

GHEE





Ghee is a term used to describe the unadulterated, heat-cleared fat that is made purely from cow milk, buffalo milk, or mixed milk, curd, desi (Indian culinary) butter, or cream.

Nutrition Profile



Component ↴	Value ↴
Calories	123 Cal
Fat	14 grams
Saturated fat	9 grams
Monounsaturated fat	4 grams
Polyunsaturated fat	0.5 grams
Vitamin A	13% of the Daily Value (DV)
Vitamin E	3% of the DV
Vitamin K	1% of the DV

Preparation Method:

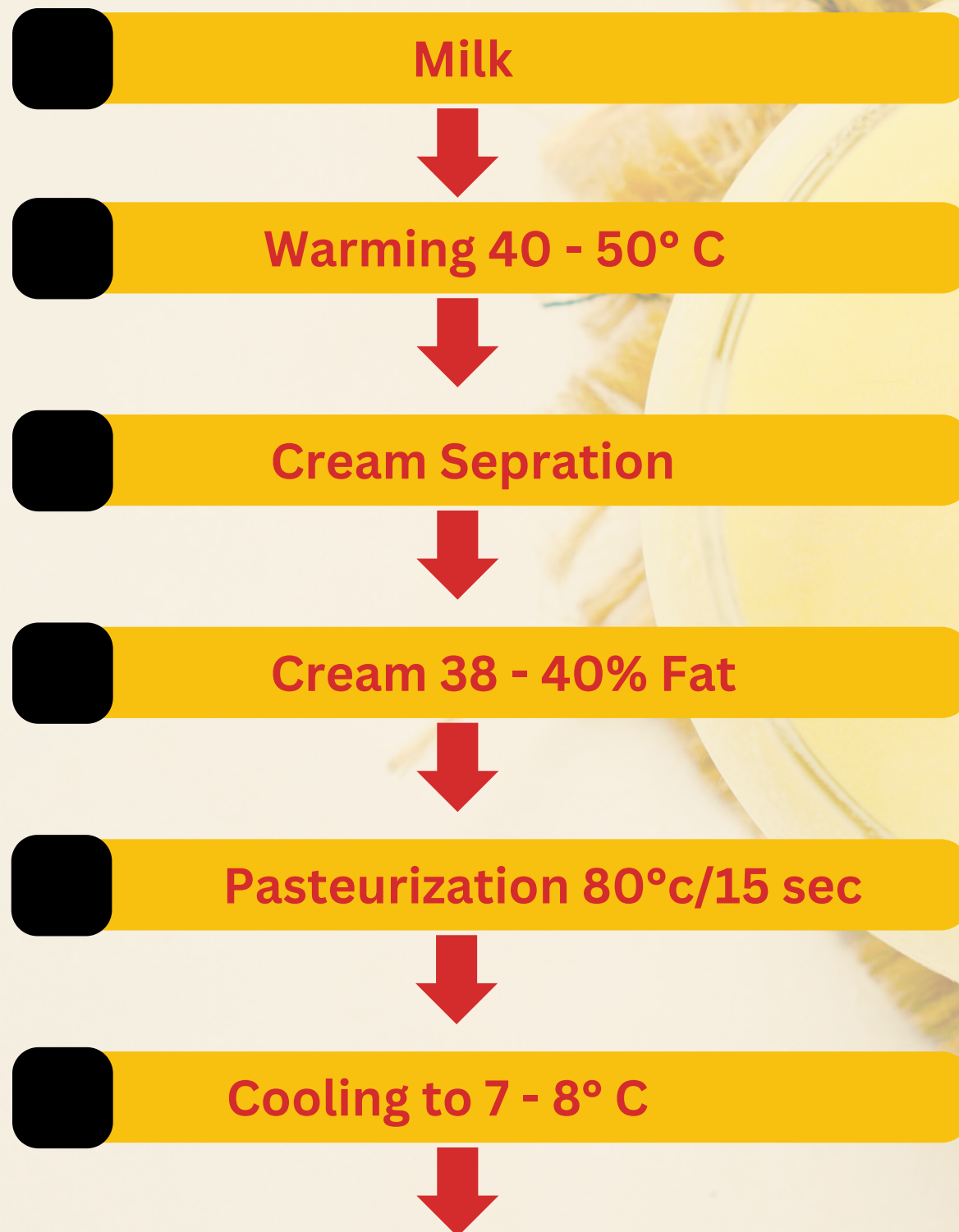
- Concentration of milk fat in the form of cream or butter.
- Heat clarification of fat rich milk portion and thus reducing the amount of water to less than 0.5%.
- Removal of the curd content in the form of ghee residue.

Types of Method:

1. Desi or Indigenous Method
2. Direct Cream Method
3. Creamery Butter Method
4. Prestratification Method
5. Continuous Method



Creamery Butter Method



Churning



Butter



Butter Melter (80° C)



Ghee Boiler



Boiling at 114_+2° C



Clarified Fat



Filtration



Ghee residue



Ghee

- Ghee boiler, also known as a ghee kettle or ghee-making vessel, is a specialized piece of equipment used in the production of ghee.



Ghee Boiler

The clarification process is essential in producing ghee with a higher smoke point, longer shelf life, and intense flavor. It also eliminates the components that can lead to spoilage, making ghee more suitable for both cooking and storage.

Packaging



Glass Jars:

Used for premium ghee products, glass jars provide excellent protection against light and oxygen

Plastic Containers:

lightweight, shatterproof, and can come in various sizes

Metal Cans:

Provided good protection against light

Pouches:

Flexible pouches are lightweight and convenient for travel