



Cow Brand Vegetable Ghee

Pure Vegetable Ghee · Two Cow · 12 kg Tin

Premium refined, bleached and deodorised palm-based vegetable ghee — a versatile cooking medium trusted across HoReCa kitchens, bakeries, sweet manufacturers and traditional cuisine. Consistent slip melting point and low free fatty acid content deliver reliable frying, baking and confectionery performance batch after batch.

TECHNICAL SPECIFICATIONS

Colour · Lovibond 5.25" Red (R5)	0 – 5
Colour · Lovibond 5.25" Yellow (Y5)	0 – 50
Free Fatty Acid	0 – 0.15 %
Iodine Value (WIJS)	45 – 55
Moisture & Impurities	0 – 0.1 %
Slip Melting Point	36 – 39 °C
Colour & Flavour	Added

PRODUCT INFORMATION

Product Type	Refined, Bleached & Deodorised Palm-Based Vegetable Ghee
Net Weight	12 kg Tin
Ingredients	Refined, bleached and deodorised palm oil and flavouring
Origin	Product of Malaysia
Shelf Life	18 months from date of manufacture
Storage	Store in a cool, dry place away from direct sunlight

APPLICATIONS

HoReCa Kitchens

Deep frying, sautéing and general cooking medium for hotels, restaurants and cafés.

Bakery & Confectionery

Reliable shortening for biscuits, pastries, cakes and layered breads.

Sweet Manufacturers

Traditional South Asian and Middle Eastern sweets, halwa and mithai production.

Wholesale & Trade

Bulk 12 kg tin format ideal for distributors, caterers and institutional buyers.