



National Research Development Corporation

LOW CHOLESTEROL GHEE

Technology offer

Ghee is known for its high cholesterol content. The LDL cholesterol present in ghee gets deposited in the walls of the arteries thereby causing heart problems. The amount of cholesterol present in 100 gm of ghee is 300 mg.

Cholesterol Levels

Process	Ghee	Cholesterol present
Existing Process	100 gm	300 mg
Developed Process	100 gm .	45 mg

The process is simple and can remove 80 to 85% of cholesterol without affecting the quality of ghee as per specified under PFA rules.

The product meets PFA and Agmark specifications of Ghee

In the process cow or buffalo cream of suitable fat percentage is taken and is treated with additives and then processed for Ghee. The product thus obtained has low cholesterol ghee.

The process has been scaled up to a pilot plant in which 80-85% cholesterol removal has been achieved.

Raw Materials Required:

Item	Unit	Specific consumption	Unit price
Cream	As required	As per the quantity of ghee required	Variable
Beta Cyclodextrin	Grams	5-7% (W/V) basis	Approx. 30 np/ gm

Existing infrastructure of a dairy industry will suffice the utilities required like power, water, steam, fuel oil, comp. air etc. The process requires only additional cost of approx. Rs 60 per Kg. of ghee with the existing ghee manufacturing set up.

Plant and machinery required on one 1T/day capacity plant will vary depending on the availability of pre heating tank, ghee boiler, settling tank and other equipments in an existing set up.