

An ISO 22000-2018 CERTIFIED COMPANY

We are Sangath!

Since our inception, we have taken the Ghee segment in India by storm. Desi ghee has always been an integral part of every cuisine and with our sole focus on producing the highest quality of Ghee, we have been successful in making Sangath Ghee a household name in no time. With the strong vision of our founders and the consistent efforts of our dedicated team, Sangath Ghee is synonymous with purity, taste and aroma throughout the country.



History of Sangath

With over 5 years of rich experience and deep understanding of the dairy industry, We was incorporated in 2017 with the sole aim of producing and providing the citizens of India with the finest and purest ghee.

Since then, we have just grown multifold with the consistent efforts of our talented team and the wholehearted love from our customers that has helped Sangath become a name to reckon with in a short span of time.



Sangath: Present Day

Today, Sangath Ghee is sold in many grocery stores, temples, hotels along with a presence on multiple online platforms and maintains a strong hold throughout the country. It is our uncompromising commitment to quality and affordability that has helped us set the highest standard in the markets.

Infrastructure

Our head office is situated in the city of Ahmedabad (Gujarat, India) with a strength of 100+ employees driving us forward. Our production unit located at Changodar is more than 1 Lac sq. feet in size and has the ability to handle production capacity of approximately 50 tonnes per day.



What is Ghee?

Ghee, as we all know it, has been an integral part of the Indian culture and cuisine. From making food healthy and tasty to lighting diyas, it has been used in variety of ways.

Ghee is a form of highly-clarified butter that is traditionally used in Indian cooking. Like butter, ghee is typically made from buffalo's or cow's milk.

Ghee is made by melting regular butter. The butter separates into liquid fats and milk solids. Once separated, the milk solids are removed, which means that ghee has less lactose than butter.

Traditionally, ghee has been used as cooking oil, an ingredient in dishes, and in Ayurveda therapies. Ghee is still used in Ayurvedic massage and as a base for herbal ointments to treat burns and rashes.



Unlimited Benefits of Sangath Ghee

- Ghee is all Natural
- Ghee reduces your exposure to cancer-causing agents.
- Ghee is a rich source of antioxidants.
- Ghee contains cancer-fighting CLA.
- Ghee helps moisturize dry skin and hair.
- Ghee has anti-inflammatory properties.
- Ghee contains heart-healthy fats.
- Ghee is a viable alternative for individuals with dairy allergies.
- Ghee is a nutritional powerhouse.



Sangath - Helping India eat better, one state at a time!

We began our journey with sales in a couple of states and have since then taken giant steps towards reaching out to more and more Indians across multiple states.

Consistent efforts from our team and a strong focus towards following our principles of quality, commitment and affordability has helped us in our endeavour towards helping build a stronger and healthier India.

This is truly in lines with our ultimate aim of making sure Sangath is freely available in each and every corner of the country for every Indian to enjoy their food like never before.









100 ml. Jar & 200 ml. Jar Premium Cow Ghee

500 ml. Jar & 1 ltr. Jar Premium Cow Ghee









100 ml. Jar & 200 ml. Jar Premium Pure Ghee









5 ltr. & 15 kg. Tin Premium Cow Ghee

500 ml. & 1 ltr. Pouch Premium Cow Ghee









5 ltr. & 15 kg. Tin Premium Pure Ghee

500 ml. & 1 ltr. Pouch Premium Pure Ghee









1 kg. Pasteurised Butter





AKSHAR DAIRY PRODUCTS

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CUSTOMER CARE No.: 7202021616

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