





A2 COW GHEE

PREPARED BY INDIAN TRADITIONAL BILONA METHOD



RICH IN OMEGA 9



SOURCE OF HEALTHY FATS



WEIGHT CONTROL



IMMUNITY BOOSTER



SLOWS AGEING



BENEFITS
DURING PREGNANCY



KEEPS HEALTHY HEART



STRENGTHENS BONES



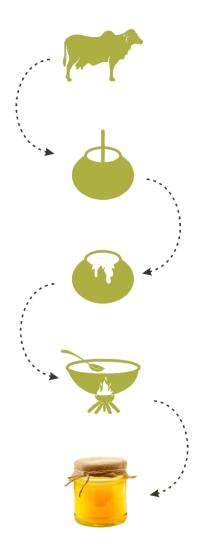
WHY A2?

Milk is considered a wholesome diet for every age and gender and is a vital part of a well-balanced diet. Packed with dense nutrients like calcium, phosphorus, potassium, and Vitamin D. All of this is essential for strong bones and good health. Of course, we all know that milk is a rich source of protein. But do we know that milk consists of two types of proteins, one of which is whey protein and the other is casein protein?

While a whopping amount of about 80 percent of casein protein is found in most milk varieties, indigenous cows that give A2 milk release a specific type of amino acid called proline, proline amino acid is found only in A2, which has a vital role in the smooth functioning of our immune system. It prevents the formation of BCM7 in our bodies besides carrying some essential amino acids that are very important for our health and are found in milk from A2 cows. All these factors of A2 milk play a crucial role in our overall health and well-being.



How is our A2 Cow Bilona Ghee Made



Desi Cow Milk

Milking in traditional way as described in ayurveda

Curd

Instead of obtaining fact from cream the milk is converted into curd in crop post to keep the nutrients of milk alive

Makkhan / Butter

Curd is then hand chumed with wooden chuner called Bilona in order to obtain makkhan / butter.

Heating

The Butter is then Heated at a certain temperature, You get the purest form ghee with golden texture.

Bilona Churned A2 Ghee

Pure desi ghee with is rich in aroma, nutrients & has a fine taste

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