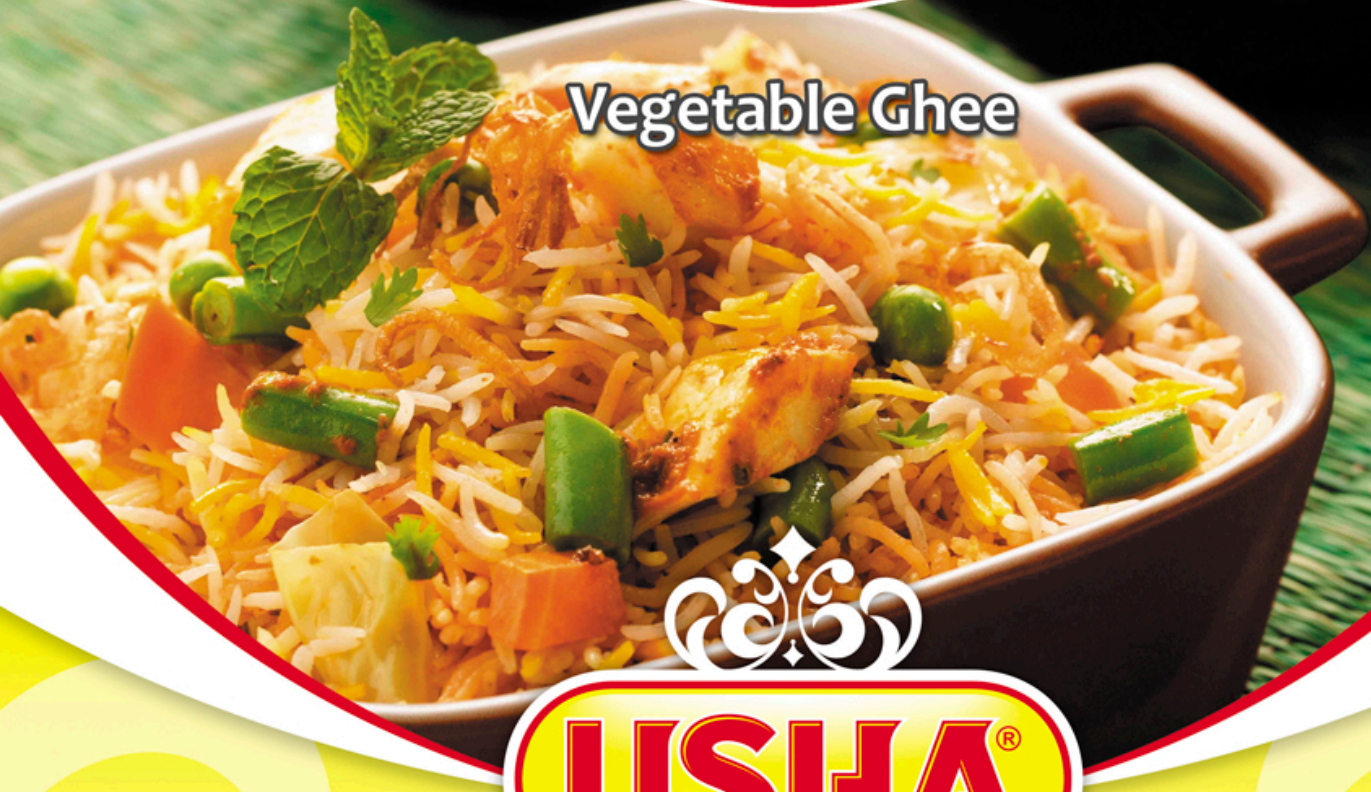


VEGETABLE OILS

Vegetable Ghee



Better Ingredients Better Life



For more information please visit:
www.ushaoil.com



Vegetable Ghee

USHA Vegetable ghee serves as a substitute for traditional ghee, an important ingredient in many Indian & Arabic dishes.

Vegetable ghee has fine texture and flavour that is an immediate substitute to animal fat ghee.

INGREDIENTS:

Vegetable oil, Emulsifier, Flavor, Antioxidant (E320), Beta Carotene (CL75130).

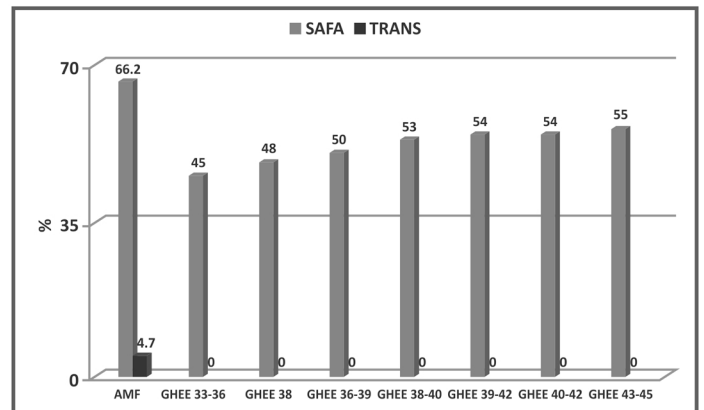
STANDARD SPECIFICATIONS:	
FFA Max (%)	0.1 Max
Iodine Value	46.5 - 49.5
Slip Melting Point	40 - 43 C
Moisture (%)	0.1 Max
Peroxide Value, Meq/kg	2 max

- Other melting point can be produced as per customer's requirement.
- Paked in (10 kg) - (12kg) - (14kg) - (16kg) tin.

APPLICATION:

USHA vegetable ghee is used in all "house hold cooking" as well as "Industrial fat" used as a complete replacement of pure ghee, with the same result thus minimizing the product cost. It can be used in domestic preparation for cooking vegetables, frying rice or searing meat. It's one of the main fat used mainly by sweet and candy producers. It has buttery, nutty taste that of traditional ghee.

SATURATED AND TRANS FATTY ACID LEVELS



SOLID FAT CONTENT

