

Automatic Ghee Making System

Sahil Marbhal, Prajakta Patil, Sakshi Powar, Omkar Kurade, Prof. Amruta Udupurkar

Department of Electrical Engineering

JSPM's Rajarshi Shahu College of Engineering, Pune, India

Abstract: Ghee has a long and rich history in Indian cuisine, traditional medicine, and culture. Its popularity and market size in India are a testament to its importance and widespread use. The fact that ghee is considered to be sattvik or sattva-guṇi in Ayurveda when used as food is also significant, as it highlights the belief in the holistic benefits of ghee consumption. Efforts to make small-scale ghee making machines available to women in Indian villages is a positive development. This can empower women by providing them with a means to generate income and contribute to their families' economic well-being. It can also help to promote the production of pure and high-quality ghee, which is essential for maintaining its reputation as a premium product. Overall, ghee is a fascinating topic with many layers of cultural, historical, and practical significance.

Keywords: Ghee, Market, machine

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