



BIBLIOMETRIC ANALYSIS ON RESEARCH STUDY OF POMEGRANATE: a review towards new findings

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ABSTRAK

Delima merupakan buah yang mengandung banyak kekayaan anti oksidan dan juga dapat digunakan sebagai alternatif dan bahan obat-obatan alami. Dari sudut pandang ilmu kesehatan pada masa lalu, delima termasuk dalam buah-buahan yang baik untuk kesehatan karena manfaatnya yang dapat mengobati beberapa jenis penyakit. Penelitian ini membahas tentang tren pada publikasi-publikasi mengenai delima. Penelitian ini difokuskan pada analisis konten, khususnya pada publikasi-publikasi penting tentang delima. Penelitian ini menunjukkan bahwa 85,5 persen penelitian-penelitian yang membahas tentang delima banyak terbit dalam bentuk jurnal artikel. Metode penelitan yang banyak digunakan pada penelitian-penelitian tersebut ialah analisis ilmiah (penelitian laboratori). Kajian mengenai aspek keilmuan dibagi menjadi tujuh bagian di antaranya diskusi ilmiah tentang delima yaitu farmasi, ilmu makanan, botani, biomedis, biokimia dan mikrobiologi. Hanya satu kajian yang fokus pada analisis keislaman yaitu pada sektor Pendidikan Islam. Bidang lainnya mengenai Lingkungan Pendidikan (Tumbuh-tumbuhan) juga terdapat pada penelitian ini yaitu dimaksudkan untuk mengumpulkan data dan menemukan hasil tentang tumbuh-tumbuhan delima.

Kata Kunci: bibliometrik, tren penelitian, delima, produk Malaysia

ABSTRACT

Pomegranates are an antioxidant-rich superfood with alternative and natural medicine resources for the natural health community. From the perspective of ancient medical practice, pomegranate is in a highest ranking of healthy fruits because of its diverse beneficial in curing diseases. Trend research publications pomegranates were studied. The study focused on content analysis, especially in the field of primary research on pomegranate. Referring to the results of 'literature review' on pomegranate, researchers found that the majority of previous research on pomegranate dominated by journal articles by 85.5 percent. Research on the method of analysis conducted in the previous studies found that most studies on pomegranate done on a scientific analysis (laboratory studies). Studies on aspects of science has been divided into seven areas. Focus areas include scientific discussion of pomegranate is pharmaceutical, Food Science, Botany, Bio-Medical, Bio-Chemistry and Microbiology. Only one field of study that focuses on the analysis of Islamic view focusing on Islamic Education. Additional fields of Environmental Education (Flora) are also included by researchers to collect data and find a results on plants that contain pomegranate. Comparative evaluation of research found that a total of 188 kinds of studies involves the study of the scientific aspects compared to only 11 studies based on Islam (Islamic Education) and 10 studies based on environmental education. Thus, the efforts of researchers from Universiti Malaya through grants TRGS (TR001A-2014) entitled 'Safe and Health Uses of Fruits and Herbs Mentioned in Al-Quran and Ahadith: An Analysis of ethnomedicinal Importance in Islamic Products in Malaysia' are very significant in the development of science. Advanced new study of henna is expected to produce benefits to Malaysia as a whole.

Key Words: bibliometrics, research trend, pomegranates, Malaysian product

1. INTRODUCTION

Study design can be used as an indicator of research productivity and trends of research in various disciplines. This study could also determine research priorities in matters related to publishing. The aim of this study is to analyze the writing of articles by field or specific research discipline. Articles published in any discourse is usually a result of recent research that can be developed, shared and distributed to serve as a reliable scientific references. This is due to the process of publishing scientific materials that have to go through a screening process and a review by experts in the field to ensure that the published material, not only to comply with the characteristics for publication in scientific journals or materials, but also to ensure that research conducted in accordance with proper procedures.

2. POMEGRANATE: DEFINITION AND DESCRIPTION

The pomegranate, botanical name '*Punica Granatum*', is a fruit bearing deciduous shrub that contain thousands of health benefits. This fruit is called three times in the Holy Quran, thus showing its advantages and privileges as fruits that are beneficial to human being. In English terms, the pomegranate is known as the 'pomegranate' and 'al-Rumman' or 'al-Rummanah' in Arab.

Oxford English Dictionary defines *Pomegranate* as a word derives from medieval Latin *pōmum* (apple) and *granatum* (seeded). According to ancient French language, pomegranate are called *pomme granatum* which means apple (*pomme*) and *granatum* that refers to the seedless fruits that originated from Granada. In fact, the *Encyclopedia Britannica* states that the city of Granada in southern Spain got its name from the pomegranate as a local fruit's in there.

Pomegranate or *Punica granatum*, is a fruit-bearing deciduous shrub or small tree growing between 5 and 8 m (16-26 ft) tall. The

pomegranate is considered to have originated from the area of Southwest Asia and has grown naturally in the entire Mediterranean region and the Caucasus since ancient times. It is widely cultivated throughout Afghanistan, Algeria, Armenia, Azerbaijan, Iran, Iraq, India, Pakistan, Syria, Turkey, Peninsular Malaysia, Eastern India and tropical regions of Africa. Pomegranate brought into Latin America and California by Spanish settlers in 1769 and grown in California and Arizona for some juice production.

Pomegranates are an antioxidant-rich superfoods as having four parts that can be exploited by human. It consists of fruit, bark, roots and juice (water landing). In the food industry, pomegranate fruit species categorized as exotic and nutritious food supply. Types of pomegranate are different shapes, colors, grains and different levels of sweetness and acidity. Type the best pomegranate pomegranate color is the brightest, thin-skinned and many water content.



Picture 1. The fruits and the plants of pomegranate

3. SCOPE AND METHODOLOGY

This study applied the bibliometric analysis to study the results of previous research related with pomegranate. Bibliometric analysis is a method for assessing and measuring the information in the text and publications. It is not only frequently used in the field of library of information science but

also widely used in other areas in the form of citation analysis (citation) and content analysis.

Search method is important to ensure that any data on research areas can be found effectively. Through the following search keywords, researchers are able to found the articles, books, magazines and pomegranate completely. Search keywords are as follows

Keyword Search			
1.	Delima	(Malay + PDF words)	
2.	Punica Granatum	+	PDF
3.	Pomegranate	+	PDF
4.	الرمان		
5.	الرمان		

Figure 1. the technique to obtain data

After all the data is collected, it will be scanned manually and classified using Microsoft Office Excel. Data that has been listed then be analyzed using statistical program SPSS (Statistical Package for the Social Sciences).

4. LITERATURE REVIEW ON POMEGRANATE

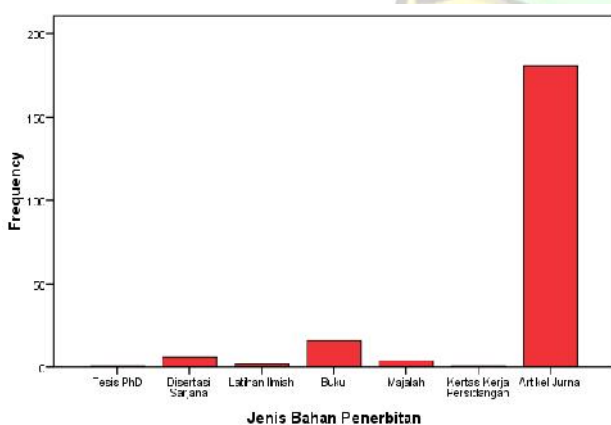


Figure 2. Publications types

Referring to the diagram above, the results of previous research on pomegranate found that majority of study are dominated by journal articles by 85.8%. Books were in the second highest percentage of 7.6%. This was followed by a master dissertation with the percentage of 2.8%, and project paper by 0.9%. The lowest percentage recorded PhD thesis and conference papers by the same percentage by 0.5%. List of materials related publications pomegranate can be examined through the following table.

5. LIST OF PUBLICATIONS ON POMEGRANATE

- | PhD Thesis |
|---|
| 1. Nauli, Rizki Rahma. 2010. <i>Pengaruh Pemberian Ekstrak Kulit Buah Delima Putih (Punica Granatum Linn) Dan Ketokonazol 2% Terhadap Pertumbuhan Candida Albicanssecara In Vitro Pada Kandidiasis Vulvovaginalis</i> . Skripsi. Program Pendidikan Sarjana Kedokteran, Fakultas Kedokteran. Semarang: Universitas Diponegoro |
| Master Dissertation |
| 1. Sugianto, Nanik Lidyawati. 2011. <i>Pemberian Jus Delima Merah (Punica Granatum) Dapat Meningkatkan Kadar Glutation Peroksidase Darah Pada Mencit (Mus Musculus) Dengan Aktivitas Fisik Maksimal</i> . Tesis: Program Magister, Program Studi Ilmu Biomedik, Program Pascasarjana. Denpasar: Universitas Udayana |
| 2. Wirawan, Hans Ceisar. 2008. <i>Pengaruh ekstrak delima putih (punica granatum, l) terhadap proliferasi alur sel leukimia (thp-1) secara in Vitro</i> . Skripsi. Fakultas Teknologi Pertanian. Bogor. Institut Pertanian Bogor |
| 3. Ade Indah Pratiwi, 2014. <i>Manfaat Berkumur Sari Buah Delima Merah (Punica Granatum) Terhadap Penurunan akumulasi Plak Gigi</i> , Skripsi Sarjana Kedokteran Gigi. Fakultas Kedokteran Gigi Universitas Mahasaraswati Denpasar |
| 4. عير بنت حسن على جني, 2009, استخلاص اليكتين والثانين من الرمان, بحث مقدم لتيل درجة الماجستير في العلوم, كلية الاقتصاد المنزلي والتربية الفنية, جامعة الملك عبد العزيز بجدة |
| 5. Nor Azma Hannah Mazlan, 2004. <i>Cytoprotection effects by honey alone or in combination with methanol extract of punica granatum L. and ethanol extract of nigella sativa L. on ethanol-induced gastric damage in rats</i> . |

Disertasi Sarjana. Jabatan Perubatan Molekul, Fakulti Perubatan, Kuala Lumpur: Universiti Malaya

6. عزت فارس, الرمان: غذاء ودواء, ماجستير تغذية الإنسان, قسم التغذية, كلية الصيدلة والعلوم الطبية, جامعة البترا الأردنية

Project Paper

1. Nooradilah Binti Ab.Kadir, *Makanan Berkhasiat Menurut Perspektif Al-Quran*, Latihan Ilmiah bagi memenuhi keperluan ijazah Sarjana Muda, Jabatan Al-Quran dan Al-Hadith Akademi Pengajian Islam Universiti Malaya sesi 2010/2011
2. Siti Rudainah Bt Saleh, *Pemakanan di dalam Al-Quran dan Al-Hadith*. Latihan Ilmiah bagi memenuhi keperluan ijazah Sarjana Muda Usuluddin, Akademi Pengajian Islam Universiti Malaya sesi 1997/1998

Conference Papers

1. Arshi Malik, Farrukh Afaq, Sami Sarfaraz, Vaqar M. Adhami, Deebe N. Syed, and Hasan Mukhtar, *Pomegranate fruit juice for chemoprevention and chemotherapy of prostate cancer*, Proceedings of the National Academy of Sciences of the United States of America, October 11, 2005, vol. 102, no. 41

Books

1. Fairuzah Tsabit, 2013, *Makanan Sehat Dalam Al-Quran*, Yogyakarta: Pustaka Ilmu
2. Ibn Qayyim al-Jawziyyah, *Perubatan Rasullullah*, (terj.) Nabilah Abd. Jalil, 2013, Selangor: Al-Hidayah House of Publishers Sdn. Bhd
3. Jamaluddin Mahran, 'Abd al-'Azim Hafna Mubashir, al-Ghadza' wa al-Dawa' fi al-Qur'an al-Karim, (terj.) *Al-Qur'an Bertutur Tentang Makanan & Obat-Obatan*, Yogyakarta: Mitra Pustaka
4. Rukayah Aman, 1999. *Buah-Buahan Malaysia*, Kuala Lumpur: Dewan Bahasa dan Pustaka
5. Rukayah Aman, 2001. *Buah-buahan Nadir Semenanjung Malaysia*. Kuala Lumpur: Dewan Bahasa dan Pustaka
6. Ismail Saidin, 2013, *Dusun Melayu*, Kuala Lumpur: Dewan Bahasa dan Pustaka
7. Mohamed Roselan Ab Malek, 2010, *Tumbuhan Berbuah*, Petaling Jaya: Nikaz Publications
8. Dr. Zaid bin Muhammad al-Rummani, 2009, *Penawar Dalam Buah Delima, Makanan Syurga dan Ubat*, (terj.) Faisal Saleh, Kuala Lumpur: al-Hidayah
9. Eric M.Oey, 1996, *Tropical Fruits of Malaysia & Singapore*, Hong Kong: Periplus Editions (HK) Ltd

10. Chin Hoong Fong, Yong Hoi-Sen, 2000, *Malaysian Fruits in Colour*, Bangsar: Tropical Press Sdn Bhd
11. Desmond Tate, 1999, *Tropical Fruit*, New York: Archipelago Press
12. Abu 'Ali al-Husayn bin 'Abd Allah Ibn Sina, 1998, *Al-Qanun fi al-Tibb*, Beirut: Muassasah al-Ma'arif
13. Abu 'Abd Allah Muhammad bin Ahmad al-Dhahabi, 1990, *Al-Tibb al-Nabawi*, Beirut: Dar Ihya' al-'Ulum
14. Muhammad al-Sayyid Arna'ut, 1998, *Al-A'shab wa al-Nabatat Ghiza' wa Dawa'*, Kaherah: al-Dar al-Misriyyah al-Lubnaniyyah
15. Shams al-Din Muhammad bin Abu Bakr Ibn Qayyim al-Jawziyyah, 1990, *Al-Tibb al-Nabawi*, Beirut: Dar al-Fikr
16. فراس ارشيد, 2012, البرنامج المتكامل لخدمة اشجار الرمان, السلطة الوطنية الفلسطينية وزارة الزراعة, نشرة رقم: 35

Magazines

1. Zuarida Mohyin, *Buah Delima Kurangkan Risiko Sakit Jantung*, majalah Al-Islam, Februari 2001
2. Purwantini, Indah dan Subagus Wahyuono. *Isolation and identification of antifungal (candida albicans) compound from the hull of delima fruits (punica granatum)*. Majalah Farmasi Indonesia. UGM Yogyakarta
3. Dr. Ong Hean Choi, *Delima*, Dewan Kosmik, Ogos 2003
4. Suzanne Jorgensen, Charlotte Brennard, *Pomegranates, Preserve the Harvest*, bilangan 7, Jun 2005

6. RESULTS

Based on previous studies, research on pomegranate are divided and analyzed according to eight key areah. Discussion of the findings are as follows;

ENVIRONMENTAL EDUCATION (FLORA)

1. Suzanne Jorgensen, Charlotte Brennard, *Pomegranates, Preserve the Harvest*, bil. 7, Jun 2005
2. Dr. Ong Hean Choi, *Delima*, Dewan Kosmik, Ogos 2003
3. ارشيد, 2012, السلطة الوطنية الفلسطينية, : 35
4. Desmond Tate, 1999, *Tropical Fruit*, New York: Archipelago Press
5. Chin Hoong Fong, Yong Hoi-Sen, 2000,

Malaysian Fruits in Colour, Bangsar: Tropical Press Sdn Bhd

6. Eric M.Oey, 1996, Tropical Fruits of Malaysia & Singapore, Hong Kong: Periplus Editions (HK) Ltd
7. Mohamed Roselan Ab Malek, 2010, Tumbuhan Berbuah, Petaling Jaya: Nikaz Publications
8. Ismail Saidin, 2013, Dusun Melayu, Kuala Lumpur: Dewan Bahasa dan Pustaka
9. Rukayah Aman, 2001. Buah-buahan Nadir Semenanjung Malaysia. Kuala Lumpur: Dewan Bahasa dan Pustaka
10. Rukayah Aman, 1999. Buah-Buahan Malaysia, Kuala Lumpur: Dewan Bahasa dan Pustaka

ISLAMIC EDUCATION

1. Munirah Abd Razzak, 2011, *Punica Granatum Bicara Al-Quran Al-Hadith Dan Sains Perubatan Moden*, Jurnal Al-Bayan, bil. 9(1), Universiti Malaya: Jabatan Al-Qur'an dan Al-Hadith, Akademi Pengajian Islam
2. Shams al-Din Muhammad bin Abu Bakr Ibn Qayyim al-Jawziyyah, 1990, *Al-Tibb al-Nabawi*, Beirut: Dar al-Fikr
3. Muhammad al-Sayyid Arna'ut, 1998, *Al-A'shab wa al-Nabatat Ghiza' wa Dawa'*, Kaherah: al-Dar al-Misriyyah al-Lubnaniyyah
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5. Abu 'Abd Allah Muhammad bin Ahmad al-Dhahabi, 1990, *Al-Tibb al-Nabawi*, Beirut: Dar Ihya' al-'Ulum
6. Dr. Zaid bin Muhammad al-Rummani, 2009, *Penawar Dalam Buah Delima, Makanan Syurga dan Ubat*, (terj.) Faisal Saleh, Kuala Lumpur: al-Hidayah
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9. Fairuzah Tsabit, 2013, *Makanan Sehat Dalam Al-Quran*, Yogyakarta: Pustaka Ilmu
10. Siti Rudainah Bt Saleh, *Pemakanan di dalam Al-Quran dan Al-Hadith*. Latihan Ilmiah bagi memenuhi keperluan ijazah Sarjana Muda Usuluddin, Akademi Pengajian

Islam Universiti Malaya sesi 1997/1998

11. Nooradilah Binti Ab.Kadir, *Makanan Berkhasiat Menurut Perspektif Al-Quran*, Latihan Ilmiah bagi memenuhi keperluan ijazah Sarjana Muda, Jabatan Al-Quran dan Al-Hadith Akademi Pengajian Islam Universiti Malaya sesi 2010/2011

PHARMACOLOGY

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10. Alexis Vidala, et.al. 2003, *Studies on the toxicity of Punica granatum L.(Punicaceae) whole fruit extracts*, Journal of Ethnopharmacology, 89(2-3), pp. 295-300
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NUTRITIONAL SCIENCE

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7. SCOPE OF RESEARCH AND DISCUSSION ON POMEGRANATE

Based on the study of the pomegranate classification, analysis of the results are as follows;

Table 1.
Classification of research area on pomegranate

	Frequency	Valid Percent
Valid Environmental Education (Flora)	10	4.7
Islamic Education	11	5.2
Pharmacology	19	9.0
Nutritional Science	52	24.6
Science Botany	23	10.9
Bio-Medical	41	19.4
Bio-Chemical	35	16.6
Microbiology	20	9.5
Jumlah	211	100.0

Research on the method of analysis conducted in the previous studies found that most studies on pomegranate done on a scientific analysis (laboratory studies). Studies on aspects of science has been divided into six areas. Focus areas include scientific discussion of pomegranate covered in the aspect of Pharmacy, Nutritional Science, Science Botany, Bio-Medical, Bio-Chemical and Microbiology. Only one field of study that focuses on the analysis of Islam focusing on Islamic Education.

Additional fields of Environmental Education (Flora) are also included by researchers to collect data and find a results on plants that contain pomegranate. Comparative evaluation of research found that a total of 188 kinds of studies involves the study of the scientific aspects compared to only 11 studies based on Islam (Islamic Education) and 10 studies based on environmental education. Thus, this proves the scientific study of pomegranate is well known by researcher.

Pomegranate is a fruit that has attracted researchers from around the world in which all components of the pomegranate has its own significance for the research analysis to identify its benefits and interests. This includes the skin, fruit, juice, and seed to produce extracts of pomegranate.

Referring to the study of pomegranate from the perspective of Islamic studies, it clearly shows the lack of specific research material concerning this fruit. The best study discusses in detail about the pomegranate from the point of view of religion and science is a article in journal entitled "Punica Granatum Bicara Al-Quran Al-Hadith Dan Sains Perubatan Moden" (*Punica Granatum From Al-Quran, Al-Hadith and Modern Medical Science's Point of View*) by Dr. Munirah Abd

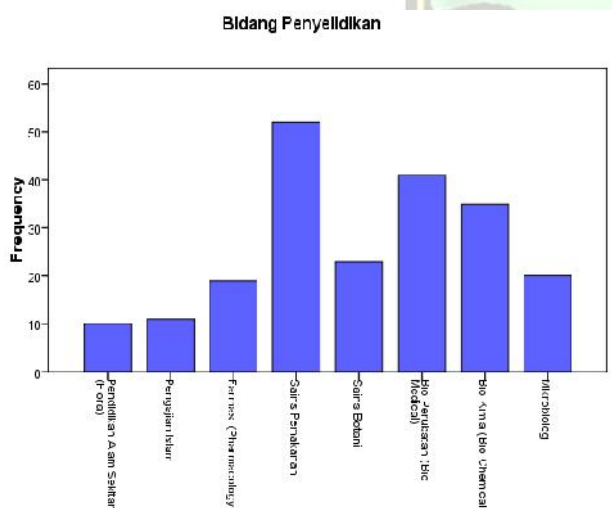


Figure 3. Fields research

Razzak and book written by Dr. Zaid bin Muhammad al-Rummani entitled "Penawar Dalam Buah Delima, Makanan Syurga dan Ubat (*Antidote In Pomegranate, Food and Medication of Heaven*).

More than that, studies of a pomegranate are only discussed in general view with a summary of the usefulness or efficacy of pomegranate in books or medical research focuses on Tibb al-Nabawi. Among the examples is book *Tibb al-Nabawi* written by Ibn Qayyim al-Jawziyyah and *Pemakanan di dalam Al-Quran dan Al-Hadis* written by Siti Rudainah Saleh. The study of pomegranate in magazines were too few in number with a brief discussion.

8. CONTRIBUTION OF THE PREVIOUS RESEARCH

Pomegranate contains 78% water, 1.6% protein, 0.1% fat, 5.1% fiber, carbohydrates 14.5%, 0.7 % minerals and 14mg / 100g ascorbic acid (vitamin C). The fruit is also rich in sodium, riboflavin, thiamin, niacin, vitamin C, calcium and phosphorus. All parts of this plant contain tannins, especially on the skin of 26%, 10-25% stem bark and root bark of 28%. Tannins are used to color the material from skin. Pomegranate bark and roots also contain alkaloids.

Pomegranate flowers can also be used mainly in the treatment of disease. In addition, the bright red flowers are also a source of natural dyes. A study conducted at the University of California at Los Angeles have analyzed 10 types of drinks that have high power to fight disease. Results of the study found that pomegranate juice is best followed by red wine, grape juice, blueberry juice, black cherry juice, cranberry juice, orange juice, tea and apple juice.

In addition, the pomegranate is very significant for the health of the body with high antioxidant content with its main bioactive polyphenols elements. It has a capability of lowering blood pressure in patients with hypertension. Punicalagin is the

main polyphenol antioxidants in pomegranate juice. A compound found only in pomegranates called punicalagin is shown to benefit the heart and blood vessels. It not only lowers cholesterol, but also lowers blood pressure and increases the speed at which heart blockages (atherosclerosis) melt away. Antioxidant activity was tested in vitro with pomegranate juice, punicalagin, pomegranate ellagic acid and tannins (polyphenols extracted from pomegranate juice). The experimental results revealed that whole pomegranate juice has more antioxidant activity of the substances.

Furthermore, pomegranate juice or extract found helpful for atherosclerosis. Intake of pomegranate juice a day is good for coronary heart patients. In one study, researchers have provided pomegranate juice for 45 patients suffering from coronary heart disease and myocardial ischemia every day for 3 months. Based on the data, the researchers concluded that pomegranate juice are able to reduce stress stimuli.

The clinical fantastic result about pomegranate juice has also been shown to reduce total cholesterol, low-density lipoprotein (LDL), the ratio of LDL / high density lipoprotein (HDL) and the ratio of total cholesterol HDL. These findings suggest that consumption of pomegranate juice can alter heart disease risk factors in patients with hyperlipidemia (lack of blood lipids).

Pomegranate also has anti-bacterial and anti-microbial. The results showed that the extract of pomegranate are able to fight against methicillin-sensitive-resistant (MRSA), *Staphylococcus aureus* Salmoneella typhi and *Escherichia coli* O157: H7. Studies in vitro showed anti-HIV-1 microbicide could potentially result from pomegranate. In the field of dentistry, hydroalcoholic extract (HAE) of pomegranate is very effective against dental plaque microorganisms.

In vivo studies performed on pomegranate oil, seed oil, fermented juice polyphenols and pericarp polyphenols on

growth of human prostate cancer cells found to inhibit the growth of breast cancer cells dramatically, aggression and increased apoptosis (programmed cell death) in breast cancer cells. Pomegranate extract effectively repair the damage with UVA-mediated cell lines soften and prevent potential skin cancer. It can act as a barrier against enzymes that can damage the cartilage. Pomegranate juice is a remedy for skin damaged by sun and aging. It repairing damage to the skin smooth and youthful again. For people with Alzheimer's, pomegranate juice may help prevent and slow development.

From Islamic point of view, Ibn Sina (1037M), Ibn Qayyim (1292M) and al-Dhahabi (1348M) believes eating pomegranates can strengthen the heart, eliminate tapeworms, cure dysentery, nervous weakness, sore-throat inflammation. Pomegranate skin if boiled and when the water is drunk will stop diarrhea disease. Eat fresh pomegranate can reduce cholesterol levels and help digestion.

In addition, drinking pomegranate juice with honey will launch bowel function, eliminate constipation, eases breathing, blood cleansing and treating the wound injury. Muhammad al-Sayyid al-Arna'ut also said that pomegranate juice can soothe pain, fever and thirst. Dried pomegranate skin is good for cough, chest pain, lungs, heart, stomach, liver, digestion and treat diarrhea and infections of tapeworms.

After analyzing the findings of medical studies about pomegranate, it proved to be the fruit of paradise. This is because it has many benefits available with antioxidant benefits, anti-bacterial, anti-cancer, and also good for the heart, liver, sperm production, stomach, skin, brain, teeth, cartilage and wound injury.

9. ADVANCED RESEARCH ON POMEGRANATE

Health field that applies the herb is a broad field of study. There are many aspects

that can be carried out a detailed study on the future whether in religion or science aspect. Here are a few suggestions fields and aspects related to these research;

- a. Specific studies about pomegranate from a religious perspective is very little. Most studies of a general nature can be devoted to other aspects of the law and emphasize the usefulness of henna available from authentic traditions. This is due to the existence of hadith dhaif (a hadith which fails to reach the status of Hasan) quoted as evidence the efficacy of herbs and fruits in Islam.
- b. The combination of discussion and analysis about pomegranate from the viewpoint of religion and science should be done. Until now, the search results data showed that only two publications that discuss the pomegranate with a combination of a religious viewpoint and perspective of science. It is at once can prove the truth of the teachings of Islam with proofs results of scientific analysis.
- c. The existence of pomegranate products available in the market or used as a capable new products can be examined from the perspective of halal (lawful) and haram (unlawful). The results of the study can be used as a high-value products that can be sell in the market. Thus, the content of pomegranate should be studied from the aspect of its effectiveness to meet the needs of the community.
- d. Henna species vary according to country. The study of pomegranate in Malaysia also not yet widespread. Research on pomegranate species found in Malaysia can be applied to produce health products Malaysia.

10. CONCLUSION

Pomegranate is a prophetic food that is valuable. It is not just a fruit that can be eaten but every aspect in pomegranate trees

can provide health benefits and disease prevention. All aspects related studies to pomegranate should be examined in depth by academics to produce a product that is useful to all classes of society. Thus, the efforts of researchers from Universiti Malaya through grants TRGS (TR001A-2014) entitled 'Safe and Health Uses of Fruits and Herbs Mentioned in Al-Quran and Ahadith: An Analysis of ethnomedicinal Importance in Islamic Products in Malaysia' very significant in the development of science. Advanced new study of pomegranate is expected to produce a new findings for the benefit of Malaysia.

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