



Sri Satya Sai Murlidhar Ayurvedic College & Hospital Moga (Punjab) -142001

MARICHA

Botanical Name : *Piper nigrum* Linn.

Family : Piperaceae

Introduction :

Maricha used as appetizer, carminative and anti-microbial also used in kitchens. There have white variety that describing in Samhitas it may be the seeds of *M. pterygosperma*.

Scientific classification: Peppers make up the family Piperaceae of the order Piperales. Its representative genus is *Piper*. Pepper elders constitute the genus *Peperomia*. The pepper plant is classified as *Piper nigrum*. Chili and sweet peppers are derived from plants of the genus *Capsicum*, of the family Solanaceae. The Polynesian beverage kava is produced from the plant classified as *Piper methysticum*. The lizard's-tail family is Saururaceae. The yerba mansa is classified as *Anemopsis californica*. The other family in the order Piperales is Chloranthaceae

Names in different Indian languages :

Hindi : Kali Mirchi

Tamil : Milaku, marisam

Marathi : Mirin

Bengali : Golmarich

Malayalam : Kurumulaku

Unani : FilfilSiyaah, Safed

Telugu : Miriyalu

English : Black pepper

Gujrati : Kalamari

Kannada : Karemanesu, ollimonasu, miri

Sanskrit : Maricha

Synonyms :

Vellaja, Uushna, Suvrrita, Krishnaa.

Classification according to Charaka, Susrutha & Vagbhata :

Charaka: Dipaniya, sulaprasamana, Krimighna, sirovirecanopaga

Susrutha: Pippalyādi, Tryusana

Vagbhata: Pippalyādi (AS.); Vatsakādi (A.H.)

Varieties & adulterants – (CV – controversy, AD – adulterants) :

1. Black – processed

2. White – un-processed

3. Ksupaja Marica – unknown

4. Sveta(white) seeds of *M. pterygosperma*. [CV]

Piper alba

Morphology :

A branching & climbing perennial shrub. Branches stout, trailing and rooting at the nodes.

Leaves— simple, entire, 12.5-17.5 cm x 5.0-12.5 cm. glaucous beneath base acute, cordate.



Flowers— minute, borne in spike, usually dioecious, but the female often bears anthers and the male a pistillode. Fruiting spikes variable in length and rachis glabrous.



Fruits – globes or avoid, one seeded, bright red when ripe.



Seeds— globose, testa thin, perisperm hard



Flowers in rainy season and fruits in autumn.



Habitat & Distribution :

Mainly south-western India. Cultivated in Assam, Karnataka, Maharashtra and Kerala.



Chemical Constituents :

Piperene, piperethint, piperolein A & B, feruperine, dihydroferuperine, citronellol, cryptone, dihydrocarveol, beta – pinene, piperonal. camphene, beta-caryophyllene. Beta -alanine, pipercolic acid, carotene, ascorbic acid, pipericide etc.



Properties :

Rasa – Katu	Guna - Laghu. Tikshna
Virya - Usna	Vipäka - Katu



Karma : Kapha-vatahara, Avrsya. Dipana, pachana, krimighna, kasaghna



Carminative, anti periodic, digestive, anthelmintic, stomachic, diuretic, Stimulant, anticholerin, sialagogue, bechic, antiasthmatic.



Indications :

Pinasa, Kāsa, Pravahiak, Hrdroga, Krimi, svāsa, sūla.



Useful in arthritis, asthma, fever, cough, catarrh, haemorrhoids, dysentery, dyspepsia, flatulence, indigestion



Part Used :- Fruit .



Dosage :- Powder 0.5-1 g.



Important Yogas or Formations :

Maha Marcyāditaila, Maricyāditaila, Teka rāja Marica, Agnitundivati, Maricyādicūrna



Important research work going on :

- (1) anti-bacterial property
- (2) Anti aconitum activity
- (3) anti-viral activity
- (4) antifungal property
- (5) insecticidal activity
- (6) antitumor action



Therapeutic Uses :

- (1) Kāsa— Marica is given with sugar candy, ghee and honey(S.S.Ut. 52118).
- (2) Pamā— Powder of Marica shall he given with fresh cow ghee (Vai. Ma.)

