

# A Comprehensive Review on The Preparation and Evaluation of Oral Rehydration Solution from Date (Phoenix Dactylifera) Seeds

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**Abstract**—Oral Rehydration Solution (ORS) is a widely used and effective treatment for dehydration, especially in conditions like diarrhea. Traditionally, ORS is prepared using synthetic glucose and electrolyte mixtures. However, there is a growing interest in developing natural and more affordable alternatives.

Date seeds, obtained from *Phoenix dactylifera*, are usually treated as waste, but they actually contain valuable nutrients such as potassium, sodium, magnesium, and various bioactive compounds like antioxidants and phenolics. Because of this rich composition, date seeds have the potential to be used as a natural source in ORS formulations. Along with restoring electrolyte balance, they may also offer additional benefits, including antioxidant, antimicrobial, and mild anti-diarrheal effects.

The preparation of ORS using date seeds involves several steps such as cleaning, drying, grinding, and extracting the active components through methods like hot water extraction or decoction. To make the formulation more effective, glucose and certain salts can be added to match standard ORS requirements and improve absorption in the body.

Studies have shown that date seed-based ORS has acceptable taste, suitable pH, balanced electrolyte content, and good rehydration ability, similar to conventional ORS. It also has added advantages like better palatability, improved nutritional value, lower cost, and eco-friendly utilization of waste materials.

Despite these benefits, some challenges remain, including variations in seed composition, lack of proper standardization, limited clinical studies, and concerns about shelf life. Therefore, further research, including clinical trials and formulation improvements, is necessary.

Overall, ORS prepared from date seeds appears to be a promising natural and sustainable alternative, particularly beneficial in areas with limited resources

**Index Terms**—Oral Rehydration Solution (ORS), Date Seed, *Phoenix dactylifera*, Electrolytes, Natural Formulation, Dehydration, Herbal ORS

## I. INTRODUCTION

Dehydration remains a major global health concern, particularly in developing countries, where diarrheal diseases contribute significantly to morbidity and mortality. Oral Rehydration Solution

(ORS) has been recognized as one of the most effective, simple, and economical interventions for the prevention and treatment of dehydration. It works by restoring fluid balance and replenishing essential electrolytes lost from the body.

Conventional ORS formulations typically consist of glucose, sodium chloride, potassium chloride, and trisodium citrate or bicarbonate. While these formulations are highly effective, their accessibility and acceptability may be limited in certain populations due to cost, availability, or taste preferences. This has led to increasing interest in the development of natural ORS alternatives derived from plant-based sources.

Date seeds, obtained from the fruit of *Phoenix dactylifera*, are often discarded as waste despite their rich nutritional profile. Studies have shown that date seeds contain significant amounts of minerals such as potassium, magnesium, and sodium, along with antioxidants and dietary fiber. These properties make them a potential candidate for the development of a natural and functional ORS formulation.

In addition to their electrolyte content, date seeds possess bioactive compounds that may provide added health benefits, including antioxidant and antimicrobial effects. The use of such natural materials

not only enhances the therapeutic value of ORS but also promotes sustainability by utilizing agricultural by-products.

The aim of this review is to critically analyze the potential of date seed extract in the preparation of ORS. It focuses on the composition of date seeds, methods of extraction, formulation techniques, and evaluation parameters, along with a comparison to standard ORS formulations.

## II. BOTANICAL DESCRIPTION

### Plant Taxonomy

The date palm, *Phoenix dactylifera*, belongs to the family *Arecaceae*. It is a monocotyledonous flowering plant widely cultivated for its edible fruit. The taxonomical classification is as follows: Kingdom: *Plantae*.

Division: *Angiosperms*

Class: *Monocotyledonae*

Order: *Arecales*

Family: *Arecaceae*

Genus: *Phoenix*

Species: *Phoenix dactylifera*

### Morphology

*Phoenix dactylifera* is a tall, perennial palm tree that can grow up to 20–30 meters in height. The trunk is cylindrical and rough, covered with persistent leaf bases. The leaves are pinnate, long, and feather-like, forming a crown at the top of the tree. The plant is dioecious, meaning male and female flowers are borne on separate trees.

The fruit is an oblong drupe, commonly known as a date, consisting of an outer skin (epicarp), a fleshy pulp (mesocarp), and a hard inner seed (endocarp).

### Seed Features

Date seeds are elongated, hard, and oval-shaped with a characteristic longitudinal groove. They constitute approximately 10–15% of the total fruit weight. The seeds are brown in color and possess a tough outer coat, protecting the inner endosperm.

These seeds are rich in dietary fiber, essential minerals, and bioactive compounds, making them a valuable raw material for pharmaceutical and nutraceutical applications.

### Distribution

Date palm is predominantly cultivated in arid and semi-arid regions of the world. Major producing countries include regions of the Middle East, North Africa, and parts of South Asia. In India, date palms are mainly grown in states such as Gujarat and Rajasthan.

The plant thrives in hot climates with low humidity and well-drained sandy soils, making it suitable for desert and coastal cultivation.

## III. PHYTOCHEMISTRY OF DATE SEEDS

Date seeds possess a diverse range of chemical constituents that contribute to their nutritional and therapeutic value.

### Carbohydrates and Natural Sugars

Date seeds contain a moderate amount of carbohydrates, primarily in the form of complex polysaccharides. Unlike the fruit pulp, the sugar content in seeds is relatively low, making them suitable for controlled energy release. These carbohydrates can support sustained energy supply when used in ORS formulations.

### Electrolytes: Potassium and Sodium

Potassium is one of the most abundant minerals present in date seeds and plays a crucial role in maintaining intracellular fluid balance. Sodium, although present in smaller quantities, contributes to extracellular fluid regulation.

The presence of these electrolytes makes date seeds a promising natural source for rehydration therapy.

### Minerals and Antioxidants

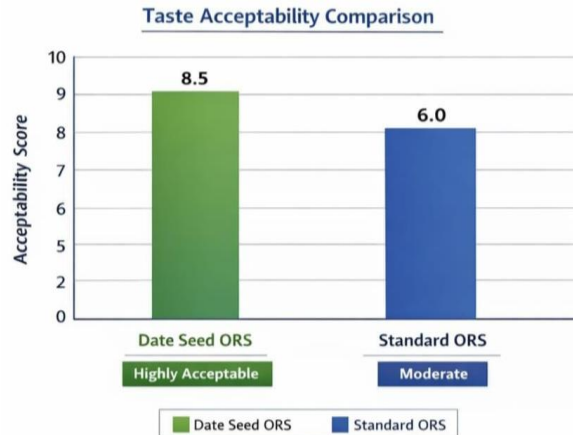
In addition to potassium and sodium, date seeds contain magnesium, calcium, phosphorus, and trace elements such as iron and zinc. These minerals are essential for various physiological functions, including nerve transmission and muscle contraction. The seeds are also rich in antioxidant compounds that help neutralize free radicals and reduce oxidative stress.

### Phenolic Compounds

Date seeds are a significant source of phenolic compounds, including flavonoids and tannins. These compounds exhibit strong antioxidant activity and

may contribute to protective effects against cellular damage.

Phenolic constituents also play a role in antimicrobial and anti-inflammatory activities, enhancing the overall therapeutic potential of date seed-based formulations.



#### IV. PHARMACOLOGICAL IMPORTANCE

Date seeds exhibit several pharmacological properties that support their use in ORS formulation.

##### Antioxidant Activity

The presence of phenolic compounds and flavonoids provides strong antioxidant properties. These compounds help in reducing oxidative stress, which is often associated with dehydration and gastrointestinal disorders.

##### Anti-diarrheal Effect

Date seeds have been traditionally associated with gastrointestinal health. Their fiber content and bioactive compounds may help in reducing intestinal motility and fluid loss, thereby supporting the management of diarrhea.

##### Antibacterial Property

Studies have indicated that date seed extracts possess antimicrobial activity against certain pathogenic microorganisms. This property may help prevent infections that commonly contribute to diarrheal conditions.

##### Electrolyte Restoration

Due to the presence of essential electrolytes such as potassium and sodium, date seed-based formulations

can assist in restoring electrolyte balance in the body, which is critical during dehydration.

##### Energy Providing Effect

The carbohydrates present in date seeds provide a gradual release of energy, which is beneficial for patients experiencing (weakness) due to dehydration.

#### V. TRADITIONAL USES

Date seeds have been utilized in traditional systems of medicine for various therapeutic purposes.

##### Use in Digestive Disorders

Traditionally, powdered date seeds have been used to manage digestive issues such as diarrhea and indigestion. Their fiber content supports gut health and improves digestion.

##### Use in Dehydration

In certain cultures, natural drinks prepared from date seeds have been used as rehydrating agents, especially in hot climates where dehydration is common.

##### Use in Unani and Ayurveda

###### Middle Eastern Traditional Medicine

In Middle Eastern regions, date seeds have been used as a folk remedy for various ailments, including fatigue, infections, and digestive disturbances. They are often roasted and ground into powder for medicinal use.

Chart 1: traditional uses of date seed

System/Region	Traditional Use	Form Used	Therapeutic Benefit
Ayurveda	Digestive disorders	Powder (Churna)	Improves digestion, reduces diarrhea
Unani Medicine	General weakness & gut health	Powder / Decoction	Strengthens body, improves metabolism
Middle Eastern Medicine	Fatigue and dehydration	Roasted powder drink	Provides energy and hydration
Folk Medicine	Diarrhea management	Seed extract	Reduces fluid loss
Traditional Household Use	General wellness	Mixed with milk/water	Nutritional support

## VI. PREPARATION METHODS OF DATE SEED-BASED ORS

### A. Seed Processing

Proper processing of date seeds is essential to ensure safety, quality, and effectiveness.

#### Washing

Collected date seeds are thoroughly washed with clean water to remove adhering pulp, dust, and impurities.

#### Drying

The washed seeds are dried under sunlight or in a hot air oven to remove moisture content, which helps prevent microbial growth.

#### Roasting (Optional)

Roasting enhances the flavor, aroma, and extraction efficiency of bioactive compounds. However, excessive roasting should be avoided to prevent degradation of nutrients.

#### Grinding

Dried seeds are ground into a fine powder using a mechanical grinder.

#### Sieving

The powdered material is passed through a sieve to obtain uniform particle size, which improves extraction efficiency.

### B. Extraction Methods

Different extraction techniques can be employed to obtain bioactive components from date seeds.

#### Hot Water Extraction

In this method, powdered date seeds are mixed with hot water and heated for a specific duration. This helps in extracting water-soluble compounds such as minerals and phenolics.

#### Cold Extraction

The powder is soaked in cold water for an extended period, allowing gradual diffusion of soluble constituents without heat degradation.

#### Maceration

Maceration involves soaking the powdered seeds in a suitable solvent for a defined period with occasional stirring to enhance extraction.

#### Decoction

In this traditional method, the seed powder is boiled in water for a prolonged time to obtain a concentrated extract rich in active constituents

## VII. COMPOSITION OF DATE SEED-BASED ORS

The formulation of Oral Rehydration Solution (ORS) using date seed extract involves a combination of natural and added components to achieve optimal rehydration efficiency.

#### Natural Sugars

Date seed extract contains small amounts of naturally occurring carbohydrates that contribute to energy supply. However, since the sugar content is lower compared to date pulp, additional glucose is often incorporated to enhance sodium absorption via the sodium-glucose co-transport mechanism.

#### Minerals (Potassium, Sodium, Calcium)

Date seeds are naturally rich in potassium and contain moderate levels of sodium and calcium. These minerals play a vital role in maintaining fluid and electrolyte balance in the body. Potassium helps restore intracellular fluid, while sodium supports extracellular fluid balance.

#### Added Salts and Glucose

To meet standard ORS requirements, additional salts such as sodium chloride and potassium chloride may be added. Glucose is also included to facilitate rapid absorption of electrolytes in the intestine.

Chart 2: Comparison with WHO ORS

Parameter	Date Seed	Standard WHO ORS
Source of Electrolytes	Natural + Added	Synthetic
Glucose Source	Added + Natural	Pure Glucose
Potassium Content	Higher (natural source)	Controlled
Taste	More acceptable	Slightly salty
Nutritional Value	Higher	Basic rehydration only

Interpretation: Date seed ORS offers additional nutritional benefits along with rehydration.

VIII. EVALUATION TESTS

Evaluation of the prepared formulation is essential to ensure safety, quality, and effectiveness.

Organoleptic Properties

Parameters such as color, taste, odor, and appearance are evaluated. Date seed ORS generally shows a pleasant taste and mild aroma, improving patient compliance.

pH Measurement

The pH of ORS should be within a neutral to slightly acidic range (approximately 6–8) to ensure stability and compatibility with physiological conditions.

Electrolyte Concentration

The levels of sodium, potassium, and other electrolytes are measured using standard analytical techniques to ensure proper rehydration capability.

Viscosity

Viscosity affects the ease of consumption and absorption. The formulation should maintain a low viscosity similar to conventional ORS.

Microbial Testing

Microbial load testing ensures that the formulation is free from harmful microorganisms and safe for consumption.

Chart 3: Evaluation Tests of Date Seed ORS

Parameter	Method of Evaluation	Expected Result	Significance
Organoleptic Properties	Visual & sensory analysis	Pleasant taste, mild aroma	Improves patient compliance
pH	Digital pH meter	6.0 – 7.5	Suitable for physiological conditions
Osmolarity	Osmometer	~245 mOsm/L	Ensures effective rehydration
Electrolyte Concentration	Flame photometry / Ion-selective electrode	Na <sup>+</sup> , K <sup>+</sup> within limits	Maintains electrolyte balance
Viscosity	Viscometer	Low viscosity	Easy consumption and absorption
Microbial Testing	Plate count method	No microbial growth	Ensures safety
Stability Study	Storage at different temperatures	Stable up to 1–3 months	Determines shelf life

Pharmacological / Clinical Findings

Good Rehydration Ability

Experimental studies suggest that date seed-based ORS effectively restores fluid balance and prevents dehydration, comparable to standard ORS formulations.

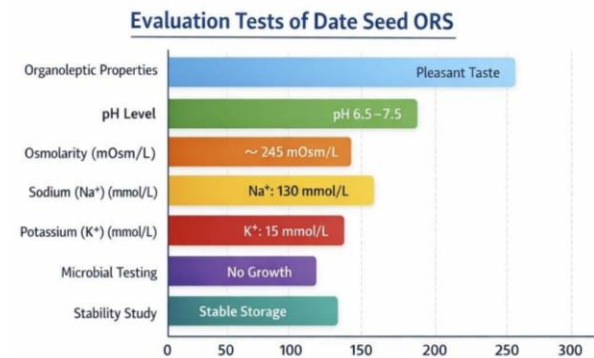
Mineral Replacement

Due to its natural mineral content, especially potassium, date seed ORS supports efficient electrolyte replenishment.

Anti-diarrheal Action

The presence of fiber and bioactive compounds may contribute to reduced intestinal fluid loss and

improved gut function, supporting its use in diarrheal conditions.



## IX. ADVANTAGES

**Natural and Affordable:** Utilizes plant-based materials, reducing dependence on synthetic ingredients.

**Nutrient-Rich:** Provides additional minerals and antioxidants beyond basic ORS.

**Easily Available:** Date seeds are widely available as a by-product of date consumption.

**Good Taste:** Improved palatability enhances patient acceptance, especially in children.

**Environment Friendly:** Promotes the use of agricultural waste, supporting sustainability.

## X. LIMITATIONS

**Variation in Seed Quality:** Composition may vary depending on geographical source and processing.

**Standardization Issues:** Lack of uniform formulation protocols can affect consistency.

**Limited Clinical Studies:** Insufficient human trials to fully validate therapeutic efficacy.

**Stability Concerns:** Natural formulations may have shorter shelf life compared to synthetic ORS.

## XI. FUTURE SCOPE

Development of commercial ORS sachets using date seed extract

Exploration as a nutraceutical product

Application in pediatric dehydration therapy due to better taste

Requirement of extensive clinical trials for global acceptance

## XII. CONCLUSION

Date seed-based Oral Rehydration Solution represents a promising natural alternative to conventional ORS formulations. The presence of essential electrolytes, bioactive compounds, and nutritional components enhances its therapeutic potential beyond simple rehydration. Additionally, its improved palatability and eco-friendly nature make it particularly suitable for use in resource-limited settings. However, challenges such as variability in composition, lack of standardization, and limited clinical validation must be addressed before widespread adoption. Further research focusing on formulation optimization, large-scale clinical studies,

and regulatory approval is necessary to establish its effectiveness and safety.

Overall, the utilization of date seeds in ORS preparation offers a sustainable, economical, and innovative approach to managing dehydration and improving public health outcomes.

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