

Sourabhi – Desi Cow Bilona A2 Ghee Production Process

Our Organic Bilona Ghee is a pure, traditional butter oil made from the highest quality organic A2 milk. Ghee is a staple in Indian cuisine and has been used for centuries for its rich flavour and many health benefits.



- **Traditional Milking:** A2 Desi cows are milked by hand using methods outlined in ancient Ayurveda.
- **Curd Preparation:** The milk is turned into curd using clay pots to preserve its nutritional value.
- **Butter Extraction:** The curd is hand-churned with a wooden bilona to make butter.
- **Ghee Production:** The butter is heated at a precise temperature to extract the purest Ghee.

From our sustainable organic dairy farm to your kitchen, our ghee provides an authentic taste of traditional Indian cuisine.

HEALTH BENEFITS:

- **Boosts Immunity:** This Ghee is packed with essential nutrients, fatty acids, and properties that fight bacteria, fungi, and viruses. Just 2 teaspoons of Ghee mixed with milk can help strengthen your immune system.
- **Aids Digestion:** It helps your body produce enzymes that break down food, speeds up metabolism, and lowers bad cholesterol.
- **Soothes Dryness:** You can use it as a moisturizer for your skin, apply it to dry lips or cracked heels, and use it for massages. It's also used in traditional ceremonies like Homa, Aarti, Puja, and Yajna because it helps clean the air and produce oxygen.
- **Gets Better with Age:** Ghee that is over a year old is believed to help with conditions like epilepsy, schizophrenia, and other disorders.
- **Nasal Drops:** Putting 2 drops of Ghee in your nose can help with issues like migraines, headaches, hearing and vision problems, and hair loss. It can also boost your concentration.