

Rice Starch and Sweeteners and Derivatives Market - 2026-2035

<https://marketpublishers.com/r/R592418D9027EN.html>

Date: May 2026

Pages: 68

Price: US\$ 3,400.00 (Single User License)

ID: R592418D9027EN

Abstracts

Rice Starch and Sweeteners and Derivatives Market reached US\$ 1.27 billion in 2025 and is expected to reach US\$ 2.4 billion by 2035, growing with a CAGR of 4.94% during the forecast period 2026-2035.

The Rice Starch and Sweeteners and Derivatives Market emerges as a key focus in DataM Intelligence latest in-depth analysis, where seasoned researchers harness advanced data analytics and strategic foresight to deliver unparalleled market intelligence. This insightful report meticulously explores the competitive landscape, profiling key players and their forward-thinking innovations in product development, pricing strategies, financial metrics, and global expansion initiatives. By uncovering the driving forces, market dynamics, and disruptive trends shaping the future, this research equips industry stakeholders with the actionable insights needed to make informed decisions in an increasingly dynamic and competitive environment.

A Rice Starch and Sweeteners and Derivatives Market is a data-driven software solution that collects, integrates, analyzes, and visualizes customer data across various touchpoints to generate actionable insights. These platforms help businesses understand customer behaviors, preferences, and purchasing patterns in real time, enabling personalized marketing, enhanced customer engagement, and data-driven decision-making.

By Product Type

Native Rice Starch*

Regular Rice Starch

Waxy Rice Starch

High Amylose Rice Starch

Organic Rice Starch

Modified Rice Starch

Physical Modified Rice Starch

Pregelatinized Rice Starch

Heat Moisture Treated Rice Starch

Drum Dried Rice Starch

Instant Rice Starch

Chemical Modified Rice Starch

Cross Linked Rice Starch

Oxidized Rice Starch

Acetylated Rice Starch

Hydroxypropyl Rice Starch

Cationic Rice Starch

Functional Modified Rice Starch

Rice Cyclodextrins

Rice Based Sweeteners

Fermented Rice Derivatives

Functional Rice Carbohydrates

Others

Rice Sweeteners and Derivatives

Rice Syrups

Rice Glucose Syrup

Brown Rice Syrup

High Maltose Rice Syrup

Rice Syrup Solids

Rice Hydrolysis Derivatives

Rice Maltodextrin

Rice Dextrin

Rice Hydrolysates

Rice Oligosaccharides

Specialty Rice Derivatives

By Source

White Rice*

Brown Rice

Broken Rice

Glutinous Rice

Specialty Rice Varieties

By Form

Powder*

Granules

Liquid

Syrup

Gel

By Processing Method

Wet Milling *

Dry Milling

Enzymatic Processing

Chemical Modification

Physical Modification

Fermentation Processing

By Functionality

Thickening*

Stabilizing

Binding

Texture Enhancement

Moisture Retention

Encapsulation

Film Formation

Fat Replacement

Sweetening

Anti Caking

By Grade

Food Grade*

Pharmaceutical Grade

Cosmetic Grade

Industrial Grade

Nutraceutical Grade

By Application

Food and Beverage*

Bakery and Confectionery

Dairy Product

Processed Foods

Soups and Sauces

Gluten Free Products

Infant Nutrition

Functional and Sports Nutrition

Beverage Applications

Pharmaceuticals

Nutraceuticals

Cosmetics and Personal Care

Industrial Applications

Animal Feed

By Distribution Channel

Direct Sales*

Ingredient Distributors

Specialty Ingredient Suppliers

Online B2B Platforms

Regional Analysis for Rice Starch and Sweeteners and Derivatives Market:

North America (U.S., Canada, Mexico)

Europe (U.K., Italy, Germany, Russia, France, Spain, The Netherlands and Rest of Europe)

Asia-Pacific (India, Japan, China, South Korea, Australia, Indonesia Rest of Asia)

Pacific)

South America (Colombia, Brazil, Argentina, Rest of South America)

Middle East & Africa (Saudi Arabia, U.A.E., South Africa, Rest of Middle East & Africa)

This Report Covers:

Go-to-market Strategy.

Neutral perspective on the market performance.

Development trends, competitive landscape analysis, supply side analysis, demand side analysis, year-on-year growth, competitive benchmarking, vendor identification, and other significant analysis, as well as development status.

Customized regional/country reports as per request and country level analysis.

Potential & niche segments and regions exhibiting promising growth covered.

Analysis of Market Size (historical and forecast), Total Addressable Market (TAM), Serviceable Available Market (SAM), Serviceable Obtainable Market (SOM), Market Growth, Technological Trends, Market Share, Market Dynamics, Competitive Landscape and Major Players (Innovators, Start-ups, Laggard, and Pioneer).

Research Process:

Both primary and secondary data sources have been used in the global Rice Starch and Sweeteners and Derivatives Market research report. During the research process, a wide range of industry-affecting factors are examined, including governmental regulations, market conditions, competitive levels, historical data, market situation, technological advancements, upcoming developments, in related businesses, as well as market volatility, prospects, potential barriers, and challenges.

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