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Food Texture Materials Market Report by Functionality (Thickening, Gelling, Emulsifying, Stabilizing, and Others), Application (Bakery, Dairy, Meat & Poultry, Beverages, Snacks, and Others), and Region 2024-2032

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Abstracts

The global food texture materials market size reached US$ 25.6 Billion in 2023. Looking forward, IMARC Group expects the market to reach US$ 37.2 Billion by 2032, exhibiting a growth rate (CAGR) of 4.1% during 2024-2032.

Food texture refers to an index of food quality that can be sensed through the fingers, tongue, palate and teeth. This includes various parameters, such as chewiness, adhesiveness, cohesiveness, crispiness, elasticity and firmness. These attributes are measured using texture analysis tests to evaluate the response of food products when they are subjected to a force, such as shearing, cutting, chewing, compressing and stretching. These tests also assist in analyzing the mechanical and physical properties of the raw ingredients, food structure and designs for pre- and post-production quality checks. Apart from this, various food texture additives are also used to improve the overall taste and feel of the products.

Significant growth in the food and beverage industry is one of the key factors driving the growth of the market. Manufacturers of food and beverage products are increasingly utilizing texturizing agents in the production of processed foods to retain the nutrients and prevent microbial growth, thereby enhancing the product’s shelf life. Furthermore, growing consumer preference for convenience and packaged food products is also providing a boost to the market growth. Products, such as bread, confectioneries, soups, sauces, beverages and dressing, are manufactured using texturizing agents to enhance their color, appeal and palatability. The development of customized

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formulations that provide a combination of desired qualities, including flavor and fragrance, to a food product, is acting as another growth-inducing factor. Other factors, including rapid urbanization, increasing consumer expenditure capacities and extensive research and development (R&D) activities, are projected to drive the market further.

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Key Market Segmentation:
IMARC Group provides an analysis of the key trends in each segment of the global food texture materials market report, along with forecasts at the global, regional and country levels from 2024-2032. Our report has categorized the market based on functionality and application.

Breakup by Functionality:

Thickening
Gelling
Emulsifying
Stabilizing
Others

Breakup by Application:

Bakery
Dairy
Meat & Poultry
Beverages
Snacks

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Others

Breakup by Region:

North America
United States
Canada
Asia Pacific
China
Japan
India
South Korea
Australia
Indonesia
Others
Europe
Germany
France
United Kingdom
Italy
Spain
Russia
Others
Latin America
Brazil
Mexico
Others
Middle East and Africa

Competitive Landscape:
The competitive landscape of the industry has also been examined with some of the key players being Ajinomoto, Archer Daniels Midland Co., Ashland Inc., Avebe, Cargill Inc., CP Kelco, E.I. Dupont DE Nemours & Company, Estelle Chemicals, Fiberstar Inc., FMC Corporation, Fuerst Day Lawson, etc.

Key Questions Answered in This Report

1. What was the size of the global food texture materials market in 2023?
2. What is the expected growth rate of the global food texture materials market during

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2024-2032?
3. What has been the impact of COVID-19 on the global food texture materials market?
4. What are the key factors driving the global food texture materials market?
5. What is the breakup of the global food texture materials market based on the functionality?
6. What is the breakup of the global food texture materials market based on the application?
7. What are the key regions in the global food texture materials market?
8. Who are the key players/companies in the global food texture materials market?

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