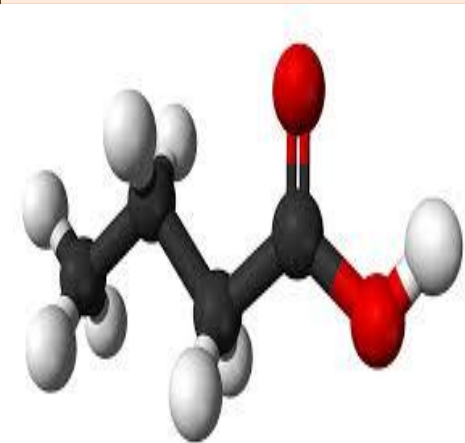


Small & Medium Scale

Industries (Biotechnology Products)

(Beer, Wine, Acetic Acid, Amino Acid, Fermentation, Lactic Acid, Coffee, Tea, Organic Acid, Epoxysuccinic Acid, Malic Acid, Oxogluconic Acids, 2-oxogluconic Acid, 5-oxogluconic Acid, 2,5-dioxogluconic Acid, 2-oxogulonic Acid, Propionic and Butyric Acids, Green Tea, Flavored Tea, Instant Tea, Cabbage & Cucumber, Cucumbers, Tartaric Acid, Pyruvic Acid, 2-oxogalactonic Acid, Kojic Acid, D- Gluconic Acid, Citric Acid, Yeast, Nucleic Acid, Phospholipids, Sterols)



Introduction

The Indian biotechnology industry is one of the fastest growing knowledge-based sectors in India and is expected to play an important role in small & medium enterprises industries. Biotechnology is not just one technology, but many. There are a wide variety of products that the biotechnology field has produced. Biotechnology as well all know, is the field of combination of various fields such as genetics, environmental biology, biochemistry, environmental, general, agriculture, fermentation, etc.

Biotechnology has a long history of use in food production and processing. It has helped to increase crop productivity by introducing such qualities as disease resistance and increased drought tolerance to the crops. Biotechnology used in processing of wines, beers, Coffee, Tea, Cabbage and Cucumber, etc. Fermentation is biotechnology in which desirable microorganisms are used in the production of value-added products of commercial importance. The products of fermentation are many: alcohol and carbon dioxide are obtained from

yeast fermentation of various sugars. Lactic acid, acetic acid and Organic acid are products of bacteria action; citric acid, D-Gluconic acid, Coffee, Tea, Cabbage & Cucumber and Yeasts are some of the products obtained from fermentation.

The worldwide demand for biotech products is the only indication; the speed of its advance is the only set to accelerate. Indian Biotechnology industry is considered as one of the sunrise sectors in India. The industry is divided into five

The industry is divided into five major segments: Bio-Pharma, Bio-Services, Bio-Agri, Bio-Industrial and Bio-Informatics. Biotechnology industry's growth in India is primarily driven by vaccines and recombinant therapeutics.

The biotechnology sector of India is highly innovative and is on a strong growth trajectory. The sector, with its immense growth potential, will continue to play a significant role as an innovative manufacturing hub. The

The high demand for different biotech products has also opened up scope for the foreign companies to set up base in India. Today in India there are more than 350 Biotechnology companies in India providing employment for over 20,000 scientists.

Indian alcoholic beverages market is expected to grow at a CAGR of 11.1% during FY'2015-FY'2020. Beer is a rapidly expanding segment in the Indian alcoholic beverages industry. It is the third largest market and second fastest growing

market in the Indian alcoholic beverages industry. The sector in India, which is currently growing at 20% is expected to go up to USD 11.6 Billion by 2017. The focus is on making the Indian biotechnology sector reach USD 100 billion by 2025.

The global organic acid market is anticipated to witness a substantial compound annual growth rate (CAGR) of 6.1% from 2015 to touch USD 9.5 Billion by the end of 2021. The India organic chemical industry will grow at a considerable

CAGR rate thus exceeding 2,418.2 TMT by 2019 due to the increasing number of end user industries and rising number of PCPIRs.

table shown below shows the demand of different organic acid :-

Product	Annual Capacity in tones
Lactic acid	6000
L-Lysine	18000
Gluconic acid	1500
Glutamic acid/MSG	10000
Itaconic acid	1800

SOURCE:- TECHNOLOGY INFORMATION FORCASTING AND ASSESSMENT COUNCIL

The Indian chemical and petrochemical industry currently stands at USD 118 Bn and is expected to grow at a CAGR of 8% for the next five years. The share of this sector in the manufacturing GDP was 15% during 2012-13 and it accounted for ~9% of the total India's exports. Bulk chemicals form the largest sub-segment of Indian chemical industry with 40% market share whereas specialty chemicals with ~19% market share is the fastest growing segment.

The Government has set an ambitious plan of increasing the share of manufacturing in GDP from 16% to 25% by 2022.

The authors cover different aspects of biotechnology such as production of fermented foods, functional foods, enzymes in food processing. The Book contains production of Wines and Beers, Production of Amino Acids, Lactic Acid, Acetic Acid and Organic Acid, Processing of Coffee, Tea, Cabbage, Cucumber, Yeasts and Photographs of Plant & Machinery with Supplier's Contact Details.

The book provides a better understanding about biotechnology production of value-added

improve productivity, and enhance product quality in the agro food processing sector. The book is highly recommended to new entrepreneurs, professionals, existing units who wants to start manufacturing business of biotechnology products.

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How to Start a Biotechnical Products Making Business?, How to Start Successful Wine and Beer Business, Small Scale Commercial Making, Best Small and Cottage Scale Industries, Wine Industry, Yeasts and The Alcoholic Fermentation, Yeasts, Effect of Yeasts on The Organoleptic Character of Wines, Growth of Yeasts and Alcoholic Fermentation, Lactic Acid Bacteria and The Malo-lactic, Fermentation, Lactic Acid Bacteria of Wines, Bacterial Growth and Malo-lactic Fermentation, Wine Technology, Sherry and Port, Brandy, Beer Industry, Beer Constituents, Materials Used In Brewing, Amino Acid Production, Use of Amino Acids, Coffee Processing, Microorganisms Involved In Coffee Fermentation, Tea Processing , Green Tea Manufacture, Flavored Teas, Instant Tea, Cabbage & Cucumber Processing, Cucumbers Production And Consumption, Lactic Acid, Applications of Lactic Acid Fermentation, Acetic Acid Industrial Processes, Organic Acid , Epoxysuccinic Acid, Malic Acid, Oxogluconic Acids, 2-oxogluconic Acid, 5-oxogluconic Acid, 2,5-dioxogluconic Acid, 2-oxogulonic Acid,

Propionic and Butyric Acids, Tartaric Acid, 2-oxoglutaric Acid, Fumaric Acid, Succinic Acid, Pyruvic Acid, 2-oxogalactonic Acid, Kojic Acid, D-gluconic Acid, Citric Acid, Yeast, Nucleic Acid, Phospholipids, Sterols, Pekilo Process, Biotechnical Industry, Photographs Of Plant & Machinery With Supplier's Contact Details , Ethanol Fermentation, Glycolysis and Alcoholic Fermentation, Yeast Ethanol Fermentation, Alcoholic Fermentation In Yeast, Yeast and Alcoholic Beverages, Importance of Yeast for Alcoholic Fermentation, Malolactic Fermentation, Lactic Acid Bacteria And Malolactic Fermentation In Wine, Industrial Biotechnology, Biotechnology Manufacturing Process, Industrial Biotechnology Products and Processes, List of Biotechnology Products, Biotechnology Product Manufacturing Industry Profile , Agricultural Biotechnology Biotechnology in The Chemical Industry, Product of Modern Biotechnology , Biological Products: Manufacturing, Handling, Packaging and Storage, Applications of Biotechnology, Biotechnology-based Synthesisnd Production , Beer Production Process, How Beer is Made - Making, Used, Product,

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Niir Project Consultancy Services (NPCS) can provide

Small & Medium Scale

Industries (Biotechnology Products)

(Beer, Wine, Acetic Acid, Amino Acid, Fermentation, Lactic Acid, Coffee, Tea, Organic Acid , Epoxysuccinic Acid, Malic Acid, Oxogluconic Acids, 2-oxogluconic Acid, 5-oxogluconic Acid, 2,5-dioxogluconic Acid, 2-oxogulonic Acid, Propionic and Butyric Acids, Green Tea , Flavored Tea, Instant Tea, Cabbage & Cucumber, Cucumbers, Tartaric Acid, Pyruvic Acid, 2-oxogalactonic Acid, Kojic Acid, D-Gluconic Acid, Citric Acid, Yeast, Nucleic Acid, Phospholipids, Sterols)

See more

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Who are we?

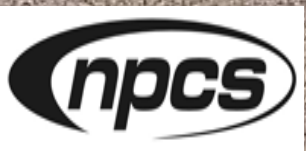
- *One of the leading reliable names in industrial world for providing the most comprehensive technical consulting services*
- *We adopt a systematic approach to provide the strong fundamental support needed for the effective delivery of services to our Clients' in India & abroad*



We at NPCS want to grow with you by providing solutions scale to suit your new operations and help you reduce risk and give a high return on application investments. We have successfully achieved top-notch quality standards with a high level of customer appreciation resulting in long lasting relation and large amount of referral work through technological breakthrough and innovative concepts. A large number of our Indian, Overseas and NRI Clients have appreciated our expertise for excellence which speaks volumes about our commitment and dedication to every client's success.



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What do we offer?

- *Project Identification*
- *Detailed Project Reports/Pre-feasibility Reports*
- *Business Plan*
- *Industry Trends*
- *Market Research Reports*
- *Technology Books and Directory*
- *Databases on CD-ROM*
- *Laboratory Testing Services*
- *Turnkey Project Consultancy/Solutions*
- *Entrepreneur India (An Industrial Monthly Journal)*



How are we different ?

- *We have two decades long experience in project consultancy and market research field*
- *We empower our customers with the prerequisite know-how to take sound business decisions*
- *We help catalyze business growth by providing distinctive and profound market analysis*
- *We serve a wide array of customers , from individual entrepreneurs to Corporations and Foreign Investors*
- *We use authentic & reliable sources to ensure business precision*

Our Approach

Requirement collection

Thorough analysis of the project

Economic feasibility study of the Project

Market potential survey/research

Report Compilation

Who do we serve?

- *Public-sector Companies*
- *Corporates*
- *Government Undertakings*
- *Individual Entrepreneurs*
- *NRI's*
- *Foreign Investors*
- *Non-profit Organizations, NBFC's*
- *Educational Institutions*
- *Embassies & Consulates*
- *Consultancies*
- *Industry / trade associations*

Sectors We Cover

- *Ayurvedic And Herbal Medicines, Herbal Cosmetics*
- *Alcoholic And Non Alcoholic Beverages, Drinks*
- *Adhesives, Industrial Adhesive, Sealants, Glues, Gum & Resin*
- *Activated Carbon & Activated Charcoal*
- *Aluminium And Aluminium Extrusion Profiles & Sections,*
- *Bio-fertilizers And Biotechnology*
- *Breakfast Snacks And Cereal Food*
- *Bicycle Tyres & Tubes, Bicycle Parts, Bicycle Assembling*

- *Bamboo And Cane Based Projects*
- *Building Materials And Construction Projects*
- *Biodegradable & Bioplastic Based Projects*
- *Chemicals (Organic And Inorganic)*
- *Confectionery, Bakery/Baking And Other Food*
- *Cereal Processing*
- *Coconut And Coconut Based Products*
- *Cold Storage For Fruits & Vegetables*
- *Coal & Coal Byproduct*

Sectors We Cover Cont...

- *Copper & Copper Based Projects*
- *Dairy/Milk Processing*
- *Disinfectants, Pesticides, Insecticides, Mosquito Repellents,*
- *Electrical, Electronic And Computer based Projects*
- *Essential Oils, Oils & Fats And Allied*
- *Engineering Goods*
- *Fibre Glass & Float Glass*
- *Fast Moving Consumer Goods*
- *Food, Bakery, Agro Processing*



Sectors We Cover Cont...

- *Fruits & Vegetables Processing*
- *Ferro Alloys Based Projects*
- *Fertilizers & Biofertilizers*
- *Ginger & Ginger Based Projects*
- *Herbs And Medicinal Cultivation And Jatropha (Biofuel)*
- *Hotel & Hospitability Projects*
- *Hospital Based Projects*
- *Herbal Based Projects*
- *Inks, Stationery And Export Industries*

Sectors We Cover Cont...

- *Infrastructure Projects*
- *Jute & Jute Based Products*
- *Leather And Leather Based Projects*
- *Leisure & Entertainment Based Projects*
- *Livestock Farming Of Birds & Animals*
- *Minerals And Minerals*
- *Maize Processing(Wet Milling) & Maize Based Projects*
- *Medical Plastics, Disposables Plastic Syringe, Blood Bags*
- *Organic Farming, Neem Products Etc.*



Sectors We Cover Cont...

- *Paints, Pigments, Varnish & Lacquer*
- *Paper And Paper Board, Paper Recycling Projects*
- *Printing Inks*
- *Packaging Based Projects*
- *Perfumes, Cosmetics And Flavours*
- *Power Generation Based Projects & Renewable Energy Based Projects*
- *Pharmaceuticals And Drugs*
- *Plantations, Farming And Cultivations*
- *Plastic Film, Plastic Waste And Plastic Compounds*
- *Plastic, PVC, PET, HDPE, LDPE Etc.*



Sectors We Cover Cont...

- *Potato And Potato Based Projects*
- *Printing And Packaging*
- *Real Estate, Leisure And Hospitality*
- *Rubber And Rubber Products*
- *Soaps And Detergents*
- *Stationary Products*
- *Spices And Snacks Food*
- *Steel & Steel Products*
- *Textile Auxiliary And Chemicals*

Sectors We Cover Cont...

- *Township & Residential Complex*
- *Textiles And Readymade Garments*
- *Waste Management & Recycling*
- *Wood & Wood Products*
- *Water Industry(Packaged Drinking Water & Mineral Water)*
- *Wire & Cable*

Contact us

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