

PRODUCT PROFILE

DESI GHEE



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Pure Traditional Taste | Hygienic Processing | Farm-to-Fork Quality

Product Overview

Danish Agro Farms Desi Ghee represents the richness of traditional flavour, careful ingredient sourcing, and a quality-focused approach to food production. Prepared from milk cream through a controlled processing approach, our Desi Ghee is intended for customers who value authentic taste, rich aroma, and dependable product quality.

Our production approach begins with the procurement of milk cream from selected suppliers and continues through receiving, raw material inspection, controlled processing, filtration, packaging, and finished-product quality checks. We aim to maintain hygiene, traceability, and quality oversight at every stage, from raw material sourcing to the final product.

By focusing on ingredient quality, hygienic handling, controlled processing, and suitable packaging, Danish Agro Farms aims to deliver Desi Ghee that meets agreed product specifications and customer expectations.

Our Farm-to-Fork Quality Approach

At Danish Agro Farms, quality is considered throughout the production journey, beginning with raw material procurement and continuing until the finished product is ready for delivery.

1. Milk Cream Procurement

We purchase milk cream from selected suppliers, with attention to freshness, product condition, supplier reliability, and agreed quality requirements.

2. Raw Material Inspection

Incoming cream is assessed against defined acceptance criteria. Relevant checks may include appearance, odour, temperature, delivery condition, and other agreed quality parameters.

3. Hygienic Handling

Raw materials are handled using appropriate hygiene practices, clean equipment, and suitable food-contact materials to minimise contamination risks.



4. Controlled Ghee Processing

The milk cream is processed under controlled conditions to produce Desi Ghee. Processing parameters are managed according to the product specification and the established production procedure.

5. Filtration and Product Finishing

The processed ghee is filtered, where applicable, to remove unwanted particles and achieve the required product appearance and consistency.

6. Quality Control

Quality checks are conducted at appropriate production stages. Depending on the agreed specification, these may include colour, aroma, flavour, appearance, moisture, and relevant laboratory parameters.

7. Hygienic Packaging

The finished product is packed in suitable food-grade packaging designed to protect product quality during storage, handling, and distribution.

8. Storage and Distribution

Finished Desi Ghee is stored and transported under suitable conditions, with appropriate batch identification and traceability practices.

Key Product Features

- Cream-Based Production: Prepared from purchased milk cream.
- Traditional Taste and Aroma: Intended to deliver the rich flavour associated with Desi Ghee.
- Controlled Processing: Production carried out according to defined procedures and product specifications.
- Hygienic Handling: Focus on personnel hygiene, equipment cleanliness, and contamination prevention.
- Quality-Focused Sourcing: Milk cream procurement based on agreed raw material requirements.
- Quality Control Throughout Production: Raw material, processing, and finished-product checks as applicable.
- Batch Traceability: Batch identification and records to support traceability, where implemented.
- Suitable Packaging: Packaging selected according to product requirements and customer needs.



Product Specifications

Parameter Description

Product Name Desi Ghee

Brand / Supplier Danish Agro Farms

Main Raw Material Milk cream

Product Category Dairy fat product

Appearance Characteristic ghee appearance

Colour Creamy yellow to golden yellow, depending on raw material and processing

Aroma Characteristic rich ghee aroma

Flavour Rich, creamy, and characteristic of Desi Ghee

Texture Smooth, with consistency varying according to temperature

Processing Controlled cream-based processing

Quality Control According to established procedures and agreed specifications

Packaging Food-grade packaging, according to available options

Storage In accordance with validated product and packaging requirements

Final product specifications, including moisture, milk fat, free fatty acids, and other relevant chemical or microbiological parameters, should be established and verified against applicable food regulations and the intended product standard.

Hygienic Production & Process Control

Danish Agro Farms aims to implement a structured production approach focused on hygiene, process consistency, and product safety.

Our quality-control framework can include:

- Approved supplier and raw material acceptance procedures
- Incoming milk cream inspection and appropriate storage



- Cleaning and sanitation procedures for processing equipment
- Personnel hygiene and food-handling practices
- Defined production procedures and process monitoring
- Control of foreign matter and contamination risks
- Finished-product inspection and laboratory testing, as required
- Batch records, traceability, and product identification
- Suitable packaging, storage, and dispatch controls

These controls should be documented, implemented, and verified as part of the site's food safety and quality management system.

Quality Assurance: From Raw Material to Finished Product

Our farm-to-fork philosophy focuses on maintaining product quality at every important stage.

Production Stage Quality Focus

Supplier Selection Supplier suitability and agreed raw material specifications

Cream Receiving Freshness, condition, and acceptance criteria

Raw Material Storage Appropriate temperature and handling controls

Processing Defined process parameters and production records

Filtration Product appearance and removal of unwanted particles, where applicable

Finished Product Sensory and relevant laboratory checks

Packaging Food-contact suitability, pack integrity, and batch identification

Storage & Distribution Suitable storage conditions and traceability

Applications

Danish Agro Farms Desi Ghee is intended for a variety of culinary applications, subject to its final product specifications:

- Traditional Pakistani and South Asian cooking
- Karahi, curries, and vegetable dishes
- Parathas, roti, and other traditional foods



- Halwa, sweets, and traditional desserts
- Rice dishes, including biryani and pulao
- Bakery and confectionery applications
- Restaurants, hotels, catering, and commercial kitchens
- Food-service and food-manufacturing applications

Packaging & Supply Solutions

Danish Agro Farms can discuss packaging and supply arrangements according to customer requirements and production availability.

Potential formats may include:

- Retail packs for household use
- Medium-sized packs for food-service customers
- Bulk packs for commercial kitchens and food manufacturers

Packaging materials, pack sizes, labelling, minimum order quantities, and supply schedules can be agreed before order confirmation.

Why Choose Danish Agro Farms?

- Cream-based production approach
- Focus on raw material quality and supplier selection
- Hygienic handling and controlled processing
- Quality checks at relevant production stages
- Emphasis on traceability and documented procedures
- Packaging and supply arrangements based on customer requirements
- Commitment to consistent product specifications and continuous improvement

Our Commitment

At Danish Agro Farms, we believe that product quality begins with the selection of suitable raw materials and continues through every stage of production.

Our approach combines responsible cream procurement, hygienic processing, documented process controls, appropriate quality checks, and suitable packaging to support a reliable Desi Ghee supply.



We aim to build customer confidence through transparency, consistent specifications, and a quality-focused farm-to-fork approach.

Contact Danish Agro Farms for product specifications, samples, packaging options, bulk supply inquiries, and business partnerships.

Danish Agro Farms — From Carefully Sourced Cream to Quality Desi Ghee.