> Such Yogi is unable to acquire the knowledge of selfliberation. Hence consumption of Mitahar (measured food) is crucial in the path of Hathayoga.

# • Yogi's intention towards food-

It is expected that *Hathayogi* should consume food only for the purpose of survival and not for pleasure of tongue and stomach. Hence he is not expected to keep over affection with food. Keeping unwanted concerns with food results into overeating, selection of unhealthy food and many more abnormal eating patterns. other These abnormalities are not favorable for Hathayogi as they result into imbalanced state of body and mind ultimately reflecting as severe disorders or early death. <sup>[27]</sup> Imbalanced body and mind could not cope up with energetic Hathayogic activities.

Same is stated in *Hatha-Yoga-Pradeepika* that excess food consumption is the main obstacle in the path of self-liberation. <sup>[28]</sup> *Hathayoga*-follower should stick to different intention i.e. he must keep in the mind that the food is being taken for the love or belief in lord Shiva. He should assume himself as lord Shiva and consume food accordingly for his pleasure. This divine intention prevents the Yogi from over affection with food. <sup>[20]</sup>

Dhatupraposhaka food (food nurturing strengthening body)-Extreme and physical strength required for is Hathayogi to survive successfully during Hathayoga practices. As food is the prime and best source of strength and nutrition it is directed that, the follower must consume food which is nutritious for his body tissues.<sup>[10]</sup>

# Proper tasty food agreeable to mind (Manobhilashita)-

Mental status of *Hathayogi* has also given enough importance in this path. As self-liberation is not possible without mental balancing, it is expected that the food consumed by *Hathayogi* must be tasty or likable to mind. It is also expected that the follower should not keep over affection with food. When such unwanted attachment with food is thoroughly removed then the question of 'likability of food' becomes insignificant.

#### Appropriate (Yogya) food items-

Along with the likability of food, *Hathayoga* highlights that appropriate food must be consumed by its follower. Such food resembles with the expected properties of food which are already discussed above.

The entire application of all above said factors together come with an outcome in the form of balanced strengthened physical and mental status leading to better *Hathayogic* practices.

Table.2 Non Recommended Diet and Dietary Properties
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Titles	Details
Dietary Food Items	leafy vegetables, oil, sesame, mustard, alcohol, fish, meat, curd, butter milk, meter(type of cereal), extract after removal of oil from sesame, asafetida, garlic, ( <i>Kola</i> )the jujube fruit, ( <i>Sauvir</i> )drink containing less alcohol derived from barley
Dietary	Food having spicy-sore-salty tastes, penetrating nature, hot and dry properties
Properties	
Dietary Rules	Excess food consumption, food combined with sour or salty tastes, reheated food and poor quality food

# Justification of avoidable food for *Hathayogi*

# • Katu Rasa –

Katu rasa i.e. spicy food has dominance of Vayu and Akash-mahabhutas. Its consumption results into vitiation Vata, Pitta, Rakta and pacification of Kapha. It also lessens Shukra and creates excess dryness in the body.<sup>[29]</sup> It diminishes physical strength as well as leads to elevated level of Rajoguna in mind. Due to imbalance in Vata, Kapha Dosha and Shukra Dhatu, strength certainly gets declined. Direct connection of strength and Shukra-Dhatu is accepted by Hathavoga as well. Even, Hatha-Yoga-Pradeepika reveals that, Shukra, mind and life span are deeply connected. So normalcy of Shukra is essential to maintain stability of mind followed by longevity of life. <sup>[30]</sup> According to *Bhagavad Geeta* also, *Katu Rasa* imbalances mind and reduces strength by aggravating *Rajo-guna*. So its minimal consumption is accepted. Amongst above said food items, *Katu* taste is present in mustard, assafoepida, garlic etc. food ingredients. So these are incorporated in the list of non – recommended diet list.

# • Amla and Lavan Rasa-

Though these tastes are unctuous in nature, still they are not recommended for *Hathayogi*. <sup>[31]</sup> Food-recipe-combinations with sour or salty food ingredients are not permitted for *Hathayoga* follower i.e. these two tastes even as a supplementary food are also not recommended for the path of *Hathayoga*. So definitely they have some anti-properties which certainly obstruct the

journey of self-liberation. i.e. they vitiate Pitta, Kapha and Rakta as well as aggravate in mind. Their Rajo-guna excess consumption results into loosening of body tissue especially the tissues of blood and muscle mass. Normalcy of blood tissue is very important because Prana i.e. subtle circulated through energy is blood. Moreover strength mainly depends on the compactness of muscle mass. Due to equilibrium of Rakta and Mamsa Dhatus, Hathayogi certainly maintains his liveliness and immunity. Thus he can smoothly perform Hathayogic activities like Aasanaas and *Pranayam*.

#### • Teekshna Property-

Teekshna property has penetrating action. Dietary element having this property assimilates and processed very fast in the body. <sup>[32]</sup> It vitiates Pitta Dosha, Rakta Dhatu and reduces Kapha Dosha. Vitiation of Pitta and Rakta leads to excess dryness, excess heat in the body. Due to these increased levels, lubrication amongst the body tissue is altered. On the other hand, due to declined Kapha level, the bonding between body tissues gets loosened resulting into declined muscle tone with weakened strength. Equilibrium of Kapha Dosha has a key role in the process of growth and nutrition. So property has less nutritive value. Fast penetrating action of *Teekshna* also leads to early aging and early diseased conditions ultimately resulting into tapered immunity. Thus, Hathayogi consuming Teekshna becomes unable to practice his expected path consistently.

# • Ushna Property –

Ushna is nothing but food having hot potency. It vitiates Pitta, Rakta and lessens Kapha. Its regular consumption soaks up moisture and body-fluid levels get disturbed. Body tissues are also not nurtured by consuming properly Ushna diet. Ultimately it results into drop out in the energy levels, loss of strength. This condition is not good for consistent vigorous Hathayoga practices. Hence such food is not recommended for Hathayoga follower. [32]

Considering the unwanted results of *Ushna* and *Teekshna* properties in the path of *Hathayoga*, consumption of food items like fish, meat, curd, butter milk, *Kulattha* (meter-cereals), oil and sesame is not recommended.

# • Ruksha property –

Ruksha means drying property. Food having this property absorbs excess moisture and lubricants from the body. It does not nurture body, senses and mind too. It increases Vata and reduces Kapha, Mamsa, Meda, Asthi and Shukra Dhatu. Its excess consumption leads to osteoporosis. Skeleton holds the body in proper posture. One can't sustain in expected posture due to increasing porosity in bones. Muscular elasticity is very much needed for all practices which Hathayogic certainly decline by consumption of food having Moreover *Ruksha* property. it also imbalances mind by increasing level of Rajoguna. Such unhealthy diet finally results into feebleness and becomes hurdle in the path of *HathYoga*.

# • Excess food consumption –

Atyahar means habit of excess food consumption. Mitahar is opposite to it, importance of which is already discussed earlier. Excess food creates excess pressure on the walls of stomach and abdomen too. It takes much more time for digestion. It also results into vitiation of Vata-Pitta-Kapha at the same time. It also vitiates Prana. It develops symptoms like excess sleep, drowsiness. laziness, inactiveness, weakened strength, indigestion. According to Bhagavad Geeta, excess food consumption habit leads to aggravation of *Tama* property in the mind. <sup>[25]</sup> *Tama* is cause of ignorance or loss of orientation and is opposite property to Satva. Such person becomes mentally and physically inactive and thus fails to practice Hathayoga and acquire self-liberation.

# • Reheated food –

It is the food which is already cooked much time earlier and heated again for eating purpose. It may be the stale food and is reheated to create taste. But such

<sup>[8]</sup> Additionally it is heavy to digest, its constant consumption results into weakened digestive power and strength. <sup>[8]</sup> It also causes symptoms like heaviness in body, loss of luster and obstruction in the path of *Vayu*. So, freshly prepared food is always preferable for *Hathyogi*.

#### Role of poor quality food-

Food having no or less nutrients is considered in this term. Such food never provides strength and is also not beneficial for senses as well as mind. <sup>[8]</sup> Therefore *Hathyogi* should have food with recommended qualities.

#### CONCLUSION

- According to Ayurved, physical and mental strength is mainly governed by Vata, Kapha, Rakta, Mamsa, Asthi, Shukra, Oja and Satvaguna of mind. Such strength is certainly acquired and preserved by consuming food recommended by Hathayoga for easier Hathayogic practices.
- 2) Amongst all six tastes, food having only natural *Madhura Rasa* is recommended for consumption and *Ayurved* has also indicated that this taste has body and mind strengthening effects.
- 3) Spicy, sour and salty tastes are not permitted by *Hathayoga* as they decline strength. According to *Ayurved* they do not nurture and do not maintain proper bonding between body tissues.
- 4) Amongst the properties of food, only Snigdha property is allowed. Avurved elucidates this as it intensifies physical, mental, sensory and intellectual strength by providing nutrition. But food items having Ruksha. Ushna. Teeksna properties are not recommended to consume. Ayurved explains this as they moisture out from body take components leading to improper nourishment of above said components.
- 5) *Ayurved* strongly states that proper quantity, combinations and processing of food have outstanding significance. *Hathayoga* also recommends same in

the life of *Hathayoga*-follower to acquire success in the path of self-liberation.

6) Undoubtedly, recommended and nonrecommended food in *Hath-Yogapradipika*, has a crucial role in the path of *Hathayoga* and their positive and negative effects are certainly justified on the basis of *Ayurvedic* dietary principles.

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