



The Holy Quran narrates about Lens Culinaris

Syed Rizwan Abbas

Department of Biological Sciences; Hunza Campus; Karakorum International University

Title Reference

And [recall] when you said, "O Moses, we can never endure one [kind of] food. So call upon your Lord to bring forth for us from the earth its green herbs and its cucumbers and its garlic and its lentils and its onions." [Moses] said, "Would you exchange what is better for what is less? Go into [any] settlement and indeed, you will have what you have asked." And they were covered with humiliation and poverty and returned with anger from Allah [upon them]. That was because they [repeatedly] disbelieved in the signs of Allah and killed the prophets without right. That was because they disobeyed and were [habitually] transgressing. (Sura Al-Baqarah (The Cow), verse 61).

Description

Lens culinaris (Lentil) belongs to family Leguminaceae. It contains 26.64% protein, 54.97% carbohydrates, 0.43% fat, 49.11% starch per 100 g (dry) and 197 mg calcium, 53.2 mg sodium, 53.0 mg iron per kilograms (Iik, Izli, Bayram, & Turgut, 2011). Used in astringent, constipating, diuretic, antibacterial, Diarrhea, dysentery, tumors, used for skin disease and general debility.

Today Research

- Clinical role of combining alpha-fetoprotein and lens culinaris agglutinin-reactive fraction of alpha-fetoprotein for hepatocellular carcinoma: Evidence from literature and an original study (Sterling et al., 2009).
- Antidiabetic Effect of Germinated Lens culinaris Medik Seed Extract in Streptozotocin-Induced Diabetic Mice (Tefera, Altaye, Yimer, Berhe, & Bekele, 2020).
- Genotoxicity of the food additive E171, titanium dioxide, in the plants Lens culinaris L. and Allium cepa L (Bellani et al., 2020).
- Cytogenotoxic effect of propanil using the Lens culinaris Med and Allium cepa L test (Mercado, Caleño, & Suárez, 2020).

- Green Synthesized Copper Oxide Nanoparticles Ameliorate Defence and Antioxidant Enzymes in *Lens culinaris* (Sarkar et al., 2020).

Conclusions

Today research showed its significance. We can develop a research on its compounds by using in-silico studies and can find the synergism of compounds for multiple diseases.

References

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