

Buffalo Ghee is a rich, creamy clarified butter made from premium buffalo’s milk. Known for its high fat content and indulgent flavor, it’s widely used in Indian cooking, sweets, and bakery items. Naturally rich in vitamins and healthy fats, it adds depth and aroma to curries, rice, and desserts. Av

Product code	ODOD-0550
Category	Edible Oils & Ghee
MOQ	500 kg; FCL loads quoted per 20ft or 40ft container
Packing options	200 g, 500 g and 1 kg sealed jars or pouches in export cartons; 2 kg, 5 kg and 15 kg lithographed tins; 20 kg food-grade HDPE pails or tins; bulk 200 kg food-grade drums. Master cartons palletised and shrink-wrapped; private label and customer artwork accepted.
Shelf life	12 to 18 months in original unopened packing when stored as recommended
HS code	040590
Availability	available
Color	Off-white to light golden yellow
Grade	Edible grade, bulk export quality; white to pale yellow or traditional granular yellow ghee
Texture	Granular to semi-solid at ambient temperature; clear liquid above melting point
Milk fat	min 99.5%
Moisture	max 0.3%
Melting point	32 to 38 degrees C
Peroxide value	max 1.0 meq O2/kg
Polenske value	0.5 to 1.2
Flavour and aroma	Characteristic rich cooked-butter aroma, free from rancid or foreign odour
Storage condition	Cool, dry, odour-free conditions below 25 degrees C, away from direct sunlight
Free fatty acid oleic	max 2.5%
Reichert meissl value	min 28
Added colour or flavour	Nil
Vanaspati or foreign fat	Absent (Baudouin test negative)
Additives and preservatives	Nil
Butyro refractometer reading 40c	40.0 to 43.0

Values are typical for the grade and vary by lot and season; contractual specifications, tolerances and test methods are stated in the quotation. Country of origin is stated on the quotation and shipping documents. Certifications: US FDA, ISO, Halal, HACCP, GMP; certificates supplied with each quotation. Request a quotation at <https://odod.us/products/edible-oils->

ghee/buffalo-ghee or hello@odod.us.