

Bovine Gelatin Market Forecasts to 2032 – Global Analysis By Type (Acid Cured and Alkaline Cured), Form, Nature, Function, Source, Distribution Channel, Application and By Geography

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Abstracts

According to Statistics MRC, the Global Bovine Gelatin Market is accounted for \$1.5 billion in 2025 and is expected to reach \$2.8 billion by 2032 growing at a CAGR of 9.04% during the forecast period. Bovine gelatin is a protein-based substance derived from the collagen found in cow bones, hides, and connective tissues. It is widely used as a gelling, thickening, or stabilizing agent in food, pharmaceuticals, and cosmetics. In pharmaceuticals, it forms the base for capsules and vaccines. Its high protein content and digestibility make it suitable for health supplements. Bovine gelatin also plays a crucial role in photographic and technical applications due to its binding properties.

According to “Sports Medicine”, the research stated that gelatin-enriched foods or other supplements might promote collagen turnover in athletes if consumed before exercise with adequate vitamin C.

Market Dynamics:

Driver:

Increasing use in functional foods and dietary supplements

Increasing use in functional foods and dietary supplements is a primary driver. Fueled by growing consumer awareness of health and wellness, demand for collagen and protein-rich ingredients is surging. Bovine gelatin, a natural source of protein and amino acids, is a key ingredient in many nutritional products. The versatility of gelatin as a

gelling agent, stabilizer, and binder further propels its adoption in diverse food and supplement formulations. This strong consumer trend towards health-conscious eating is a significant growth catalyst.

Restraint:

Ethical and religious concerns regarding bovine-derived products

Ethical and religious concerns regarding bovine-derived products present a notable restraint. Certain consumer groups, particularly vegetarians, vegans, and those with specific religious beliefs (e.g., Halal, Kosher), may avoid bovine-derived products. Influenced by cultural and personal convictions, consumers may seek plant-based or alternative animal-derived gelatin options. Addressing these concerns often involves investing in alternative ingredients or obtaining specialized certifications, adding complexity and cost. The need to cater to a broad spectrum of consumer values can restrict widespread market penetration.

Opportunity:

Development of halal-certified bovine gelatin products

Development of halal-certified bovine gelatin products offers a compelling opportunity. Triggered by the significant global Muslim population, there is a large underserved market for religiously compliant products. This addresses a key ethical and religious concern, expanding the market significantly. Fueled by the increasing demand for Halal food and pharmaceutical ingredients, certified gelatin can gain substantial traction. Partnering with certification bodies and ensuring transparent production processes can build trust and loyalty among Muslim consumers. This strategic expansion into specialized markets provides a substantial growth avenue.

Threat:

Shifts toward vegan and plant-based diets

Shifts toward vegan and plant-based diets pose a significant threat. The rising popularity of plant-based lifestyles and the growing availability of vegan alternatives directly impact the demand for animal-derived products like bovine gelatin. This dietary shift can lead to a reduction in market share for traditional gelatin. Guided by health trends and ethical considerations, more consumers are opting for plant-based gelling

agents like agar-agar or pectin. The continuous innovation in plant-based food science is creating highly functional and competitive alternatives. This evolving consumer preference presents a long-term challenge for the bovine gelatin market.

Covid-19 Impact:

The COVID-19 pandemic influenced the Bovine Gelatin Market. Initial disruptions to slaughterhouse operations and supply chains affected raw material availability and production. However, the pandemic also heightened consumer focus on immunity and health, leading to increased demand for dietary supplements. This bolstered the functional food and supplement segments, where bovine gelatin is a key ingredient. The crisis underscored the importance of resilient supply chains and diversified sourcing for ingredients. While there were short-term logistical hurdles, the increased consumer emphasis on health and wellness provided a counterbalancing positive effect on demand.

The acid cured segment is expected to be the largest during the forecast period

The acid cured segment is expected to account for the largest market share during the forecast period, backed by its widespread use in various industries due to its favorable functional properties, acid-cured gelatin holds a dominant share. The established manufacturing processes and consistent quality of acid-cured bovine gelatin contribute to its large market presence. Fueled by its versatility as a gelling agent, emulsifier, and stabilizer, it is a preferred choice for many product formulations. The cost-effectiveness and reliable performance of acid-cured gelatin ensure its leading position in the market.

The capsule & tablets segment is expected to have the highest CAGR during the forecast period

Over the forecast period, the capsule & tablets segment is predicted to witness the highest growth rate, spurred by the increasing consumption of pharmaceuticals and dietary supplements in capsule and tablet forms, this segment is growing rapidly. The growing demand for over-the-counter medications and nutritional supplements fuels the expansion of this application. Powered by its ability to protect active ingredients and ensure controlled release, gelatin remains a preferred choice for encapsulation. As the global pharmaceutical and nutraceutical industries continue to expand, the demand for gelatin-based capsules and tablets will accelerate.

Region with largest share:

During the forecast period, the Asia Pacific region is expected to hold the largest market share, guided by a large and growing population, coupled with increasing disposable incomes. Asia Pacific represents a significant consumer base for food and pharmaceuticals. The rapid expansion of the food processing and nutraceutical industries in countries like China and India fuels demand for bovine gelatin. Fuelled by changing dietary patterns and a rising awareness of health benefits, the consumption of gelatin-infused products is surging. The region's robust manufacturing capabilities and increasing investments in food and pharmaceutical production further contribute to its dominance.

Region with highest CAGR:

Over the forecast period, the North America region is anticipated to exhibit the highest CAGR, driven by a highly developed food and pharmaceutical industry and a strong focus on functional ingredients, North America is leading in innovation. The increasing consumer demand for protein-rich foods and dietary supplements boosts the application of bovine gelatin. Influenced by significant research and development in collagen-based products and advanced delivery systems, new uses are emerging. Furthermore, the strong presence of key market players and a high rate of product innovation propel the market growth in this region.

Key players in the market

Some of the key players in Bovine Gelatin Market include Gelita AG, Rousselot, Nitta Gelatin Inc., Weishardt Group, Darling Ingredients Inc., Ewald-Gelatine GmbH, Lapi Gelatine S.p.A., Trobas Gelatine B.V., Italgelatine S.p.A., Junca Gelatines S.L., Geltech Co. Ltd., Reinert Gruppe Ingredients GmbH, PB Gelatins GmbH, Sterling Gelatin, Gelco S.A., Bernard Jansen Products Inc. and Nutra Food Ingredients.

Key Developments:

In May 2025, Gelita AG have introduced a new line of high-performance bovine gelatin peptides designed for enhanced bioavailability and specific health benefits, targeting the growing nutraceutical and functional food markets. This would be a product innovation for health applications.

In April 2025, Rousselot announced advancements in the sustainable sourcing and processing of bovine gelatin, highlighting new certifications or partnerships that ensure

ethical and environmentally responsible production practices. This would address sustainability concerns.

In March 2025, Nitta Gelatin Inc. unveiled new bovine gelatin products with improved gelling or emulsifying properties, specifically tailored for confectionery and dairy applications to meet evolving consumer preferences for texture and stability. This would focus on functional improvements.

Types Covered:

Acid Cured

Alkaline Cured

Forms Covered:

Capsule & Tablets

Powder

Other Forms

Natures Covered:

Organic

Conventional

Functions Covered:

Stabilizer

Thickener

Gelling Agent

Other Functions

Sources Covered:

Bones

Hides & Skins

Other Sources

Distribution Channels Covered:

B2B

B2C

Supermarket/Hypermarket

Specialty Supplement Stores

Drugstore & Pharmacies

Other Distribution Channels

Applications Covered:

Food And Beverages

Pharmaceuticals

Cosmetics

Photography

Other Applications

Regions Covered:**North America**

US

Canada

Mexico

Europe

Germany

UK

Italy

France

Spain

Rest of Europe

Asia Pacific

Japan

China

India

Australia

New Zealand

South Korea

Rest of Asia Pacific

South America

Argentina

Brazil

Chile

Rest of South America

Middle East & Africa

Saudi Arabia

UAE

Qatar

South Africa

Rest of Middle East & Africa

What our report offers:

- Market share assessments for the regional and country-level segments
- Strategic recommendations for the new entrants
- Covers Market data for the years 2024, 2025, 2026, 2028, and 2032
- Market Trends (Drivers, Constraints, Opportunities, Threats, Challenges, Investment Opportunities, and recommendations)
- Strategic recommendations in key business segments based on the market estimations
- Competitive landscaping mapping the key common trends
- Company profiling with detailed strategies, financials, and recent developments
- Supply chain trends mapping the latest technological advancements

Free Customization Offerings:

All the customers of this report will be entitled to receive one of the following free

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customization options:

Company Profiling

Comprehensive profiling of additional market players (up to 3)

SWOT Analysis of key players (up to 3)

Regional Segmentation

Market estimations, Forecasts and CAGR of any prominent country as per the client's interest (Note: Depends on feasibility check)

Competitive Benchmarking

Benchmarking of key players based on product portfolio, geographical presence, and strategic alliances

Contents

1 EXECUTIVE SUMMARY

2 PREFACE

- 2.1 Abstract
- 2.2 Stake Holders
- 2.3 Research Scope
- 2.4 Research Methodology
 - 2.4.1 Data Mining
 - 2.4.2 Data Analysis
 - 2.4.3 Data Validation
 - 2.4.4 Research Approach
- 2.5 Research Sources
 - 2.5.1 Primary Research Sources
 - 2.5.2 Secondary Research Sources
 - 2.5.3 Assumptions

3 MARKET TREND ANALYSIS

- 3.1 Introduction
- 3.2 Drivers
- 3.3 Restraints
- 3.4 Opportunities
- 3.5 Threats
- 3.6 Distribution Analysis
- 3.7 Application Analysis
- 3.8 Emerging Markets
- 3.9 Impact of Covid-19

4 PORTERS FIVE FORCE ANALYSIS

- 4.1 Bargaining power of suppliers
- 4.2 Bargaining power of buyers
- 4.3 Threat of substitutes
- 4.4 Threat of new entrants
- 4.5 Competitive rivalry

5 GLOBAL BOVINE GELATIN MARKET, BY TYPE

- 5.1 Introduction
- 5.2 Acid Cured
- 5.3 Alkaline Cured

6 GLOBAL BOVINE GELATIN MARKET, BY FORM

- 6.1 Introduction
- 6.2 Capsule & Tablets
- 6.3 Powder
- 6.4 Other Forms

7 GLOBAL BOVINE GELATIN MARKET, BY NATURE

- 7.1 Introduction
- 7.2 Organic
- 7.3 Conventional

8 GLOBAL BOVINE GELATIN MARKET, BY FUNCTION

- 8.1 Introduction
- 8.2 Stabilizer
- 8.3 Thickener
- 8.4 Gelling Agent
- 8.5 Other Functions

9 GLOBAL BOVINE GELATIN MARKET, BY SOURCE

- 9.1 Introduction
- 9.2 Bones
- 9.3 Hides & Skins
- 9.4 Other Sources

10 GLOBAL BOVINE GELATIN MARKET, BY DISTRIBUTION CHANNEL

- 10.1 Introduction
- 10.2 B2B
- 10.3 B2C

- 10.4 Supermarket/Hypermarket
- 10.5 Specialty Supplement Stores
- 10.6 Drugstore & Pharmacies
- 10.7 Other Distribution Channels

11 GLOBAL BOVINE GELATIN MARKET, BY APPLICATION

- 11.1 Introduction
- 11.2 Food And Beverages
- 11.3 Pharmaceuticals
- 11.4 Cosmetics
- 11.5 Photography
- 11.6 Other Applications

12 GLOBAL BOVINE GELATIN MARKET, BY GEOGRAPHY

- 12.1 Introduction
- 12.2 North America
 - 12.2.1 US
 - 12.2.2 Canada
 - 12.2.3 Mexico
- 12.3 Europe
 - 12.3.1 Germany
 - 12.3.2 UK
 - 12.3.3 Italy
 - 12.3.4 France
 - 12.3.5 Spain
 - 12.3.6 Rest of Europe
- 12.4 Asia Pacific
 - 12.4.1 Japan
 - 12.4.2 China
 - 12.4.3 India
 - 12.4.4 Australia
 - 12.4.5 New Zealand
 - 12.4.6 South Korea
 - 12.4.7 Rest of Asia Pacific
- 12.5 South America
 - 12.5.1 Argentina
 - 12.5.2 Brazil

- 12.5.3 Chile
- 12.5.4 Rest of South America
- 12.6 Middle East & Africa
 - 12.6.1 Saudi Arabia
 - 12.6.2 UAE
 - 12.6.3 Qatar
 - 12.6.4 South Africa
 - 12.6.5 Rest of Middle East & Africa

13 KEY DEVELOPMENTS

- 13.1 Agreements, Partnerships, Collaborations and Joint Ventures
- 13.2 Acquisitions & Mergers
- 13.3 New Product Launch
- 13.4 Expansions
- 13.5 Other Key Strategies

14 COMPANY PROFILING

- 14.1 Gelita AG
- 14.2 Rousselot
- 14.3 Nitta Gelatin Inc.
- 14.4 Weishardt Group
- 14.5 Darling Ingredients Inc.
- 14.6 Ewald-Gelatine GmbH
- 14.7 Lapi Gelatine S.p.A.
- 14.8 Trobas Gelatine B.V.
- 14.9 Italgelatine S.p.A.
- 14.10 Junca Gelatines S.L.
- 14.11 Geltech Co. Ltd.
- 14.12 Reinert Gruppe Ingredients GmbH
- 14.13 PB Gelatins GmbH
- 14.14 Sterling Gelatin
- 14.15 Gelco S.A
- 14.16 Bernard Jansen Products Inc.
- 14.17 Nutra Food Ingredients

List Of Tables

LIST OF TABLES

- Table 1 Global Bovine Gelatin Market Outlook, By Region (2024-2032) (\$MN)
- Table 2 Global Bovine Gelatin Market Outlook, By Type (2024-2032) (\$MN)
- Table 3 Global Bovine Gelatin Market Outlook, By Acid Cured (2024-2032) (\$MN)
- Table 4 Global Bovine Gelatin Market Outlook, By Alkaline Cured (2024-2032) (\$MN)
- Table 5 Global Bovine Gelatin Market Outlook, By Form (2024-2032) (\$MN)
- Table 6 Global Bovine Gelatin Market Outlook, By Capsule & Tablets (2024-2032) (\$MN)
- Table 7 Global Bovine Gelatin Market Outlook, By Powder (2024-2032) (\$MN)
- Table 8 Global Bovine Gelatin Market Outlook, By Other Forms (2024-2032) (\$MN)
- Table 9 Global Bovine Gelatin Market Outlook, By Nature (2024-2032) (\$MN)
- Table 10 Global Bovine Gelatin Market Outlook, By Organic (2024-2032) (\$MN)
- Table 11 Global Bovine Gelatin Market Outlook, By Conventional (2024-2032) (\$MN)
- Table 12 Global Bovine Gelatin Market Outlook, By Function (2024-2032) (\$MN)
- Table 13 Global Bovine Gelatin Market Outlook, By Stabilizer (2024-2032) (\$MN)
- Table 14 Global Bovine Gelatin Market Outlook, By Thickener (2024-2032) (\$MN)
- Table 15 Global Bovine Gelatin Market Outlook, By Gelling Agent (2024-2032) (\$MN)
- Table 16 Global Bovine Gelatin Market Outlook, By Other Functions (2024-2032) (\$MN)
- Table 17 Global Bovine Gelatin Market Outlook, By Source (2024-2032) (\$MN)
- Table 18 Global Bovine Gelatin Market Outlook, By Bones (2024-2032) (\$MN)
- Table 19 Global Bovine Gelatin Market Outlook, By Hides & Skins (2024-2032) (\$MN)
- Table 20 Global Bovine Gelatin Market Outlook, By Other Sources (2024-2032) (\$MN)
- Table 21 Global Bovine Gelatin Market Outlook, By Distribution Channel (2024-2032) (\$MN)
- Table 22 Global Bovine Gelatin Market Outlook, By B2B (2024-2032) (\$MN)
- Table 23 Global Bovine Gelatin Market Outlook, By B2C (2024-2032) (\$MN)
- Table 24 Global Bovine Gelatin Market Outlook, By Supermarket/Hypermarket (2024-2032) (\$MN)
- Table 25 Global Bovine Gelatin Market Outlook, By Specialty Supplement Stores (2024-2032) (\$MN)
- Table 26 Global Bovine Gelatin Market Outlook, By Drugstore & Pharmacies (2024-2032) (\$MN)
- Table 27 Global Bovine Gelatin Market Outlook, By Other Distribution Channels (2024-2032) (\$MN)
- Table 28 Global Bovine Gelatin Market Outlook, By Application (2024-2032) (\$MN)

Table 29 Global Bovine Gelatin Market Outlook, By Food And Beverages (2024-2032) (\$MN)

Table 30 Global Bovine Gelatin Market Outlook, By Pharmaceuticals (2024-2032) (\$MN)

Table 31 Global Bovine Gelatin Market Outlook, By Cosmetics (2024-2032) (\$MN)

Table 32 Global Bovine Gelatin Market Outlook, By Photography (2024-2032) (\$MN)

Table 33 Global Bovine Gelatin Market Outlook, By Other Applications (2024-2032) (\$MN)

Note: Tables for North America, Europe, APAC, South America, and Middle East & Africa Regions are also represented in the same manner as above.

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