+357 96 030922
info@marketpublishers.com

Global Food Thickeners Market Size study, by Type (Protein, Starch, Hydrocolloids), by Source (Animal, Plant), by Application (Bakery & Confectionery, Dairy Products, Others), and Regional Forecasts 2022-2032

https://marketpublishers.com/r/G2E651E1C827EN.html
Date: April 2025
Pages: 285
Price: US$ 3,750.00 (Single User License)
ID: G2E651E1C827EN

Abstracts

Global Food Thickeners Market is valued approximately at USD 8.9 billion in 2023 and is anticipated to grow with a healthy growth rate of more than 5.90% over the forecast period 2024-2032. Food thickeners, essential in achieving desired viscosity and texture, are integral in shaping the sensory profile of diverse culinary products. From soups and sauces to dairy and bakery products, food thickeners help enhance mouthfeel, stability, and shelf life without compromising taste. As consumers increasingly seek improved product quality, clean-label ingredients, and plant-based options, manufacturers are pushed to re-engineer their formulations with functional thickening agents derived from both natural and innovative sources. The shifting dietary patterns toward healthier and organic food alternatives further augment the demand for starches, hydrocolloids, and protein-based thickeners, empowering the global market to expand its footprint across multiple food sectors.

The market's upward trajectory is being underpinned by a blend of consumer-driven and industrial dynamics. Rising demand for ready-to-eat and convenience foods, paired with an increasing appetite for high-quality texture in culinary items, is pushing food processors to deploy multifunctional thickeners. Furthermore, advancements in food technology and ingredient processing have opened up new possibilities for thickeners with dual functionalities, such as fat replacers or nutritional boosters. However, the market is not without its challenges. Volatility in raw material pricing, regulatory hurdles concerning synthetic additives, and fluctuating agricultural outputs affect the cost and availability of food thickeners. Despite this, the surge in demand for organic and allergen-free food ingredients is creating fertile ground for innovation, propelling a

+357 96 030922
info@marketpublishers.com

transition toward cleaner, sustainable thickening solutions.

Technological evolution has also played a pivotal role in reshaping this market. Enzymatic modification, microencapsulation, and precision fermentation are being increasingly leveraged to enhance the performance and stability of food thickeners. Hydrocolloids such as xanthan gum, carrageenan, and guar gum are gaining traction in dairy and non-dairy beverages owing to their versatility and gelling properties. Meanwhile, proteins derived from soy, whey, and peas are carving a niche in plant-based product development. In bakery applications, starch-based thickeners continue to dominate due to their cost-efficiency and thickening speed. Producers are strategically diversifying their product portfolios and aligning them with sustainability goals, thereby improving their competitive edge.

The global competitive landscape is also evolving rapidly as key players intensify their investments in research & development and expand into emerging markets. Notably, collaborations with local food manufacturers in Asia and Latin America are enabling companies to cater to regional tastes and dietary regulations. Moreover, clean-label formulation is not just a trend but a standard expected by health-conscious consumers, especially in North America and Europe. As a result, companies are pivoting towards plant-based sources and innovating natural thickening agents to replace synthetic additives. This consumer-driven shift has become a cornerstone in new product development pipelines, ensuring alignment with both regulatory frameworks and consumer values.

Regionally, North America leads the global food thickeners market, driven by a mature food processing sector, strong demand for convenience foods, and increasing health awareness among consumers. Europe follows closely, where functional ingredients and clean-label trends dominate product innovation. Asia Pacific, meanwhile, is poised to witness the fastest growth during the forecast period, fueled by rapid urbanization, rising disposable incomes, and a burgeoning demand for processed and packaged food. Countries like India, China, and Japan are emerging as hotspots for ingredient manufacturers aiming to capitalize on a growing population base and evolving food preferences.

Major market player included in this report are:

Cargill, Incorporated

CP Kelco

+357 96 030922
info@marketpublishers.com

Ingredion Incorporated

ADM

Tate & Lyle PLC

Ashland Inc.

Kerry Group plc

DuPont de Nemours, Inc.

DSM

Fuerst Day Lawson

Darling Ingredients Inc.

Emsland Group

Archer Daniels Midland Company

TIC Gums, Inc.

Nestl? S.A.

The detailed segments and sub-segment of the market are explained below:

By Type

Protein

Starch

Hydrocolloids

+357 96 030922
info@marketpublishers.com

By Source

Animal

Plant

By Application

Bakery & Confectionery

Dairy Products

Others

By Region:

North America

U.S.

Canada

Europe

UK

Germany

France

Spain

Italy

ROE

Asia Pacific

- China
- India
- Japan
- Australia
- South Korea
- RoAPAC

Latin America

- Brazil
- Mexico

Middle East & Africa

- Saudi Arabia
- South Africa
- RoMEA

Years considered for the study are as follows:

Historical year – 2022

Base year – 2023

Forecast period – 2024 to 2032

+357 96 030922
info@marketpublishers.com

Key Takeaways:

Market Estimates & Forecast for 10 years from 2022 to 2032.

Annualized revenues and regional level analysis for each market segment.

Detailed analysis of geographical landscape with Country level analysis of major regions.

Competitive landscape with information on major players in the market.

Analysis of key business strategies and recommendations on future market approach.

Analysis of competitive structure of the market.

Demand side and supply side analysis of the market.

Contents

+357 96 030922
info@marketpublishers.com

List Of Tables

LIST OF TABLES

+357 96 030922
info@marketpublishers.com

TABLE?19.?Japan Food Thickeners market estimates?& forecasts, 2022 2032 (USD?Million/Billion)
TABLE?20.?Rest of Asia Pacific Food Thickeners market estimates?& forecasts, 2022 2032 (USD?Million/Billion)

+357 96 030922
info@marketpublishers.com

I would like to order

Product name: Global Food Thickeners Market Size study, by Type (Protein, Starch, Hydrocolloids), by Source (Animal, Plant), by Application (Bakery & Confectionery, Dairy Products, Others), and Regional Forecasts 2022-2032

Product link: https://marketpublishers.com/r/G2E651E1C827EN.html

Price: US$ 3,750.00 (Single User License / Electronic Delivery)

If you want to order Corporate License or Hard Copy, please, contact our Customer Service:

info@marketpublishers.com

Payment

To pay by Credit Card (Visa, MasterCard, American Express, PayPal), please, click button on product page https://marketpublishers.com/r/G2E651E1C827EN.html