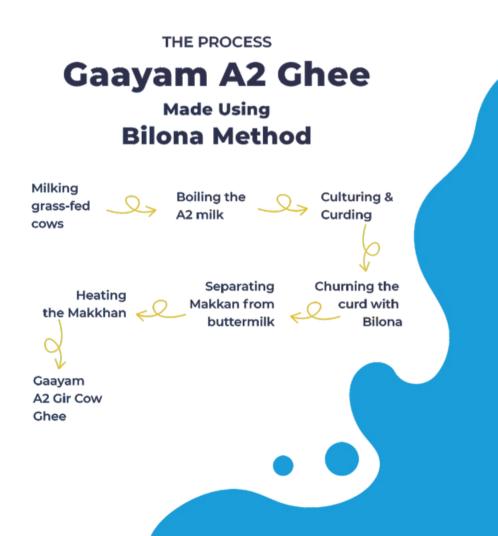


WHY A2?

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.



WHICH OF THESE IS PURE GIR COW GHEE?



The solid or liquid state of ghee depends entirely on factors such as atmospheric temperature, the temperature at which it is filled, how it is stored, etc. Thee ghee's solid of liquid state does not indicate its purity.

The cow's feed also determines the solid or liquid state of ghee, since it alters the fatty acids present in the ghee.





PACKAGING

250 ML 500 ML

15 LTR



For Bulk Order & White Labelling Customer Care:-

+917878304686

marketing@10xexport.com

MANUFACTURED BY :-GAAYAM ORGANICS OPC PVT LTD MARKETED BY :-10X EXPORTS

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