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Research Article

QUANTIFICATION AND BIOACCESSIBILITY OF β-SITOSTEROL IN *LASUNA* (*Allium sativum* LINN) BEFORE AND AFTER PROCESSED WITH *TAILA* AND ITS BIOAVAILABILITY USING CACO-2 CELL LINES

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ABSTRACT

Lasuna (*Allium sativum* Linn) is a potent herb, which is widely used in food and in various Ayurvedic formulations. *Acharya* recommends the use of *Lasuna* in raw and in processed form. *Acaryas* have advised to process *Lasuna* along with *Taila* in various contexts. As per the studies, the active phytoconstituents of *Lasuna* tends to decrease as a result of thermal processing. Previous studies reveal the abundance of a phytosterol named β -sitosterol in *Lasuna*. Based on the recent studies, β -sitosterol possess thermal stability and hydrophobicity and are less bioavailable. β -sitosterol was found to a lipophilic phytonutrient. Since lipophilic phytonutrients are absorbed only after emulsification and micellization, it is necessary to add the raw drug into a suitable vehicle for facilitating the solubility of the lipophilic phytonutrient for improving the solubility and bioavailability. This research aims to determine if the processing of *Lasuna* with *Taila* possess the ability to enhance the quantity, bioaccessibility and Bioavailability of β -sitosterol.

INTRODUCTION

Ayurveda considers Lasuna as both Ahara (food) and *Oushadha* (medicine) and it has been used in various forms. The Karmas of Lasuna includes, Hrdva, Rasāvana, Medhva, and so on. Ācārva recommends the use of *Lasuna* processed with *Taila* in various contexts. According to the recent studies, the active ingredients in Lasuna may be lost, when it is heated by boiling, frying or blanching.^[1] Lasuna is found to possess significant level of a plant sterol, 'βsitosterol'. This biomolecule can be obtained only from oral intake and cannot be synthesized in the body. The bioavailability of β - sitosterol is highly challenging due to its low solubility in water and increased biliary excretion. This emphasizes the need for physical modification of β -sitosterol to mitigate the solubility issues. In Ayurveda, various processing methods are available, in which Sneha Kalpana is one such method, that helps to enhance the availability of fat-soluble active principles.^[2,3]

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The purpose of this study is to evaluate how processing *Lasuna* with *Taila* can improve the quantity, bioaccessibility and bioavailability of β -sitosterol.

AIM

To quantify and to assess the bioaccessibility of β -sitosterol in *Lasuna* (*Allium sativum* Linn) before and after processed with *Taila* and its bioavailability using Caco-2 cell lines.

OBJECTIVES

- 1. To evaluate the pharmacognostic, physicochemical and phytochemical analysis of the bulb of *Allium sativum* Linn.
- 2. To evaluate the physicochemical and phytochemical analysis of bulb of *Allium sativum* Linn. processed with *Taila*.
- 3. To identify and quantify the amount of β -Sitosterol in the bulb of *Allium sativum* Linn before processed with *Taila* using HPTLC and after processed with *Taila* using GC-MS.
- 4. To identify and quantify the amount of β -Sitosterol in *Tila taila* using GC-MS.
- 5. To assess the bioaccessibility of β -Sitosterol in *Allium sativum* Linn bulb before and after processed with *Taila* using static invitro gastrointestinal INFOGEST protocol (Minekus et al.).

- 6. To quantify the amount of β -Sitosterol in bioaccessible fraction of *Allium sativum* Linn bulb before and after processed with *Taila* using HPTLC and GC- MS respectively.
- 7. To assess the bioavailability of β -Sitosterol in bioaccessible fraction of *Allium sativum* Linn before and after processed with *Taila*.
- 8. To quantify the amount of β -Sitosterol in Caco-2 cell lines using GC-MS.

MATERIALS AND METHODS

Materials for the study

Allium sativum Linn bulb, *Tila taila*, INFOGEST digestion materials, Caco-2 (Human colorectal adenocarcinoma cells) – NCCS Pune

Methodology

Identification and Collection of *Lasuna* (Allium sativum Linn) and *Tila*

The drug for the study were procured from Poombarai Village, Kodaikkanal, Tamilnadu, at the month of March 2023. The herbarium of the plant was prepared and submitted to JNTBGRI, Thiruvananthapuram, Kerala which has been identified by Botanic professionals as per ICN and Voucher specimen number 103519 was obtained. *Tila taila* prepared using geotagged Onattukara. *Tila* was procured from Onattukara, FPO, Alappuzha.

Pharmacognostical Evaluation

Organoleptic evaluation, microscopy (Fig 3) and powder microscopy (Fig 4) of the bulb of *Allium sativum* Linn is done.

Preparation of *Lasuna* processed with *Taila*

Lasuna was processed with *Taila* based on *Taila pāka vidhi* mentioned in *Śāraṅgadhara Samhita. Madhyama Khānda.* It was prepared at Rasa Shastra and Bhaishajya Kalpana Lab, Amrita School of Ayuveda, in 3 days.

Materials

- Lasuna Swarasa- 4000g
- Lasuna Kalka- 125.5g
- *Tila taila*-1500g

Procedure

Tila taila along with *Lasuna Swarasa* and *Lasuna Kalka* was taken in the above-mentioned quantity. It was subjected to mild to moderate fire. Constant stirring was done to avoid sticking of *Kalka dravya*. The mixture was allowed to boil for one hour for the first 2 days. It was properly covered with clean white cloth after self-cooling. On the 3rd day, the process of heating was continued for 5 hours. After *Sneha Siddhi Lakshana*, the vessel was taken out and *Taila* was filtered. After self-cool, the sample was weighed and stored in an air tight container. The obtained oil was 779ml.

Preliminary Phytochemical analysis

Phytochemical analysis for *Lasuna*, *Taila* and *Lasuna* processed with *Taila* includes tests for carbohydrates, flavonoids, phenols, saponins, glycosides, alkaloids, tannins and phytosterols.

Physicochemical Analysis

Physicochemical analysis of *Lasuna* (*Allium sativum* Linn) includes pH, LOD, total ash, acid insoluble ash, water insoluble ash, water soluble extractive, alcohol soluble extractive.

Physicochemical analysis of *Taila* and *Lasuna* processed with *Taila* includes LOD, specific gravity, refractive index, peroxide value, acid value, saponification value, iodine value and viscosity. organoleptic evaluation of *Taila* and *Lasuna* processed with *Tila taila* are done.

Quantification of β -sitosterol in Lasuna before and after processed with Taila

 β -Sitosterol in *Lasuna* (*Allium sativum* Linn) was quantified using HPTLC and GC-MS analysis was done to quantify β -Sitosterol in *Taila* and *Lasuna* processed *Taila*.

Organoleptic evaluation of *Lasuna* before and after processed with *Taila*

Organoleptic properties are very important for the evaluation of quality. Organoleptic characters like colour, odour, state and taste and characters are observed with the naked eye.

Bioaccessibility of β -sitosterol before and after processed with *Taila* using Invitro Simulated digestion using INFOGEST protocol followed by quantification.

The INFOGEST protocol was used to perform simulated digestion on samples of Lasuna, Taila and Lasuna processed with Taila. The invitro digestion includes three stages viz, oral phase, gastric phase and intestinal phase. salivary, gastric and intestinal fluids were prepared and adjusted to specific pH levels. The oral phase involved mixing liquid samples with simulated salivary fluid and adjusted to pH 7. The gastric phase involved mixing the oral bolus with simulated gastric fluid and adjusting to pH 3.0. The intestinal phase involved mixing gastric chyme with simulated intestinal fluid and adjusting to pH 7. After digestion, samples were centrifuged and extracted for the quantification of β -sitosterol. The bioaccessible fraction of β -sitosterol in *Lasuna* is quantified using HPTLC and in Taila and Lasuna processed with Taila GC-MS is conducted.^[4]

Bioavailability of β -sitosterol before and after processed with *Taila* using Caco-2 cell analysis followed by quantification

Cell Culture Media and Maintenance

Cells were cultured in a DMEM media supplemented with 10% heat inactivated FBS and a

1% antibiotic cocktail containing penicillin (100U/ml), Streptomycin (100/ml), and Amphotericin B (2.5g/ml). The cell containing tissue culture flasks (25cm²) were incubated at 37° C in a 5% CO2 environment with humidity using a Galaxy 170 Eppendorf cell culture incubator.^[5]

Cell line Preparation

Cells ($0.3x10^{6}$ cells/well) were seeded on sixwell plates and acclimatized for 24 hours at 37°C, 5% CO2. Digested samples of *Lasuna*, *taila* and *Lasuna* processed with *Taila*, initially filtered through a 0.2µm Millipore syringe filter, were added to six-well sterile microtiter plates at concentration of $200\mu L$ in DMEM medium. Untreated cells served as controls. ^[5]

Quantification

After a 24hr incubation, the cells are lysed using T-X-100 and ethanol. Once the cells are lysed, the lysate are transferred into microcentrifuge tubes and centrifuged at 3500 rpm for 12 mins at 4°C. The supernatants were collected and GC-MS analysis was carried out to quantify the bioavailable β -sitosterol. ^[6]

RESULTS

Organoleptic evaluation of *Lasuna* before and after processed with *Taila*

The organoleptic parameters are summarized below.

			-
Characters	Lasuna	Tila taila	Lasuna processed with taila
Colour	White to off-white	Reddish orange	Light brown
Odour	Off, pungent and penetrating	Off odour	Off odour (unpleasant)
State	White to off white bulbs about 2-3cm in length	Liquid	Liquid
Taste	Pungent and astringent	-	-

Table 1: Organoleptic parameters of all the samples

Phytochemical and Physicochemical analysis of *Lasuna* before and after processed with *Taila* Table 2: Physicochemical evaluation of *Allium sativum* Linn bulb

Parameters	Lasuna (%)
pH (10%) solution	5.75
Loss on drying	5.69
Total ash	2.14
Acid insoluble ash	0.38
Water insoluble ash	0.36
Alcohol soluble extractive	4.41
Water soluble extractive	30.86

Table 3: Physicochemical evaluation of *Tila taila* and *Lasuna* processed with *Taila*

Parameters	Tila taila	Lasuna processed with Taila
Loss on drying at 110°C	0.34	0.20
Specific gravity at 27°C	0.912	0.916
Refractive index at 40°C	1.4667	1.4620
Peroxide value	0.6	Nil
Acid value	25.05	27.35
Saponification value	139	156
Iodine value	104.4	128
Viscosity at 27cp	44cp to45cp	48 cp to 49 cp
Rancidity	Not rancid	Not rancid

Phytochemical screening of Lasuna, Tila taila and Lasuna processed with Taila

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S.No	Parameters	Lasuna	Tila taila	Lasuna processed with Taila		
1	Carbohydrates	Present	Absent	Absent		
2	Flavonoids	Present	Absent	Present		
3	Phenol	Present	Absent	Present		
4	Saponins	Present	Absent	Present		
5	Glycosides	Absent	Present	Present		
6	Alkaloids	Absent	Present	Present		
7	Tannins	Absent	Absent	Absent		
8	Phytosterols	Absent	Present	Present		

Table 4: Phytochemical screening of all the samples

Quantification

Table 5: Quantification of β-Sitosterol in *Lasuna* before and after processed with *Taila* using HPTLC and GC-MS analysis

Sample	Analysis	Parameters		Result	
Lasuna (ppm)	HPTLC	β-Sitosterol	21.18	21.46	22.16
Taila (mg/100g)	GC-MS	β-Sitosterol	274.20	270.9	277.8
<i>Lasuna</i> processed with <i>Taila</i> (mg/100g)	GC-MS	β-Sitosterol	48.49	47.18	47.51

Table 6: Quantification of β-Sitosterol in Bioaccessible fraction of *Lasuna* before and after processed with *Taila* using HPTLC and GC-MS analysis

Sample	Analysis	Parameters		Result	
<i>Lasuna</i> (ppm)	HPTLC	β-Sitosterol	21.06	18.84	19.23
Taila (mg/L)	GC-MS	β-Sitosterol	6.7217	7.3020	7.2769
<i>Lasuna</i> processed with <i>Taila</i> (mg/L)	GC-MS	β-Sitosterol	15.3535	18.7649	19.7572

Table 7: Quantification of β-Sitosterol in Bioavailable fraction in final digesta of *Lasuna* before and after processed with *Taila* using GC-MS analysis

Sample	Analysis	Parameters		Result	
Lasuna (ppm)	GC-MS	β-Sitosterol	7.3957	7.9215	7.0200
Taila (mg/L)	GC-MS	β-Sitosterol	5.7145	5.3681	5.5627
<i>Lasuna</i> processed with <i>Taila</i> (mg/L)	GC-MS	β-Sitosterol	7.6236	8.0826	7.6123

Statistical Analysis

Table 8: Statistical analysis of β-Sitosterol before and after Processing

Group	β-Sitosterol		P Value
	Mean	SD	
Lasuna	21.26	0.17	
Taila	2740.67	38.02	0.0001*
Lasuna processed with Taila	477.27	6.81	

The mean β -Sitosterol in *Lasuna*, *Taila* and *Lasuna* processed with *Taila* was 21.26±0.17, 2740.67±38.02 and 477.27±6.81 respectively. There is a statistically, significant difference between the three groups. (p ≤ 0.05*). The amount of β -Sitosterol was found to be significant in *Lasuna* processed with *Taila* compared to *Lasuna*, and it was significant in *Taila* when compared to *Lasuna* and *Lasuna* processed with *Taila*.

Table 9: Statistical analysis of Bioaccessibility of β -Sitosterol Before and After Processing

Group	β-Sitosterol		P Value
	Mean	SD	
Lasuna	19.71	1.18	0.001*
Taila	7.10	0.33	
Lasuna processed with Taila	17.95	2.31	

The mean bioaccessibility of β -Sitosterol in *Lasuna* (*Allium Sativum* Linn) bulb, *Taila* and *Lasuna* processed *Taila* was 19.71±1.18, 7.10±0.33 and 17.95±2.31 respectively. There is a statistically, significant difference between the three groups. (p ≤ 0.05*). The amount of bioaccessible β -Sitosterol was found to be statistically significant in *Lasuna* than *Taila* and *Lasuna* processed with *Taila*

Table 10: Statistical analysis of Bioavailability of β -Sitosterol Before and After Processing

Group	β-Sitosterol		P Value
	Mean	SD	
Lasuna	7.44	0.45	0.0001*
Taila	5.54	0.17	
Lasuna processed with Taila	7.77	0.26	

The mean bioavailability of β -Sitosterol in *Lasuna* (Allium sativum Linn) bulb, *Taila* and *Lasuna* processed with *Taila* was 7.44±0.45, 5.54±0.17 and 7.77±0.26 respectively. There is statistically, significant difference exists between the three groups. (p ≤ 0.05*). The amount of bioaccessible β -Sitosterol in *Lasuna* processed with *Taila* was found to be statistically significant compared to *Lasuna* and *Taila*.



Fig 1: Raw drugs

- A- Lasuna bulb
- B- Lasuna plant
- C- Tila taila





Fig 2: Preparation of Lasuna processed with Taila

- A- Pounding Lasuna
- B- Expressed Swarasa
- C- Pouring *Taila* to the vessel
- D- Adding Swarasa to the Taila
- E- Weighed Kalka

- F- Adding *Kalka* to the mixture
- G- : Day 1- After boiling
- H- Day 2- After boiling
- I- Phenodgama
- J- Kalka rolled into Varti
- K- End product



Fig 3: Microscopy of Lasuna

oe.: outer epidermis; **hyp**.: hypodermis; **par.**:parenchyma cells; **mes**.: mesophyll; **vb**.: vascular bundle; **ie**.: inner epidermis; **ofl**.: outer fleshy leaves; **ifl**.: inner fleshy leaves.



Fig 4: Powder microscopy of Lasuna

A.: reticulate vessel; B.: non-lignified fibre; C.: parenchymatous cells; D.: epidermal cells surface view; E.: yellow coloured content; F.: vascular bundles; G.: crystals of calcium oxalate.



Fig 3: HPTLC profile of *Lasuna* A- At 254 nm; At 366 nm; After derivatization

winCATS Planar Chromatography Manager



Fig 4: Densitogram of Lasuna

Track 1: Methanolic extract of *Allium sativum* Linn bulb at 20.0 μ L Track 2: Methanolic extract of *Allium sativum* Linn bulb at 20.0 μ L Track 3: Methanolic extract of *Allium sativum* Linn bulb at 20.0 μ L Track 4: Methanolic extract of β -Sitosterol standard at 2.0 μ L



HPTLC peaks at 366 nm A) Lasuna B) Lasuna C) Lasuna D) β-Sitosterol



- A- Mass spectra of Track 1- Tila taila; Mass spectra of Track 2- Tila taila
- B- Mass spectra of Track 3- Tila taila; Mass spectra of Track 4-β-Sitosterol standard



Fig 6: GC-MS profile of *Lasuna* processed with *taila*

- A- Mass spectra of Track 1- Lasuna processed with Taila
- B- Mass spectra of Track 2- Lasuna processed with Taila
- C- Mass spectra of Track 3- Lasuna processed with Taila
- D- Mass spectra of Track 4 β -Sitosterol standard







Fig 8: Densitogram of digested Lasuna

Track 1: Methanolic extract of digested *Allium sativum* Linn bulb at 20.0 μ L Track 2: Methanolic extract of digested *Allium sativum* Linn bulb at 20.0 μ L Track 3: Methanolic extract of digested *Allium sativum* Linn bulb at 20.0 μ L Track 4: Methanolic extract of β -Sitosterol standard at 2.0 μ L







Fig 10: GC-MS profile of digested Tila taila

- A- Mass spectra of Track 1- *Tila taila* digested
- B- Mass spectra of Track 2- Tila taila digested
- C- Mass spectra of Track 3 Tila taila digested

GC-MS quantification of digested Lasuna processed with Taila



Fig 11: GC-MS profile of digested Lasuna processed with Taila

- A- Mass spectra of Track 1- *Lasuna* processed with *Taila* digested
- B- Mass spectra of Track 2 Lasuna processed with Taila digested
- C- Mass spectra of Track 3 Lasuna processed with Taila digested



- A- Mass spectra of Track 1 *Tila taila* digested in cell
 B- Mass spectra of Track 2 *Tila taila* digested in cell
- C- Mass spectra of Track 2 Tha taila digested in cell



Fig 12: GC-MS profile of Lasuna processed with taila digested in cell

- A- Mass spectra of Track 1- Lasuna processed with Taila digested in cell.
- B- Mass spectra of Track 2 *Lasuna* processed with *Taila* digested in cell.
- C- Mass spectra of Track 3 Lasuna processed with Taila digested in cell.



Fig 13: Calibration curve of β -Sitosterol



Fig 14: Bar diagram of β -Sitosterol before and after processing with Taila



Fig 15: Bar diagram of Bioaccessibility of β-Sitosterol before and after processing



Fig 16: Bar diagram of Bioavailability of $\beta\mbox{-}Sitosterol$ before and after processing

DISCUSSION

On preliminary phytochemical screening, flavonoids, phenols, saponins, glycosides, alkaloids and phytosterols were found to be present in *Laśuna* processed with *Taila* except carbohydrates and tannins. Among this, flavonoids, phenols and saponins were present in *Laśuna* alone were also found to be present in *Laśuna* processed with *Taila*. Glycosides and alkaloids were found to be present in *Taila* alone were also found to be present in *Laśuna* processed *Taila*. Carbohydrates present in *Laśuna* alone was found to absent in processed one. Tannins were found to be absent in all the three samples. Phytosterols were found to be absent in *Laśuna*. It was found to be present in *Taila* and *Laśuna* processed with *Taila*.

On physicochemical evaluation, pH (5.69) of *Laśuna* which shows the acidic nature of the drug. The LOD (5.69) and total ash (2.14) of *Laśuna* was found to be corresponding with the API standards. Water

soluble extractive value (30.86) was found to be more than that of alcohol soluble extractive (4.41). Acid value (27.35) and saponification value (156) were found to be slightly higher. All other parameters were found to be corresponding with the API standards.

The initial amount of β -Sitosterol was found to be significant in Lasuna processed with Taila (477.27± 6.81) compared to Lasuna (21.26±0.17). The amount of bioaccessible β-Sitosterol was found to be significant in Lasuna (19.71±1.18) compared to Taila (7.10±0.33) and Laśuna processed with Taila (17.95± 2.31). The amount of bioavailable β -Sitosterol was found to be significant in *Lasuna* processed with *Taila* (7.77±0.26) compared to *Taila* (5.54±0.17) and *Lasuna* (7.44 ± 0.45) . It can be concluded from the results that *Taila* may be capable to improve the bioavailability of β -Sitosterol. This study reveals that the processing of Lasuna in Taila has increased the quantity of β -Sitosterol in Laśuna processed with Taila. Bioaccessible β-sitosterol was found in final digesta of Lasuna and Lasuna processed with Taila, significant elevation was noted in *Lasuna*. Bioavailable βsitosterol was found in final digesta of Lasuna and Lasuna processed with Taila, significant increase was slightly elevated in Laśuna processed with Taila.

CONCLUSION

Since the bioavailability of β -Sitosterol was present both in *Laśuna* and *Laśuna* processed with *Taila*, and found to be slightly higher in *Laśuna* processed with *Taila*, *Taila* can be considered as an effective media in improving the quantity and bioavailability of β -Sitosterol present in *Laśuna* processed with *Taila*. Additionally, phytochemical screening revealed that thermal processing of *Laśuna* in *Taila* has not affected the active constituents present in it. As per this study, the processing of *Laśuna* in *Taila* can be adopted as an effective media to improve the bioavailability of β -Sitosterol.

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