

Global Food Texturant Market: Size, Trends & Forecasts (2018-2022)

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Abstracts

Scope of the Report

The report titled “Global Food Texturant Market: Size, Trends & Forecasts (2018-2022)”, provides an in-depth analysis of the global food texturants market by value and by volume. The report also gives an insight of the global food texturants market by value, by segment and by region, etc.

The report provides a regional analysis of the food texturant market, including the following regions: North America, Middle East & Africa, Asia-Pacific, Latin America and Europe.

The report also assesses the key opportunities in the market and outlines the factors that are and will be driving the growth of the industry. Growth of the overall global food texturants market has also been forecasted for the period 2018-2022, taking into consideration the previous growth patterns, the growth drivers and the current and future trends.

The considerable variety of texturising products in the market implies that market is very broad and one of the least consolidated amongst ingredients types.

The competition in the global food texturant market is driven by big players, Cargill Incorporated, Tate & Lyle PLC, Ingredion Incorporated and DuPont. Further, key players of the food texturant market Cargill Incorporated, Tate & Lyle PLC, Ingredion Incorporated and DuPont are also profiled with their financial information and respective business strategies.

Country Coverage

North America

Europe

Asia-Pacific

South America

Middle East & Africa

Company Coverage

Tate & Lyle

Ingredion Incorporated

Cargill, Incorporated

DowDuPont (DuPont)

Executive Summary

Ingredients term can be defined as a substance or compounds, artificially or naturally derived, that are mixed or combined, to add specific characteristics and functionalities to an end product. A special ingredient is any substance that is added to a food to achieve a desired effect.

The different types of special ingredients are flavours & fragrances, texturants, nutritional ingredients, enzymes, sweeteners, flavour enhancers, acidulants, food colors, food preservatives and cultures whose primary role is to enhance the performance of food products in which they are added. Each segment demonstrates unique feature when applied in different type of food and beverages.

Functions of specialty ingredients include enhanced appearance of product, improved taste and texture of product and extended shelf life of the product.

Texturants are a type of specialty ingredient, used to control and modify the texture and mouthfeel of the food and beverage products. Food texturants are could be made of synthetic chemicals or could be extracted from natural substance and are used as a direct additive in products to provide the required physical appearance to the food product.

Texturizing agents are specifically used in order to provide smoothness, creaminess, clarity, thickness, pulpiness, and thus establishing a particular flavour and appearance of the product. The texture of the food products should be appealing enough to grab the attention of the consumers.

The common food texturants include emulsifiers, hydrocolloids, gums, stabilizers and others. They are widely used in various industries such as bakery and confectionery, dairy and frozen desserts, beverages, oil and fats, sweet and savory snacks, meat products, and others.

Over-consumption of texturants could lead to obesity, diabetes, diarrhea, slow metabolism, etc.

The global food texturant market has increased at a significant CAGR during the years 2016 and 2017 and projections are made that the market would rise in the next four years i.e. 2018-2022 tremendously. The food texturant market is expected to increase due to growth in retail e-commerce industry, increased meat consumption, increased cheese and yogurt consumption, etc. Yet the market faces some challenges such as, barriers to entry, health issues, etc.

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