

Global Food Encapsulation Market - Forecasts from 2020 to 2025

<https://marketpublishers.com/r/GAAEAB1F9837EN.html>

Date: April 2020

Pages: 124

Price: US\$ 3,160.00 (Single User License)

ID: GAAEAB1F9837EN

Abstracts

The global food encapsulation market is projected to grow a CAGR of 7.01% to reach a market size of US\$24.469 billion in 2025. Encapsulation is a method for covering an active compound through a protective wall material offering various benefits. These benefits include the protection of food active ingredient against chemical reactions or migration in food, and controlled delivery of bioactive compounds among others. The demand for the delivery of the right food components at the right time is fueling the market demand for encapsulation technology. It has been predicted that the encapsulated bioactive components will be capable of improving nutritional characteristics with the development of novel approaches, also, the huge application of encapsulation lies in increasing the efficiency of functional foods and beverages, this is further providing an opportunity for the market to grow at a fast pace in the forecast period and in the upcoming years. The market is currently at a nascent stage and holds potential growth opportunities for encapsulated food in various end-user food applications. The growing popularity of functional foods and beverages with the changing living standards and changing dietary patterns of the individuals worldwide is driving the market demand in the forecast period and in the upcoming years. This is due to urbanization and the increasing purchasing power of the consumers worldwide, with the growing disposable income. With continuous technological advancements in the food and beverage industry, the market is propelled to hold strong growth prospects in the forecast period.

Geographically, North America is projected to hold a significantly larger market share followed by the European region. The reason being the early adoption of technology and high standards of living which include the consumption of industrial food commodities rather than home-cooked meals. While the Asia Pacific region is estimated to be the fastest-growing with the increasing urbanization and rising purchasing power

of the consumers leading to the consumption of industrial foods which include convenience food and beverages. Also, with the adoption of busy lifestyle consumers are preferring foods with high health benefits along with an enhanced shelf life. Furthermore, the shift from home-cooked traditional food consumption to the consumption of convenience-based industry prepared food products is further providing an opportunity for the market to grow in the upcoming years.

The shift from the traditional style of consuming food to the adoption of industrial food is propelling the market demand in the forecast period.

It has been observed, especially in the developing economies of the world that there is a shift from the adoption of convenient foods rather than traditional home-cooked meals. The fast-food consumption and the consumption of pre-cooked meals have become part of an individual's day-to-day food habits. With the adoption of modern living conditions, a need for innovations has been realized in order to keep food fresh for longer hours of time. Hence, this is creating a high demand for technologies such as food encapsulation, further propagating the market growth in the forecast period. If noticed from an industrial point of view, it is quite easy and less-costlier for the transportation, storage, and handling of powders rather than hydrated food products. Hence, encapsulation reduces transportation costs providing convenience of handling as well. Encapsulation also provides protection of the food components at the time of storage or processing. Furthermore, encapsulation provides a controlled release of bioactive compounds at the time of cooking, thus, providing an exceptional approach for the maintenance of quality and nutritive status.

The presence of companies in food encapsulation is further augmenting the market growth in the forecast period with the growing consumer demand.

BASF, a leader in the supplying of microencapsulated polyunsaturated fatty acid (PUFA) powders for application in infant and maternal nutrition, fortification of food, and in dietary supplements is surging the market growth in the forecast period. The company's Dry n-3® powders are offering an ultra-long shelf-life without the need for refrigeration. The uniqueness of the product is attributed to BASF encapsulation technology for the protection of the highly sensitive fatty acids from oxidation. Additionally, this provides an ideal handling characteristic for food industry and the consumer. The company makes use of a specific microencapsulation technology for protecting sensitive PUFA oil from oxidation, this can further limit the health benefits of the product. The encapsulated powder can be stored up to 3 years in their original packaging at ambient temperature, maximum 25 degrees Celsius. There is no

degradation noticed of omega 3 fatty acids during longer period of time. This form of protection helps in safe blending and processing. Also, when compared with the conventional spray dried powders, these capsules do not break easily at the time of transportation, handling, and storage.

The product delivers guaranteed freshness, also, Dry n-3® are thoroughly monitored right from the beginning, from the raw materials and suppliers, processing and to the finished goods. The production is carried out under strict manufacturing standards. BASF's production site in Denmark operates under GMP and FSSC 22000. The labs are certified and carefully control the quality of these ingredients on the basis of European food and infant food requirements.

On the other hand, Balchem microencapsulates are tailored according to the specific application. The company's fluid bed technology develops a coating system where particles are repeatedly propelled through a mist of atomized coating droplets. The multiple coating layers lead into a thin, but strong shell over the active ingredient. These micro-encapsulated ingredients are further utilized for controlling food ingredient interaction within its environment, the extension of the shelf-life via the controlled release of active ingredients, reduction of moisture pick-up by the hygroscopic ingredients, masking of undesirable taste and flavour, and extended release of ingredient interaction. The company's ingredient solution's extensive encapsulation application includes food acidulants like citric, malic acid, and tartaric acid; salts such as sodium and potassium chloride; leavening bases like sodium and potassium bicarbonate; leavening acids; bakery mold inhibitors, and nutrients and pro-oxidants. The following are the products listed under specialty encapsulation line namely BakeShure® for bakery applications, ConfecShure® for candies, and MeatShure® for meat applications.

Segmentation:

By Technology

Microencapsulation

Hybrid encapsulation

Nanoencapsulation

By Method

Spray-Drying

Fluid-bed Coating

Spray Chilling/Cooling

Coacervation

Extrusion

Others

By Coating Material

Carbohydrate

Cellulose

Gum

Lipids

Protein

Others

By Encapsulation Application

Vitamins

Enzymes

Flavouring Agents

Artificial Sweeteners

Preservatives

Colourants

Others

By Food Application

Functional Foods

Meat Applications

Bakery and Confectionary

Others

By Geography

North America

USA

Canada

Mexico

South America

Brazil

Argentina

Others

Europe

UK

Germany

France

Others

Middle East and Africa

UAE

Israel

Saudi Arabia

Others

Asia Pacific

Japan

China

India

Australia

Others

Contents

1. INTRODUCTION

- 1.1. Market Definition
- 1.2. Market Segmentation

2. RESEARCH METHODOLOGY

- 2.1. Research Data
- 2.2. Assumptions

3. EXECUTIVE SUMMARY

- 3.1. Research Highlights

4. MARKET DYNAMICS

- 4.1. Market Drivers
- 4.2. Market Restraints
- 4.3. Market Opportunities
- 4.4. Porters Five Forces Analysis
 - 4.4.1. Bargaining Power of Suppliers
 - 4.4.2. Bargaining Power of Buyers
 - 4.4.3. Threat of New Entrants
 - 4.4.4. Threat of Substitutes
 - 4.4.5. Competitive Rivalry in the Industry
- 4.5. Industry Value Chain Analysis

5. GLOBAL FOOD ENCAPSULATION MARKET ANALYSIS, BY TECHNOLOGY

- 5.1. Introduction
- 5.2. Microencapsulation
- 5.3. Hybridencapsulation
- 5.4. Nanoencapsulation

6. GLOBAL FOOD ENCAPSULATION MARKET ANALYSIS, BY METHOD

- 6.1. Introduction

- 6.2. Spray-Drying
- 6.3. Fluid-bed Coating
- 6.4. Spray Chilling/Cooling
- 6.5. Coacervation
- 6.6. Extrusion
- 6.7. Others

7. GLOBAL FOOD ENCAPSULATION MARKET ANALYSIS, BY COATING MATERIAL

- 7.1. Introduction
- 7.2. Carbohydrate
- 7.3. Cellulose
- 7.4. Gum
- 7.5. Lipids
- 7.6. Protein
- 7.7. Others

8. GLOBAL FOOD ENCAPSULATION MARKET ANALYSIS, BY ENCAPSULATION APPLICATION

- 8.1. Introduction
- 8.2. Vitamins
- 8.3. Enzymes
- 8.4. Flavouring Agents
- 8.5. Artificial Sweeteners
- 8.6. Preservatives
- 8.7. Colourants
- 8.8. Others

9. GLOBAL FOOD ENCAPSULATION MARKET ANALYSIS, BY FOOD APPLICATION

- 9.1. Introduction
- 9.2. Functional Foods
- 9.3. Meat Applications
- 9.4. Bakery and Confectionary
- 9.5. Others

10. GLOBAL FOOD ENCAPSULATION MARKET ANALYSIS, BY GEOGRAPHY

10.1. Introduction

10.2. North America

10.2.1. North America Food Encapsulation Market, By Technology

10.2.2. North America Food Encapsulation Market, By Method

10.2.3. North America Food Encapsulation Market, By Coating Material

10.2.4. North America Food Encapsulation Market, By Encapsulation Application

10.2.5. North America Food Encapsulation Market, By Food Application

10.2.6. By Country

10.2.6.1. United States

10.2.6.2. Canada

10.2.6.3. Mexico

10.3. South America

10.3.1. South America Food Encapsulation Market, By Technology

10.3.2. South America Food Encapsulation Market, By Method

10.3.3. South America Food Encapsulation Market, By Coating Material

10.3.4. South America Food Encapsulation Market, By Encapsulation Application

10.3.5. South America Food Encapsulation Market, By Food Application

10.3.6. By Country

10.3.6.1. Brazil

10.3.6.2. Argentina

10.3.6.3. Others

10.4. Europe

10.4.1. Europe Food Encapsulation Market, By Technology

10.4.2. Europe Food Encapsulation Market, By Method

10.4.3. Europe Food Encapsulation Market, By Coating Material

10.4.4. Europe Food Encapsulation Market, By Encapsulation Application

10.4.5. Europe Food Encapsulation Market, By Food Application

10.4.6. By Country

10.4.6.1. UK

10.4.6.2. Germany

10.4.6.3. France

10.4.6.4. Others

10.5. Middle East and Africa

10.5.1. Middle East and Africa Food Encapsulation Market, By Technology

10.5.2. Middle East and Africa Food Encapsulation Market, By Method

10.5.3. Middle East and Africa Food Encapsulation Market, By Coating Material

10.5.4. Middle East and Africa Food Encapsulation Market, By Encapsulation

Application

10.5.5. Middle East and Africa Food Encapsulation Market, By Food Application

10.5.6. By Country

10.5.6.1. United Arab Emirates

10.5.6.2. Israel

10.5.6.3. Saudi Arabia

10.5.6.4. Others

10.6. Asia Pacific

10.6.1. Asia Pacific Food Encapsulation Market, By Technology

10.6.2. Asia Pacific Food Encapsulation Market, By Method

10.6.3. Asia Pacific Food Encapsulation Market, By Coating Material

10.6.4. Asia Pacific Food Encapsulation Market, By Encapsulation Application

10.6.5. Asia Pacific Food Encapsulation Market, By Food Application

10.6.6. By Country

10.6.6.1. Japan

10.6.6.2. China

10.6.6.3. India

10.6.6.4. Australia

10.6.6.5. Others

11. COMPETITIVE ENVIRONMENT AND ANALYSIS

11.1. Major Players and Strategy Analysis

11.2. Emerging Players and Market Lucrativeness

11.3. Mergers, Acquisitions, Agreements, and Collaborations

11.4. Vendor Competitiveness Matrix

12. COMPANY PROFILES

12.1. DSM

12.2. FrieslandCampina Kievit

12.3. Ingredion Incorporated

12.4. Cargill, Incorporated

12.5. Lycored Corp.

12.6. Balchem Corporation

12.7. BASF SE

12.8. Symrise Group

I would like to order

Product name: Global Food Encapsulation Market - Forecasts from 2020 to 2025

Product link: <https://marketpublishers.com/r/GAAEAB1F9837EN.html>

Price: US\$ 3,160.00 (Single User License / Electronic Delivery)

If you want to order Corporate License or Hard Copy, please, contact our Customer Service:

info@marketpublishers.com

Payment

To pay by Credit Card (Visa, MasterCard, American Express, PayPal), please, click button on product page <https://marketpublishers.com/r/GAAEAB1F9837EN.html>

To pay by Wire Transfer, please, fill in your contact details in the form below:

First name:
Last name:
Email:
Company:
Address:
City:
Zip code:
Country:
Tel:
Fax:
Your message:

****All fields are required**

Customer signature _____

Please, note that by ordering from marketpublishers.com you are agreeing to our Terms & Conditions at <https://marketpublishers.com/docs/terms.html>

To place an order via fax simply print this form, fill in the information below and fax the completed form to +44 20 7900 3970