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Takhrij and Syarah Hadith of Chemistry: Benefits and Role of Honey as a Medicine Material

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Abstract

The purpose of this hadith is to discuss the hadith of the Prophet (ﷺ) about the benefits of honey from a chemical perspective. This research method is qualitative through the approach of takhrij and sharah hadith with chemical analysis. The results and discussion of this study is that honey contains many chemical substances that are beneficial to health and their uses in the world of medicine. The conclusion of this research is takhrij and syarah hadith of the Prophet (ﷺ) about honey by chemical analysis has benefits for health and treatment.

Keywords: *Chemistry, Hadith, Honey, Syarah, Takhrij*

Introduction

Honey can be interpreted as a natural liquid which generally has a sweet taste, which is produced by one of the insects created by Allah Swt, namely bees (Muh.Hasbi Ash Shiddeqy Holloong, 2015). Bees are insects capable of storing nectar juice as food and to build nests, bees also perform a noble role, namely pollinating flowers (Iman & Yusro, 2013). There are many facts about honey that has special features, especially those related to health. Humans have used honey as food or drink and even used as medicine, honey is used as medicine because there are so many ingredients in honey that are useful for health (Muh.Hasbi Ash Shiddeqy Holloong, 2015). Honey has several ingredients including carbohydrates, vitamins and minerals, these ingredients can help restore tired energy quickly, nourish the body and mind and various other benefits. (Sudaryanto, 2010).

There is a hadith of the Prophet (ﷺ) with regard to honey in the Hadith

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Tirmidzi Number 2008:

حَدَّثَنَا مُحَمَّدُ بْنُ بَشَّارٍ حَدَّثَنَا مُحَمَّدُ بْنُ جَعْفَرٍ حَدَّثَنَا شُعْبَةُ عَنْ قَتَادَةَ عَنْ أَبِي الْمُتَوَكِّلِ عَنْ أَبِي سَعِيدٍ قَالَ جَاءَ رَجُلٌ إِلَى النَّبِيِّ صَلَّى اللَّهُ عَلَيْهِ وَسَلَّمَ فَقَالَ إِنَّ أَخِي اسْتَطْلَقَ بَطْنُهُ فَقَالَ اسْقِهِ عَسَلًا فَسَقَاهُ ثُمَّ جَاءَ فَقَالَ يَا رَسُولَ اللَّهِ قَدْ سَقَيْتُهُ عَسَلًا فَلَمْ يَزِدْهُ إِلَّا اسْتِطْلَاقًا فَقَالَ رَسُولُ اللَّهِ صَلَّى اللَّهُ عَلَيْهِ وَسَلَّمَ اسْقِهِ عَسَلًا فَسَقَاهُ ثُمَّ جَاءَهُ فَقَالَ يَا رَسُولَ اللَّهِ قَدْ سَقَيْتُهُ عَسَلًا فَلَمْ يَزِدْهُ إِلَّا اسْتِطْلَاقًا قَالَ فَقَالَ رَسُولُ اللَّهِ صَلَّى اللَّهُ عَلَيْهِ وَسَلَّمَ صَدَقَ اللَّهُ وَكَذَبَ بَطْنُ أَخِيكَ اسْقِهِ عَسَلًا فَسَقَاهُ عَسَلًا فَبَرَأَ قَالَ أَبُو عِيسَى هَذَا حَدِيثٌ حَسَنٌ صَحِيحٌ

Has told us Muhammad bin Basysyar; has told us Muhammad bin Ja'far; had told us the Syu'bah from Qatadah from Abul Mutawakkil from Abu Sa'id he said; A man came to the Prophet (ﷺ) and said, " Actually my brother's stomach is saggy." So he said: " Give him honey." Then the man gave her honey. Then the man came back and said, " O Messenger of Allah, I have given him honey, but nothing changes except getting deflated." So the Messenger of Allah peace and prayer of Allah be upon him said again: " Give him honey." And the man returned to drink his brother with honey water and came to see him again and said, " O Messenger of Allah, actually I have drunk honey water, but there is no change except getting deflated." Then the Messenger of Allah peace and prayer of Allah be upon him said: " Allah has spoken the truth, but it is your brother's stomach that has lied. Drink honey water to him." So the man returned to drink his brother with honey water, then he was instantly healed. Abu Isa said; This is a shahih hasan hadith [HR. Tirmidzi No. 2008].

Based on the explanation above, a research formula was prepared, namely the formulation of the problem, research questions, and research objectives (Darmalaksana, 2020a). The formulation of this problem is that there is a hadith from the Prophet (ﷺ) about the properties of honey. The research question is how the hadith of the Prophet (ﷺ) about the properties of honey. The purpose of this research is to discuss the hadith of the Prophet (ﷺ) about honey.

Research Methods

This research method is qualitative through literature and field studies (Darmalaksana, 2020b). While the methods applied are takhrij and syarah hadith (Soetari, 2015). The interpretation in this study used chemical analysis (Qadar, Noor, & Maming, 2015).

In general, there are two stages of research on hadith, namely takhrij and syarah. Takhrij is the process of extracting a hadith from a hadith book to examine its validity, while syarah is an explanation of the hadith text with a certain analysis (Soetari, 2015). The field of chemistry itself, as a means of interpretation in this research, is the study of theories and ways of carrying out chemical analysis of a chemical substance or substance

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including separation, identification and determination of components in the sample. Chemical analysis can be in the form of qualitative analysis and quantitative analysis and can be applied to inorganic chemistry and organic chemistry (Darsati, 2007).

Results and Discussion

At first, a search was made through the application of the hadith on the keyword "honey" until the hadith was found in the book of Sunan Tirmidzi Number 2008, as previously disclosed.

Table 1. List of Rawi Sanad

No	Rawi Sanad	Birth/Death		Country	Kuniyah	Ulama's Comments		Circle
		B	D			-	+	
1	Sa'ad bin Malik bin Sinan bin 'Ubaid		74 H.	Madinah	Abu Sa'id		-Shahabat	Shahabat
2	Ali bin Daud		108 H.	Bashrah	Abu Al Mutawak kil		-Tsiqah -Mentioned in 'ats tsiqaat	Tabi'in middle class
3	Qatadah bin Da'amah bin Qatadah		117 H.	Bashrah	Abu Al Khaththab		-Tsiqah -Tsiqah ma'mun -Tsiqah tsabat -Hafizh	Tabi'in ordinary people
4	Syu'bah bin Al Hajjaj bin Al Warad		160 H.	Bashrah	Abu Bistham		-Tsiqah tsabat -Tsiqah ma'mun -Amirul mukminin fil hadits -Tsiqah hafidz -Tsabat hujjah	Tabi'ut Tabi'in the elderly
5	Muhammad bin Ja'far		193 H.	Bashrah	Abu 'Abdullah		-Tsiqah - Mentioned in 'ats tsiqaat -Shaduuq	Tabi'ut Tabi'in ordinary people

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No	Rawi Sanad	Birth/Death		Country	Kuniyah	Ulama's Comments		Circle
		B	D			-	+	
6	Muhammad bin Basysyar bin 'Utsman		252 H.	Bashrah	Abu Bakar		-Shaduuq -Shalih -La ba'sa bih - Mentioned in 'ats tsiqaat -Tsiqah -Hafizh	Tabi'ul Atba 'the elderly
7	Sunan At-Tirmidzi	208 H.	279 H.	Tirmidz	Abu 'Isa		Majdu Al-Din bin Atsir	Mudaw win

Table 1 is a list of the rawi and sanad under research. Rawi is the narrator of hadith while sanad is the chain of narrators from shahabat to mudawin, namely ulama's who record hadiths in the hadith book (Soetari, 1994). According to the science of hadith, the requirement for shahih hadith is that rawi must be positive according to the comments of the ulama's. If there is a comment from a ulama's who gives a negative assessment to one of the narrators in the sanad lane, then the hadith is a dhaif hadith (Darmalaksana, 2020). Shahih hadith are strong hadith while dhaif hadith are weak hadith (Soetari, 1994). Also, requirements for shahih hadith must be continued. If the hadith sanad is broken, then the hadith is a dhaif hadith. The proof of continuity is meeting between teacher and student. If there is no objective evidence, the encounter between teacher and student can be seen from birth and death. If there is no data on births and deaths, it is predicted that the average age of ulama's is around 70-90 years. The meeting of teachers and students can also be seen from the narrator's life journey. If the teacher and student are in the same place, it is predicted that the teacher and student met (Darmalaksana, 2020).

The quality of this hadith is shahih. Because, from the side of the narrator, there were no comments from ulama's who gave negative assessments. Also from the sanad side, it is connected from shahabat to mudawin. Basically the science of hadith has another parameter in providing reinforcement to hadith. Among other things, hadith are called mutawatir in a very popular sense if the hadith being researched are scattered in several hadith books (Soetari, 2015). The distribution of this hadith acts as syahid and mutabi. Syahid is another hadith of a kind where as mutabi is another sanad (Darmalaksana, 2020). The rest, hadith so far is the virtue of Islamic practice, so it can be argued even though its status is dhaif (Darmalaksana, Pahala, & Soetari, 2017).

The ulama's have given syarah, namely an explanation of the content and meaning of the hadith (Darmalaksana, 2020c). This hadith can also

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comply with the chemical field. Honey has many beneficial health effects, due to its high nutritional value. Honey basically has the main content of carbohydrates consisting of sugars such as fructose and glucose, these substances have a role as the main energy source in the body which runs out quickly after consumption. Amino acids, vitamins, organic acids, minerals and various phytochemicals are minor components in honey (Chua & Adnan, 2014). Based on the report, honey has approximately 200 substances, including: a combination of complex sugars and a small number of other constituent substances such as phytochemicals, enzymes, phenolic acids, flavonoids, organic acids, vitamins, proteins and minerals. (White Jr, 1978). In general, honey has a composition, namely: fructose 38.19%, glucose 31.29%, water 17%, sucrose 1.31%, other sugars 8.8%, total acid 0.57%, ash 0.169%, nitrogen 0.041 %, and others 2.43%(Bogdanov, Jurendic, Sieber, & Gallmann, 2008). Many organic acids found in honey include: pyroglutamate, meleate, malate, oxalate, citrate, acetate, pyruvate, tartaric, butyrate, formate and others. These organic acids are produced from the enzyme glucose resulting from oxidation in dextrose (Mato, Huidobro, Simal-Lozano, & Sancho, 2003). Amino acids, carbohydrates, proteins, several types of vitamins and minerals are substances in honey that are easily absorbed by the body's cells. The antioxidant properties of honey are known to consist of compounds such as flavonoids, phenolic acids, proteins, amino acids, ascorbic acid, HMF and several enzymes. (Gheldof & Engeseth, 2002). One of the components that are needed by living things besides carbohydrates, fats, proteins and vitamins is mineral elements (World Health Organization, 1996). Based on research that has been tried, it is known that the total mineral content in honey is around 0.04 to 0.02%. Several factors can affect the mineral composition of honey including soil type, flower source, climatic conditions, fertilization and large variability (White Jr, 1978). Honey contains several enzymes including catalase, glucose, oxidase and peroxidase as well as non-enzymatic content such as caratenoids, amino acids, proteins, organic acids, Maillard reaction products and more than 150 polyphenol compounds including flavonols, phenolic acids, catechins and cinnamic acid derivatives which are can support the antioxidant properties of honey (Ferreira, Aires, Barreira, & Estevinho, 2009).

These ingredients have health benefits. As an antimicrobial, laboratory research results show that honey has been tested to contain antimicrobial properties and has the ability to eradicate a number of bacteria, including Gram negative and Gram positive bacteria. As an anticancer, based on the nature of bees that release several substances that prevent the breakdown of pollen cells found in honey, some people believe that honey can minimize the occurrence of cancer. Treating wounds, ancient Egyptian society had a formula for treating wounds. With the

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method of wrapping honey on the affected area for about 4 days. Dr. Michael Pulman, a British surgeon from the Northfolk-Norwegians Hospital in England tested the formula and the results were that honey was successful in healing postoperative wounds due to amputation of cancer. A source of antioxidants, Van Ketel in 1892 introduced the antibacterial effect of honey. Initially, this antibacterial effect was thought to be due to the high sugar content in honey, which is called the osmotic effect. However, further research showed the presence of inhibine which was eventually identified as hydrogen peroxide which functions as an antioxidant. Overcoming calcium deficiency, Purdue University suggests consuming honey will increase calcium absorption. The higher the honey content, the higher the calcium absorption rate. This is very good for preventing osteoporosis. Preventing cataracts, bee honey that does not sting has a high content of letuolin and flavonoid compounds. Flavonoids are phenolic compounds that are sourced from plants. These phenolic compounds can limit the action of the aldolase reductase enzyme which causes cataracts. Anemia and thalassemia, thalassemia is a genetic disease that causes red blood cell disorders. Resulting in sufferers often lack of blood (anemia) which is characterized by low hemoglobin content. Honey with Vesaja Modhu type is special and researched proves that this type of honey can reduce the need for blood transfusions in the problem of EB thalassemia and slightly in HBE thelesemia. To improve brain function, when mixed with warm water, real honey can diffuse into the blood only seven minutes after consumption. The sugar molecules in real honey make the brain function better because the brain is the largest consumer of sugar. Forming body immunity, fructose and glucose are the main components in honey. After consumption, the two main substances are processed into glycogen which is then stored in the liver so that it can be used at any time when the body needs energy.

Honey also has uses in the world of health. Helping the blood formation process, in this case honey is the largest source of energy needed in the process of forming blood. On the other hand, honey also helps the process of purification, blood circulation, and can be antiarterioclerosis. Neutralizes the acid content in the blood, although honey has an acidic effect, it is an important factor in maintaining the acidity level in the blood. Relievers pain in the stomach and duodenum, Russian and American scientists assert that honey can relieve pain for people with stomach ulcers and duodenum pain. Overcoming disorders in the digestive system, the mechanism of action, honey makes excess acid that triggers stomach inflammation. Most paramedics use honey to treat inflammation of the stomach, duodenum and inflammation of the tonsils. Easily absorbed by the body, this is due to changes in sugar (fructose into glucose) in honey. Even though the acid content of honey is very high, honey can be absorbed easily even by sensitive stomachs (Mustikasari, 2014).

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Conclusion

Honey is one of the foods and drinks. it is even used as medicine. Honey has several ingredients including carbohydrates, vitamins and minerals. This content has health benefits and uses in medicine including: As an antimicrobial, as an anticancer, treats wounds, helps the process of blood formation, neutralizes acid levels in the blood and strengthens the work of the heart and liver. This research still has shortcomings in terms of the implementation of takhrij and syarah hadith with chemical analysis, so further research is needed on honey in the chemical field. The author suggests that the development of honey as an alternative medicine can be increased.

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