

DIFFERENCES BETWEEN A1 & A2 COW GHEE

1. **A2** milk comes from Indian desi cows such as - Badri, Tharparkar, **SAHIWAL**, Red Belahi, etc **whereas** A1 milk comes from western breeds, which are mixed/hybrid like Jersey, Holstein.
2. **A2** milk has **A2 beta - casein protein** which improves bone strength, brain power and helps in easy digestion **whereas** A1 milk has A1 beta - casein protein which according to studies it causes harmful effects to our health.
3. **A2** milk is **easily digestible**, hence doesn't cause **LACTOSE** intolerance **whereas** consuming A1 milk might be a cause of lactose intolerance and digestive distress.



ALIMENTE®



Charaka authored a foundational text, *Charakasambita*, on the ancient science of Ayurveda. Referred to as the Father of Indian Medicine, Charaka was the first physician to present the concept of digestion, metabolism and immunity in his book. Can you imagine Yashoda Ma feeding refined oil to KRISHNA? No ...then why are YOU ?

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ALIMENTE®

New



AL 997 - A2 SAHIWAL
COW'S VEDIC PURE GHEE





TRADITIONAL KNOWLEDGE
confirms why OUR Great
Grand Parents used only PURE
COW's DESI GHEE

1. Has Conjugated Linoleic Acid (CLA)
- which manages **CHOLESTEROL**
2. Manages **DIABETES**
3. Manages **HEART** Diseases
4. Butyrate - **IMMUNITY** Booster &
Improves **DIGESTION** and
relieves **CONSTIPATION**
5. Vitamin A - Improves **VISION**
6. Energy dense - Excellent for
GROWING CHILDREN,
PREGNANT Woman and
LACTATING Mothers
7. Excellent for managing **JOINT**
pains & **BONE** health
8. Manages **WIEGHT**
9. Omega 3 & 6 fatty acids essential
for **BRAIN** development of
children and improves **MEMORY**

A2 SAHIWAL COW'S VEDIC PURE GHEE

The hidden GOLD in Golden A2 SAHIWAL COW's VEDIC PURE GHEE
All the BENEFITS, by using just 20ml of ghee that cost appx. INR60/- only, per day .

Inroductory offer: ₹ 2930/- for 1 Litre Jar & ₹ 1490/- for 500 ml Jar

SAHIWAL COW A2 VEDIC GHEE V/S ANY OTHER GHEE

Sahiwal Cows are **NOT genetically modified**, their milk is thicker and more nutritious. Sahiwal cow ghee carries superior nutritional value as compared to regular ghee. It is thicker in texture, giving it a richer consistency. Sahiwal Cow ghee has a distinct aroma, taste, and texture that cannot be replicated by regular ghee.

DERIVING GHEE FROM MILK - CURD - BUTTER:

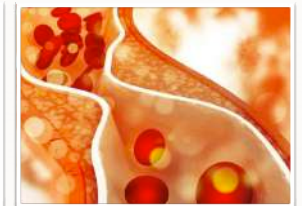
Sahiwal Cow A2 VEDIC Ghee undergoes the traditional method. The process of **Bilona** has been perfected over centuries, where **30 to 35 litres** Sahiwal cow's milk is boiled and cooled. Next, a little curd is mixed with this milk and stored overnight at room temperature. The A2 curd formed is churned to derive butter, which is then **slow-simmered** for hours to extract perfectly golden and thick **one litre** ghee.

THE HIDDEN GOLD:

Sahiwal Cow A2 VEDIC Ghee is rich in omega 3 and Omega 6 fatty acids and has far superior **immunity-building properties** than any other type of ghee available on the shelf.



ENHANCES VISION



MANAGES CHOLESTEROL



MANAGES DIABETES



CONTROLS WEIGHT



RELEIF from JOINT PAINS



Excellent for PREGNANT &
LACTATING MOTHERS