increase in eye diseases in the community due to stress and lack of healthy life styles. Further clinical trials on traditional and modern foot therapeutics should be conducted, to uplift the treatment as well as for the benefit of the patients.

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Standardization of Mustadi Taila:
An Ayurvedic oil as a remedy for Krimi Danta (Dental Caries)

L.S.P. Kumaradhamasena,
MD Scholar, Department of Shalya Shalakya, Institute of Indigenous Medicine, University of Colombo, Rajagiriya, Sri Lanka.

L.D.A.M Arawwawala,
Senior Research Scientist, Industrial Technology Institute, Baudhaloka Mawatha, Colombo 7, Sri Lanka.
P.I.P.K. Fernando,
Laboratory Technologist, Industrial Technology Institute, Baudhaloka Mawatha.
Man has given importance to dental health and hygiene because of health, beauty, purity, of language and politeness. The healthy teeth are very much necessary for healthy body. The disease "Krimi Danta" has been described under the caption of Mukha Roga. If not treated properly this is one of the oral disease which gradually results in tooth loss. Mustadi Taila is one of the Ayurvedic remedy used for "Krimi Danta". Mustadi Taila consist of Cyperus rotundus (Musta), Glycyrrhiza glabra (Yasti) , Vitex negundo (Nirgundi), Acacia catechu (Khadira), Vetiveria zizaniodes (Ushira), Cedrus deodara (Devadali), Rubia cordifolia (Manjista) and Embelia ribes (Vidanga).

Recent study is an attempt to develop some newer approaches for standardization of Mustadi Taila. Preliminary physico - chemical parameters such as colour, smell, appearance, taste, specific gravity, saponification value, peroxide value, acid value, iodine value and phyto-chemical screening were determine in Mustadi Taila according to the standard techniques. Thin Layer Chromatography (TLC) fingerprint was developed for hexane fraction of the oil using methanol: cyclo-hexane and dichloromethane in a ratio of 0.3:2.0:7.7. According to the results, Mustadi Taila appeared to be brownish orange viscous oil with characteristic Sesame oil odour and pleasant taste. In addition, specific gravity, saponification value, peroxide value, acid value and iodine value were 0.9225 ± 0.0003, 211.3±0.9 mg/g, 3.0±0.1milliequivalents/kg, 3.6±0.1 mg KOH/g and 96.0± 1.2 I2100/g respectively. Phytochemical screening revealed the presence of alkaloids, steroids, tannins, saponins and flavonoids in the oil. TLC fingerprint profile of Mustadi Taila consists of several spots (10 spots: before spraying and 4 spots: after spraying).

In conclusion, present study reveals the physico-chemical & Phytochemical parameters of Mustadi Taila for the first time and observed parameters may be used as tools to standardize Mustadi Taila.

Key Words : Mustadi Taila, Physico - chemical parameters, Phytochemical screening, TLC fingerprint.