

!! ॐ गोमात्रे च विद्महे धेनुनन्दिन्यै धीमहि तन्नो सुरभिः प्रचोदयात्। ॐ स्वाहा !!



SanjeevaniTM GHRIT



TRADITIONAL ORGANIC GHEE

!! असतो मा सद्गमय, तमसो मा ज्योतिर्गमय, मृत्योर्मां अमृत गमय !!

At Sangam organic farm Kamdhenu Cows (Tharparkar) Also Called Desi Cows are preserved with special care to keep them healthy, safe and hygienic. These Cows are fed on fresh green grass grown using best organic method exclusively at Sangam Organic Farm , located at village Manaklao, Jodhpur Rajasthan.



Indigenous Indian breed cow also called as Kamadhenu cow is like a mother for Mankind. It is believed that SURYAKETU NERVE available in Kamdhenu Cows absorbs medicinal essences from atmosphere and makes milk, urine and cow dung more nourishing.

Finding of life sciences has proved that milk of Indian cows contain an amino acid PROLINE which is strongly bonded to another amino acid INSOLEUCINE. Such milk, called as A2 milk has the capability to fight against diseases and disorders of human body like obesity, joint pain, asthma, mental problems etc.

A2 milk contains high levels of Omega 3 that cleans the cholesterol deposits of blood vessels. Cerebrosides present in A2 milk increases brain power. Strontium of A2 milk enhances the body Immunity and protects it from harmful radiation.

Kamdhenu Cow milk (A2 milk) is the most compatible with human mother's milk then any other species in existence. This is because the DNA of the Kamdhenu cow was specifically constructed to be harmonious with mammalian human DNA. So it can be clearly understood that kamdhenu cow DNA was designed so humans could benefit from cows products such as milk, Ghee, cheese, buttermilk, cream and yoghurt.

PROCEDURE AND MILK USED TO MAKE GHEE

Milk used is of Kamdhenu cows -Tharparkar cows exclusively from

SANGAM ORGANIC FARM

After mother's milk, it is only the Indian cow's (Kamadhenu) milk
Which gives energy and full protection and is digestible

Traditional Method is used to make Sanjeevani Ghrit
Steps to make Sanjeevani ghrit :-

Step 1.

*Milk is boiled using steam boiler; after which
it is allowed to cool down naturally;*

Step 2.

*Sufficient Amount of fresh Natural yogurt from previous
batch is added to this milk when it is in the Luke warm
state and allowed to sour for 8-10 hours,
which forms the Curd.*

Step 3.

*Curd then is churned by churning machine (also called
mathni in Hindi) rolling it back and forth which separates
the Butter (Makhan) and buttermilk from curd.
This method is also called Bilona / Vilona in hindi.*

Step 4.

*Butter/Makhan is heated in the stainless steel pan
to further obtain the Ghee. This entire process is done by
the expert villagers under healthy and hygienic environment.*

PACKAGING

We strictly follow all the Organic and hygienic Norms to Pack
Sanjeevani Ghrit.

CERTIFICATION

FSSAI: - Food Safety and Standard Authority of India.

Production capacity is limited and based on the daily milk
production at Sangam organic farm, due to that Sanjeevani ghrit is
available at very few premium stores in India

Charaka Samhita, the ancient text on Indian Medicine,
strongly recommends the use of Indian/Desi Cow
products for the treatment of various ailments.

HEALTH BENEFITS / USES OF GHEE MADE FROM MILK OF INDIAN BREED COWS

Indian Cows Milk, from which sanjeevani ghrīt is prepared, is a unique blending of 101 different substances containing nutritive values of its component parts. In its proteins there are 19 amino acids, in the butter 11 fatty acids, 6 vitamins, 8 enzymes, 25 minerals, 2 sugar, 5 phosphorous compounds, 14 nitrogenous substances and some more yet unknown substances- and all these ingredients suspended and dissolved in the form of fluid.



It is full of nutritive qualities and ideal diet for the heart patients who suffer due to excessive cholesterol in their blood.

Its regular consumption enhances physical and mental strength, increase intelligence, refine the intellect-Buddhi, keeps the body healthy and increases the potency of the body.

Do sacrificial rite (yagna, religious ceremony) with Indian Breed Cow's Ghee, it has great power to remove Atomic Radiation from atmosphere. 1 Tola (11.66 gm) of Cow's Ghee can produce 1 ton of fresh Oxygen in the atmosphere. That's why in the temples Hindus lighten up Lamps with Indian Breed Cow's Ghee.



PURE, FRESH & HEALTHY

Available at :



SANGAM ORGANIC FARMS

Manaklao, Jodhpur Rajasthan. Consumer Cell : +91 94625 68669
sangamorganicfarm@gmail.com, www.sangamorganicfarm.com

SANJEEVANI GHRIT is a registered Trademark of SANGAM ORGANIC FARMS