

# **Food Texture Market - Global Industry Size, Share, Trends, Opportunity & Forecast, Segmented By Type (Cellulose Derivatives, Gums, Pectins, Gelatins, Starch, Insulin, Dextrins, Others), By Application (Bakery and Confectionary, Dairy and Frozen Foods, Meat & Poultry Products, Snacks and Savory, Sauces and Dressing, Others), By Region & Competition, 2020-2030F**

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## **Abstracts**

### **Market Overview**

Global Food Texture market was valued at USD 13.62 Billion in 2024 and is expected to reach USD 17.48 Billion by 2030 with a CAGR of 4.25%. The Global Food Texture Market is witnessing consistent growth, fueled by shifting consumer expectations, innovations in food processing technologies, and rising demand for products that deliver enhanced sensory experiences. Texture has become a pivotal factor in shaping taste perception and mouthfeel, directly impacting consumer satisfaction and brand loyalty. In response, food manufacturers are increasingly integrating texture-enhancing ingredients to improve product appeal, maintain quality during shelf life, and cater to a broader range of dietary preferences, including plant-based and low-calorie options.

Ongoing research and development is playing a central role in this market's evolution, with companies focusing on the creation of multi-functional, clean-label, and sustainable texturizing solutions that align with health-conscious and environmentally aware consumers. At the same time, favorable regulatory frameworks and an expanding global retail presence are opening up growth avenues for both established industry leaders

and emerging innovators. The food texture market is positioned for strong, long-term growth, underpinned by an industry-wide emphasis on product differentiation, nutritional value, and sensory optimization. As consumer behavior continues to evolve, texture will remain a strategic lever in driving product innovation and maintaining competitive advantage across the global food and beverage sector.

## **Key Market Drivers**

### Rise in demand of Food Texture in Frozen Foods

The growing popularity of frozen foods is significantly contributing to the expansion of the global food texture market, as manufacturers seek innovative ways to preserve texture integrity and deliver high-quality sensory experiences in ready-to-eat and convenience food products. As consumers increasingly prioritize convenience without compromising on taste and quality, frozen foods have gained substantial traction worldwide intensifying the demand for advanced texturizing agents. Frozen food products are subject to multiple freeze-thaw cycles during storage, transportation, and preparation. These temperature variations can compromise texture, leading to sogginess, dryness, or structural breakdown. To overcome these challenges, manufacturers are relying on food texture enhancers such as hydrocolloids, gums, starches, and proteins that help maintain moisture balance, improve freeze-thaw stability, and ensure consistency in texture even after reheating. Today's consumers are demanding frozen meals that closely mimic the freshness and mouthfeel of homemade or freshly prepared dishes. Whether it's the crispness of frozen vegetables, the flakiness of a pastry, or the tenderness of a pre-cooked protein, texture plays a crucial role in meeting these expectations. This has led to increased adoption of sophisticated texturizing systems that enhance bite, chew, and visual appeal in frozen formulations.

The surge in frozen bakery and confectionery products such as frozen doughs, desserts, and pastries has accelerated demand for ingredients that offer moisture retention, softness, and structural stability post-baking or thawing. Additionally, the rise of frozen plant-based meals and meat substitutes has created a pressing need for texture agents that replicate the fibrous and juicy consistency of animal proteins, further expanding market opportunities for food texture solutions. The ongoing development of cold chain logistics and storage technologies in emerging markets is making frozen foods more accessible to a broader consumer base. As the volume of frozen food production increases, manufacturers are under pressure to deliver consistent product quality across geographies. This has made texture-enhancing ingredients a key

component of product standardization and quality control. The rapid growth of ready-to-eat (RTE) meals, meal kits, and single-serve frozen items is reshaping consumer buying patterns. These products must deliver convenience and restaurant-like quality, where texture is a critical marker of freshness and taste. As a result, food manufacturers are incorporating tailored texture solutions that support multi-component meals and maintain optimal consistency under varied cooking conditions such as microwave, air fryer, or oven.

## **Key Market Challenges**

### **Cost and Availability of Ingredients**

The availability of ingredients is closely tied to the efficiency and reliability of the supply chain. Any disruptions in the supply chain, such as transportation issues, natural disasters, or political instability, can affect the availability of key ingredients required for creating desired food textures. Global food texture market players must navigate these challenges to ensure a steady and reliable supply of ingredients. Building robust supplier relationships, exploring alternative sourcing options, and implementing effective inventory management techniques can help mitigate the impact of supply chain disruptions.

## **Key Market Trends**

### **Growing Demand of Low-Calorie Food Products**

Rapidly evolving consumer lifestyles have spurred numerous innovations in the food and beverage industry. Consumers now seek alternative food products and place emphasis on ingredient content. Furthermore, the escalating cases of obesity and cardiovascular diseases in recent years have fueled the demand for low-fat food options. Food texturizing agents offer a viable solution by replacing calorie-dense fats and oils, thus facilitating the formulation of healthier food choices. Improved food product formulations have also leveraged food texturizing agents as 'fat mimetics.' For instance, cellulose derivatives such as microcrystalline cellulose, a type of texturizing agent, are utilized in the preparation of low-fat ice creams and dressings. Additionally, in 2022, the National Heart, Lung, and Blood Institute's articles highlighted that an energy imbalance occurs when individuals consume more calories than they burn, often resulting in overweight or obesity. Consequently, the demand for naturally derived ingredients in products is on the rise, mirroring the increasing prevalence of chronic conditions such as diabetes, obesity, and high blood pressure. According to the 2021

Global Health Monitor study, 52% of Mexico's population is classified as obese, with 13% diagnosed with diabetes, as reported in ScienceDirect. Similarly, data from the 2021 Health Survey for England reveals that 25% of men and 26% of women in England are considered obese. These rising health concerns are intensifying consumer demand for healthier dietary solutions, thereby accelerating the adoption of low-calorie food additives as manufacturers respond to shifting nutritional priorities.

### **Key Market Players**

Cargill, Incorporated

Ingredion Incorporated.

Koninklijke DSM N.V.

Archer-Daniels-Midland Company

CP Kelco U.S., Inc

Jungbunzlauer Suisse AG

Deosen Biochemical (Ordos) Ltd.

Euroduna Food Ingredients GmbH

Kerry Group P.L.C.

DuPont de Nemours, Inc.

### **Report Scope:**

In this report, the Global Food Texture Market has been segmented into the following categories, in addition to the industry trends which have also been detailed below:

Food Texture Market, By Type:

Cellulose Derivatives

Gums

Pectins

Gelatins

Starch

Insulin

Dextrins

Others

#### Food Texture Market, By Application:

Bakery and Confectionary

Dairy and Frozen Foods

Meat & Poultry Products

Snacks and Savory

Sauces and Dressing

Others

#### Food Texture Market, By Region:

North America

United States

Canada

Mexico

Europe

France

United Kingdom

Italy

Germany

Spain

Asia-Pacific

China

India

Japan

Australia

South Korea

South America

Brazil

Argentina

Colombia

Middle East & Africa

South Africa

Saudi Arabia

UAE

## **Competitive Landscape**

Company Profiles: Detailed analysis of the major companies present in the Global Food Texture Market.

## **Available Customizations:**

Global Food Texture Market report with the given market data, TechSci Research offers customizations according to a company's specific needs. The following customization options are available for the report:

## **Company Information**

Detailed analysis and profiling of additional market players (up to five).

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