1. **Krishanu Sengupta et al. 2012** They studied and indicated about the obesity-related risk factors are preventable and even ameliorable through weight loss and long-term weight management programs. This herbal formulation was developed on its ability to inhibit adipogenesis and lipogenesis in 3t3-l1 adipocyte model. They have evaluated by a series of acute, sub-acute toxicity and genotoxicity studies in animals and cellular models. They concluded from the current research suggest that LI10903F or LOWAT is well-tolerated, safe and effective for weight management.

2. **Barbora Dvoránková et al. 2002** They analysed the possible role of Dolichos biflorus agglutinin (DBA)-reactive a-N-acetylgalactosamine glycosylation in behavior of the human epidermal basal cells under in vivo and in vitro conditions. They observed the perinuclear Golgi-like accumulation of b1 integrin in some cultured keratinocytes. They found the lack of anchorage in culture elevated the number of DBA-binding site positive cells without significant influence on cell growth when cells isolated directly from epidermis were employed in study.

3. **Tuvia Gilat et al. 2002** Discussed about Oral bile salts were dissolved human cholesterol gallstones, but with low efficacy, and surgery remains the main therapeutic option. Fatty acid bile acid conjugates (FABACs) were shown to prevent formation of cholesterol gallstones in experimental animals. In this study was to test whether these compounds could dissolve preexisting cholesterol gallstones via oral administration. Inbred, gallstone-susceptible C57J/L mice were given a lithogenic diet for 2 months, and the presence of gallstones was ascertained.

4. **Ada Cuevas, Md et al. 2004** They showed the etiology of Cholesterol gallstone disease is multifactorial with interaction of genetic and environmental factors. In this article they summarize several studies that have evaluated the role of diet as a potential risk factor for gallstone formation, including energy intake, cholesterol, fatty acids, fiber, carbohydrates, vitamins and minerals, and alcohol intake. Consumption of simple sugars and saturated
fat has been mostly associated to a higher risk, while fiber intake and moderate consumption of alcohol, consistently reduce the risk.

5. Satyakumar Vidyashanka et al 2009\textsuperscript{16}. In this studies explained about dietary hypocholesterolaemic spices, garlic and onion (both raw or heat-processed) were examined for their antilithogenic potential by including at 0·6 and 2·0% level, respectively, along with lithogenic (LG) diet for 10 weeks. Dietary garlic and onion reduced the CGS incidence by 15–39%, the effect being maximum in the heat-processed onion group. Dietary garlic and onion Markedly reduced biliary cholesterol.

6. Dorothy A. Ginnett et al 2003\textsuperscript{17}. In this article indicated physiologic and ecologic factors involved in a spontaneous seasonal gallstone cycle of deer mice (Peromyscus maniculatus gambelii) was conducted and the specific hypothesis examined was whether or not seasonal increases in dietary fiber intake provides the necessary conditions for a solubility defect, or supersaturation mechanism, resulting in precipitation of cholesterol gallstones. The reabsorption of bile acids, thereby providing a potential physiologic and nutritional mechanism for spontaneous cholesterol gallstone formation.

7. Hee jin chang et al 1999 \textsuperscript{18}. In this article investigated the pathogenic change of gallbladder mucosa related to formation of gallstone in mice. cholesterol stone started to appear after two weeks and all the mice had got gallstone after eight weeks. the histochemical profile of mucin was different with compared to normal epithelium, from this result hyperplasia and metaplasia are closely related to the formation of gallstone.

8. Francine M et al 2002 \textsuperscript{19}. in this article they found the formation obesity with high fat diet in hepatic gene expression alteration in C57BL/6J and ICAM-1-deficient mice. After 11 days on the diet,ICAM-1-deficient, but not B6, mice developed fatty livers and showed a significant increase in inguinal fat pad weight. In both strains, a similar pattern of gene expression was detected in response to the high-fat diet.
9. Thomas Walcher et al 2009, In this article they have shown in animal experiments a protective effect of vitamin C on the formation of gallstones. Here they discussed about in humans suggest an association between reduced vitamin C intake and increased prevalence of gallstone disease. This study was to assess the possible association of regular vitamin C supplementation with gallstone prevalence.

10. Prof. dr R.P.J Oude Elferink 2005, in this article described about Cholesterol gallstone formation is a multifactorial process involving a multitude of metabolic pathways. The primary pathogenic factor is hypersecretion of free cholesterol into bile. They found a significant correlation in cholesterol secretion without affecting Abcg5 and Abcg8 expression suggests that other parallel routes of biliary cholesterol secretion may be operational. The existence of more than one secretory pathway for cholesterol into bile has been suggested previously in studies with diosgenin-fed rats.

11. Niels Gerard Venneman, MD, PhD, et al 2010, in this article estimated the prevalence of gallstone disease in different rays of the population. This article focused on the pathogenesis of cholesterol gallstones and Cholesterol crystal nucleation is considered the earliest step in cholesterol gallstone formation. They discussed various crystallization processes, such as biliary cholesterol supersaturation, excess pronucleating proteins, or shortage of nucleation inhibiting proteins, and factors related to the gallbladder, such as hypomotility.

12. Olga Renner et al 2013, In this article studied about the molecular alteration (p.D19H of ABCG8) which was associated for the formation of gallstone disease. They concluded with both gallstone disease and p.D19H of ABCG8 are associated with diminished cholesterol absorption.

13. David Q-H. et al 2002, In this article they investigated muricholic acid, a natural trihydroxy hydrophilic bile acid of rodents, acts as a biliary cholesterol-desaturating agent to prevent cholesterol gallstones and if it facilitates the dissolution of gallstones compared with ursodeoxycholic acid (UDCA). They concluded that β-muricholic acid is
more effective than UDCA in treating or preventing diet-induced or experimental cholesterol gallstones in mice.


They determined inbred C57L strain carry Lith genes that determine cholesterol gallstone susceptibility. They concluded that in gallstone-susceptible mice, Lith genes determine increased outputs of all biliary lipids but promote cholesterol hypersecretion disproportionately to lecithin and bile salt outputs thereby inducing lithogenic bile formation.

15. *Amish J. Patel et al 2011*  

In this article, they prepared extract and was assessed in albino rats using in-vivo Lipschitz test model. The result indicated that methanolic extracts at 250 mg/kg and 500 mg/kg body weight shows a significant increase in the urine volume and electrolyte excretion when compared to control frusemide. Both the extracts show significant diuretic activity.


In this article, indicated about using the 2,2-diphenyl-1-icrylhydrazyl (DPPH) scavenging methods determined the antioxidant activity of raw garlic extract shows a color change from deep violet to yellow, indicated antioxidant activity. It showed a source of antioxidant based on the results of the DPPH scavenging analysis.

17. *Martha Thomson et al 2007*  

In this article, discussed about the hypoglycaemic, hypocholesterololaemic and hypotriglyceridaemic effects of garlic were studied in streptozotocin (STZ)-induced diabetic rats. Compared to normal (non-diabetic) rats. From the experimental in animals results indicated that raw garlic possesses a beneficial potential in reversing proteinuria in addition to reducing blood sugar, cholesterol and triglycerides in diabetic rats. Therefore, garlic could be of great value in managing the effects and complications of diabetes in affected individuals.
18. **Raghuveer Choudhary 2008**\(^{29}\), in this study, explained about both species of garlic (A. sativum, A. tuberosum) showed significant hypolipidemic activity as they reduced serum cholesterol, triglyceride, LDL-C and atherogenic index in hyperlipidemic guineapigs. The significant rise in HDL-C level was not observed. On comparison between Alliums sativum & Alliums tuberosum it was found that Allium tuberosum very significantly reduced serum cholesterol and serum triglycerides, LDL-C and atherogenic index. Allium tuberosum species of garlic was found more potent than Allium sativum in reducing severity of atherosclerosis.

19. **H. Belguith et al 2010**\(^{30}\), in this they screened about microbes Salmonella serovars. The fresh aqueous garlic extract (A.G.E., 57.1% (w/v), containing 324 µg/ml (allicin) inhibited the growth and killed most of the tested Salmonella serovars. The effect of bacteriostatic concentration of A.G.E. on the growth of the different tested serovars, revealed a pattern of inhibition characterized.

20. **Byrum W.et al 2010**\(^{31}\), in this article, study was established methanolic extract of Allium sativum Linn has antileishmanial activity in comparison to standard drugs. The mechanism of action for the methanolic extract is apparently immunomodulatory, garlic compounds could be purified and tried as complementary medicine in the management of leishmaniasis.