



Damodarr Global Venture LLP



Presents



Exclusive A2 COW GHEE

perfect
Taste



Premium
Quality

+91 9104403474
info@damodarr.com



A2 Desi Cow ghee is derived from A2 milk collected from desi cows using the traditional Bilona Method, which is quite extensive.



Milk from Indian cows is first boiled, then cooled.



Curd is added to this milk and the mixture is then allowed to rest overnight at room temperature.



The next day, the resulting curd is churned to extract the butter.



This butter is further refined by boiling till all moisture evaporates.



Richness of Product

- A-2 ghee is believed to have healing properties, aiding digestion, boosting immunity, and promoting overall well-being.
- The saturated fats in A-2 ghee are known to be beneficial for brain health, supporting cognitive function and memory.
- A-2 ghee contains anti-inflammatory compounds, making it a wholesome addition to a balanced and health-conscious lifestyle.
- Enhance your meals by drizzling A-2 ghee over steamed vegetables, rice, or even a warm bowl of dal for an extra layer of deliciousness.

info@damodarr.com

www.damodarr.com