

# Food Texture Market Report: Trends, Forecast and Competitive Analysis

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## Abstracts

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The future of the global food texture market looks promising with opportunities in dairy & frozen foods, bakery & confectionery, sauces & dressings, snacks & savory, beverages, and meat & poultry products. The global food texture market is expected to grow with a CAGR of 4%-6% from 2020 to 2025. The major drivers for this market are growing consumer preferences for consuming low-fat and good textured food, developing innovations in the food processing industry, and cost advantages provided by the substitutes.

A total of XX figures / charts and XX tables are provided in this more than 150-pages report to help in your business decisions. Sample figures with some insights are shown below. To learn the scope, benefits, companies researched, and other details of the global food texture market report, please download the report brochure.

In this market, thickening is the largest functionality of food texture, whereas bakery & confectionery is the largest application. Growth in various segments of the food texture market are given below:

The study includes trends and forecast for the global food texture market by functionality, application, and region as follows:

By Functionality [Value (\$ Million) shipment analysis for 2014 – 2025]:

Thickening

Gelling

Emulsifying

Stabilizing Agents

By Application [Value (\$ Million) shipment analysis for 2014 – 2025]:

Dairy & Frozen Foods

Bakery & Confectionery

Sauces & Dressings

Snacks & Savory

Beverages

Meat & Poultry Products

By Region [Value (\$ Million) shipment analysis for 2014 – 2025]:

North America

United States

Canada

Mexico

Europe

United Kingdom

Spain

Germany

France

Asia Pacific

China

India

Japan

The Rest of the World

Brazil

Some of the food texture companies profiled in this report include CP Kelco, Tate and Lyle, Ingredion, DuPont, Tic gums, Fiberstar, Kerry, Premium ingredients, Nexira, Naturex, and Ajinomoto.

Lucintel forecasts that thickening will remain the largest functionality segment over the forecast period, as it is used for increasing the creaminess and improve viscosity and pulpiness of food.

Within this market, bakery and confectionary items will remain the largest application segment over the forecast period due to increasing demand for ready-to-eat foods and sweet food items.

North America will remain the largest region, and it is also expected to witness the highest growth over the forecast period due to the increase in innovations in food solutions and increased demand for ingredients providing textures to food.

#### Features of the Global Food Texture Market

**Market Size Estimates:** Global food texture market size estimation in terms of value (\$M) shipment.

**Trend and Forecast Analysis:** Market trends (2014-2019) and forecast (2020-2025) by various segments.

**Segmentation Analysis:** Global food texture market size by various segments, such as functionality and application in terms of value.

**Regional Analysis:** Global food texture market breakdown by North America, Europe, Asia Pacific, and Rest of the World.

**Growth Opportunities:** Analysis of growth opportunities in different functionality, application, and region for the global food texture market.

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

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

This report answers following key questions

Q.1 What are some of the most promising potential, high-growth opportunities for the global food texture market by functionality (thickening, gelling, emulsifying, and stabilizing agents), application (dairy & frozen foods, bakery & confectionery, sauces & dressings, snacks & savory, beverages, and meat & poultry products), and region (North America, Europe, Asia Pacific, and Rest of the World)?

Q.2 Which segments will grow at a faster pace and why?

Q.3 Which region 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 global food texture market?

Q.5 What are the business risks and threats to the global food texture market?

Q.6 What are the emerging trends in this food texture market and the reasons behind them?

Q.7 What are some changing demands of customers in this food texture market?

Q.8 What are the new developments in this food texture market? Which companies are leading these developments?

Q.9 Who are the major players in this food texture 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 this food texture 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 global food texture market?

Report Scope

Key Features Description

Base Year for Estimation 2019

Trend Period

(Actual Estimates) 2014-2019

Forecast Period 2020-2025

Pages More than 150

Market Representation / Units Revenue in US \$ Million

Report Coverage Market Trends & Forecasts, Competitor Analysis, New Product Development, Company Expansion, Merger, Acquisitions & Joint Venture, and Company Profiling

Market Segments Functionality (Thickening, Gelling, Emulsifying, and Stabilizing Agents), and Applications (Dairy & Frozen Foods, Bakery & Confectionery, Sauces & Dressings, Snacks & Savory, Beverages, and Meat & Poultry products)

Regional Scope North America (USA, Mexico, and Canada), Europe (United Kingdom, Spain, Germany, and France), Asia (China, India, and Japan), and ROW (Brazil)

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