



AMBER &
GOLD Co

MADE
WITH ONE
INGREDIENT IN
MAGNOLIA,
TEXAS

EVERYONE WANTS TO KNOW...

WHY AMBER & GOLD GHEE?

Though Ghee has been popping up in popularity recently, the truth is that it has been around for thousands of years. In staying authentic, **Amber & Gold Co. Ghee** is made the original way with nothing added to it—using only AA unsalted butter sourced from Wisconsin.

HOW WE DO IT: Heat butter. Skim off milk. Evaporate water. **WHAT REMAINS:** A rich, golden butter fat that is nutritious, easily digestible, and filled with flavor.

**AUTHENTIC GHEE IS SCIENTIFICALLY PROVEN TO BE THE
HEALTHIEST FAT FOR THE HUMAN BODY.**

**FREE OF LACTOSE AND
CASEIN WITH LOWER
CHOLESTEROL THAN
BUTTER**

**WONDERFUL ADDITION
TO PALEO AND
KETOGENIC DIETS**

**HIGH SMOKE POINT
OF 485°F, IT CAN BE
USED IN PLACE OF ANY
COOKING OIL OR FAT**



GO TEXAN.

**HANDMADE WITH THE
HIGHEST QUALITY
BUTTER IN MAGNOLIA, TX**

**RICH IN OMEGA 3,
OMEGA 9 AND ESSENTIAL
FATTY ACIDS**

**AMBER & GOLD GHEE IS A
“GO TEXAN” CERTIFIED
PRODUCT BECAUSE
IT IS HANDMADE IN
MAGNOLIA, TX.**

DID YOU KNOW? GHEE CAN REPLACE ANY COOKING OIL OR FAT IN THE KITCHEN!

ABOUT OUR COMPANY:

Amber & Gold Co. was created by the good folks at Velamore Foods in order to bring handmade, quality ghee to our community of food-lovers. Velamore Foods International, LLC was established in 2017 in Magnolia, TX by veteran food producers with over 27 years of experience in the field.