

Ingredients in Bread: Fresh Recipes for a Stale Industry

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Abstracts

As one of the biggest packaged food categories by volume, bread holds huge sway over the prospects of several ingredients. These range from commodities to speciality ingredients, which control shelf life and texture or add health benefits. Changes to the way bread is consumed have led to ramifications for the ingredients industry. This report considers these changes and evaluates the effect to date on the ingredients industry, whilst also exploring the future direction of bread ingredients.

Euromonitor International's Ingredients in Bread: Fresh Recipes for a Stale Industry global briefing offers a comprehensive guide to the Ingredients market at an international level. It highlights the major drivers behind ingredient supply and demand, provides detailed analysis of the individual ingredient categories and the product categories they are used in. It also examines regional prospects, highlighting opportunities and challenges in ingredient usage.

Product coverage: Abrasives/Inorganics, Acidulants, Antifoams, Antifungals, Antimicrobials, Antiperspirants, Bleach Precursors, Bleaching Agents, Botanicals, Carotenoids, Cocoa Liquor, Cocoa Powder, Colours, Commodities, Conditioning Agents (Skin, Hair, Fabric), Cultures, Emollients, Emulsifiers and Co-Emulsifiers, Enzyme stabilisers, Enzymes, Fats and Oils, Flavour Enhancers, Flavours, Flours, Fluorescers, Fragrances, Humectants, Insect Repellents, Insecticides, Lacquers, Milk, Minerals, Miscellaneous Ingredients, Modified Flour, pH Control/salts, Phytoestrogens, Polysaccharides and Oligosaccharides, Preservatives/Antioxidants, Propellants, Proteins, Raising Agents, Reducing Agents, Skin Benefit Agents, Skin Lighteners, Skin Tanning Agents, Solvents, Sunscreens, Surfactant Cleansers and Adjuvants, Sweeteners, Synthetic Polymers, Homopolymers and Copolymers, Thickeners/Structurants, Tooth Care, Vitamins and Derivatives, Water

Softeners/Chelators.

Data coverage: market sizes (historic and forecasts), company shares, brand shares and distribution data.

Why buy this report?

Get a detailed picture of the Ingredients market;

Pinpoint growth sectors and identify factors driving change;

Understand the competitive environment, the market's major players and leading brands;

Use five-year forecasts to assess how the market is predicted to develop.

Euromonitor International has over 40 years' experience of publishing market research reports, business reference books and online information systems. With offices in London, Chicago, Singapore, Shanghai, Vilnius, Dubai, Cape Town, Santiago, Sydney, Tokyo and Bangalore and a network of over 800 analysts worldwide, Euromonitor International has a unique capability to develop reliable information resources to help drive informed strategic planning.

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