



KARAFARINAN DASHT BEHESHT AGRO-INDUSTRIAL COMPLEX Co.





Animal Oil (BUTTER OIL/GHEE) is a versatile oil in the kitchen and Ayurveda. This oil has a very high smoke (about 250 degrees Celsius) and, like many other oils, it does not break free from high-temperature radicals at high temperatures. Animal oil does not need a fridge and it is not easily corrupted or damaged. It's even said that it can stay healthy for up to 100 years, which, given its unique flavor, is unlikely to remain the same all year! You can use your own flavorless flavor and aroma as a very healthy frying oil. This oil has many uses in medicine and can absorb and heal the health benefits of many herbs. In Ayurveda, this oil is used for many uses, such as enzymes and intestinal cleaning. Animal oil has all the flavor of butter without any allergens in the butter. Animal oil is made from butter, but impurities and solids are not removed from milk, so people who are sensitive to lactose or protein in the milk have no problem with this oil. Animal fat is rich in fatty A and E soluble vitamins and is rich in K2 and CLA (Conjugated linoleic acid)

ANIMAL OIL (BUTTER OIL/GHEE) BENEFITS

- An antioxidant anti-virus
- Helping to burn fats
- Reducing LDL cholesterol
- Increase HDL cholesterol
- Increase gastric acid secretion
- increase digestion of food





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LACTIC CHEESE is the same cheese that is used to prepare its cluster from a variety of beneficial lactic bacteria. This cheese is similar to traditional cheese and needs to get salt water, and its nutritional value is approximately equal to that of hard and semi-hard cheeses he does

INGREDIENT
NON-FAT PASTEURIZED
MILK
STARTER

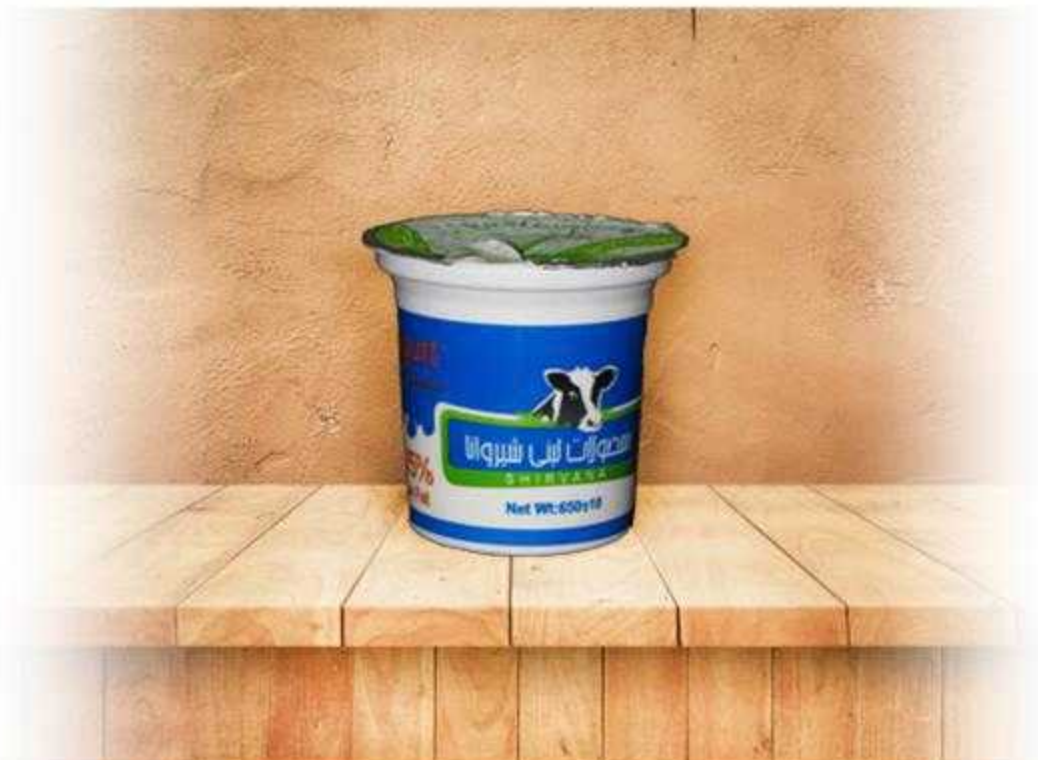




IN TERMS OF NUTRITION, YOGURT IS A NUTRITIOUS FOOD RICH IN PROTEIN AND SOME TYPES OF VITAMIN B. THE AMOUNT OF SALTS IN IT IS HIGH AND IN ITS TURN, ITS FAT CONTENT IS EQUAL TO THE AMOUNT OF MILK FAT PRODUCED BY US. LIKE ALL THE OTHERS, YOGURT IS A VERY GOOD SOURCE OF CALCIUM, PHOSPHORUS, PANTOTHENIC ACID AND ZINC. CALCIUM IN YOGURT IS ALSO HELPFUL IN MAINTAINING THE HEALTH OF THE INTESTINAL CELLS. INTERESTINGLY, PROBIOTIC FOODS ALSO HELP TO INCREASE THE LEVEL OF IMMUNITY.

YOGURT BENEFITS

- OSTEOPOROSIS PREVENTION
- CREATES A FEELING OF SATIETY AND WEIGHT LOSS
- REDUCED HIGH BLOOD PRESSURE
- IMPROVE THE DIGESTIVE SYSTEM
- REDUCE GENITAL TRACT INFECTION WOMEN
- STOMACH AND BOWEL STRENGTHENING
- REDUCE BLOOD CHOLESTEROL
- SKIN AND BEAUTY
- GLYCEMIC CONTROL
- BOOST THE HAIR
- ANTI-ALLERGIC





DRINKING DOUGH HAS MANY BENEFITS. BELOW ARE SOME OF THE MOST IMPORTANT BENEFITS OF DRINKING

DOUGH CONTAINS VITAMINS B AND D, SO IT CAN HELP PROVIDE THESE VITAMINS

DOUGH FROM THE GROWTH AND DEVELOPMENT OF MANY HARMFUL BACTERIA IN THE HUMAN DIGESTIVE SYSTEM PREVENTS HUMANS

DOUGH HELPS DIGESTION AND HEALS

DOUGH HELPS BLOOD CIRCULATION IN THE HUMAN BODY - SOME HEADACHES CAUSED BY WARMTH OF THE AIR ARE HEALED BY DRINKING

DRINKING DOUGH ALSO PREVENTS BAD BREATH





THE BENEFITS OF CHERRY TOMATOES

PERHAPS ONE OF THE MOST IMPORTANT FEATURES OF CHERRY TOMATOES IS THAT IT HELPS TO STRENGTHEN THE IMMUNE SYSTEM BY HAVING ANTIOXIDANTS SUCH AS VITAMIN C. CHERRY TOMATOES LIKE TOMATOES ARE USEFUL FOR THE HEART AND VESSELS, AND THEY CONTRIBUTE TO THE PREVENTION OF COLON CANCER. MEN WHO REGULARLY EAT TOMATOES IN THEIR DIET WILL SIGNIFICANTLY REDUCE THE RISK OF PROSTATE CANCER. CHERRY TOMATOES ALSO STRUGGLE WITH ANEMIA. MIGRAINES ARE ONE OF THE DISEASES THAT CAN REDUCE THE SYMPTOMS AND SEVERITY OF THESE STOMACHS. SYMPTOMS OF INFECTION, STRESS, AND HIGH BLOOD SUGAR ARE ALSO MINIMIZED WITH CHERRY TOMATOES.

CHERRY TOMATOES PROPERTIES

- AN ENEMY OF CANCER
- BONE AUGMENTATION
- SUITABLE FOR SMOKERS
- PROVIDE ESSENTIAL ANTIOXIDANTS
- THE HEALTH OF THE HAIR AND EYES
- REDUCE THE RISK OF DEVELOPING KIDNEY STONES
- MAKE YOUR TOMATO MASK LOOK PRETTIER
- USEFUL FOR THE HEART





BELL PEPPER

RESEARCH HAS SHOWN THAT CAPSAICIN (PEPPER) REDUCES THE INCIDENCE OF GASTRIC ULCER . CAPSAICIN INCREASES BLOOD FLOW TO THE GASTRIC MUCOSA AND PRODUCES MUCUS BY THE GASTRIC WALL, SO THE STOMACH TISSUE REMAINS IMMUNE TO .GASTRIC ACID SECRETION

STUDIES HAVE ALSO SEEN THAT EATING 20 GRAMS OF PEPPER, JUST 30 MINUTES BEFORE EATING AN ASPIRIN, PREVENTS ITS DELETERIOUS EFFECTS ON GASTRIC AND DUODENAL ULCERS DUE TO ITS LONG-TERM USE

PEOPLE WHO HAVE BEEN DRINKING FOR A LONG TIME, IF THEY HAVE A HABIT OF EATING PEPPER, HAVE HAD THE LEAST DAMAGE TO THEIR STOMACH CONTENTS. WHILE .MANY PEOPLE MISTAKENLY IMAGINE, PEPPER CAN AGGRAVATE STOMACH UPSET PEPPER IS AN ANTI-CANCER DRUG. PEPPERS CAN BE USED TO TREAT CANCER AND EVEN TO PREVENT THE DISEASE. RESEARCH HAS SHOWN THAT CAPSAICIN IN PEPPER ACTS AS AN ANTI-TOXIC COMPOUND AND PREVENTS THE ACTIVITY OF CARCINOGENIC COMPOUNDS IN THE BODY AND PREVENTS THE FORMATION OF MALIGNANT TUMORS IN THE .BODY

IN ADDITION, THIS VEGETABLE IS RICH IN ANTIOXIDANT COMPOUNDS SUCH AS VITAMIN C AND CAROTENE, SO THAT IN 100 GRAMS OF GREEN OR RED PEPPER, 140, 120 AND 120 mg OF VITAMIN C AND 3840, 265 AND 175 MICROGRAMS OF BETA-CAROTENE ARE IN ORDER THERE IS .

