



अहतमंद, भारत की
आर वढता कदम।

Story of MyGir

#SehatSwadBhari

'My Gir' Cow Milk and Milk Products has been started with an initiative to provide milk and milk products with maximum nutritional content to its consumers. What is better than Indian Desi Gir Cow's organic, high-quality, and nutritive A2 milk and milk products?

The average milk yield for the Gir Cow is 1590 kg per lactation, with a record production of 3182 kg at 4.5% fat in India. The Gir Cows are huge and strong in appearance yet are a gentle breed of cattle that are full of positive emotions and loving nature. These features are also transferred to the milk the cows produce and when consumed, these emotions are known to be transferred to human beings.





**Sachin Murarka
(Founder)**



**Gopal
(Gwala)**



TEAM

OUR CORE



Our Products



A2 Milk

The Gir Cow also known as 'The Gir' is distinctive in appearance, typically having a rounded and domed forehead, long pendulous ears and horns which spiral out and back.

Benefits

- The high level of Omega-3 fatty acids present in this ghee is said to be beneficial for cardiovascular health.
- No hormonal injections, oxytocin, antibiotics, etc.
- The Desi Cow Ghee rich in A2 protein helps to build up HDLs or High-Density Lipoproteins that combat cholesterol levels by extracting them out of the bloodstream.





| Serving Per Container Serving Size 20G | Per Serving | Per 100g |
|---|-------------|-----------|
| Moisture | 0.014g | 0.07g |
| Ash | 0.002g | 0.01g |
| Calories | 179.88Kcal | 899.4Kcal |
| Fat | 99.93g | 19.98g |
| Cholesterol | 42.92mg | 216.64g |
| Trans-Fatty Acid | 0g | 0.01g |
| Total Carbohydrates | 0g | 0g |
| Total Sugard | 0g | 0g |
| Dietary Fibre | 0.1g | 0.50g |
| Total Proteins | 0.02g | 0.10g |
| Calcium | 0.1g | 0.50g |
| Iron | 0.12g | 0.5g |
| Sodium | 101.72mg | 0.64g |
| Vitamin A | 4.63g | 508.62mg |
| Mono Unsaturated Fat | 0.46g | 23.19g |
| Poly Unsaturated Fat | 0.1g | 2.32g |

500ML or 1/2L at Rs.35/-

1000ML or 1L at Rs.70/-

Buy here

<https://www.mygir.in/a2milk.php>

7 days Trial Pack

Subscribe



Our Products



Vedic Bilona Ghee

Ghee is always better than oil. Even nutritionists recommend using ghee rather than oil in our everyday cooking. It not only enhances the taste of the dish, but is considered the healthier option.

Benefits

- It is well known that intake of cow ghee improves the digestion process thus improving energy levels and balancing hormonal dis-functions.
- It keeps our bones healthy and strong and is free of lacto and casein protein, hence extremely suitable for individuals who have a milk allergy.
- Vedic ghee has more concentrated micronutrients and provides us a healthier ratio of Omega-3 to Omega-6 fats.





| Nutrition | Content |
|-------------------|------------|
| Energy | 61.21 kcal |
| Carbohydrate | 4.27g |
| Protein | 2.97g |
| Fat | 3.59g |
| Sugar, As Lactose | 2.62g |
| Calcium | 282.27mg |

500ML or 1/2L at Rs.900/-

1000ML or 1L at Rs.1800/-

Buy here

<https://www.mygir.in/buy-a2ghee.php>





Our Farm





Our Farm





Our Farm



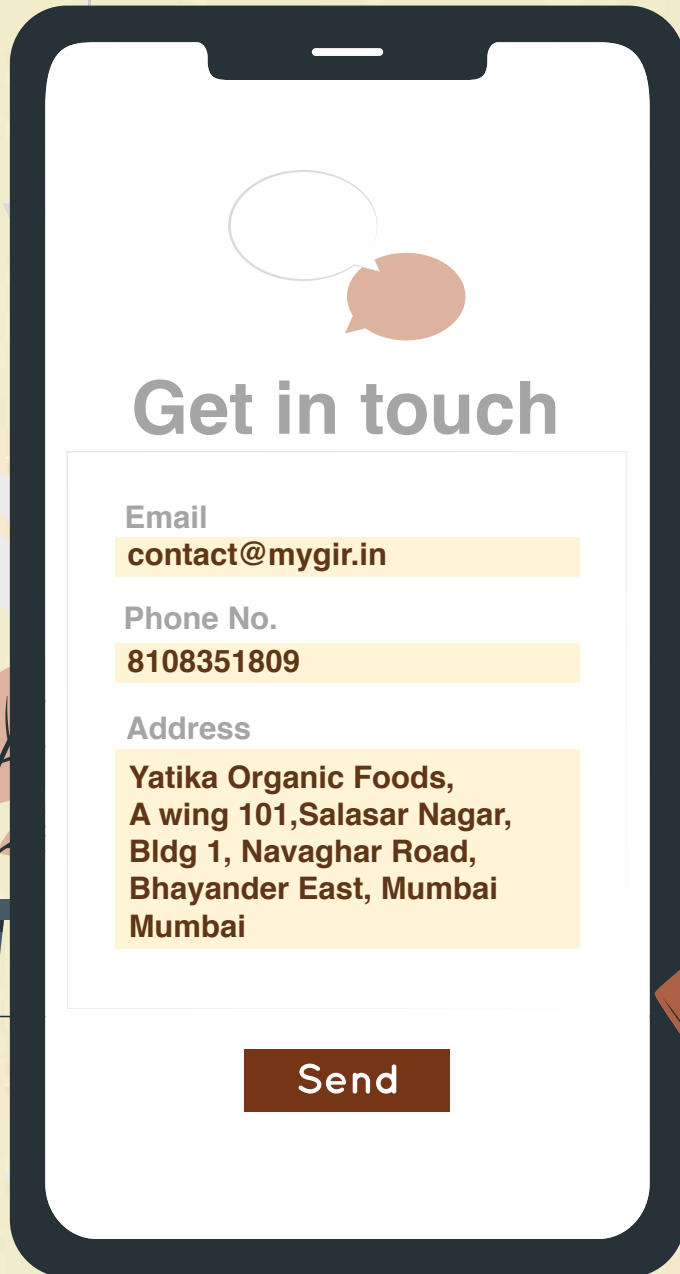


Our Farm





Contact Us



Get in touch

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Send



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“Healthy Bharat & Gwala’s Empowerment initiative”
by taking MyGir Franchise in your area!

<https://www.mygir.in/franchise-partner.php>