



Division : Agriculture & Food Products

Sub Division : Dairy Product

Sr. No.	Description	Photograph
1	Paneer An unaged, non-melting cheese high in protein and calcium, made by curdling milk with an acid like lemon juice or vinegar. It is a staple vegetarian protein source in South Asian cuisine, cooked in curries, stir-fries, and tandoori preparations.	
2	Cheese A nutrient-dense food rich in protein and calcium, with a texture and flavour profile that varies widely based on aging and milk type. It is consumed as a snack or appetizer and is a core ingredient in numerous dishes like pizzas, sandwiches, and sauces.	
3	Butter A semi-solid emulsion made from churned cream, consisting primarily of butterfat, giving it a rich flavour and texture. It is widely used as a spread on bread, as a cooking fat for sautéing, and as a key ingredient in baking and sauce-making.	
4	Ghee A form of clarified butter where milk solids and water have been removed, resulting in a fat that is nearly 100% butterfat with a high smoke point. It's highly valued for its nutty flavour in Indian cooking (frying, tempering) and is used in Ayurveda for both dietary and therapeutic purposes.	





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Yogurt & Curd

Both are fermented dairy products, excellent sources of calcium, protein, and probiotics, which support gut health and digestion. They are used as a base for drinks (lassi, smoothies), as a side dish (raita), and in marinades and curries.



6

Milk Powder

Milk that has been dehydrated for a longer shelf life and reduced bulk, retaining the essential nutrients of liquid milk. It is reconstituted with water to make liquid milk or is used directly in baking, confectionery, and infant formula.



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