

From Milk to Gold:

The Journey of Ghee
Production





Introduction to Ghee production

Ghee is a type of clarified butter that has been used for centuries in Indian cooking and Ayurvedic medicine. It is made by simmering butter to remove water, milk solids, and impurities.

Milkio's traditional process

Milkio's traditional ghee-making process involves slow simmering butter until the milk solids separate, resulting in a pure, nutty flavor.



The Role of Temperature in Ghee Production

Temperature plays a critical role in ghee production. Heating butter to the right temperature removes water and milk solids, creating pure, rich ghee.



Advantages of Ghee over Butter



Ghee has a longer shelf life than butter.



Ghee has a higher smoke point than butter.



Lactose-free ghee: perfect for lactose intolerant, healthier butter substitute

Health benefits of ghee

Ghee is rich in vitamins A, D, E, and K. It promotes digestion, boosts immunity, and supports brain function. Enjoy in moderation as part of a balanced diet.



How to use ghee in cooking?



Ghee is a great alternative to butter or oil when cooking. Use it for sautéing, roasting, baking, and frying. It has a high smoke point and adds a rich, nutty flavor to dishes.

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.





Conclusion

Milkio's traditional ghee-making process is rooted in purity and authenticity. Thank you for joining us on this journey to better health and taste! a rich, nutty flavor to dishes.

Thank you!

For letting us take you on a
journey through the fascinating
world of ghee production

