

# COMPOSITION OF GHEE PREPARED FROM CAMEL, COW AND BUFFALO MILK

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## ABSTRACT

Samples of milk from camel, cow and buffalo were analysed for fat contents Cream was separated from the respective milk and ghee was prepared by employing direct cream method. Yield of ghee was measured and recovery of fat obtained was estimated. The samples of ghee were analysed for selected compositional attributes. Yield of ghee and recovery of fat from camel milk was substantially lower compared to that from cow milk as well as buffalo milk. The content of unsaponifiable matter, cholesterol and FFA of ghee from camel milk was significantly lower ( $p>0.05$ ) compared to ghee prepared from cow as well as buffalo milk. On the other hand, moisture content of ghee from camel milk was intermediate to that of the ghee from buffalo and cow milk.

**Key words:** Buffalo, camel, camel milk, cholesterol, ghee