

India Egg Powder Market By Type (Whole Egg Powder, Yolk Egg Powder, White Egg Powder), By End Use (Food & Beverages, Personal Care & Cosmetics, Nutraceuticals & Pharma and Animal Feed & Pet Food), By Region, By Competition Forecast & Opportunities, 2019-2029F

<https://marketpublishers.com/r/I03E03EB2478EN.html>

Date: October 2023

Pages: 88

Price: US\$ 3,500.00 (Single User License)

ID: I03E03EB2478EN

Abstracts

India Egg Powder Market has valued at USD 36.87 billion in 2023 and is anticipated to project robust growth in the forecast period with a CAGR of 7.1% through 2029. The India Egg Powder Market is a dynamic and evolving sector within the country's food industry. Egg powder, derived from the dehydration and processing of eggs, has gained significant traction in recent years due to its versatility, convenience, and extended shelf life.

The India Egg Powder Market has witnessed substantial growth in recent years, driven by a variety of factors, including changing consumer lifestyles, increased demand for convenience foods, and the versatility of egg powder as an ingredient.

Egg powder is valued for its versatility and can be used in a wide range of culinary applications. It serves as a convenient substitute for fresh eggs in various recipes, including bakery products, ready-to-eat meals, sauces, and confectionery.

One of the primary advantages of egg powder is its extended shelf life compared to fresh eggs. This characteristic makes it a valuable ingredient for manufacturers looking to enhance the longevity of their products.

Egg powder retains the essential nutrients found in fresh eggs, such as protein,

vitamins, and minerals. This makes it a valuable source of nutrition in various food products.

The convenience factor is crucial in driving the demand for egg powder. It eliminates the need for cracking and handling fresh eggs, making it easier for food manufacturers to incorporate into their recipes.

The food processing industry is a significant consumer of egg powder in India. It is used in the production of baked goods, pasta, mayonnaise, and other processed foods. The consistency and reliability of egg powder as an ingredient make it indispensable in large-scale food production.

India's egg powder market also has significant export potential. The country exports egg powder to various international markets, contributing to its trade balance and enhancing the global reach of Indian egg powder products.

As consumers become more health-conscious, there is a growing demand for products that offer nutritional benefits. Egg powder, with its protein content and versatility, aligns with the health and wellness trends in the food industry.

While the India Egg Powder Market has shown promise, it faces challenges related to quality control, supply chain logistics, and competition from alternative protein sources. Ensuring consistent product quality and addressing supply chain issues are critical for sustained growth.

The production and sale of egg powder in India are subject to regulatory standards and quality control measures. Compliance with these regulations is essential to maintain consumer trust and product integrity.

Key Market Drivers

Rising Demand for Convenient and Nutritious Food Products

One of the primary drivers of the India Egg Powder Market is the increasing demand for convenient and nutritious food products. In today's fast-paced lifestyle, consumers are seeking foods that are easy to prepare while not compromising on nutritional value. Egg powder meets these requirements admirably.

Nutritional Value: Eggs are considered a nutritional powerhouse, rich in high-quality

protein, essential vitamins (such as B vitamins and vitamin D), minerals (including calcium and phosphorus), and healthy fats. Egg powder retains these nutritional benefits, making it a valuable ingredient in a wide range of food products.

Convenience: Egg powder is incredibly convenient compared to fresh eggs. It has a longer shelf life, doesn't require refrigeration, and can be easily stored and transported. This makes it an ideal ingredient for packaged and processed food products.

Versatility: Egg powder is a versatile ingredient that can be used in various culinary applications. It serves as a binding agent, a leavening agent, and an emulsifier in baking and cooking. It is a key component in the production of baked goods, sauces, mayonnaise, and salad dressings, among others.

Bakery and Confectionery Industry: The bakery and confectionery industry is a significant consumer of egg powder. It is used to enhance the texture, taste, and structure of various baked goods, including cakes, pastries, muffins, and cookies.

Processed Foods: The demand for processed and convenience foods has been on the rise in India. Egg powder finds applications in the preparation of ready-to-eat meals, instant noodles, and processed meat products.

Nutritional Supplements: Egg powder is also used in the production of nutritional supplements, protein powders, and sports nutrition products, catering to health-conscious consumers looking to increase their protein intake.

Growing Health and Wellness Trends

Another major driver of the India Egg Powder Market is the increasing focus on health and wellness among consumers. People are becoming more conscious of their dietary choices and are actively seeking products that promote better health and well-being.

Protein Consumption: Protein is a key component of a healthy diet, and eggs are considered an excellent source of high-quality protein. Egg powder provides a convenient way for consumers to incorporate protein into their diets.

Weight Management: As concerns about obesity and weight management grow, many individuals are turning to protein-rich diets to aid in weight loss and muscle building. Egg powder, as a protein supplement, is increasingly popular among fitness enthusiasts and those on weight management programs.

Nutrient Density: Eggs and egg powder are nutrient-dense foods, meaning they provide a high concentration of essential nutrients relative to their calorie content. This appeals to consumers looking for nutritious options.

Special Dietary Requirements: Egg powder is lactose-free and can be a suitable alternative for individuals with lactose intolerance. It is also used in vegetarian and vegan diets as a source of protein and essential nutrients.

Growing Food Processing Industry

The food processing industry in India has been experiencing steady growth, and this has had a direct impact on the demand for egg powder. Here are some factors driving this growth:

Changing Consumer Preferences: As consumers increasingly opt for convenience foods and ready-to-eat meals, the food processing industry is expanding to meet this demand. Egg powder is a valuable ingredient in many processed food products.

Food Safety and Shelf Life: Egg powder has the advantage of a longer shelf life compared to fresh eggs. This is particularly important for food manufacturers who need ingredients with extended stability.

Globalization: The Indian food processing industry is becoming more integrated into the global market. Egg powder is used in various international cuisines and food products, making it a key ingredient for export-oriented food manufacturers.

Diversification: Food manufacturers are continually diversifying their product portfolios to cater to changing consumer preferences. Egg powder is a versatile ingredient that can be used in a wide range of food products, allowing for innovation and product differentiation.

Key Market Challenges

Fluctuating Egg Prices and Supply Chain Issues

One of the primary challenges faced by the India Egg Powder Market is the inherent volatility in egg prices and supply chain disruptions. The egg production industry in India is highly influenced by seasonal fluctuations, disease outbreaks, and feed costs, which

can lead to inconsistent egg availability and price instability. These factors can directly impact the production and pricing of egg powder.

Seasonal Variability: Egg production is often seasonal, with fluctuations in supply during certain times of the year. Factors such as temperature, daylight hours, and the health of poultry can affect egg-laying patterns. During peak seasons, there may be a surplus of eggs, leading to lower prices, while in lean seasons, egg prices can rise significantly.

Feed Costs: The cost of poultry feed, which constitutes a substantial portion of the overall production expenses, can be influenced by factors like global grain prices, weather conditions, and government policies. Fluctuations in feed costs can affect the profitability of egg producers and, in turn, the pricing of egg powder.

Disease Outbreaks: The poultry industry is susceptible to disease outbreaks, which can lead to the culling of birds and a temporary reduction in egg production. Disease outbreaks can disrupt the supply chain and lead to higher prices for eggs and egg products.

Storage and Transportation: Maintaining the quality of eggs and egg powder during storage and transportation is crucial. Challenges related to infrastructure, temperature control, and handling practices can impact the quality of the final product. Proper storage and transportation facilities are essential to mitigate these challenges.

Regulatory Compliance and Quality Assurance

Another significant challenge in the India Egg Powder Market is ensuring regulatory compliance and maintaining high-quality standards. The food industry is subject to stringent regulations and quality control measures, and egg powder producers must adhere to these standards to ensure consumer safety and trust. Challenges in this area include:

Food Safety Standards: Meeting food safety standards and regulations is paramount in the production of egg powder. Ensuring that the eggs used are free from contaminants, pathogens, and chemical residues is a constant challenge. Regular testing and monitoring are essential to meet these standards.

Labeling and Traceability: Proper labeling of egg powder products is essential to provide consumers with accurate information about the product's origin, processing methods, and nutritional content. Traceability is also crucial in case of product recalls or

quality issues.

Packaging and Storage: Egg powder must be packaged and stored correctly to maintain its quality and prevent contamination. Challenges may arise in sourcing suitable packaging materials, ensuring proper sealing, and protecting against moisture and pests.

Certifications and Audits: Obtaining and maintaining certifications such as ISO, HACCP, and FSSAI (Food Safety and Standards Authority of India) can be a complex and resource-intensive process. Regular audits and compliance checks are necessary to adhere to these standards.

Consumer Awareness and Preferences

Consumer awareness and preferences in India pose a challenge for the Egg Powder Market. While egg powder offers convenience and versatility, it may not always align with traditional culinary practices and dietary choices prevalent in the country. Challenges in this domain include:

Cultural and Dietary Preferences: India is a diverse country with a range of culinary traditions and dietary preferences. Some regions have a strong vegetarian culture, while others consume eggs regularly. Convincing consumers to incorporate egg powder into their diets, especially in regions where eggs are less commonly consumed, can be a challenge.

Perception of Freshness: Freshness is highly valued in Indian cuisine. Some consumers may perceive egg powder as less fresh compared to whole eggs. Educating consumers about the benefits of egg powder, such as longer shelf life and convenience, is essential.

Price Sensitivity: Price sensitivity is a significant factor in the Indian market. Egg powder may be perceived as a more expensive option compared to whole eggs. Striking a balance between affordability and quality is a challenge for producers and marketers.

Marketing and Promotion: Effectively marketing egg powder products to a diverse and culturally varied population requires careful consideration of regional preferences and tastes. Customized marketing strategies may be needed to cater to different segments of the population.

Key Market Trends

Growing Demand for Healthier and Convenient Food Options

One prominent trend in the India Egg Powder Market is the increasing demand for healthier and convenient food options. This trend is driven by several factors:

Protein Consumption: As consumers become more health-conscious, there is a rising awareness of the importance of protein in the diet. Eggs are a rich source of high-quality protein, and egg powder offers a convenient way to incorporate this nutrient into various food products. This trend is particularly significant in a country like India, where protein deficiency is a concern in certain demographics.

Convenience: Egg powder provides convenience and versatility in cooking. It can be easily stored and has a longer shelf life compared to fresh eggs. This convenience appeals to urban consumers with busy lifestyles, as well as to food manufacturers looking for easy-to-handle ingredients.

Health and Wellness: The perception of eggs as a healthy food choice has been reinforced in recent years. Eggs are recognized for their essential nutrients, including vitamins, minerals, and amino acids. Egg powder allows consumers to enjoy these nutritional benefits in a convenient and controlled manner.

Plant-Based Alternatives: While egg powder is derived from real eggs, it also aligns with the growing interest in plant-based and vegetarian diets. Some consumers prefer egg powder as a plant-based substitute for eggs in cooking and baking, catering to the dietary preferences of a diverse population.

Application Expansion in the Food Industry

Another significant trend in the India Egg Powder Market is the expanding range of applications in the food industry. Egg powder is being used in diverse food products, leading to innovation and product development:

Bakery and Confectionery: Egg powder is a key ingredient in bakery and confectionery products, including cakes, cookies, and pastries. Its role extends beyond providing structure and moisture retention; it also contributes to the overall flavor and texture of baked goods.

Snack Foods: The snack food industry in India has witnessed substantial growth, and egg powder is increasingly being incorporated into snack formulations. It can enhance the nutritional profile of snacks while imparting desirable flavors and textures.

Ready-to-Eat Meals: With the rising demand for ready-to-eat and convenience foods, egg powder is used in the production of instant noodles, soups, and pre-packaged meals. It acts as a source of protein and serves as a thickening and binding agent.

Food Supplements: Egg powder is used in dietary supplements and nutritional products due to its protein content and rich nutrient profile. It is a valuable ingredient for meeting protein requirements, especially in protein powders and supplements.

Foodservice Industry: The foodservice sector, including restaurants and hotels, utilizes egg powder to streamline food preparation, reduce waste, and ensure consistent quality in various dishes, such as omelets and scrambled eggs.

Quality Assurance and Safety Standards

Quality assurance and adherence to safety standards have become paramount in the India Egg Powder Market. This trend is driven by various factors:

Food Safety: With increasing concerns about food safety and hygiene, consumers and food manufacturers alike demand assurance that egg powder products meet stringent quality and safety standards. This includes rigorous testing for contaminants, pathogens, and quality parameters.

Certification: Many egg powder producers seek certifications such as FSSAI (Food Safety and Standards Authority of India) to demonstrate their commitment to food safety and compliance with regulatory guidelines. These certifications enhance consumer trust and market competitiveness.

Traceability: Traceability and transparency in the supply chain have gained importance. Consumers want to know the source of the eggs used in egg powder production and the conditions under which they were produced. Companies are increasingly providing this information to build trust.

Clean Label: Clean label products, which contain minimal additives and preservatives, are gaining traction in the Indian market. Egg powder manufacturers are responding by offering clean label options that resonate with health-conscious consumers seeking

natural and minimally processed ingredients.

Segmental Insights

Type Insights

Whole Egg Powder holds a significant share in the India Egg Powder Market due to its versatile applications, longer shelf life, and convenience. Egg powder, in general, has become a vital ingredient in various food processing industries, and whole egg powder, which retains the complete egg, including both egg whites and yolks, is particularly valued for its culinary versatility and nutritional benefits.

Versatile Culinary Applications: Whole Egg Powder is a versatile ingredient used in a wide range of culinary applications, from bakery products to pasta, sauces, and ready-to-eat meals. Its ability to mimic the properties of fresh eggs, including emulsification, foaming, and binding, makes it indispensable in food processing, contributing to the creamy texture of ice creams, the fluffiness of cakes, and the structure of sausages, among other applications.

Extended Shelf Life: One of the key advantages of Whole Egg Powder is its extended shelf life compared to fresh eggs. While fresh eggs have a limited shelf life and require refrigeration, egg powder can be stored at room temperature for an extended period, reducing the risk of spoilage. This makes it a convenient and cost-effective option for food manufacturers, especially those involved in export.

Ease of Handling and Transport: Whole Egg Powder is easy to handle, store, and transport. It eliminates the need for cracking and separating eggs, reducing the chances of contamination and food safety issues in large-scale food production. This convenience is highly valued by the food processing industry, which can efficiently manage production processes.

Nutritional Value: Whole Egg Powder retains the essential nutrients found in fresh eggs, including proteins, vitamins, and minerals. It serves as a convenient source of nutrition, particularly in applications where fresh eggs might be less practical or available. This nutritional profile makes it an attractive choice for food products aimed at health-conscious consumers.

Seasonal Availability: In India, egg production can be influenced by seasonal factors, such as temperature and daylight hours. Whole Egg Powder provides a consistent

source of egg-based ingredients throughout the year, helping food manufacturers maintain product quality and supply stability.

Cost-Effective Solution: Whole Egg Powder can be a cost-effective alternative to fresh eggs, especially in situations where egg prices are subject to fluctuations. Its longer shelf life and ease of storage also contribute to cost savings in the supply chain.

Export Potential: India's egg powder industry has been growing, and Whole Egg Powder, with its extended shelf life and convenience, is well-suited for export markets. It meets the demand for high-quality egg products in the global food industry.

End Use Insights

In the India Egg Powder Market, the Food & Beverages sector has established a significant share, underlining the versatile and widespread use of egg powder across various culinary applications. Egg powder is a convenient and shelf-stable alternative to fresh eggs, offering numerous benefits to food processors, manufacturers, and consumers alike.

Bakery and Confectionery: One of the primary drivers of egg powder consumption in India's Food & Beverages sector is its extensive use in baking and confectionery. Egg powder serves as a crucial ingredient in the preparation of cakes, cookies, pastries, and bread, contributing to their texture, structure, and moisture retention. Bakers and confectioners often prefer egg powder for its ease of handling and extended shelf life.

Food Processing Industry: The food processing industry in India relies on egg powder as an essential component in various processed food products. It serves as an emulsifying agent, binding agent, and source of protein in items such as sauces, dressings, mayonnaise, and instant mixes. Egg powder enhances the texture and flavor of these products while extending their shelf life.

Food Service and Catering: Restaurants, cafeterias, and catering services frequently use egg powder to streamline their operations. It allows for consistent and reliable egg-based preparations in bulk, reducing the need for cracking and handling fresh eggs. From omelets and scrambled eggs to custards and batters, egg powder offers convenience and consistency.

Nutritional Supplements: Egg powder is a valuable ingredient in the production of nutritional supplements and dietary products. It provides a natural source of high-quality

protein, making it a preferred choice for protein powders, shakes, and supplements targeted at fitness enthusiasts and health-conscious consumers.

Convenience Foods: The growing demand for convenience foods in India has boosted the incorporation of egg powder into ready-to-eat meals, instant soups, and snack items. Egg powder adds nutritional value, flavor, and texture to these products, catering to consumers looking for convenient yet nutritious meal options.

Beverage Industry: While eggs may not be a traditional component of beverages, egg powder finds its way into specialized beverages, especially in the health and sports nutrition sector. Protein-rich egg white powder is used in the formulation of protein shakes and smoothies, providing an easily digestible protein source.

Export Opportunities: The India Egg Powder Market is not limited to domestic consumption. The Food & Beverages sector plays a crucial role in exporting egg powder and related products to international markets. Indian egg powder is sought after for its quality, making it a valuable export commodity.

Extended Shelf Life: One of the key advantages of egg powder in the Food & Beverages sector is its extended shelf life. Properly stored, egg powder can have a significantly longer shelf life compared to fresh eggs, reducing food waste and ensuring a stable supply chain for manufacturers and processors.

Regional Insights

The South region of India plays a significant role in the India Egg Powder Market, contributing substantially to the production and consumption of this versatile food ingredient. Egg powder is a processed form of eggs, primarily made by dehydrating fresh eggs, and it finds wide applications in various food products and industries.

Poultry Industry Hub: The South region, particularly states like Andhra Pradesh, Telangana, and Tamil Nadu, is a prominent hub for the poultry industry in India. These states have a favorable climate, abundant feed resources, and a conducive environment for poultry farming. As a result, they produce a significant quantity of eggs, which serve as the raw material for egg powder production.

The South region hosts numerous egg powder processing units and facilities. These units are equipped with modern technology and infrastructure for the efficient conversion of fresh eggs into egg powder. They adhere to stringent quality standards to

ensure the safety and purity of the final product.

South India's egg powder production capacity has led to a strong presence in the export market. Indian egg powder, known for its quality and affordability, is exported to various countries, including those in the Middle East, Europe, and Southeast Asia. The South region's contribution to this export activity is substantial.

The South region has a thriving food processing industry, encompassing sectors like bakery, confectionery, pasta, noodles, and ready-to-eat meals. Egg powder is a versatile ingredient used in these industries for its functional properties, such as emulsification, foaming, and binding. Its inclusion in food formulations enhances the taste, texture, and nutritional content of various products.

The bakery and confectionery sector, which is prominent in South India, relies on egg powder for making products like cakes, pastries, biscuits, and chocolates. The convenience and longer shelf life of egg powder make it a favored ingredient for manufacturers.

Egg powder is a valuable source of protein, vitamins, and minerals. South India has a growing market for nutritional products, including protein supplements and fortified foods. Egg powder is incorporated into these products to enhance their nutritional profile.

The South region's diverse culinary traditions and thriving foodservice industry make it a significant consumer of egg powder. Restaurants, hotels, and catering services use egg powder in various recipes, including gravies, curries, and desserts.

The demand for convenience foods is on the rise in South India due to changing lifestyles and increased urbanization. Egg powder is used in the preparation of instant mixes, ready-to-cook meals, and packaged snacks, catering to the convenience-seeking consumer base.

South India has a significant vegetarian population, and egg powder provides a source of protein and essential nutrients for those who do not consume fresh eggs. It serves as a viable alternative in vegetarian-friendly food products.

Key Market Players

SKM EGG Products Exports (India) Limited

Venkys Group

Ovobel Foods Limited

EGGWAY International Asia Private Limited

GoodWin Conveyor Tex

Sachit Industries

SAFA AGRO Pvt. Ltd.

VitaeGen Life Sciences

AgroEgg Pte Ltd

Egg Domain Pty Ltd

Report Scope:

In this report, the India egg powder market has been segmented into the following categories, in addition to the industry trends which have also been detailed below:

India Egg Powder Market, By Type:

Whole Egg Powder

Yolk Egg Powder

White Egg Powder

India Egg Powder Market, By End Use:

Food & Beverages

Personal Care & Cosmetics

Nutraceuticals & Pharma

Animal Feed & Pet Food

India Egg Powder Market, By Region:

North

South

East

West

Competitive Landscape

Company Profiles: Detailed analysis of the major companies present in the India egg powder market.

Available Customizations:

India Egg Powder Market report with the given market data, Tech Sci Research offers customizations according to a company's specific needs. The following customization options are available for the report:

Company Information

Detailed analysis and profiling of additional market players (up to five).

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