

# Global Food Emulsifiers and Texturizers Market 2023-2029

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## Abstracts

Emulsifiers include natural substances such as lecithin and mono- and diglycerides as well as several synthetic derivatives. The primary role of these agents is to allow flavors and oils to be dispersed throughout food products. Texturing agents are used to add or modify the overall texture or mouthfeel of food products. These agents are mostly utilized in the frozen food and dairy, snacks, bakery products, and savory, beverage, and meat and poultry products industries. The global food emulsifiers and texturizers market is likely to register a CAGR of over 5.4% with an incremental growth of USD 6.4 billion during the forecast period 2023-2029.

The report covers market size and growth, segmentation, regional breakdowns, competitive landscape, trends and strategies for global food emulsifiers and texturizers market. It presents a quantitative analysis of the market to enable stakeholders to capitalize on the prevailing market opportunities. The report also identifies top segments for opportunities and strategies based on market trends and leading competitors' approaches.

This industry report offers market estimates and forecasts of the global market, followed by a detailed analysis of the product, application, and region. The global market for food emulsifiers and texturizers can be segmented by product: food emulsifiers, food texturizers. The food texturizers segment held the largest revenue share in 2022. Food emulsifiers and texturizers market is further segmented by application: bakery, beverages, confectionery, dairy, meat and meat alternatives, others. Among these, the dairy segment was accounted for the highest revenue generator in 2022. Based on region, the food emulsifiers and texturizers market is segmented into: Asia Pacific, Europe, North America, Rest of the World (RoW). Europe captured the largest share of the market in 2022.

The food emulsifiers market is further segmented into synthetic emulsifiers, natural emulsifiers. Globally, the synthetic emulsifiers segment made up the largest share of the food emulsifiers and texturizers market. Furthermore, the natural emulsifiers market has been categorized into aquafaba proteins, functional vegetable oils, lecithin, lipases, quillaia extracts. The lecithin segment was the largest contributor to the global food emulsifiers and texturizers market in 2022. The synthetic emulsifiers market is further divided into calcium stearoyl lactylate (CSL) and sodium stearoyl lactylate (SSL), citric acid esters of mono- and diglycerides of fatty acids (CITREM), mono and diglycerides, polyglycerol esters (PGE), sorbitan esters, others. The mono and diglycerides segment is estimated to account for the largest share of the global food emulsifiers and texturizers market. The food texturizers market is further segmented into natural texturizers, synthetic texturizers. Globally, the natural texturizers segment made up the largest share of the food emulsifiers and texturizers market. Furthermore, the natural texturizers market has been categorized into functional fibers, functional flours, functional proteins, hydrocolloids, starches. The hydrocolloids market is further divided into alginate, carrageenan, gelatin, guar, locust bean gum (LBG), pectin, others.

## Market Segmentation

By product: food emulsifiers, food texturizers

By application: bakery, beverages, confectionery, dairy, meat and meat alternatives, others

By region: Asia Pacific, Europe, North America, Rest of the World (RoW)

The market research report covers the analysis of key stake holders of the global food emulsifiers and texturizers market. Some of the leading players profiled in the report include AAK AB, Agrinnovation Ltd. (ChickP), BASF SE, Bunge Lodens Crokiaan B.V., Cargill Inc, Compania Espanola de Algas Marinas S.A. (CEAMSA), Corbion N.V., CP Kelco ApS (J.M. Huber Corporation), Creafill Fibers Corp., DuPont de Nemours, Inc., Fiberstar, Inc., Garuda International, Inc, Givaudan SA, Groupe Limagrain, Hi-Food S.p.A., Ingredion Incorporated, InnovoPro Ltd, Kerry Inc., Koninklijke DSM N.V., Lantmannen Unibake, LOTTE Fine Chemicals Co., Ltd., Palsgaard A/S, Protera Biosciences, Puratos NV, Roquette Freres S.A., Tate & Lyle PLC, The Archer-Daniels-Midland Company, among others. In this report, key players and their strategies are thoroughly analyzed to understand the competitive outlook of the market.

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### Scope of the Report

To analyze and forecast the market size of the global food emulsifiers and texturizers market.

To classify and forecast the global food emulsifiers and texturizers market based on product, application, region.

To identify drivers and challenges for the global food emulsifiers and texturizers market.

To examine competitive developments such as mergers & acquisitions, agreements, collaborations and partnerships, etc., in the global food emulsifiers and texturizers market.

To identify and analyze the profile of leading players operating in the global food emulsifiers and texturizers market.

### Why Choose This Report

Gain a reliable outlook of the global food emulsifiers and texturizers market forecasts from 2023 to 2029 across scenarios.

Identify growth segments for investment.

Stay ahead of competitors through company profiles and market data.

The market estimate for ease of analysis across scenarios in Excel format.

Strategy consulting and research support for three months.

Print authentication provided for the single-user license.

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AAK AB

Agrinnovation Ltd. (ChickP)

BASF SE

Bunge Loders Croklaan B.V.

Cargill Inc

Compania Espanola de Algas Marinas S.A. (CEAMSA)

Corbion N.V.

CP Kelco ApS (J.M. Huber Corporation)

Creafill Fibers Corp.

DuPont de Nemours, Inc.

Fiberstar, Inc.

Garuda International, Inc

Givaudan SA

Groupe Limagrain

Hi-Food S.p.A.

Ingredion Incorporated

InnovoPro Ltd

Kerry Inc.

Koninklijke DSM N.V.

Lantmannen Unibake

LOTTE Fine Chemicals Co., Ltd.

Palsgaard A/S

Protera Biosciences

Puratos NV

Roquette Freres S.A.

Tate & Lyle PLC

The Archer-Daniels-Midland Company

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