



## MEDICINAL VALUE OF CINNAMON: LITERARY REVIEW

Sephali Sinha<sup>1</sup>, Swayamprabha Pati<sup>1</sup>, Kajal<sup>1</sup>, Sanyogita Shahi<sup>1\*</sup>

**Article History:** Received: 01.02.2023

Revised: 07.03.2023

Accepted: 10.04.2023

### Abstract

Never-ending tree about tropical medication, cinnamon (*Cinnamomum zeylanicum* likewise Cinnamon cassia), part about Lauraceae family. One about most significant flavors utilized day to day individuals overall around world cinnamon. Most often, cinnamon includes cinnamaldehyde, cinnamic corrosive, likewise cinnamate, among different mixtures additionally natural ointments. Cinnamon has been proposed as having properties against neurological sicknesses, like Parkinson's likewise Alzheimer's illnesses, in to expansion being a cancer prevention agent, calming, antidiabetic, antibacterial, anticancer, lipid-bringing down, additionally cardiovascular-jumble lessening substance. This investigation exhibits pharmacological potential about cinnamon additionally its commonsense application.

**Keyword :** Ceylon, Cinnamon, Darchini, Flavors, India

<sup>1</sup>Department of Chemistry, Kalinga University, Raipur, Chhattisgarh, India, 492101

\*Corresponding Author: [drsanyogitashahi@gmail.com](mailto:drsanyogitashahi@gmail.com)

DOI: 10.31838/ecb/2023.12.s1.019

## INTRODUCTION

A zest dried natural product, seed, root, bark, bloom, or other part about plant or spice that utilized in to modest quantities think about flavor, variety, or protection. previously mentioned factors give interesting expense consider flavors additionally spices utilized think about flavor, smell, likewise restorative properties. Spices likewise flavors have been utilized consider both culinary additionally clinical purposes think about centuries. Flavors can now forestall both intense likewise ongoing sicknesses in to expansion further developing flavor, fragrance, additionally variety about food likewise refreshments(Shahi, S., Singh, H. K., Shukla, C. S., Deepak, D., & Singh, S. K. ,2020). Flavors were valued consider their capacity help individuals in to sickness avoidance additionally wellness advancement even before present day medication(Sahoo, S., Gayakwad, T., & Shahi, S. ,2022). 'Lauraceae' family additionally sort about bushes are utilized produce zest known as cinnamon. in to expansion being generally utilized in to South additionally South-East Asia, cinnamon likewise broadly seen in to India. cinnamon sort has in excess of 250 plant species(Shahi, D. S., & Deepak, D. D. ,2018). Nonetheless, just four helpful structures or assortments about cinnamon are utilized in to business settings. Models incorporate Saigon cinnamon (*Cinnamomum burmanni*), Cassia cinnamon (*Cinnamomum aromaticum*), Korintje cinnamon (*Cinnamon zeylanicum* Blume. ), likewise Ceylon cinnamon (*Cinnamon zeylanicum* Blume (*Cinnamomum loureiroi*). One about most seasoned likewise most significant flavor harvests, Ceylon cinnamon (*Cinnamomum zeylanicum* Blume), local about India additionally once in a while alluded as "genuine" cinnamon around the world, has been utilized consider ages in to Indian food (Krishna Kumar Kashyap & Sanyogita Shahi,2021)

## METHODOLOGY

An intensive likewise efficient pursuit about writing on therapeutic spice cinnamon from 1982 2022 was utilized make current outline. PubMed (<http://www.Ncbi.Nlm.Nih.Gov/pubmed>), Science Direct (<http://www.Sciencedirect.Com/>), Scopus

(<http://www.Scopus.Com/>), Scirus (<http://www.Scirus.Com/>), likewise Google Researcher (<http://www.Scholar.Google.Com/>) were just hardly any about data sets that were utilized lead look (Bhambulkar et al., 2023).

## Traditional Uses

Cinnamon zest likewise enhancing fixing that additionally utilized biting gum due its capacity renew mouth additionally wipe out foul breath. Furthermore, cinnamon can improve colon wellbeing, bringing down risk about colon disease. Cinnamon goes about as coagulant quit dying(Sanyogita Shahi & Shirish Kumar Singh ,2022). Moreover, cinnamon will further develop uterine blood stream likewise accelerate tissue recovery. This plant serves critical use as zest, however it additionally has significant antibacterial, antifungal, cell reinforcement, likewise antidiabetic properties in to its natural oils likewise different parts. As a mitigating, antitermite, nematicidal, mosquito larvicidal, insecticidal, antimycotic, likewise anticancer specialist, cinnamon has been utilized think about hundreds of years(Shahi, S., Khan, M., & Deepak, D. ,2017). Moreover, cinnamon has been utilized in to past treat terrible breath, dental issues, toothaches, likewise different circumstances. have fundamental properties like antibacterial, antifungal, cancer prevention agent, additionally antidiabetic activities. As a calming, antitermite, nematicidal, mosquito larvicidal, insecticidal, antimycotic, additionally anticancer specialist, cinnamon has been utilized think about hundreds of years. Furthermore, cinnamon has been utilized in to past treat terrible breath, dental issues, toothaches, additionally different circumstances (Shahi, S., Gangwar, L., Verma, P., & Deepak, D. ,2017)

## Chemical Constituents

A number about resinous substances, including cinnamaldehyde, cinnamate, cinnamic corrosive, likewise a few critical oils, are available in to cinnamon. Concurring Singh et al., seriously hot flavor additionally aroma are caused presence about cinnamaldehyde likewise occur as result about oxygen retention (Patil, R. N., & Bhambulkar, A. V.,2020). As cinnamon ages, variety obscures, bringing out resinous parts. Various physiochemical properties about cinnamon were accounted for Sangal. Trans-cinnamaldehyde, cinnamyl

acetic acid derivation, eugenol, L-borneol, caryophyllene oxide,  $\beta$ -caryophyllene, L-bornyl acetic acid derivation, E-nerolidol, cubebene, - terpineol, - terpinolene, additionally - thujene are only hardly any about striking oils that have been accounted for by substance synthesis about a few fundamental cinnamon fixings (Shahi, S., & Deepak, D., 2018)

### Antioxidant Activity

Food-based cell reinforcements serve a significant job in to human living filling in as wellness safeguarding specialists. Cell reinforcements assume pivotal part in to fats likewise oils in to expansion standing firm on this situation (Shahi, D. S., & Singh, D. S. K., 2018). Cell reinforcements are utilized in to food handling industry too forestall or defer food debasement. Flavors likewise therapeutic plants stand out as sources about supportive cell reinforcements against assortment about illnesses. As they respond free extremists likewise harm in to metabolic illnesses additionally age-related disorders about individuals additionally different creatures, cell reinforcements have been believed be most significant elements in to development likewise presence about people (Shahi, & D. S. 2020).

### Anti-Inflammatory Activities

Various examinations on therapeutic plants additionally their constituent parts have shown that cinnamon has calming properties. Various investigations have demonstrated that cinnamon additionally its medicinal ointments have calming properties. A few flavonoid substances have been disengaged that have calming properties, including gossypin, gnaphalin, hesperidin, hibifolin, hypolaetin, oroxindin, likewise quercetin (Khobragade, Bhambulkar, & Chawda, 2022). Agreeing late review, 2'-hydroxycinnamaldehyde separated from *C. Cassia* bark repressed actuation about atomic variable kappa-gentle chain-enhancer about initiated B cells (NF-B), which proposes that this fixing may without a doubt be used as an enemy of inflammatory. Through decreasing enactment about Src/spleen-tyrosine-kinase (Src/Syk-) interceded NF-B, ethanolic separate about *C. Cassia* exhibited impressive mitigating benefits. Various substances viewed as in to *C. Ramulus* had calming impacts restraining creation about nitric oxide (NO), cyclooxygenase-2 (COX-2), additionally

inducible nitric oxide blend (iNOS) in to basic sensory system (CNS). implies about this instrument, *C. Ramulus* has likely act as source consider helpful treatment or anticipation about sicknesses including aggravation likewise neurodegeneration. Also, serum levels about growth corruption components welcomed on lipopolysaccharide are diminished cinnamon's watery concentrate.

### Neurological Disorders

Various examinations on therapeutic blossoms additionally their mixtures have shown that cinnamon has calming properties. Various examinations have exhibited calming properties about cinnamon additionally its key oils. A few flavonoid substances have been distinguished that have mitigating properties, including gossypin, gnaphalin, hesperidin, hibifolin, hypolaetin, likewise quercetin. Agreeing late review, 2'-hydroxycinnamaldehyde separated from bark about *C. Cassia* showed an inhibitory impact on creation about nitric oxide hindering initiation about atomic element kappa-center chain-enhancer about enacted B cells (NF-B), proposing that this substance might have mitigating properties. The ethanolic separate about *C. Cassia* shown critical mitigating impacts decreasing initiation about NF-B that intervened Src/spleen-tyrosine kinase (Src/Syk). Various substances viewed as in to *C. Ramulus* showed calming properties repressing age about nitric oxide (NO), cyclooxygenase-2 (COX-2), additionally inducible nitric oxide union (iNOS) in to basic concern machine (CNS). This instrument makes *C. Ramulus* possibly helpful consider treating or forestalling aggravation intervened neurodegenerative problems. Furthermore, serum levels about cancer corruption factors welcomed on lipopolysaccharide are diminished cinnamon's fluid concentrate.

### Antidiabetic Activity

Cinnamon bark's antidiabetic impacts were exhibited in to streptozotocin-prompted diabetic rodents, likewise part about cinnamon has been recognized additionally named "insulin-potentiating part" (IPF). Various examinations have likewise shown that cinnamon separates diminish cholesterol levels in to expansion blood glucose levels. concentrate on contrasting impacts about

different flavors on insulin power observed that cinnamon's watery concentrate was multiple times more compelling than contending flavors. Methylhydroxychalcone Polymer (MHCP) hydroxychalcone polymer that has been refined additionally has limit advance glucose oxidation. Cinnamon contains polyphenol kind-A polymers, which Anderson et al. detached, depicted, additionally shown capability as particles comparable insulin. This distinguishing proof was followed disclosure about fresh out of the plastic new compound from hydroxycinnamic corrosive subordinates called naphthalenemethyl ester, which brings down blood glucose levels, further exhibiting cinnamon's enemy of diabetic properties.

### Antimicrobial Action

Different antibacterial properties about cinnamon additionally its oils have been reported date in to various exploration. consider example, Matan et al. referenced impacts about cinnamon oils on uncommon contagious, yeast, likewise bacterial (*Candida lipolytica*, *Pichia membranaefaciens*, *Debaryomyces hansenii*, additionally *Zygosaccharomyces rouxii*) likewise bacterial (*Pediococcus halophilus* likewise *Staphylococcus aureus*) species as well as parasitic, yeast, additionally contagious species (Goni et al. Portrayed antibacterial action about combination about cinnamon likewise clove oils in to resistance Gram-phenomenal living beings (*Listeria monocytogenes*, *Enterococcus faecalis*, *Staphylococcus aureus*, likewise *Bacillus cereus*), in to expansion towards Gram-negative microbes (*Salmonella choleraesuis*, *Escherichia coli*, *Pseudomonas aeruginosa*, additionally *Yersinia enterocolitica*) An assessment from Hili et al *Pseudomonas aeruginosa*, *Staphylococcus aureus*, additionally *Escherichia coli* are only scarcely any about microbes likewise yeast that have been shown be safe cinnamon oils, as are *Turulopsis utilis*, *Schizosaccharomyces pombe*, *Candida albicans*, likewise *Saccharomyces cerevisiae*. late review affirmed enemy of oral microbiota impacts about cinnamon likewise other plant watery concentrates. Generally speaking, *Azadirachta indica*, *Syzygium aromaticum*, additionally key oil from cinnamon are more grounded than other inspected plant extricates.

### Anticancer Movement

The fluid concentrate likewise division about cinnamon (procyanidins) from HPLC decrease action about VEGFR2 kinase, which in to turn hinders malignant growth related angiogenesis. results about study showed that cinnamon could be utilized forestall disease. Cinnamaldehydes were made likewise put test as angiogenesis inhibitors. Concurring Jeong et al., compound CB403, which might be produced using subordinate about cinnamaldehyde known as 2'-hydroxycinnamaldehyde, can stifle development about growths. Cinnamon has expected be utilized as an anticancer medication, concurring examinations led on creatures likewise portable subcultures that inspected antitumor additionally development inhibitory properties about CB403. According Cabello et al., cinnamic aldehyde forestalls growth putrefaction factor-alpha (TNF-) accelerated interleukin-8 (IL-8) additionally NF-B movement in to A375 cells. This hindrance adds support cinnamic corrosive's true capacity as an anticancer medication, which as of now overlooked. Trans-cinnamaldehyde from *C. osmophloeum* was found have an anticancer impact Tooth likewise associates, who found that it had affirmed capacity impacts in to hindering cancer cells development additionally expanding growth cell passing. starter examination on adequacy about cinnamon likewise cardamom against colon malignancies caused azoxymethane (AOM) in to Swiss pale skinned person mice has been directed. Medicines using watery concentrates about cardamom likewise cinnamon support detoxifying additionally cell reinforcement protein glutathione-transferase (GST) action with equal lessening in to lipid peroxidation levels in to body.

### Cardiovascular Illnesses

In TNF-actuated endothelial cells, one about dynamic mixtures disconnected from *C. Cassia*, 2-methoxycinnamaldehyde (2-MCA), diminishes articulation about vascular versatile attachment atom 1 (VCAM1), proposing that ischemia/reperfusion (I/R) harm decreased through feeling about hemeoxygenase-(HO-) 1. Agreeing ongoing review, synthetics cinnamic aldehyde likewise cinnamic corrosive detached from *C. cassia* plant have potential be used treat myocardial ischemia likewise other

cardiovascular illnesses. Cinnamaldehyde has been displayed in to various examinations defensively affect cardiovascular gadgets. One about significant lignans extricated from *C. Philippinensis* cinnamophilin, which has been shown have thromboxane A2 (TXA2) receptor hindering action in to rodents likewise guinea pigs. Cinnamophilin might be compelling in to treatment about illnesses with TXA2 issues, for example, platelet collection additionally malignancies, going about as conceivable thromboxane synthase inhibitor likewise TXA2 receptor adversary. Cinnamophilin has potential be utilized in to counteraction about atherosclerosis likewise vascular illnesses hindering thromboxane receptor-intervened vascular simple muscle cell development.

Cholesterol-additionally Lipid-Bringing down Impacts organization about cinnamon mice obviously changed their lipid profile, coming about in to decrease in to plasma fatty oil levels likewise an expansion in to high-thickness lipoprotein (HDL) cholesterol levels. Another review showed that rodents given *Cinnamomum cassia* powder (15%) consider 35 days had lower levels about absolute cholesterol, fatty oils, likewise low-thickness lipoproteins. Furthermore, grill chicks' cholesterol levels were diminished cinnamon oils. concentrate on Khan et al. proposed that consuming cinnamon in to dosages around 1, 3, likewise 6 g each day caused decrease in to individuals' levels about serum glucose, fatty oils, absolute ldl cholesterol, additionally LDL cholesterol.

### High level Glycation Finished results (AGEs)

Cinnamon had been separated from assortment about phenolic likewise flavonoid synthetics. phenolic intensifies that were potentially separated from cinnamon, for example, epicatechin, catechin, likewise procyanidin B2, showed outstanding additionally maybe inhibitory activities on creation about AGEs. phenolic mixtures' antiglycation capacities are not generally exclusively credited their cell reinforcement properties; they are likewise connected capacity trap responsive carbonyl species, including methylglyoxal (MGO), a middle receptive carbonyl in to combination about AGE. Diabetes likewise its ramifications can be dealt with soundly forestalling

development about AGE with assistance about catching receptive carbonyl particles.

Portrayal about Cinnamon Tree: cinnamon tree (*Cinnamomum zeylanicum* Blume), which can be little or huge, has glabrous youthful leaves additionally finely plush buds in to put about its thick, ruddy bark. Straightforward, inverse or sub-inverse, without stipules, oval or lanceolate-oval, 7.5-25 cm long, subacute at base, somewhat taper, uncaring, glabrous, stiffy coriaceous, powerful, 3-5 nerved leaves. Petioles that are 1.2-2.5" long, tough, additionally straightened above, with top notch, reticulate venation, sparkling above, scarcely paler underside, likewise polished pink when more youthful. Customary, sexually open or monoecious, light yellow, little, singular, on generally lengthy, faintly pubescent pedicels in to subterminal panicles longer than leaves, careless peduncles regularly gathered, glabrous or pubescent, without bract; perianth missing, generally 0.6 cm long, velvety, tube brief-campanulate, sections six, rectangular-lanceolate, intense or coldhearted, commonly ongoing, imbricated in to two columns; stamens nine in to three lines, perigynous, anthers four-celled, fibers about essential additionally second columns without organs likewise fibers around 0.33 column with organs; staminodes three, sagittate framing fourth line; ovary unrivaled, unilo Eight Natural product: Organic product with seed without endosperm that around 1.2 cm long, rectangular-ovoid, likewise encompassed an extended perianth.

### DISCUSSION

The zest known as cinnamon produced using internal bark about trees that have a place Lauraceae family likewise variety *Cinnamomum*. Sri Lanka has enormous cinnamon populace, despite the fact that it additionally generally dispersed all through South likewise South-East Asia. cinnamon class has in excess of 250 plant species. There are one of a kind assortments about cinnamon that come from likewise fill in to favored areas. Nonetheless, four most proficient sorts about cinnamon are those utilized in to trade. Models incorporate Saigon cinnamon (*Cinnamomum burmanni*), Cassia cinnamon (*Cinnamomum aromaticum*), Korintje cinnamon (*Cinnamomum zeylanicum* Blume. ), additionally Ceylon cinnamon (*Cinnamomum zeylanicum* Blume (*Cinnamomum loureiroi*). two most huge sorts

about cinnamon are Ceylon cinnamon additionally Cassia cinnamon. With exemption about Ceylon Cinnamon, Cassia, Saigon, additionally Korintje Cinnamon are likewise included inside Cassia Cinnamon class since their variety, flavor, shape, likewise Coumarin content are very comparative each other. While Ceylon Cinnamon most fragile likewise smooth Cinnamon with very low Coumarin levels, all Cassia sorts Cinnamon extreme additionally contains huge levels about Coumarin, synthetic known cause liver harm. One about most established likewise most significant flavor crops utilized consider culinary reasons in to Sri Lanka think about hundreds of years Ceylon cinnamon (*Cinnamomum zeylanicum* Blume), species local Sri Lanka that sporadically alluded as "certified" cinnamon all through rest about world. noxious, fragrant synthetic part known as coumarin regularly saw as in to high focuses in to cassia cinnamon. Agreeing phytochemical information, cinnamaldehyde, linalool, -caryophyllene, eucalyptol, likewise eugenol are fundamental mixtures recognized in to cinnamon. Pharmacological exploration proposes that cinnamon has its own pharmacological properties, including hostile to hyperglycemic, against hyperlipidemic, calming, antimicrobial, additionally against oxidant impacts (Singh, P., Shahi, S., & Deepak, D., 2018)

## CONCLUSION

Individuals are turning out to be all the more likewise more keen on to flavors today, improve flavor about food varieties as well as consider general agreement in to reciprocal additionally elective medication. Various sorts about cinnamon have been researched consider their extraordinary wellness benefits. support customary applications about this zest with extra clinical verification, more examination totally essential. Research pushing ahead, additionally there developing evidence that flavors have mending properties.

Various examinations have analyzed different properties about cinnamon in to connection its bark, rejuvenating ointments, bark powder, phenolic compounds, flavonoids, likewise far off parts. Each about these homes assumes critical part in to progress about human wellbeing. mitigating, against malignant growth, likewise hostile to diabetic impacts

happen in a roundabout way through receptor-interceded processes, despite the fact that cell reinforcement likewise antimicrobial exercises can likewise occur through direct activity on oxidants or microbes.

## REFERENCES

1. Sachan AKR, Kumar S, Kumari K, Singh D. Medicinal uses about spices used in to our traditional culture: World Wide. *Journal about Medicinal Plants Studies* 2018; 6(3): 116-122.
2. Jiang TA. Health Benefits about Culinary Herbs also Spices. *J AOAC Int.* 2019 Mar 1;102(2):395-411.
3. Wikipedia contributors. (2021, May 15). Cinnamon. in to Wikipedia, Free Encyclopedia. Retrieved 17:45, May 23, 2021, from <https://en.wikipedia.org/w/index.php?title=Cinnamon&oldid=1023244958>
4. Gabriel A. Cardoso-Ugarte, Aurelio López-Malo, Maria E. Sosa-Morales, Chapter 38 - Cinnamon (*Cinnamomum zeylanicum*) Essential Oils, Essential Oils in to Food Preservation, Flavor also Safety, Academic Press, 2016; Pages 339-347.
5. Types about Cinnamon [https://www.cinnamonvogue.com/Types\\_of\\_Cinnamon\\_1.html](https://www.cinnamonvogue.com/Types_of_Cinnamon_1.html)
6. Types about Cinnamon <https://www.allrecipes.com/article/types-of-cinnamon/>.
7. Avula B, Smillie TJ, Wang YH, Zweigenbaum J, Khan IA. Authentication about true cinnamon (*Cinnamomum verum*) utilising direct analysis in to real time (DART)-QToF-MS. *Food Addit Contam Part Chem Anal Control Expo Risk Assess.* 2015;32(1):1-8.
8. Jayaweera DMA, Senaratna LK. Medicinal Plants [Indigenous also Exotic] Used in to Ceylon. National Science Foundation, Sri Lanka. 2006; p-117.
9. Rawat I, Verma N, Joshi K. Medicinal Plants in to India: Importance also Cultivation. Chapter 9, p-128.
10. Standardisation about Single Drugs about Unani Medicine. Central Council about Research in to Unani Medicine, Department about Ayush, New Delhi. 2006: p-53.

11. Hamidpour R, Hamidpour M, Hamidpour S, Shahlari M. Cinnamon from selection about traditional applications its novel effects on inhibition about angiogenesis in to cancer cells also prevention about Alzheimer's disease, also series about functions such as antioxidant, anticholesterol, antidiabetes, antibacterial, antifungal, nematocidal, acaracidal, also repellent activities. *J Tradit Complement Med.* 2015 Jan 16;5(2):66-70.
12. What Are Different Types about Cinnamon?  
<https://www.thespicehouse.com/blogs/news/different-types-cinnamon>.
13. Types about Cinnamon  
<https://www.cinnamonone.com/types-of-cinnamon.php>
14. Alizadeh Behbahani B, Falah F, Lavi Arab F, Vasiee M, Tabatabaee Yazdi F. Chemical Composition also Antioxidant, Antimicrobial, also Antiproliferative Activities about Cinnamomum zeylanicum Bark Essential Oil. *Evid Based Complement Alternat Med.* 2020 Apr 29;2020:5190603.
15. Zare R, Nadjarzadeh A, Zarshenas MM, Shams M, Heydari M. Efficacy about cinnamon in to patients with type II diabetes mellitus: randomized controlled clinical trial. *Clin Nutr.* 2019 Apr;38(2):549-556.
16. Ranasinghe P, Galappaththy P, Constantine GR, Jayawardena R, Weeratunga HD, Premakumara S, Katulanda P. Cinnamomum zeylanicum (Ceylon cinnamon) as potential pharmaceutical agent consider type-2 diabetes mellitus: study protocol consider randomized controlled trial. *Trials.* 2017 Sep 29;18(1):446.
17. Hayward NJ, McDougall GJ, Farag S, Allwood JW, Austin C, Campbell F, Horgan G, Ranawana V. Cinnamon Shows Antidiabetic Properties that Are Species-Specific: Effects on Enzyme Activity Inhibition also Starch Digestion. *Plant Foods Hum Nutr.* 2019 Dec;74(4):544-552.
18. Sanyogita Shahi, Shirish Kumar Singh ,(2022). A Study of Mechanical Left Ventricular Assist Devices (LVADs) to regenerate heart functionality. *European Journal of Molecular & Clinical Medicine*, 9(8), 1070-1080.
19. Singh, P., Shahi, S., & Deepak, D. (2018). Isolation and NMR Characterization of Riose-A Novel Oligosaccharide from Gaddi Sheep's Milk. *J. Biol. Chem. Research*, 35(2), 752-760.
20. Shahi, S., Gangwar, L., Verma, P., & Deepak, D. (2017). Isolation, Purification and NMR study of a Noval Nonasaccharide (Rieose) from Gaddi Sheep's Milk. *J. Biol. Chem. Research*, 34(2), 569-582.
21. Shahi, S., Khan, M., & Deepak, D. (2017). Isolation and Structure Elucidation of Noval Nonasaccharide from Gaddi Sheep's Milk. *J. Biol. Chem. Research*, 34(2), 557-568.
22. Shahi, S., & Deepak, D. (2018). Separation And Structure Elucidation Of Novel Decasachharide "Oviasose" From Gaddi Sheep's Milk. *Eurasian J Anal Chem*, 13(5).
23. Shahi, D. S., & Singh, D. S. K. (2018). Isolation of Oligosaccharides and Antimicrobial Activity of Gaddi Sheep's Milk. *Eurasian J Anal Chem*, 13.
24. Shahi, D. S. (2020). Gaddiose. *Isolation and Structure Interpretation of Novel Heptasaccharide from Gaddi Sheep's Milk, International Journal of Advanced Science and Technology*, 29, 4455-4463.
25. Shahi, S., Singh, H. K., Shukla, C. S., Deepak, D., & Singh, S. K. (2020). Anti-Fungal Bioactivity Of Gaddi Sheep's Milk Oligosaccharide. *International Journal Of Advanced Sciences And Technology*, 29(11s), 2051-2058.
26. Shahi, D. S., & Deepak, D. D. (2018). Segregation and Structural Interpretation of Novel Tetrasaccharides "Iose" by NMR and Mass Spectroscopy. *Eurasian J Anal Chem*, 13.
27. Sahoo, S., Gayakwad, T., & Shahi, S. (2022). Medicinal value of edible mushrooms: A review. *International Journal of Health Sciences*, 6(S2), 8760–8767.  
<https://doi.org/10.53730/ijhs.v6nS2.7263>.
28. Krishna Kumar Kashyap ,Sanyogita Shahi. A Theoretical Approach View On Water And Their Chemistry. *EEO.* 2021; 20(6): 2479-2486.  
doi:10.17051/ilkonline.2021.06.229.
29. Patil, R. N., & Bhambulkar, A. V. (2020). A Modern Aspect on Defluoridation of

- Water: Adsorption. Design Engineering, 1169-1186.
30. Khobragade, Bhambulkar, Dr., & Chawda, Dr. (2022). COMPRESSIVE STRENGTH OF CONCRETE BLOCK TESTED: FEA METHOD. *International Journal of Mechanical Engineering*, 7(4), 1572–1580. Retrieved from [https://kalaharijournals.com/resources/APRIL\\_191.pdf](https://kalaharijournals.com/resources/APRIL_191.pdf).
  31. Dr. Ashtashil Vrushketu Bhambulkar, Niru Khobragade, Dr. Renu A. Tiwari , Ruchi Chandrakar, & Anish Kumar Bhunia .(2023). DEPLETION OF GREENHOUSE EMISSION THROUGH THE TRANSLATION OF ADOPT-A-HIGHWAY MODEL: A SUSTAINABLE APPROACH. *European Chemical Bulletin*,12(1), 1-18. Retrieved from <https://www.eurchembull.com/fulltext/246-1674559389.pdf?1676012263>.