



DRUG EVALUATION METHODS OF GINGER

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ABSTRACT

Ginger (*Zingiber officinale*) has long been used in traditional medicine for its therapeutic properties, including anti-inflammatory, antioxidant, anti-nausea, and analgesic effects. This abstract outlines various drug evaluation methods employed to assess the pharmacological properties, safety, and efficacy of ginger and its bioactive compounds. Methods such as *in vitro* assays, animal studies, clinical trials, and analytical techniques like high-performance liquid chromatography (HPLC) and gas chromatography-mass spectrometry (GC-MS) are utilized to evaluate ginger's potential in treating a range of ailments, including digestive disorders, pain, and inflammation. Additionally, the role of bioavailability and pharmacokinetics in ginger's therapeutic effects is discussed. These evaluation methods help establish scientific validation for the medicinal use of ginger, support the standardization of its active constituents (e.g., gingerol), and guide the development of ginger-based pharmaceutical products. The abstract concludes by highlighting the need for further research to elucidate optimal dosing, long-term safety, and therapeutic efficacy in diverse populations.

INTRODUCTION

Canton ginger belongs to the family zingiberaceae. It is a herbaceous perennial plant. It is commonly used as a spice and herbal medicine. The part used of plant used of the plant is the rhizome. The plant produces an orchid like flower with yellow green petals speckled with purple. Ginger has been used as a spice. In India and countries with hot and humid climates, gingers consumed in large quantities and is good for digestive problems.

Ginger belongs to the plant family that includes cardamom and turmeric. Its spicy taste is mainly due to the presence of ketones, especially ginger root, which seems to be the main part of ginger that is eaten. In Greek it is called zingibeis, and in Latin zinziberi. Interestingly, ginger does not grow in wild and its true origin is uncertain. The Indians and Chinese are said to have produced ginger as a root tonic for 5000 years to cure many ailments, and the herb is now grown in the humid tropics.

India is the largest ginger producer. Ginger has been used as a salting agent since long before official history was recorded. It was an extremely important trade item and was exported from India to the Roman Empire over 2000 years ago, where it was particularly prized for its healing properties. Ginger continued to be a highly sought after commodity in Europe even after the fall of the Roman Empire, with Arab merchants controlling the trade in ginger and other spices for centuries.⁸ In the 13th and 14th centuries, the value of a pound of ginger was equivalent to the price of a sheep. Raw and preserved ginger was introduced to

Europe in the Middle Ages, where it was included in the official pantry of various countries. In the Middle Ages, it was imported in canned form for use as sweets. Queen Elizabeth I of England is credited with inventing the anthropomorphic gingerbread, which has become a popular Christmas treat. Zingiber officinale is a plant found locally in India that is widely used as a flavouring agent in savory dishes such as curries and sweets such as cakes and biscuits, alcoholic beverages as well. Like in tea. Ginger is a well-known herb, commonly used in traditional medicine all over the world. Ginger has been used for thousands of years to treat colds, nausea, arthritis, migraines, and high blood pressure. The many pharmacological activities of ginger are antiemetic, antidiabetic, analgesic, anti arthritis, anticancer, antioxidant, anti-ulcer, antibacterial, anti-inflammatory, estrogenic and cardiovascular. A chemical stimulant and an unsaturated liquid phenolic ketone C₁₇H₂₄O₃ are responsible for the pungent taste of ginger. The main components of ginger are aromatic essential oils, antioxidants and pungent oleoresin. These aromatic or spicy compounds have been identified as C₆H₅C(O)CH₃, known as a chemical stimulant, phenolic ketone unsaturated liquid C₁₇H₂₄O₃ and Vanillylacetone. Lab-scale formulation is made with herbal syrup and evaluated for several parameters such as pH, viscosity, density, stability testing during formulation evaluation. Is a stable and ready-to-know formula. F1, F2, F3 and F4 have been prepared with different amounts of ingredients such as alcohol, sugar and a final amount of syrup.



AIM : Drug evaluation methods of ginger

1. **SYNOYMS:** Rhizome ,ZINGBERIS ,ALE ,ADRAK ,SONTH
2. **BIOLOGICAL SOURCE:** Ginger consist of whole or dried scrapped or unsacrutted rhizomes of zingiber oftirica roscoe ,
3. **FAMILY:** Zingiberaceae. It contain not less than 0.8%of totalgingerols on deied beam
4. **GEOGRAPHICAL SOURCE :**it said to be native of east Asia ,but is cultivated in Caribbean islands ,Africa ,Jamaica, Taiwn and India
5. **MORPHOLOGICAL CHARACTERS :**
Colour: buff yellow
Odour: Agreeable and aromatic
Taste: purgent and agreeble

Active Ingredient

At least 115 components of fresh and dried ginger varieties have been identified through multiple analytical procedures. Ginger contains many active components, such as phenolic compounds and terpenoids.¹⁰ The phenolic compounds in ginger are mainly ginger root,6-shogaol and parasols. In fresh ginger, ginger root contains the main polyphenols such as 6-gingerol, 8-gingerol and 10-gingerol. Ginger root is the main component of fresh ginger and was found to be slightly reduced in dried ginger, while the concentration of6-shogaol, which is the main dehydration product of gingerol, was higher.¹¹ ginger. At least 31 compounds related to gingerol have been identified from crude methanol extracts of fresh ginger rhizomes. Ginger is rich in active Ingredients, such as phenolic and saponins. Ginger has been subdivided into at least 14 bioactive compounds, including4-gingerol,6-gingerol,8-gingerol,10-gingerol, 6-paradol, 12-shogaol,6-shogaol, 1-dehydro-10-gingerdione,10-gingerdione, 3-heptanone, 5-hydroxy 1,7-bis(4-hydroxy-3-methoxyphenyl), C₂₁H₂₄O₆inear heptatonic, 1,7-bis-(4' hydroxyl-3' metoxyphenyl) 5- methoxyhepthan-3-one and metoxy-10-gingerol.¹³ The proportions of each individual ingredient in a sample of ginger depend on the country of origin, commercial processor and fresh, dried or processed ginger.^{12,14} 1.4.

Methods for Evaluation

Morphological Evaluation

Morphological evaluation refers to the analysis of the structure, form, and physical characteristics of an organism or its parts. In biology, this term is commonly used to assess the external features of cells, tissues, organs, or whole organisms. The evaluation can be do through various methods depending on the field of study, such as microscopic examination, imaging techniques, or computational analysis.

Physical Evaluation

Physical evaluation for ginger (*Zingiber officinale*) typically focuses on the physical properties that influence its cultivation, quality, and processing, such as mechanical, thermal, and optical properties, as well as moisture content and density. These physical properties are crucial for optimizing growing conditions, harvesting techniques, post-harvest processing, and quality control. Physics-based assessments help in understanding how the plant responds to external forces (such

as mechanical stresses), how it retains or loses moisture, and how it behaves under different temperature conditions

Biological Evaluation

Biological evaluation of ginger (*Zingiber officinale*) focuses on assessing the biological activity of its compounds, their effects on human health, and how the plant interacts with biological systems.

Chemical Evaluation

Chemical evaluation of ginger (*Zingiber officinale*) focuses on analyzing its chemical composition, including bioactive compounds, essential oils, and other phytochemicals that contribute to its medicinal, culinary, and therapeutic properties. Chemical analysis is essential to understand the nutritional value, pharmacological effects, and quality control of ginger, particularly in the context of its widespread use in the food and pharmaceutical industries.

Uses of Ginger

Ginger is a common ingredient in Asian and Indian cooking, and is used in many dishes, including curries, soups, salad dressings, and desserts. Fresh ginger is often used in Asian dishes, while dried ginger is more common in European cooking.

Medicine

Ginger has been used in traditional medicine for thousands of years to treat a variety of conditions, including nausea, vomiting, diarrhea, stomach upset, arthritis, and headaches. Ginger is also used to help with symptoms of the common cold and flu.

Pain Relief

Ginger can provide similar pain relief to common pain medications like aspirin and ibuprofen. It can help relieve pain from menstrual cramps, but has a delayed effect, making it more of a long-term pain reliever.

Other uses : Its Rhizomes show fungicidal ,antibacterial and anthelmintic properties.

Disadvantages of Ginger

- **Digestive Issues:** High doses of ginger may cause heartburn, diarrhea, or indigestion. It can be irritating to the stomach for some people, especially those with sensitive digestive systems.
- **Blood Thinning:** Ginger has natural blood-thinning properties, which can increase the risk of bleeding, especially if combined with blood-thinning medications like aspirin or warfarin. People with bleeding disorders should consult a healthcare provider before using ginger extensively.
- **Pregnancy Concerns:** While ginger is often used to relieve morning sickness, excessive consumption during pregnancy can lead to complications like premature labor. It's generally recommended to limit intake and consult with a healthcare provider.



- Allergic Reactions: Some people may be allergic to ginger, experiencing symptoms such as skin rashes, hives, or swelling. This is rare but possible.
 - Interaction with Medications: Ginger may interact with certain medications, such as blood pressure medications, diabetes medications, and anticoagulants, potentially affecting their efficacy or causing side effects.
 - Mouth Irritation: Consuming raw ginger or concentrated forms of ginger may cause irritation or a burning sensation in the mouth or throat.
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CONCLUSION AND RESULT

Ginger has shown considerable promise as a natural therapeutic agent with multiple health benefits, including anti-inflammatory, anti-nausea, antioxidant, and anticancer properties. Its potential applications in managing chronic conditions such as arthritis, digestive issues, and even metabolic disorders make it an attractive option for further investigation and clinical use.

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