THE WORLD MARKET OF FINE CHEMICALS FROM HEN EGG

2014

Marketing development  Strategy consulting  Partnership searches  Information systems
This comprehensive report is based on in-depth interviews with food companies completed by a desk review. It provides for DECISION MAKERS a global understanding of the sector as well as an outlook on its future.

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INTRODUCTION

Hen egg has always been known as a perfectly packaged, highly nutritious food providing complete, and high quality set of proteins, all necessary vitamins except vitamin C, and useful minerals.

Years ago an intensive research program to investigate the real relationship between cholesterol, eggs and heart disease, prompted by falling consumption, led to further research into the effects of feeding programs on egg composition. Differentiated diets for laying hens have been designed to enhance the levels of certain beneficial compounds like vitamins. In addition, studies into compounds which could be extracted from eggs for use in food sciences, nutrition, dietetics, analytical chemistry, phytochemistry, pharmacology, toxicology, biotechnology and clinical sciences have been done.

The egg, therefore, has been re-discovered not only as a balanced and beneficial food but also as a source of products which can be utilised in many areas.
Several food and non-food products can be obtained from eggs. Some are still being researched but many are already in production. This is a growth area which will result in the discovery and production of increasing numbers of non-food uses of egg fractions.

Present and future advances will provide new and improved products in many sectors, particularly in pharmaceuticals. Some of these products will be extracted from eggs without altering its fundamental structure, but many utilise the whole egg. In the coming years we can expect to see an increased demand for eggs to provide for non-food products.

Most promising market segments:
- Diagnostics
- Pharmaceuticals
- Infant formula
- Food preservation
- Cosmetics
- Nutraceuticals

The world market of fine chemicals from hen egg

## Methodology

- Patent search
- Labs interviews
- Desk search
- Scientific manifestations

- Desk search
- Interviews of manufacturers
- Interviews of industrial users

- Desk search
- Interviews of industrial users
- Exhibitions
## EGG FRACTION USES

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<tr>
<th>PRODUCT</th>
<th>USE</th>
<th>PROPERTIES</th>
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<tr>
<td>Liquid Whole Egg</td>
<td>Bakery products, Omelette mix, Pie Filling etc</td>
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<tr>
<td>Liquid Egg White (Albumen)</td>
<td>Bakery products, high protein foods, sausages etc</td>
<td>Binding, whipping</td>
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<tr>
<td>Liquid Egg Yolk (Yellow)</td>
<td>Salad Dressings, Sauces, Mayonnaise</td>
<td>Emulsifying</td>
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<td>Frozen Salted Yolk</td>
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<td>Binding, whipping</td>
</tr>
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**Study purchase includes one year update available on-line on UBIC’s Extranet**

**Assistance is also available for specific questions**

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<th>COMPANY</th>
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Date

Signature

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