



Crafted
Using
Traditional
Bilona
Methord

100% Organic Indigenous Cow Ghee







#### Overview

- Sourced form **100% pure indigenous cow**. Fed on organic green fodder
- Crafted using **Vedic Bilona vidhi** (wooden churn process) it's a traditionally made cultured ghee
- **100% Pure**, no chemical, preventives & added flavors
- Proudly **Made in India**
- Comes with many Health Benefits
- We are committed to giving back and sharing a significant portion of our profits to provide shelter, nourishment, and medical assistance to stray Nandis and cows. With over 2500+ cattle under our care,

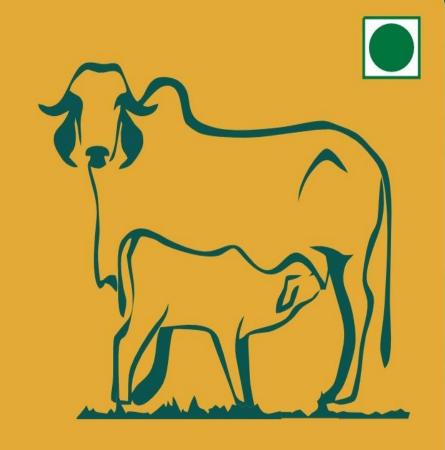


- Life Cycle: Boiled Milk > Milk Cream > Ghee
- Cream is churned at high speed with the help of motors
- High-Heat Factory Processing Leads To Nutrient Loss

- Life Cycle: Boiled Milk > Curd > White Butter > Ghee
- Curd Is Churned Slowly Using A Bi-Directional Wooden Beater Called Bilona
- Ayurvedic Processing From Curd Leads To Higher Vitamin & Antioxidant Retention

# Comes with many health benefits







SHREE GHRITAM stands as a testament to our unwavering commitment to preserving traditional methods and delivering unparalleled quality. Our ghee is meticulously produced using the Bilona Vidhi. This traditional method ensures that the nutritional integrity and rich flavour of the ghee are preserved, providing you with a product that is both authentic and beneficial.

**Tradition | Purity | Sustainability** 

PURE INDIGENOUS

### Cow Ghee



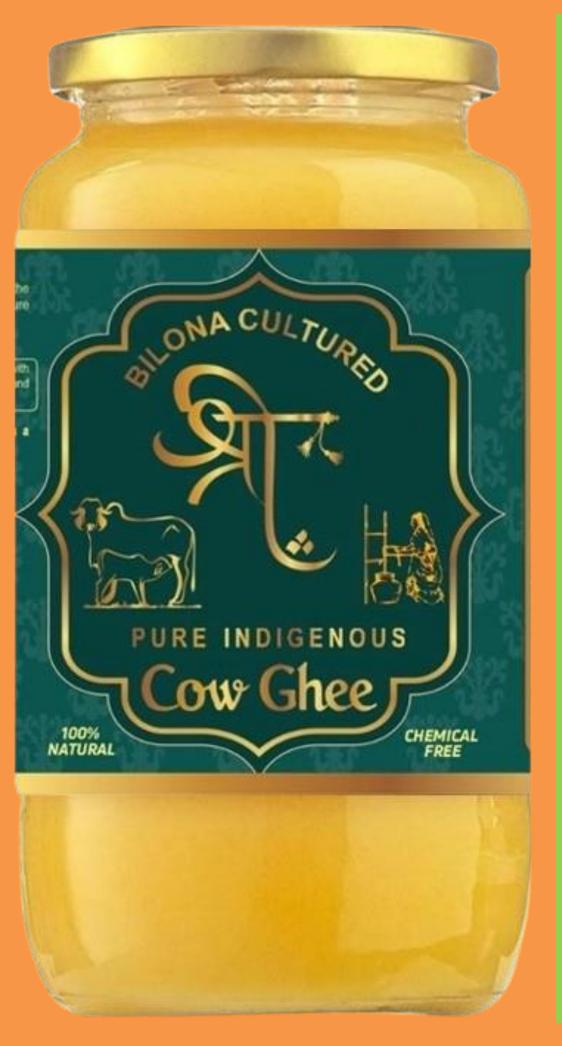
Health Benefits of Organic Indigenous Cow Bilona Ghee

- Purifying the blood.
- Enhancing brainpower.
- Aiding in weight loss.
- Boosting immunity.
- Reducing serum cholesterol levels.
- Maintaining a healthy heart.
- Providing support for pregnant women.
- Promoting digestion.
- Balancing Vaat and Pitta Dosha.
- Increasing bone density, and much more.





100% Natural



### What makes Shree Pure Cow Ghee Unique?

- Shree ghee is sourced directly from our own farm, where our indigenous cows enjoy organic green fodder through open grazing.
- Our Cattle stays in **super hygienic** environment alongside their calves (Ahinsak) and the same hygiene reflects in our product as well.
- On our farms we convert cow dung into organic manure and use it for farming. We
  maintain a commitment to using pesticide-free and chemical-free fertilizers, and the same
  high-quality fodder we give to our cattle and ensure to their well-being and their milk too.
- We adopt tradition method for Ghee preparation and NO compromises on quality, purity & hygiene factor.
- We are committed to **giving back and sharing** a significant portion of our profits to provide shelter, nourishment, and medical assistance to stray Nandis and cows for their well being
- We are open for any sort of lab test on our product, that's our confidence on our product.





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#### **SHREE GHRITAM**

**PURE INDIGENOUS** 

### Cow Ghee

Available in

500 ML



250 ML





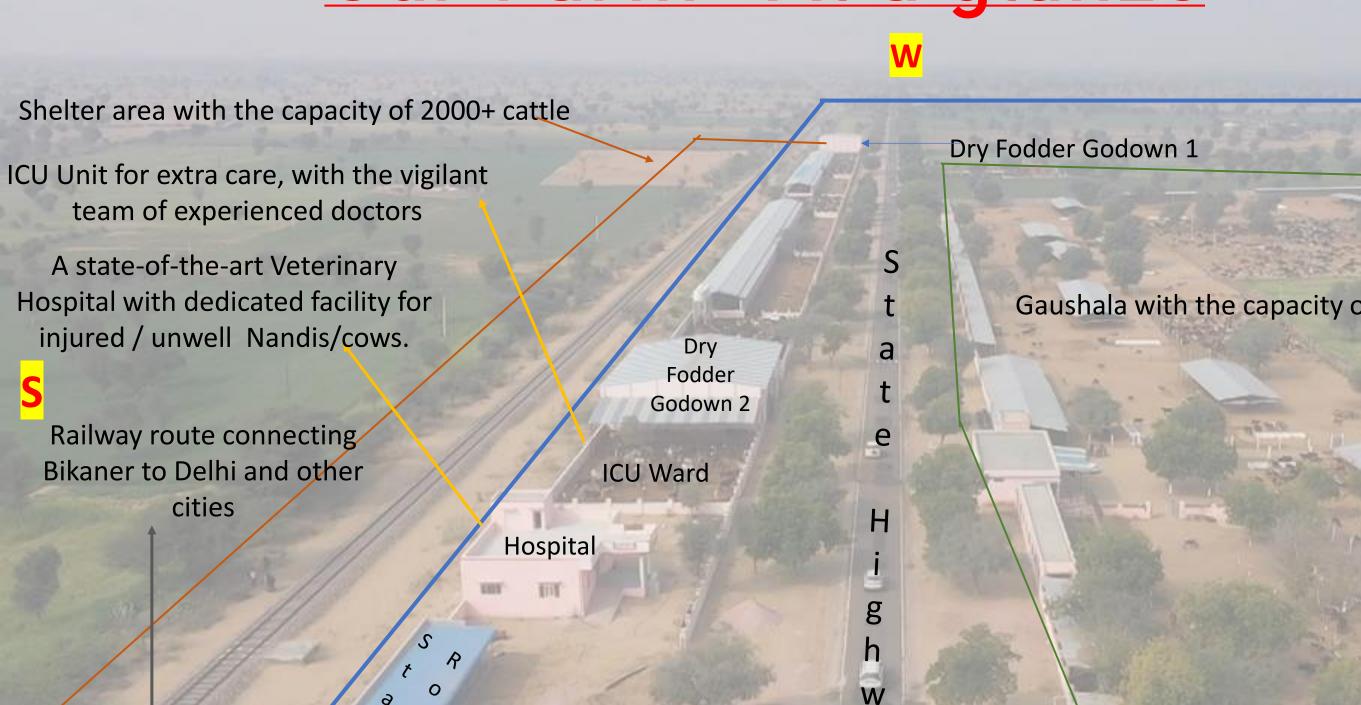


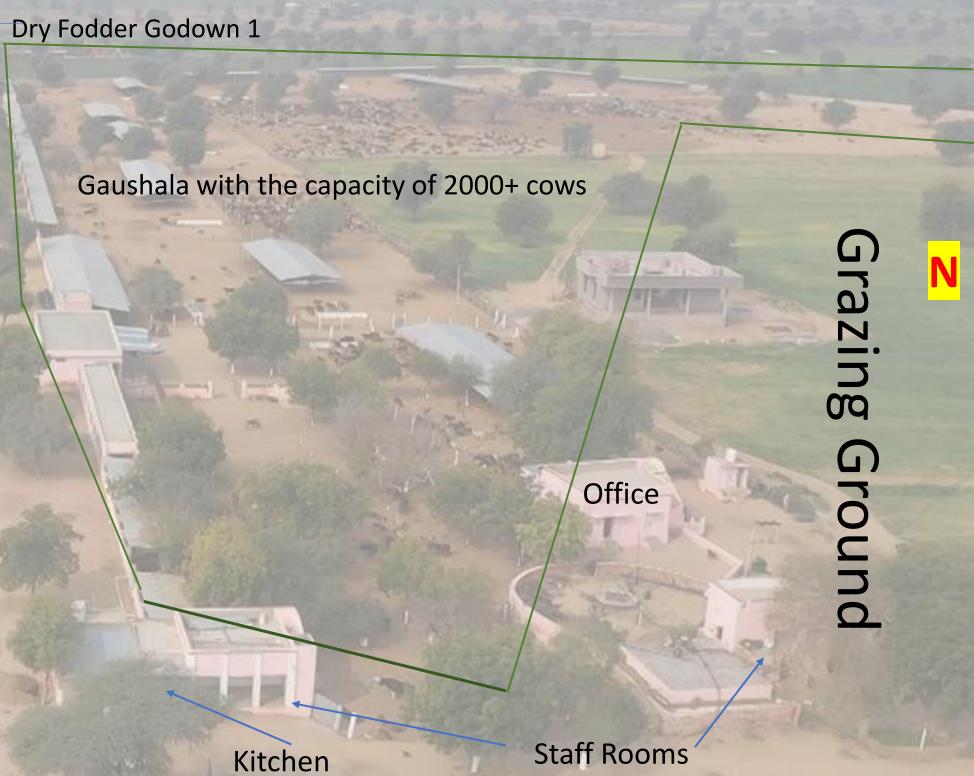


### Our Farm- At a glanze

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Spread across more then 50 acers of land





### Our Farm- At a glanze

- **Crop Variety:** At our farm, we cultivate a diverse range of crops including wheat, jawar, jeera (cumin), mustard, groundnut, and aloe vera. Also, we are planning to expand our cultivation to include a variety of herbs and spices, further enriching the biodiversity of our farm.
- ❖ Organic Farming Practices: We are committed to sustainable and eco-friendly agricultural practices. One of the cornerstones of our farming approach is the use of 100% organic manure. By eschewing synthetic fertilizers and pesticides, we ensure that our plantations are cultivated in a manner that is both environmentally responsible and conducive to the health of the soil and surrounding ecosystem.
- ❖ Purely Organic and Chemical-Free: Our plantations are entirely free from chemical contaminants. By avoiding the use of synthetic chemicals, we safeguard the purity of our produce and prioritize the well-being of our consumers and the environment alike.

Overall, our farm represents a holistic approach to agriculture, one that prioritizes environmental stewardship, consumer health, and the promotion of sustainable livelihoods for farming communities. Through our dedication to organic farming practices and our ongoing efforts to expand and innovate, we aim to play a positive role in shaping the future of agriculture towards a more sustainable and regenerative paradigm.

## Celebrate every day with the highest Quality Shree Ghritam Cow Ghee



### Crafted by:

