



Spec Sheet for Grass Fed Ghee

Nov 9, 2023

Greetings!

Grass Fed Ghee from The Ghee Co is clarified butter with hints of nutty, caramel flavors and is golden yellow in colour with a grainy texture.

Ghee will easily melt in warm temperatures and will come to solidify at room temperatures at which it is easily spreadable.

It has a high smoke point >475 deg F and is ideal for grilling , sauteing , baking , roasting or frying.

Ghee has been a staple of many culinary traditions around the world for centuries, and today it's prized for its rich buttery taste, enticing aroma, and its high smoke point, which makes it ideal for high-heat cooking.

We slowly simmer our clarified Ghee to coax the excess water out while preserving the nutritional benefits of Grass fed butter.

In the process, all of the Ghee's milk solids will caramelize, leaving behind hints of sweetness and roasted nuts.

Ghee is a lactose-free, casein-free, and shelf-stable product.

Kanu Priya Visweash
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Regards,

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