

# Food Anti-Caking Agent Market Report: Trends, Forecast and Competitive Analysis

<https://marketpublishers.com/r/F4A2EFDC4095EN.html>

Date: June 2024

Pages: 150

Price: US\$ 4,850.00 (Single User License)

ID: F4A2EFDC4095EN

## Abstracts

Get it in 2 to 4 weeks by ordering today

The future of the food hydrocolloid market looks promising with opportunities in dairy and frozen products, bakery and confectionery, beverages, meat and seafood products, and oils and fats. The global food hydrocolloid market is expected to grow with a CAGR of 5% to 7% from 2021 to 2026. The major drivers for this market are increasing demand for convenience and processed food, growth in healthy food products, and rising adoption of natural ingredients in the food and beverage industries.

A more than 150 page report is developed to help in your business decisions. Sample figures with some insights are shown below. To learn the scope of, benefits, companies researched and other details of food hydrocolloids market report download the report brochure.

The study includes trends and forecasts for the global food hydrocolloids market by type, application, function, source, and region as follows:

By Type [Volume (kilotons) and \$M shipment analysis for 2015 – 2026]:

Gelatin Gum

Pectin

Xanthan Gum

Guar Gum

Carrageenan

Others

By Application [Volume (kilotons) and \$M shipment analysis for 2015 – 2026]:

Dairy and Frozen Products

Bakery and Confectionery

Beverages

Meat and Seafood Products

Oils and Fats

Others

By Function [Volume (kilotons) and \$M shipment analysis for 2015 – 2026]:

Thickeners

Stabilizers

Coating Materials

Fat Replacers

Gelling Agents

By Source [Volume (kilotons) and \$M shipment analysis for 2015 – 2026]:

Plants

Microbials

Seaweeds

Animals

Synthetic

By Region [Volume (kilotons) and \$M shipment analysis for 2015 – 2026]:

North America

United States

Canada

Mexico

Europe

Germany

United Kingdom

France

Italy

Asia Pacific

China

Japan

India

South Korea

The Rest of the World

Plants will remain the largest source segment over the forecast period. Gelatin gum will remain the largest type segment during the forecast period, as it is widely used as a food additive in health supplements due to its high content of protein and amino acid.

North America will remain the largest region in the forecast period due to high demand for hydrocolloids in oil and fat reduction.

Some of the food hydrocolloids companies profiled in this report include De Pont De Nemours & Company, Cargill Incorporated, Darling Ingredients, Kerry Group plc, CP Kelco, Fuerst Day Lawson, Ashland Inc., Koninklijke DSM N.V., Archer Daniels Midland Company, and Lubrizol Corporation.

#### Features of Food Hydrocolloids Market

**Market Size Estimates:** Food hydrocolloids market size estimation in terms of value (\$M) and volume (kilotons)

**Trend and Forecast Analysis:** Market trends (2015-2020) and forecast (2021-2026) by various segments and regions.

**Segmentation Analysis:** Market size by type, application, function, and source

**Regional Analysis:** Food hydrocolloids market breakdown by North America, Europe, Asia Pacific, and the Rest of the World.

**Growth Opportunities:** Analysis on growth opportunities in different type, application, function, source, and regions for food hydrocolloids market.

**Strategic Analysis:** This includes M&A, new product development, and competitive landscape for the food hydrocolloids market.

**Analysis of competitive intensity of the industry based on Porter's Five Forces model.**

This report answers following 11 key questions

- Q.1 What are some of the most promising potential, high-growth opportunities for the global food hydrocolloids market by type (gelatin gum, pectin, xanthan gum, guar gum, carrageenan, and others), application (dairy and frozen products, bakery and confectionery, beverages, meat and seafood products, oils and fats, and others), function (thickeners, stabilizers, coating materials, fat replacers, gelling agents), source (plants, microbials, seaweeds, animals, and synthetic), and region (North America, Europe, Asia Pacific, and the Rest of the World)?
- Q.2 Which segments will grow at a faster pace and why?
- Q.3 Which regions will grow at a faster pace and why?
- Q.4 What are the key factors affecting market dynamics? What are the drivers and challenges of the food hydrocolloids market?
- Q.5 What are the business risks and threats to the food hydrocolloids market?
- Q.6 What are emerging trends in this food hydrocolloids market and the reasons behind them?
- Q.7 What are some changing demands of customers in the food hydrocolloids market?
- Q.8 What are the new developments in the food hydrocolloids market? Which companies are leading these developments?
- Q.9 Who are the major players in the food hydrocolloids market? What strategic initiatives are being implemented by key players for business growth?
- Q.10 What are some of the competitive products and processes in the food hydrocolloids market, and how big of a threat do they pose for loss of market share via material or product substitution?
- Q.11 What M&A activities did take place in the last five years in the food hydrocolloids market?

## Contents

- Executive Summary
- Market Background and Classifications
  - Introduction, Background, and Classifications
  - Supply Chain
  - Industry Drivers and Challenges
- Market Trends and Forecast Analysis from 2015 t 2026
  - Macroeconomic Trends (2015-2020) and Forecast (2021-2026)
  - Global Food Hydrocolloids Market Trends (2015-2020) and Forecast (2021-2026)
  - Global Food Hydrocolloids Market by Type
    - Gelatin Gum
    - Pectin
    - Xanthan Gum
    - Guar Gum
    - Carrageenan
    - Others
  - Global Food Hydrocolloids Market by Application
    - Dairy and Frozen Products
    - Bakery and Confectionery
    - Beverages
    - Meat and Seafood Products
    - Oils and Fats
    - Others
  - Global Food Hydrocolloids Market by Function
    - Thickeners
    - Stabilizers
    - Coating Materials
    - Fat Replacers
    - Gelling Agents
  - Global Food Hydrocolloids Market by Source
    - Plants
    - Microbials
    - Seaweeds
    - Animals
    - Synthetic
- Market Trends and Forecast Analysis by Region from 2015 t 2026
  - Global Food Hydrocolloids Market by Region
  - North American Food Hydrocolloids Market

Market by Type

Market by Application

The US Food Hydrocolloids Market

The Canadian Food Hydrocolloids Market

The Mexican Food Hydrocolloids Market

European Food Hydrocolloids Market

Market by Type

Market by Application

German Food Hydrocolloids Market

United Kingdom Food Hydrocolloids Market

French Food Hydrocolloids Market

Italian Food Hydrocolloids Market

APAC Food Hydrocolloids Market

Market by Type

Market by Application

Chinese Food Hydrocolloids Market

Japanese Food Hydrocolloids Market

Indian Food Hydrocolloids Market

South Korean Food Hydrocolloids Market

ROW Food Hydrocolloids Market

Market by Type

Market by Application

Competitor Analysis

Product Portfolio Analysis

Geographical Reach

Porter's Five Forces Analysis

Growth Opportunities and Strategic Analysis

Growth Opportunity Analysis

Growth Opportunities for the Global Food Hydrocolloids Market by Type

Growth Opportunities for the Global Food Hydrocolloids Market by Application

Growth Opportunities for the Global Food Hydrocolloids Market by Function

Growth Opportunities for the Global Food Hydrocolloids Market by Source

Growth Opportunities for the Global Food Hydrocolloids Market by Region

Emerging Trends in the Global Food Hydrocolloids Market

Strategic Analysis

New Product Development

Capacity Expansion of the Global Food Hydrocolloids Market

Technology Development

Mergers and Acquisitions in the Global Food Hydrocolloids Industry

## Company Profiles of Leading Players

De Pont De Nemours & Company

Cargill Incorporated

Darling Ingredients

Kerry Group plc

CP Kelco

Fuerst Day Lawson

Ashland Inc.

Koninklijke DSM N.V.

Archer Daniels Midland Company

Lubrizol Corporation



## I would like to order

Product name: Food Anti-Caking Agent Market Report: Trends, Forecast and Competitive Analysis

Product link: <https://marketpublishers.com/r/F4A2EFDC4095EN.html>

Price: US\$ 4,850.00 (Single User License / Electronic Delivery)

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

[info@marketpublishers.com](mailto:info@marketpublishers.com)

## Payment

To pay by Credit Card (Visa, MasterCard, American Express, PayPal), please, click button on product page <https://marketpublishers.com/r/F4A2EFDC4095EN.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