

Milkio grass-fed organic ghee has earned good consumer feedback

Milkio organic ghee is relishing steady popularity globally for its consistent quality, authentic flavor, and culinary versatility. Bring home Milkio.

HAMILTON, WAIKATO, NEW ZEALAND, December 28, 2020 /

EINPresswire.com/ -- Milkio organic grass-fed ghee is enjoying its global appraisal for some specific reasons. Authentic quality products and a steady supply of the same by the reliable retail network is a primary requirement of the consumer market, and Milkio Foods is just reciprocating rightly the market pulse with its organic ghee.

Milkio [best organic grass-fed ghee](#) is made in New Zealand, the premium dairy hub of the world. Milkio grass-fed

ghee is certified by BioGro, the leading product certifier of this clean green country, as an organic and non-GMO product. Grass-fed organic ghee by Milkio is lactose-free, and that makes it diet-compatible for severely lactose-intolerant people.

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Milkio has also launched A2 Organic Grass-Fed Ghee.”

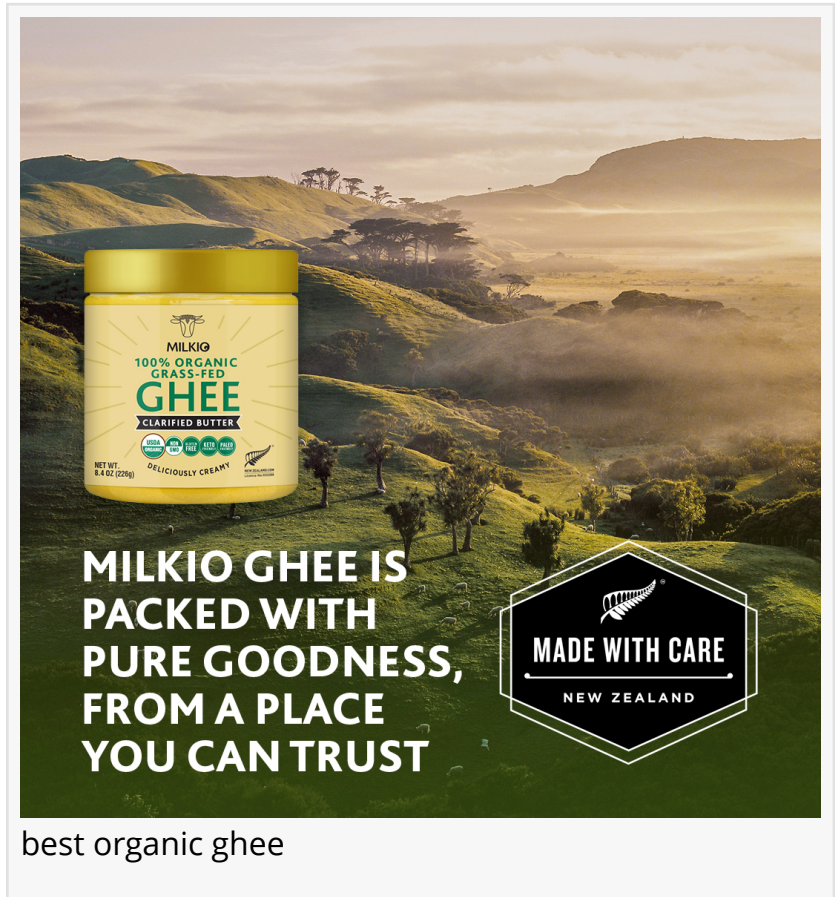
Milkio Foods

These two features are the primary reasons behind the consumer appraisal of this dairy product.

One of the major reasons behind the popularity of Milkio organic ghee is its supportive quality for weight loss benefits. As a reliable saturated fat resource, Milkio organic ghee is [Keto and Paleo diet-friendly](#), and people striving to

follow weight loss diet plans have endorsed Milkio Organic ghee for its active role in unwanted body weight management. Its 64% saturated fat is all good fats, and they are good for heart health, colon management, and immunity-boosting.

Storage friendliness is another premium characteristics of Milkio organic ghee. You can store



The advertisement features a central image of a yellow jar of Milkio 100% Organic Grass-Fed Ghee. The jar is set against a backdrop of rolling green hills in New Zealand under a soft, golden light. The jar's label includes the Milkio logo, the text '100% ORGANIC GRASS-FED GHEE', 'CLARIFIED BUTTER', and 'DELICIOUSLY CREAMY'. Below the jar, the text reads: 'MILKIO GHEE IS PACKED WITH PURE GOODNESS, FROM A PLACE YOU CAN TRUST'. To the right of this text is a hexagonal logo with a fern leaf and the text 'MADE WITH CARE NEW ZEALAND'. At the bottom of the advertisement, the text 'best organic ghee' is displayed.

best organic ghee

Milkio ghee in your kitchen without refrigeration support for 12 months from its date of manufacturing. Milkio Enthusiasts have already endorsed Milkio organic grass-fed as safe cooking oil for all types of cooking due to its high smoking (485 °F) point. Because of its pure saturated fat content, you can use Milkio ghee for all types of cooking.

Want to relish your favorite dish? In the post-cooking period, you can season the dish with Milkio ghee as pure ghee is a 100% therapeutic taste enhancer for wide varieties of kitchen delicacies.

In the organic grass fed category, Milkio has also launched A2 Organic Grass-Fed Ghee. Enriched in immunity booster Omega fatty acid, the ghee is Keto friendly, pasture-raised, Non-GMO, lactose-free, casein-free, gluten-free, and USDA Certified.

Milkio [brown butter ghee](#) is available now in the market via the retail network.

For bulk purchase of Milkio Organic ghee and A2 Organic Grass-Fed Ghee, check the website, <https://milkio.co.nz/>

Read More:

Grass-fed : <https://milkio.co.nz/grass-fed/>

Food safety : <https://milkio.co.nz/food-safety/>

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Grass fed conventional ghee



cultured grass fed ghee | Milkio Foods

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