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MEDICINAL PROPERTIES OF KAVUL PLANT

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ABSTRACT

Koval is healing from root to leaf. Therefore, it is highly valued as a valuable raw material in the pharmaceutical industry. The article provides information about the healing properties of this plant, which diseases are useful in our medicine.

KEYWORDS

Kavar, saponins, alkaloids, "capers", angina pectoris, thyrotoxicosis, healing.

INTRODUCTION

Koval plant is also called kawar by our people. Experts associate the origin of this name with the Dashti Kavar desert in Iran. Because sorghum is the most common plant in this region. It is cultivated in France, Spain, Italy, Algeria and Cyprus, Greece and North America. It grows naturally in the mountainous areas of our country. For example, you can find many of them in Zomin, Oallaorol, Forish, Sharof Rashidov of Jizzakh

region, Buloqboshi of Andijan region, Chust and Kosonsoy districts of Namangan region, mountainous regions of Tashkent region. , resistant to dehydration and cold. It grows from May to October. It blooms in pieces. Then a one-celled fleshy berry bears fruit. This dicotyledonous fruit is similar to a watermelon. Only dwarf watermelons..Healing from root to leaf.

Koval is healing from root to leaf. Therefore, it is highly valued as a valuable raw material in the pharmaceutical industry. The fruit contains saponins, alkaloids, carbohydrates, ascorbic acid, oil, stachydrin alkaloid in the root bark. In early spring, the root dug up is dried, and medicine is prepared for allergy sufferers. Even before the flowering season, an anti-allergy decoction is made. Freshly cut and brewed as a tea, the branches are a good antiseptic. Arabs and ancient Greeks used such properties. Ibn Sina, the Sultan of medicine in our country, wrote down the methods of preparing medicines from this type of plant, which are useful in the treatment of many diseases. It is noted that the tincture obtained from the root part of the plant is a cure for hepatitis, the stem and leaves are fodder for skin diseases, and the iodine contained in the fruit is beneficial for people suffering from measles. In the world pharmaceutical industry, the preparation of medicines based on these recommendations has been widely implemented. Mainly, it was used in the treatment of purulent wounds, angina pectoris, thyrotoxicosis, gout, and diabetes. Koval is also used in the food industry. Hindus enjoy eating dishes prepared with its fruit, while in French cuisine, marinated cauliflower florets are a very important spice. In our country, kovol "watermelons" were dried and used instead of sugar in winter. Cold-dried veal in the Italian way - vitellotonnato - should be accompanied by "tonnato" cabbage, which of course contains cabbage. And in Great Britain, if you don't use hot cabbage with cabbage to increase the palatability of mutton, you won't lose customers. the growing kovull is a multi-seeded berry, the fruits are fleshy, 2 cm long. Its seeds ripen in July-August. The fruits of this medicinal plant contain saponins, alkaloids, 32.9 percent carbohydrates, 150 mg of ascorbic acid, 3.75 percent oil, and stachydrin alkaloid in the root bark. The kovul or kavar plant is naturally distributed in the Mediterranean Sea, southern Europe, the Caucasus,

Central Asia, including Uzbekistan, Pakistan and India. This plant is cultivated in France, Spain, Italy, Algeria and Cyprus, Greece and North America, and is a decoration of landscapes. The plant is named after the Dashti-Kavir desert in Iran. Because kovel stands out as the most common plant in these regions.

In addition to being a medicinal plant, koval is also used in food. Budding branches, buds, and developing fruits of saffron are marinated in acetic acid and used in food in the form of medicine known as "capers". Hindus call the snake by the names of cobra, kabra or kabarra, and they like to eat food prepared with the addition of plant organs. Ripe fruits, leaves, twigs and root bark are used in medicine. Unopened buds and leaves are picked in May-August. At the same time, the bark of young, woody branches and roots is removed, crushed and dried in the sun or at a temperature of 50-60°C. Uses of bark. Tincture made from the bark has an appetizing effect. It is used in folk medicine to treat purulent wounds. Pressing freshly squeezed bark on an aching tooth gives a positive result. Sometimes it has an antiseptic effect when applied to open purulent wounds. In addition, the plant is used to treat angina pectoris, thyrotoxicosis, hemorrhoids, and diabetes. To prepare a decoction from the root bark, pour 0.5 l of boiled water over 20 g of crushed bark, leave for 1-2 hours. is silenced. Drink 1/2 cup three times a day before meals. Angina, jaundice - Take 2 teaspoons of dried root bark, pour a glass of water on it and boil it for 10-15 minutes on low heat. The cooled decoction is drunk 1 tablespoon three times a day.

In skin diseases, take 2 teaspoons of dried root bark, pour a glass of water on it and boil it for 10-15 minutes on low heat. Infected skin is often wiped with a cooled decoction. Thyrotoxicosis, hemorrhoids - Take 1 teaspoon of dried fruits, add 200 ml of water and boil

for 3-4 minutes. The cooled decoction is drunk 1-2 tablespoons three times a day before meals.

In case of diabetes - Take 1 tablespoon of dried and crushed branches and leaves, add 200 ml of water and boil for 4-5 minutes. The cooled decoction is drunk 2 tablespoons 3-4 times a day.

In addition to being a medicinal plant, saffron is also used in food. Buds, buds, developing fruits of saffron are marinated in acetic acid and used in food in the form of medicine known as "capers". Hindus call the snake by the names of cobra, kabra or kabarra, and they like to eat food prepared with the addition of plant organs. Ripe fruit, leaves, stem and root bark are used in medicine.

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