



# The Anatomy of Premium

Deconstructing the heritage, science and craft of Sri Sampann A2 Gir Cow Bilona Ghee



JIPANDOTJI



मैं शुद्ध हूँ , मैं पवित्र हूँ , मैं श्री संपन्न हूँ ।

# The Ethos of Ancestral Perfection

मैं शुद्ध हूँ

(I am Pure)

The uncompromising  
selection of raw  
ingredients.

मैं पवित्र हूँ

(I am Holy)

The reverence and  
ancestral methodology  
of the craft.

मैं श्री संपन्न हूँ

(I am Prosperous)

The resulting  
abundance of health,  
flavor, and vitality.



## The Genetic Heritage

Exclusively made from indigenous humped cattle for highly digestible beta-casein proteins

## The Ancestral Craft

Cultured into curd and bi-directionally churned to preserve molecular integrity

## The Granular Evidence

The resulting 'Danedar' texture a visual proof of slow- heat clarification



# The Source: Indigenous Gir Heritage



The '**surya ketu nadi**' (solar vein) historically believed to interact with solar energy, translating to the golden hue of the milk

The Gir cow is a **Highly resilient** native Indian heritage breed yielding milk naturally predisposed to the **A2 protein structure**



# Superior Ghee Begins with Native A2 Gir Cows



## Natural Grazing

Sourced from cows raised on natural, open pastures, ensuring a nutrient-dense diet that translates directly into the quality of the milk

## Ethical Reverence

Produced with deep respect for the cattle, ensuring stress-free herds that yield milk of the highest purity and vitality



# The Genetic Matrix: A2 vs. Standardized Dairy

## A2 Gir Milk

## Standard A1 Milk

Origin

Sourced from pure indigenous breeds (Gir)

Sourced from cross-bred, high-yield commercial cattle.

Protein Structure

Contains 100% A2 Beta-Casein.

Contains a mutation (Histidine) that breaks down into BCM-7 during digestion

Digestibility

Easily assimilated by the human gut, mimicking satvik diet

Frequently linked to dairy intolerance and digestive inflammation.



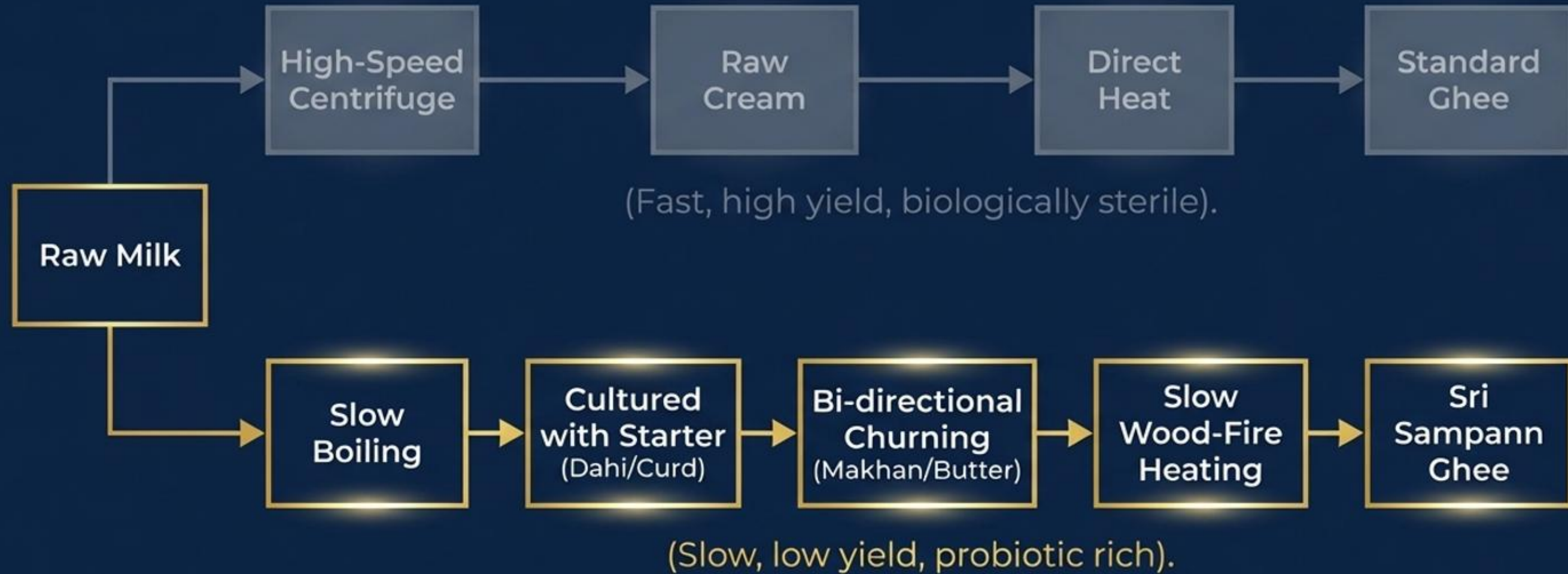
## The Craft: The Ancient Bilona Method



True ghee is not made from milk; it is made from cultured curd. The Bilona method is an uncompromising, labor-intensive process that relies on rhythm rather than mechanical force to separate pure fat from liquid.



# The Divergence Path

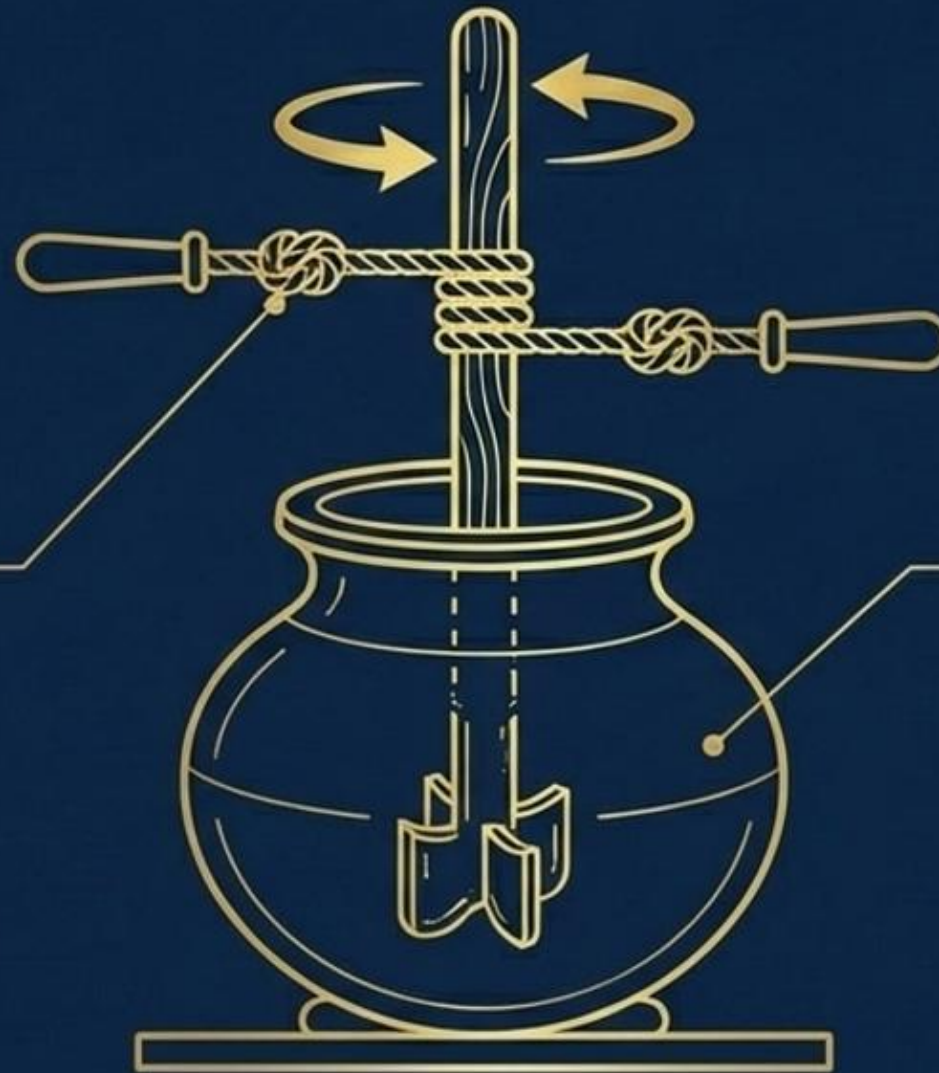




# The Physics of Preservation

## Bi-Directional Motion

Alternating clockwise and counter-clockwise rotation aggregates butterfat without applying destructive mechanical shear.



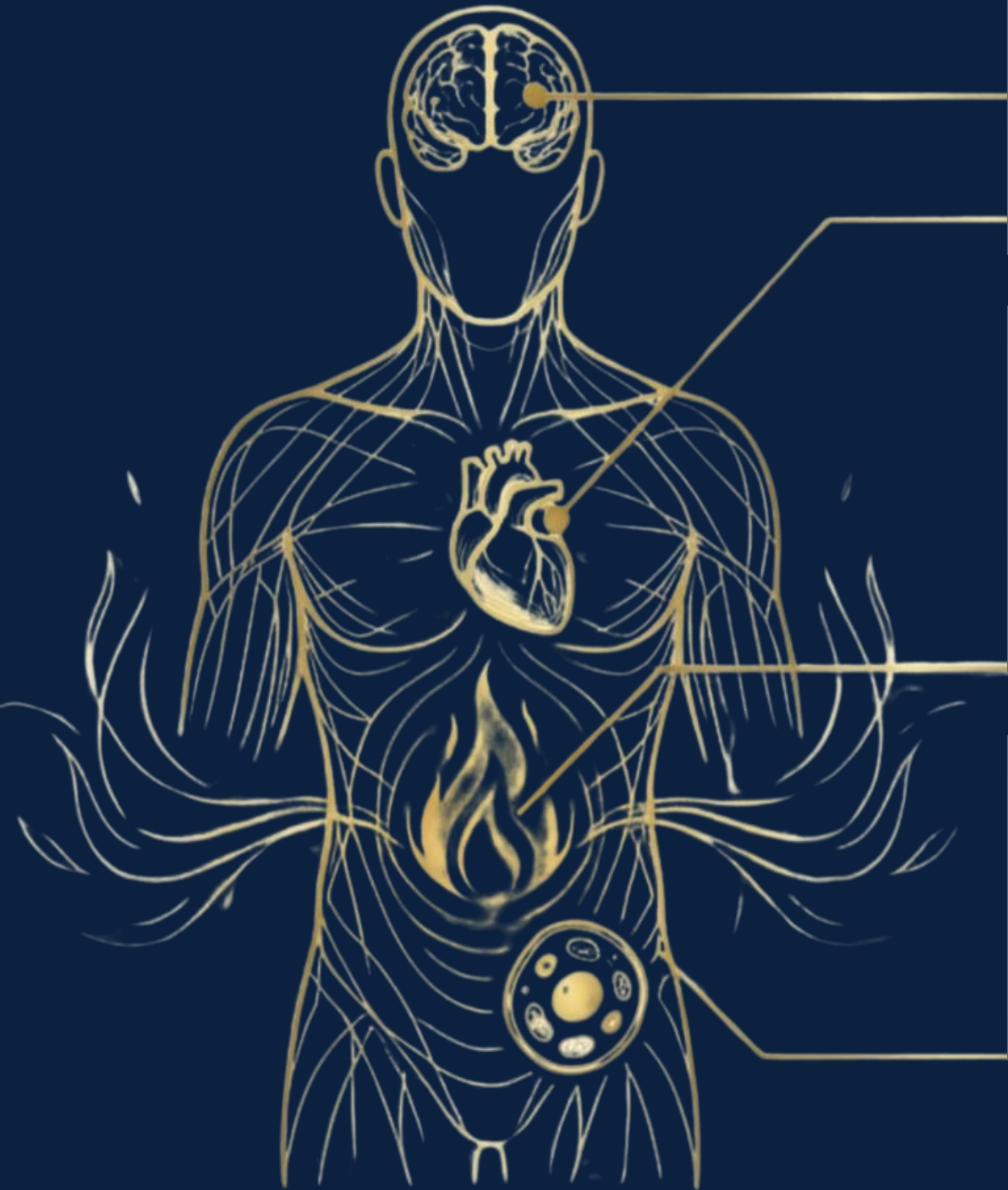
## Thermal Control

Wooden implements and slow human rhythm prevent the generation of friction-induced heat, preserving delicate volatile compounds and aromatics.



# Process Dictates Purity

	<b>The Bilona Method</b>	<b>Industrial Processing</b>
Raw Material	Cultured Curd (Probiotic)	Raw Cream (Sterile)
Separation Force	Manual wooden churning	High-RPM mechanical centrifuges
Yield Ratio	Requires ~25-30 liters of milk for 1 liter of ghee.	Requires only ~15 liters of milk.
End Result	Nutrient-dense, highly aromatic, granular lipid.	Basic, flat-tasting fat source.



## Heart & Brain Health

Abundant in Butyric acid and Omega 3 fatty acids, supporting cardiovascular function, reducing inflammation and serving as vital nourishment for cognitive performance

## Improved Digestion

Act as a powerful stimulant for Agni (body's digestive fire). The Unique fatty Acid profile promotes a healthy gut microbiome and repairs the stomach lining.

## Nutrient Richness

Naturally packed with fat-soluble vitamins A,D,E, and K2 which are essential for cellular health.



## **The Visual Proof: Capillary Crystallization**

The prominent granular or 'Danedar' texture visible in the jar is the definitive hallmark of authentic Bilona ghee. It occurs exclusively when cultured butter is clarified over a slow, sustained, low-temperature flame, allowing distinct fatty acids to crystallize at different rates as it cools.



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Bring Home Sri Sampann.  
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