



LACTOSE-FREE CLARITY:

**Unveiling the Truth About
Clarified Butter**

WHAT IS CLARIFIED BUTTER?



Clarified butter is butter with the milk solids and water removed .It has a higher smoke point than regular butter, making it ideal for cooking. It is lactose-free, making it a great alternative for those with lactose intolerance.



BENEFITS OF USING CLARIFIED BUTTER

Clarified butter has a higher smoke point, longer shelf life, and is lactose-free. It's also rich in vitamins A, D, and E. Enjoy its nutty flavor!



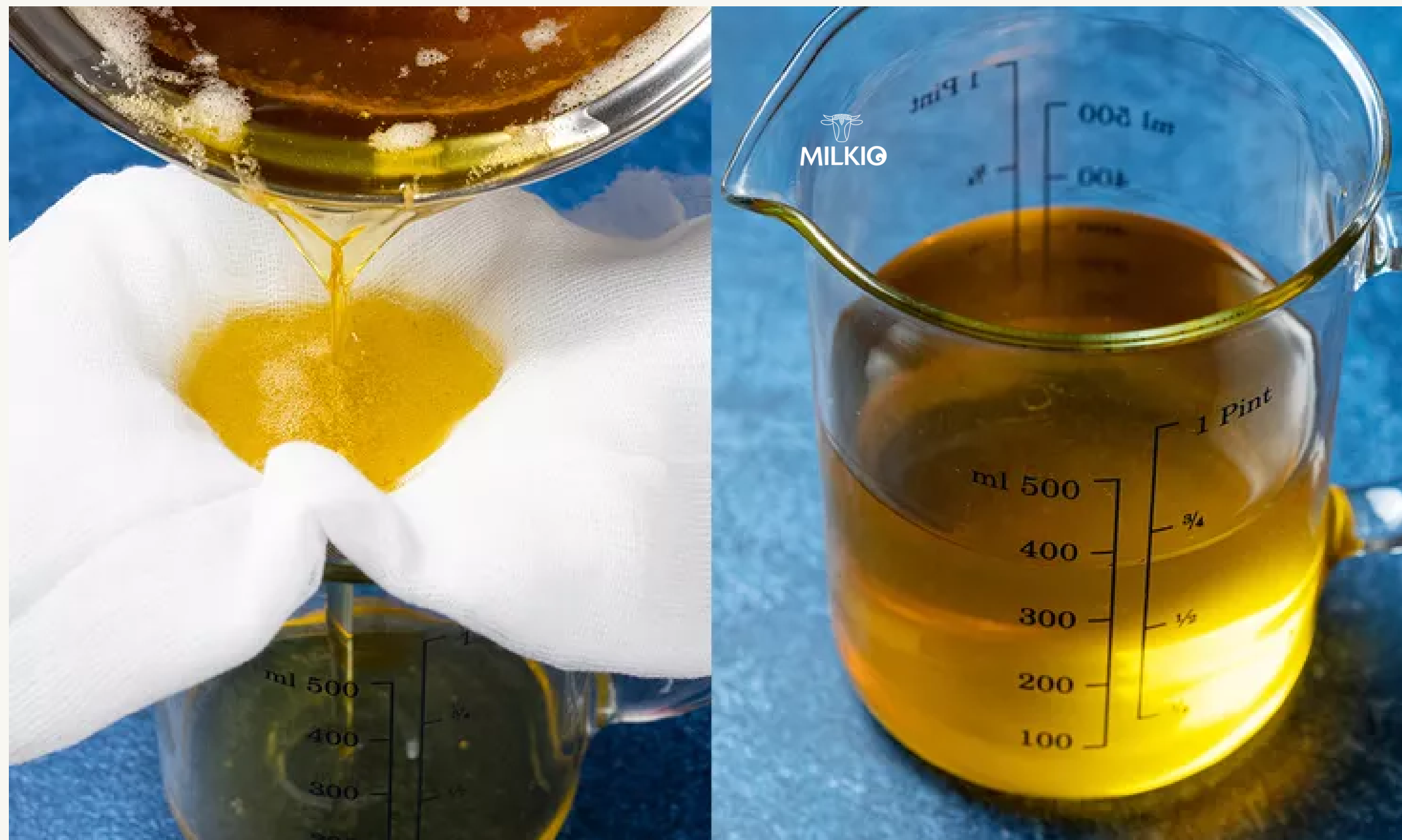


DIFFERENCES BETWEEN CLARIFIED BUTTER AND REGULAR BUTTER

Clarified butter is made by separating milk solids and water from regular butter, resulting in a higher smoke point and longer shelf life.



HOW TO MAKE CLARIFIED BUTTER AT HOME?



To make clarified butter, melt unsalted butter over low heat. Skim off the foam, then pour the clear liquid into a container. Discard the milk solids at the bottom.



HOW TO USE CLARIFIED BUTTER IN COOKING?

- Use it as a cooking oil for frying and sautéing.
- Use it as a spread on toast or bread.
- Use it as a replacement for oil in baking recipes.





WHERE TO FIND MILKIO'S GHEE?

Purchase Milkio ghee hassle-free by ordering directly from our website. Visit the Milkio website to purchase our premium ghee products and experience the convenience of online ordering.



WHY CHOOSE MILKIO?

Milkio Ghee is a premium quality clarified butter made from **grass-fed** cow's milk. **Our facility** is also USFDA, HALAL, and KOSHER certified. We offer **our Ghee** in various bulk and Foodservice, and consumer packaging sizes.



THANK YOU!

**For joining us on this journey to discover
the wonders of clarified butter!**