

LIST OF STUDIES



UBIC

C O N S U L T I N G

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LIST OF MULTICLIENT STUDIES

INTRODUCTION

This brochure presents the latest UBIC-Consulting studies.

COMPANY OVERVIEW

Since 1987, UBIC-Consulting has specialized in consulting food, food-ingredients and biotech industries and has always been at the forefront of market activities. Throughout the years, UBIC has obtained a great source of in-house information and a large network of worldwide contacts.

UBIC-Consulting has carried out studies, technical scanning and strategic advises for companies all over the world and has developed a specific approach for each of these domains. Implemented by consultants with practical experience, UBIC-Consulting can assist adequately in finding solutions for company's current and future matters.

With offices in the USA and Europe, and partners in Asia and Latin America, UBIC-Consulting is capable to assist in a large array of countries and in the best possible way.

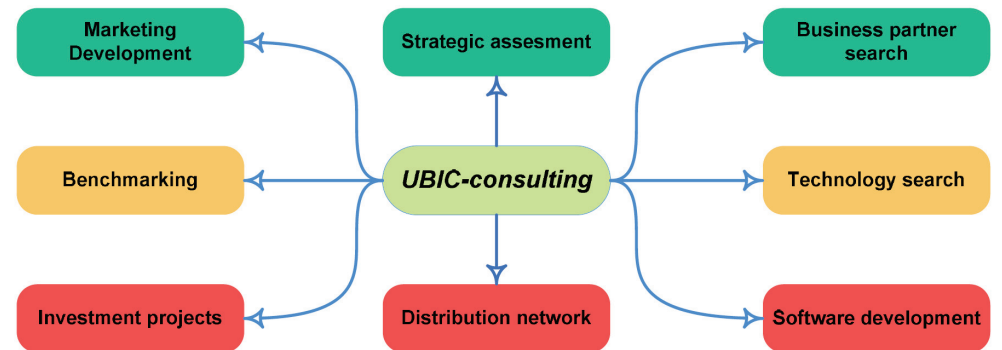


GOALS

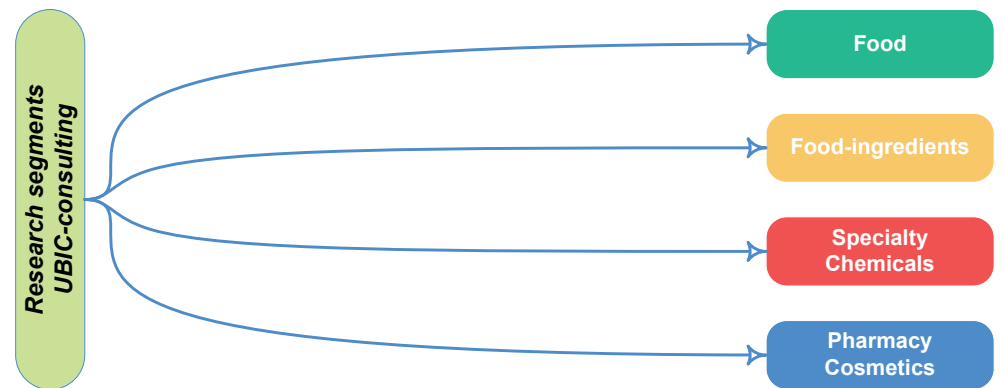
In its work, UBIC-Consulting is always determined to deliver high quality and to provide its customers with optimized business advice and solutions. In this way, UBIC-Consulting tries to create a clear market view for its customers by testing its products with potential customers and help them to achieve better results and a stronger market position.

METHODOLOGY

UBIC-Consulting can offer different approaches for different problems.



Research segments



LIST OF MULTICLIENT STUDIES

MARKET STUDIES

High quality market studies and analyses

One of the goals of UBIC-Consulting is to create a clear view on certain markets in the food and bio-industries. With these studies, whether a multi-client or tailor made, UBIC-Consulting composes an information package that carries out answers to technological issues, market approach, or competitive positioning.

On the following pages a list of available market studies is published. The scope of these studies is mainly food ingredients with a world geographical area. The market researches of UBIC-Consulting intend to be a valuable tool to determine company strategy and facilitate management decisions. It is an investment that will earn itself back, guaranteed.

If your company is in need of information, but one of the studies mentioned does not correspond to your needs exactly, please contact UBIC-Consulting for the possibility of a tailor-made approach based on your company's request. Also, for all your other questions you can contact our central offices at the addresses below.

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INDEX OF AVAILABLE MARKET STUDIES

UBIC-Consulting multiclient studies

In this index, a short summary of UBIC-Consulting's Multiclient studies is provided. In the following pages, you will find more detailed information, including a short summary, on each study.

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NUTRIGENOMICS - INDIVIDUAL NUTRITION

Areas:	<i>Scientific scanning, Regulation, Market</i>
Countries covered:	<i>World</i>
Period covered:	<i>2007-2008</i>
Duration of the study:	<i>6 months</i>
Price:	<i>€ 4.900</i>

Few years ago the food industry began a segmentation of its production in order to reach specific consumer groups, i.e. women, men, children, teenagers and seniors. This evolution could carry on until the realisation of the nutrigenomics concept, which can be defined as the conception of food products adapted to the specific needs of everybody. After a complete metabolic checkup everyone would have the opportunity to choose, among a large set of recommended products, the foods that are best adapted to his/her personal metabolic profile.

The aim is to develop the science to a marketable food product, which may be marketed soon. Genetic testing is available and rapidly offering more comprehensive results. There are commercial companies offering personalised nutrition services based on testing. Personalised foods are predicted to be launched on the market in 3 to 10 years.

THE WORLD INFANT FORMULA MARKET

Areas:	<i>Trends and prospective in different geographical areas, usage of ingredients and future high value ingredients, customers</i>
Countries covered:	<i>100 countries – 120 Infant Formula manufacturers</i>
Period covered:	<i>2007-2010</i>
Price:	<i>According to reports</i>
Pages:	<i>1500 pages – 7 reports</i>

Infant formula products have dramatically changed in the past 15 years. Producers have created more and more sophisticated products, which come closer each year to mother milk. In the same time, formulas adapted to specific needs (e.g. formula for low weight/preterm infant, hypoallergenic formulas), segmenting further the market and using new nutraceutical ingredients. Today, the majority of infant formulas are composed either with a predominance of whey proteins (in development) or with a predominance of casein, depending to the country. New formulas based on new peptides, probiotics, polyunsaturated fatty acids (PUFAs), ... are developing rapidly. Asia is now by far the most rapidly growing area.

THE WORLD CLINICAL NUTRITION MARKET

Areas:	<i>Ingredient, Market, Clinical nutrition Manufacturers Profiles</i>
Countries covered:	<i>USA, Europe</i>
Period covered:	<i>2007-2010</i>
Duration of the study:	<i>8 months</i>
Price:	<i>€ 4.900</i>
Pages:	<i>385 pages</i>

In 2007, the total market for clinical nutrition is evaluated at around 12 US billion. Clinical nutrition is a vast domain including enteral feeding, surgical trauma, burns, etc. Products are considered as pharmaceuticals and there manufacturing must follow strict conditions.

The present report investigates several domains: oral and wound care (surgical trauma and burns), enteral feeding, gastro intestinal diseases etc and intends to identify new products and new possibilities for the use of its products. It also evaluates the necessary input to develop these markets.

THE EUROPEAN SPORTS FOOD MARKET

Areas:	<i>Market, Sports Food Manufacturers Profiles with Consumption</i>
Countries covered:	<i>Europe</i>
Period covered:	<i>2007-2009</i>
Duration of the study:	<i>8 months</i>
Price:	<i>€ 4.490</i>
Pages:	<i>360 pages</i>

The European sports nutrition market offers promising growth potential to manufacturers of sports-product ingredients with the market forecast to grow by 8.4 per cent from 2002 to 2009 according to some industry experts. Increased consumer awareness and lifestyle changes have driven this change, and while trends in Europe have largely followed the booming market in the USA, the definition of sports nutrition is constantly changing.

GASTRIC RETENTION AND MUCOADHESION

Areas:	<i>Knowledge guide to improve probiotics and other nutraceuticals assimilation</i>
Countries covered:	<i>World</i>
Period covered:	<i>2007-2008</i>
Duration of the study:	<i>6 months</i>
Price:	<i>€ 1,690</i>

The control of drug liberation profile has been the main concern of pharmaceutical industry during the last 25 years. We are facing another challenge which is the close control of the drug course inside the gastrointestinal tract (GIT). Polysaccharides seem to be the best candidates because of their perfect compatibility with the gastrointestinal mucus (mucopolysaccharides also responsible for the adhesion of bacteria onto the teeth). Associating some specific polysaccharides to probiotic bacteria could greatly help them survive in the gut flora and colonise the intestine wall.

THE WORLD BETA GLUCAN INGREDIENT MARKET

Areas:	<i>Market, Ingredients and Food & Pharma Manufacturers Profiles</i>
Countries covered:	<i>Europe, USA</i>
Period covered:	<i>2007-2010</i>
Duration of the study:	<i>5 months</i>
Price:	<i>€ 2,900 (Executive summary: € 770)</i>
Pages:	<i>230 pages</i>

Beta-Glucans (BGs) is contained in the bran of barley, the oats, and wheat, and also be extracted from the cell walls of the bakers yeast. Beta-glucan consist of linear unbranched polysaccharides of linked beta-(1 to 3)- and beta-(1 to 4)-D-glucoopyranose units.

Beta-Glucan is used as fat replacement in frozen desserts, breakfast foods, beverages, meat, non-dairy creamers, and the canned soups. In cosmetics, β-glucan’s immune functions can help supporting the Langerhans cells immune system’s ability declining with age. Pharmaceutical applications are mainly in the field of immune system protection.

THE WORLD PREBIOTIC INGREDIENT MARKET

Areas:	<i>Market, Ingredients & Food Manufacturers Profiles with Consumption</i>
Countries covered:	<i>World</i>
Period covered:	<i>2010</i>
Duration of the study:	<i>6 months</i>
Price:	<i>€ 3,390 (Market analysis € 2,700)</i>
Pages:	<i>236 pages</i>

Prebiotic modulates the composition of the natural ecosystem by stimulating growth of indigenous micro-organisms via direct contact of lactic acid bacteria or bacterial products (cell wall or cytoplasmic components) with immune cells in the intestine, via production of short-chain fatty acids or via changes in mucin production. As with probiotics the global market for prebiotics is showing a healthy growth in demand and there appears to be good scientific evidence to underpin health claims, which should further sustain growth in the future. Prebiotics can also be purchased in supplement form with some prebiotics commanding as much as €700 per kilo of supplement capsules. In food products, prebiotics are mainly associated with breakfast cereals, baked goods, cereal bars and baby foods, as well as some dairy products.

THE WORLD PROBIOTIC INGREDIENT MARKET

Areas:	<i>Market, Ingredients & Food Manufacturers Profiles with Consumption</i>
Countries covered:	<i>World</i>
Period covered:	<i>2008</i>
Price:	<i>€ 2,900</i>
Pages:	<i>190 Pages</i>

Probiotics are a growing segment of the nutraceutical industry, employing bacteria cultures as a food additive. These bacteria are claimed to improve body resistance to intestinal infections (although there is still some discussion on whether this claim has or has not been sufficiently proven).

The world probiotic market was estimated to 10% of the lactic bacteria drink market. The market evaluation also depends a lot on the definition used for probiotics. Today, this market is growing at a pace of 5 to 30% depending on the country and product type.

DAIRY NUTRITIONAL AND NUTRACEUTICAL INGREDIENT MARKET

Areas:	<i>Market, Technology, Scientific reviews, Legislation, Health Ingredients, Functional foods</i>
Countries covered:	<i>USA, Europe, Asia and Australia-New Zealand</i>
Period covered:	<i>2009</i>
Price:	<i>€ 4,900</i>
Pages:	<i>342 pages</i>

The nutraceutical market is hard to predict because of several barriers. As a company who wants to become a player in this market, you may face problems related to scientific data, product positioning, regulation, consumer awareness and segmentation. Dairy products related to health make a large part of the nutraceutical market. Therefore, in this rapidly expanding market, dairy ingredients are easy to use as nutraceuticals due to their healthy image. This report provides data necessary to enter or position your company on this market.

THE WORLD VITAMIN D INGREDIENT MARKET

Areas:	<i>Market, Ingredients & Food Manufacturers Profiles with Consumption, Regulation</i>
Countries covered:	<i>World</i>
Period covered:	<i>2010</i>
Price:	<i>€ 2,900</i>
Pages:	<i>110 pages</i>

In several science academics and organizations recommends more several-times intake than Dietary Reference Intake (DRI) for preventing the skin disease, and osteoporosis, and growing at childhood based. In 2010, FDA are reviewing DRI. And, now it is clearing that Vitamin D is effective for curing neurologic disorder and disease of an internal organ based on clinica trial. Now, the Demand of Vitamin D is increasing as ingredient of infant formula milk supplements, serial, and bevarage.

The study mentions scientific information, market information of food application, ingredient manufacture profile, and regulations.

THE WORLD MINERAL SALT INGREDIENT MARKET

Areas:	<i>Market, Producers, Manufactures Profiles with consumption</i>
Countries covered:	<i>USA, Europe and Asia</i>
Period covered:	<i>2008</i>
Price:	<i>€ 6,900 (Executive summary: € 2,900)</i>
Pages:	<i>260 pages</i>

Minerals are characteristic ingredients in the sense that they are not produced by the body and as such, must obligatory be supplied either by food or by food supplements. It is well recognized that macronutrients and microminerals are essential for a wide range of cellular, hormonal, muscular and physiological functions. At the same time, minerals, as they carry no sensational health promise, are underappreciated. Also, consumers are not very aware of the importance of minerals to health and the form of mineral to be supplemented. UBIC presents an analysis of the current and potential market for minerals as well as the new trends. The scope of research is worldwide with an emphasis on the Asian market.

THE WORLD PUFAS MARKET

Areas:	<i>Market, Producers, Manufactures Profiles with consumption</i>
Countries covered:	<i>North America, Western Europe and Asia</i>
Period covered:	<i>2010</i>
Price:	<i>€ 5,000 (Executive summary: € 2,500)</i>
Pages:	<i>134 pages</i>

Fatty acids have several biological functions in the organism. They provide energy, they form part of the membranes surrounding cells. Besides, they are precursors of some specific chemical messengers known as prostaglandines, tromboxanes and leucotrienes. These chemical messengers control an important number of biochemical reactions, that include growth, cell division, blood pressure, blood coagulation, immune reactions and tissue inflammation. It is also now widely recognized that LC-PUFAs play an important role in infant development and the maintenance of health in mature human beings.

MILK INGREDIENTS MARKET

Areas:	<i>Market, Producers, Manufactures Profiles with Consumption</i>
Countries covered:	<i>Middle East-North Africa, Western Europe, South America, and Eastern Europe-Central Asia</i>
Period covered:	<i>2009-2010</i>
Price:	<i>€4,490 (ME-NA), €5,900(WE), €3,990 (SA), €3,990 (EE-CA)</i>

This research study aims to examine the market across each research area for whey and milk proteins with a view to assessing the product sectors and markets that offer the best prospects for growth. The project seeks from the perspective of a dairy ingredients supplier to develop or enhance their sales within the European market. To this end, it will clearly set out the expected market growth and the subsequent opportunities across key product sectors/markets, identify the sourcing strategies of key players/market segments.

UBIC provide a detailed profile for the each;

- Key market drivers and their impact on developments
- Future trends in the Milk protein market in terms of product development
- Prospects

MILK INGREDIENTS BASED SMOOTHIES

Areas:	<i>Milk beverages, Teen age drinks, Sport drinks and Health drinks Market, Trends and Outlook, Manufacture Profiles</i>
Countries covered:	<i>North America, Western Europe, Asia and Australia- New Zealand</i>
Period covered:	<i>2010</i>
Price:	<i>€4,850</i>

The dairy Industry is facing an ongoing challenge to convince consumers to have three servings of milk and milk products every day, as recommended by the Dietary Guidelines and other health authorities in developed countries. Today smoothies enjoy wide popularity not only as a beverage, but also as an on-the-go meat-substitute, snack or dessert. And now the smoothie is living another life, particularly in fast food and quick-service restaurants.

LACTOSE AND DERIVATIVE INGREDIENTS MARKET

Areas:	<i>Market size, Market segments, and Supplier Profile</i>
Countries covered:	<i>USA, Europe, Aisa, Australia-New Zealand</i>
Period covered:	<i>2010</i>
Price:	<i>€1,390</i>
Pages:	<i>53 pages</i>

Lactose is the main milk sugar, however, there are very small amounts of other carbohydrates or saccharides (especially oligosaccharides) present. Lactose is important as a starting material for production of lactulose and lacto-oligosaccharides.

Several kinds of oligosaccharides such as galacto-oligosaccharide(GOS), lactosucrose, lactulose, lactitol, and lactobionic acid have been developed from lactose as the raw material. Almost all of these saccharides have the same characteristics as those produced from sucrose.

This study is including in Market size, Market segments, Market application and Supplier profile in Lactose and its derivatives.

OUTLOOK FOR THE DAIRY INGREDIENT

Areas:	<i>Market segmentation, Company profiles, trends in food Markets, Customer Profiles</i>
Countries covered:	<i>USA, Asia and Europe</i>
Period covered:	<i>2007-2008</i>
Duration of the study:	<i>11 months</i>
Price:	<i>€5,250 (USA), €5,400 (Asia) and €10,900 (Europe)</i>
Pages:	<i>340 pages (USA), 280 pages (Asia) and 450 pages (Europe)</i>

This study has for objectives to collect the reactions of industrial customers on the determining factors in their purchasing policy, for example technical service provided, product range, etc. This report details customer needs and trends, supplier-customer relationships and criteria for selecting suppliers. 160 food company profiles are described. The food sectors covered are: dairy products, ice creams, confectionery and chocolate, dietetic products, Bread and pastries, Ready to eat meals and meats.

THE WORLD GALACTO-OLIGOSACCHARIDE MARKET

Areas:	<i>Market, Manufacturers Profiles</i>
Countries covered:	<i>North America, Western Europe, Asia, Australia-New Zealand</i>
Period covered:	<i>Update 2010</i>
Duration of the study:	<i>11 months</i>
Price:	<i>€ 2,390 (Market analysis € 2,190)</i>
Pages:	<i>75 pages</i>

Galacto-oligosaccharides (GOS) occur naturally consist of short chains of galactose molecules. GOS's application is well known in infant formula milk as ingredient of prebiotics. This report mentions GOS's several applications (not only foods, also cosmetics) in some world countries. and GOS's market volume, and GOS Manufactures Profiles.

And this reports includes other oligosaccharides manufacture, market volume compared with GOS in the prebiotics market.

MILK PROTEIN CONCENTRATE AND TOTAL MILK PROTEIN

Areas:	<i>Market, Producers, Food Manufacturers Profiles with Consumption</i>
Countries covered:	<i>US, Europe, Asia</i>
Period covered:	<i>Update 2010</i>
Duration of the study:	<i>6 months</i>
Price:	<i>€ 4.490 (Executive summary: € 1,900)</i>
Pages:	<i>170 pages</i>

Milk Protein Concentrates (MPC) are used in a wide range of foods from ice cream, nutrition bars, processed cheese products and baked goods. Like Skim Milk Powder (SMP), MPC is used as a source of dairy protein in prepared foods because its bland flavor allows other flavors to develop fully. It adds opacity to reduced fat food formulations; its functional properties include improved viscosity, mouthfeel, emulsification, water binding and a favorable nutritional profile.

CASEIN AND CASEINOPEPTIDE INGREDIENTS WORLD MARKET

Areas:	<i>Market, Ingredients & Food Manufacturers Profiles with Consumption</i>
Countries covered:	<i>World</i>
Period covered:	<i>2009</i>
Duration of the study:	<i>3 months</i>
Price:	<i>3,300€</i>
Pages:	<i>65 pages</i>

Casein is the main protein found in milk and contains 21 amino acids. It makes up approximately 80 % of the total milk protein. Milk proteins are source of biologically active peptides. During the digestion of dairy proteins, the gastrointestinal proteolytic enzymes release some peptides, which are cut out then, by peptidases, in amino acids. The same result is obtained besides at the time of the fermentation of milk by the enzymes of the lactic bacteria. The definite sequences of amino acids are called "functional or active peptides": they are inactive within their proteins of origin, but present particular properties once released by enzymatic action. Globally, the market of casein fractions is still in infancy but is also offering attractive prospects.

CASEIN AND CASEINATES WORLD MARKET

Areas:	<i>Market, Ingredients & Food Manufacturers Profiles with Consumption</i>
Countries covered:	<i>World</i>
Period covered:	<i>2007-2009</i>
Duration of the study:	<i>6 months</i>
Price:	<i>€ 4.900 (Executive summary: € 690)</i>
Pages:	<i>310 pages</i>

Casein is the most found protein in milk and contains 21 amino acids. It makes up approximately 80% of the total milk protein. Because of its healthy aspect, it is one of the most important minerals we need every day for living and of high nutritional value. They are known as carriers of calcium, zinc, copper, iron and phosphate ions in the body. In fact, caseins are the main source of calcium (calcium caseinates), essential to humans in terms of growth and strength of bones, they are unique proteins due to their ability to carry bioavailable calcium. Lack of adequate calcium in our diet has been identified as being the reason for considerable number of people suffering from osteoporosis. This study gives an overview of the market of these two important dairy ingredients.

WHEY PROTEIN INGREDIENT MARKET

Areas:	Market, Ingredients & Food Manufacturers Profiles with Consumption
Countries covered:	World
Period covered:	Update 2010
Duration of the study:	12 months
Price:	€ 3.990 (Executive summary: € 700)
Pages:	388 pages

Whey Powder Concentrates (WPC) and Whey Powder Isolates (WPI) find applications in a large array of food products such as: dairy products like yoghurt, cheese, ice cream, dietetic foods and infant formula, sports food, etc. Furthermore, they have nutritional properties that have effect on body's performance, the nervous system, body's defence that open new commercial routes in the functional food sector, the food supplement industry but also other sectors such as clinical nutrition or cosmetics.

PROTEIN HYDROLYSATE INGREDIENT MARKET

Areas:	Market, Production, Ingredients & Food Manufacturers Profiles with Consumption
Countries covered:	Europe, USA
Period covered:	2007-2008
Duration of the study:	5 months
Price:	€ 3,990
Pages:	165 pages

Milk protein hydrolysates are a group of peptides derived from milk proteins. There are two sources of milk protein hydrolysates: whey protein hydrolysates and casein hydrolysates. Peptides may be absorbed slightly better and more quickly than amino acids or whole protein. This is due to the fact that diand tripeptides can be directly absorbed from the gut by uptake systems that are independent of those used by amino acids.

This report analyses the hydrolysate market particularly in three segments: infant nutrition, sports food and clinical nutrition with very detailed profiles of manufacturers and their needs.

MILK PROTEIN AND BIOACTIVE DERIVATIVES

Areas:	Market, Ingredients & Food Manufacturers Profiles with Consumption
Countries covered:	World
Period covered:	Update 2008
Duration of the study:	6 months
Price:	€ 4,900 (Executive summary: € 900)
Pages:	170 pages

Demand

- Volumes and values of ingredients sold, breakdown by applications
- Major users: specifications, prices, and quality required
- Major countries of use

Market trends

- Trends and factors that can help developing or limiting the market
- Regulations
- Prospective vision of the market for the next 5 years, highlighting threats and opportunities, strategic moves and market future.

THE WORLD LACTOFERRIN AND LACTOPEROXIDASE MARKET

Areas:	Market, Ingredients and Food & Pharma Manufacturers Profiles
Countries covered:	World
Period covered:	2010
Duration of the study:	9 months
Price:	€ 4,900 (Executive summary: € 1,875)
Pages:	195 pages

Nowadays, the market of lactoferrin and lactoperoxidase is still limited to a few countries like Japan and some Asian countries. In Japan, where the market initially started with infant formula, it is now all dairy products and a large array of food supplements that use lactoferrin (e.g. yogurts), which let envisage a sustainable growth in the next years. In Europe and in the US, the market is just starting, but some big players such as DMV are doing an important effort in terms of marketing and communication on lactoferrin.

FOOD TEXTURING AGENTS IN EUROPE

Areas:	<i>Market, Ingredient presentation, User and Supplier Profiles</i>
Countries covered:	<i>Western Europe</i>
Period covered:	<i>Update 2009</i>
Price:	<i>€ 4,900</i>
Pages:	<i>390 pages</i>

On the European food market estimated to 802 billion \$ in 2008, texturing agents represent today 0.6% in value of this market. The texture and appearance of foods are often important factors for the end consumer in deciding on the freshness, the harmlessness and the quality products. Texturing agents are found in a wide range of food products such as: dairy products, ice cream, confectionery, chocolate production, jams, bread, cakes, pre-prepared desserts, ready-cooked dishes, meat, bread, pastries, cakes, petfood, sauces, soup, beverages and so on. This report says each food segment profiles of user and supplier, market size, Ingredient presentation (Algae extracts, CMC, Dextrins, Gelatins, Milk proteins, Cellulose derivatives, Gums, Pectins, Starch and Inulin).

THE WORLD POLYDEXTROSE MARKET

Areas:	<i>Market, Properties of Polydextrose, Application, Manufacture and Supplier Profiles, Regulation</i>
Countries covered:	<i>North America, Western Europe, Asia, Australia-New Zealand</i>
Period covered:	<i>2010</i>
Price:	<i>€ 900</i>
Pages:	<i>40 pages</i>

Polydextrose is a universal ingredient which can be used both as a food supplement and as a source of soluble prebiotic dietary fibers. Polydextrose are obtained by melting and condensation of the ingredients which consist of approximately 90 parts D-glucose, 10 parts sorbitol and up to 1 part citric acid or 0.1 part phosphoric acid. The products contain small quantities of free glucose, sorbitol, levoglucosan (1,6-anhydro-D-glucose) and citric acid and may be neutralized with any food-grade base and/or decolorized and deionised for further purification.

THE WORLD PROTEIN INGREDIENT MARKET

Areas:	<i>Market, Manufacture and Supplier Profiles, Application, Users</i>
Countries covered:	<i>North America, Western Europe, Asia, Australia-New Zealand</i>
Period covered:	<i>2010</i>
Price :	<i>€ 4,990</i>

Proteins are assembled from their basic unit amino acids; about 20 to 22 amino acids are commonly found into proteins. Amino acids are classified in essentials and non essential. There are nine essential amino acids required in the diet. As the human is not able to synthesize those amino acids they must be brought by the food.

This study mentions protein market size, applications of food and clinical segments in egg protein, wheat protein, soy protein, vegetable protein, whey protein, meat-fish protein, and protein hydrolysate.

PHARMACEUTICAL EXCIPIENTS MARKET

Areas:	<i>Market, Producers, Pharmaceutical Manufacturers Profiles with Consumption</i>
Countries covered:	<i>USA, Europe</i>
Period covered:	<i>2006</i>
Price:	<i>€ 3,900</i>
Pages:	<i>160 pages</i>

The total market for excipients is estimated at US.5 billion with an average annual growth of 7% to 8% in volume. North America and Europe consume approximately 70% of excipient output. Japan takes another estimated 15% and India, Brazil and China have become major single markets in recent years. There are currently 1,200 or so excipients on the market and they fulfil the needs of the majority of finished pharmaceutical products. In general, there is an increased recognition of the role of excipients in the drug delivery process coupled with an increased research on the impact of excipients to enhance the bioavailability of active ingredients.

The purpose of this proposed study is to provide a global view of the pharmaceutical excipient sector. It describes the market trends and growth prospects, the supply and level of competition, as well as possible new entrants. On the market, lactose is currently used for tablets, precompression, granulation, liquids, caps, and inhalation products.

FINE CHEMICALS FROM HEN EGG

Areas:	<i>Market, Producers, Pharmaceutical Manufacturers profiles with Consumption</i>
Countries covered:	<i>North America, Western Europe, Asia, Australia-New Zealand</i>
Period covered:	<i>2009</i>
Price:	<i>€ 3,200</i>
Pages:	<i>65pages</i>

Egg contains cholesterol, and has been suspected as deleterious to the cardiovascular system by many commentators, some doctors, and by a large percentage of the population.

This led to a decline in egg consumption since the early seventies. More recent studies exonerated the egg from this suspicion. This study reports some of the non-food uses of egg fractions. Many of these are still being researched. Some are already in production and already provide new and improved products in many sectors, particularly in pharmaceuticals and cosmetics. Some of these products can be extracted from egg white or yolk without denaturation of the remaining by-product, but many utilize the whole egg. Now, egg and egg products are entering a new favourable era because of new expectations brought by basic investigation.

THE PHARMACEUTICAL INDUSTRY

Areas:	<i>Market, Pharmaceutical Manufacturers Profiles</i>
Countries covered:	<i>Egypt, Turkey, Syria, Jrdan, Saudi Arabia, United Arab Emirates</i>
Period covered:	<i>2009</i>
Price:	<i>€ 2,900 (Egypt), € 2,200 (Turkey), € 690 (Syria), € 690 Jrdan, € 390 (Saudi Arabia), € 390 (United Arab Emirates)</i>

The Pharmaceutical Industry study has 4 area reports. North Africa and Middle East's countries pharmaceutical market and pharmaceutical firm profiles.

Egypt's drug market is one of the largest in the Middle East and North Africa region. Despite some reforms to its business environment in recent years a number of barriers to investment remain. The Turkish Pharmaceuticals Industry, which increased its technological development by making necessary investments reached a technological level which can almost be compared to E.U. countries except in biotechnology and a few brand new pharmaceuticals production technologies. The Saudi pharmaceutical market is one of the largest in the Middle East and constitutes 65 percent of the GCC, which includes Saudi Arabia, Bahrain, Qatar, Oman, Kuwait and the UAE.

THE WORLD BIOTECH FLAVORS MARKET

Areas:	<i>Market, Ingredients & Food Manufacturers Profiles with Consumption</i>
Countries covered:	<i>World</i>
Period covered:	<i>2010</i>
Duration of the study:	<i>6 months</i>
Price:	<i>€ 5,400 (Executive summary: € 1,850)</i>
Pages:	<i>160 pages</i>

In recent years, there has been a strong upsurge in the demand for natural products, including natural flavors. This has created a number of opportunities for biocatalysis (use of enzymes) and fermentation to compete with traditional synthetic chemistry for the production of flavors. Biotech flavors could replace some natural flavors, being manufactured within a controlled environment and at a lower cost. They can also replace some Nature Identical flavors, and justify a natural label. To succeed in the biotech flavor market a flavor supplier should control the entire production chain, from raw materials to product protection. Therefore he should also manage the fermentation process to obtain a good yield of the targeted molecule, and he must know the customers trends and the flavors in fashion.

SENIOR CONSUMPTION OF FOODS

Areas:	<i>Senior awareness of Food & Health, market segmentation</i>
Period covered:	<i>2002</i>
Duration of the study:	<i>12 months</i>
Price:	<i>€ 3,900</i>
Pages:	<i>198 pages</i>

Today, almost every industrialized country is facing a large group of elderly inhabitants. These people also represent a growing market for food processors. In the future the number of elderly people will continue to increase even more rapidly. Although this group seems an obvious target for sales they are a 'low educated' group about the link between health and food and they are hard to persuade to change their food habits. Companies have to make massive investments in educating their potential clients. In this study UBIC describes and analyze the perception of food by senior people and the link they make between nutrition and health. It also describes how companies can approach this population, the marketing and type of food product they can successfully develop.

DIETARY SUPPLEMENTS MANUFACTURES

Areas:	<i>Market, Manufactures Profiles</i>
Countries covered:	<i>Eastern Europe, Western Europe, Asia, USA</i>
Period covered:	<i>2010</i>

This study consist on 4 area reports. Each reports have on the area's market information and manufactures profiles. Manufactures profiles are including in address, contact information, market seggment, and companies presentation, products profiles. UBIC-Consulting will add more target manufactures on oders.

- Eastern Europe: Germany(19), Belguim(7), United Kingdom(7) France(11)
- Western Europe: Russia (40)
- Asia : Japan(6), China(15)
- USA (17)

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