

A SUBSIDIARY OF MEEKOO INDUSTRIES LIMITED



Enimigo Vegan

Research · Development · Manufacturing of Next-Generation Vegan Products

100% VEGAN

EST. 2025 · PUNE

R&D FOCUSED

PLANT-BASED INNOVATION

FSSAI CERTIFIED

MEEKOO GROUP

OUR MISSION

"To engineer the future of food — making plant-based alternatives so pure, nourishing and indistinguishable from the original that choosing vegan becomes effortless for every family on earth."

4

CORE R&D DIVISIONS

100%

PLANT-BASED
INGREDIENTS

Zero

ANIMAL DERIVATIVES

Global

EXPORT VISION

Corporate Identity

REGISTRATION DETAILS

ENTITY NAME	Enimigo Vegan
PARENT COMPANY	Meekoo Industries Limited
PARENT CIN	U10610PN2024PLC232774
PARENT ISIN	INE1YQS01016
PARENT GST	27AASCM3310N1Z2
PARENT IEC	AASCM3310N

COMPANY OVERVIEW

TYPE	Subsidiary / Division of Meekoo Industries Ltd.
FOCUS	Vegan Product R&D & Manufacturing
HEADQUARTERS	Pune, Maharashtra, India
SECTOR	Plant-Based Food Technology
WEBSITE	www.meekoo.in
CONTACT	+91 9075577366

Core R&D & Manufacturing Divisions



Vegan Egg



Vegan Meat

R&D · MANUFACTURING DIVISION 01

Engineering 100% plant-based egg alternatives that replicate the binding, leavening, emulsifying and nutritional profile of conventional eggs — without a single animal derivative.

- Whole egg liquid and powder alternatives
- Egg white (albumen) vegan substitute for baking
- Scrambled egg, omelette and fried egg texture analogues
- JUST Egg-equivalent B2B ingredient for food manufacturers
- High-protein chickpea and aquafaba formulations

R&D · MANUFACTURING DIVISION 02

Developing structured plant-based meat products with authentic texture, bite, flavour and nutritional density — using India's most abundant protein-rich legume and grain sources.

- Vegan chicken, mutton and beef analogues for Indian cuisine
- Textured soy and pea protein (TSP/TVP) manufacturing
- High-moisture extrusion (HME) meat texture replication
- Vegan minced meat, nuggets, patties and kebab formats
- Ready-to-cook and frozen vegan meat product range



Vegan Leather

R&D · MANUFACTURING DIVISION 03

Pioneering bio-based vegan leather materials from agricultural waste and plant fibres — a sustainable alternative to animal leather and petroleum-based synthetic materials.

- Mycelium (mushroom root) leather development
- Pineapple leaf fibre (Piñatex equivalent) leather sheets
- Cactus leather and banana stem bio-leather R&D
- Agri-waste upcycling — corn husk, mango peel substrates
- Industrial supply for footwear, accessories and upholstery sectors



Vegan Leather Products

R&D · MANUFACTURING DIVISION 04

Transforming Enimigo's vegan leather materials into finished consumer and industrial goods — wallets, bags, footwear components, fashion accessories, automotive interiors and more.

- Vegan wallets, card holders, belts and accessories
- Vegan tote bags, backpacks and travel accessories
- Footwear upper material supply to shoe manufacturers
- Automotive interior panels and seat cover supply
- Corporate gifting and branded vegan leather merchandise

Product Pipeline



Enimigo EggFree

R&D · PHASE 2

Liquid and powder vegan egg substitute for baking, cooking and food manufacturing. High-protein chickpea and mung bean base.



Enimigo Meaty

R&D · PHASE 2

Structured plant-based meat range — vegan chicken tikka, keema, seekh kebab and nuggets formulated for Indian palate and export.



Enimigo Leaf

R&D · PHASE 1

Bio-based vegan leather sheets from mycelium and agricultural residue — targeting footwear, fashion and upholstery industries.



Enimigo Carry

PRODUCT DEVELOPMENT

Premium vegan leather accessories range — wallets, bags and lifestyle products manufactured from Enimigo Leaf material.

Enimigo ProProtein

EARLY R&D

High-purity plant protein isolates from Indian legumes (pea, chickpea, lentil) for B2B supply to food manufacturers globally.

Enimigo DairyFree

CONCEPT STAGE

Plant-based dairy analogues — vegan paneer, vegan ghee substitute and plant milk products for Indian and diaspora markets.

R&D to Market Process

1

Ingredient Sourcing

Identify and qualify plant-based raw materials from Meekoo's existing agro network and new organic sources.

2

Formulation R&D

Food scientists develop and iterate formulations for texture, taste, nutrition and processing stability.

3

Lab & Pilot Testing

Safety, shelf-life, nutritional analysis and sensory panel evaluation at FSSAI-certified labs.

4

Scale & Launch

Commercial-scale manufacturing, certifications, packaging and market launch through Meekoo's distribution network.

Why Plant-Based? The Market Opportunity



\$100B+ Global Market

The global plant-based food market is projected to exceed \$100 billion by 2030 — growing at 12–15% CAGR.



India's Vegan Shift

India has 480M+ vegetarians — the world's largest base — and a fast-growing urban vegan and flexitarian population.



Export Opportunity

Indian plant-based ingredients (pea protein, chickpea, soy) are globally competitive on price and quality for export.



Sustainability Demand

73% of global consumers report they will change behaviour for environmental impact. Vegan products score highest.



B2B Ingredient Market

Food manufacturers globally are reformulating products to reduce animal content — creating massive B2B demand for plant-based ingredients.



Meekoo Agro Advantage

Enimigo leverages Meekoo's 500+ acre organic farm network and supply chain to source ingredients at maximum quality and minimum cost.

ESG & Sustainability Impact



Zero Slaughter

No animal is harmed in the production of any Enimigo product — by design.



Low Water Footprint

Plant proteins use up to 90% less water than equivalent animal proteins in production.



Agri-Waste Upcycling

Vegan leather R&D upcycles agricultural residues — turning waste into premium materials.



Farmer Income +

New high-value crop and residue markets created for Meekoo's partner farmer network.

Certifications & Standards

**IN FSSAI Certified**
Food Safety & Standards Authority of India — through parent Meekoo Industries

**100% Vegan Standard**
Zero animal derivatives across all Enimigo product lines — by formulation and sourcing policy

**Non-GMO Commitment**
All plant-based raw materials are sourced from non-GMO verified sources

**ISO 22000 Framework**
Food safety management under ISO 22000 via Meekoo's certified processing infrastructure

**Export Ready (IEC)**
Import Export Code AASCM3310N — ready for global vegan product export through Meekoo

**Cruelty-Free**
No animal testing at any stage of product R&D or quality assurance

Target Markets & Distribution

DOMESTIC & EXPORT MARKETS

 **India — D2C & Modern Trade**

 **United Kingdom**

 **USA & Canada**

 **Germany & EU**

 **UAE & Gulf**

 **Singapore & SE Asia**

 **Australia & NZ**

 **B2B — Food Manufacturers**

 **Vegan Specialty Retail**

 **E-Commerce Platforms**

Leadership

**SS**

Ms. Stena Shah
FOUNDER & CEO, MEEKOO GROUP
Visionary founder driving the vegan innovation agenda as part of Meekoo's wider mission to transform Indian food into a globally respected category.

**MS**

Ms. Marjaan Shah
HEAD, PRODUCT DEVELOPMENT
Food scientist overseeing vegan product R&D, formulation science and nutritional validation across all Enimigo divisions.

**R&D**

R&D Division Head
VEGAN TECHNOLOGY LEAD
To be appointed — senior food technologist specialising in plant-based protein extrusion and bio-material engineering. Recruitment in progress.

Development Roadmap

2024–2025 · FOUNDATION

2024
Enimigo Vegan established as a division of Meekoo Industries Limited

2025 Q1
Vegan Egg formulation R&D initiated — Phase 1 lab trials using chickpea and aquafaba base

2026–2027 · SCALE & LAUNCH

2026 Q1
Pilot-scale Vegan Egg production — FSSAI approval and test-market launch

2026 Q2
Vegan Meat product range — pilot production and B2B sampling programme

2025 Q2	Vegan Meat R&D commenced — textured soy and pea protein extrusion trials	2026 Q3	Vegan Leather sheet material — first production run for fashion industry sampling
2025 Q3	Vegan Leather concept development — mycelium and agricultural fibre substrate evaluation	2026 Q4	Enimigo brand retail launch — D2C and modern trade channel entry
2025 Q4	R&D partnerships established with food technology institutions	2027	International export launch — UK, UAE, USA and Singapore priority markets

Meekoo Group Synergies

HOW ENIMIGO LEVERAGES THE MEEKOO ECOSYSTEM		
 Raw Material Supply NextEra Agro's 500+ certified organic acres provide priority access to chickpea, lentil, soy, pea and other high-protein legumes for Enimigo's vegan product formulations.	 Processing Infrastructure Meekoo's FSSAI and ISO 22000 certified processing facilities provide the hygiene-controlled manufacturing environment required for food-grade vegan product production.	 Global Distribution Meekoo's active export channels to 30+ countries provide Enimigo immediate access to international markets — eliminating the need to build a distribution network from scratch.