PREFACE

'Ghee' is by far the most important indigenous milk product and it occupies a very significant position in the overall dairy economy of the country. The present work has been taken up mainly with a view to obtain some basic information about the unsaponifiable constituents of ghee with special reference to sterols.

The thesis has been divided for convenience into different sections. Section I lists some general explanatory notes. Section II deals with the general introductory aspects delineating the importance of ghee in the dairy economy of the country and the significant differences between cow ghee and buffalo ghee. Section III includes a review of the available information to-date on the chemistry of unsaponifiable fraction of ghee/milk fat. Section IV gives the justification of the present study and Section V outlines briefly the proposed technical programme for the present work.

Section VI includes the experimental part listing the experimental procedures used in this study. Section VII describes the results of the present study and a discussion on these results.
Fifty tables and thirty two figures have been included in further support of the data obtained in this study. The thesis is concluded by a summary of the main findings of the study followed by an appendix containing the references cited in the preceding text.