

# **Global Food Texture Market - Global Industry Size, Share, Trends, Opportunity, and Forecast, 2018-2028 Segmented By Type (Cellulose Derivatives, Gums, Pectins, Gelatins, Starch, Insulin, Dextrins, Others), Application (Bakery and Confectionary, Dairy and Frozen Foods, Meat & Poultry Products, Snacks and Savory, Sauces and Dressing and Others), By Region, and By Competition**

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## **Abstracts**

The Global Food Texture Market reached a valuation of USD 12.45 billion in 2022 and is expected to demonstrate robust growth in the forecast period, with a projected Compound Annual Growth Rate (CAGR) of 4.27% through 2028. The market is expected to reach USD 15.75 billion by 2028. The market segment falls within the broader food industry, focusing on the sensory attributes of food products, particularly texture. Texture is a pivotal aspect of how consumers perceive and enjoy food, encompassing attributes such as feel, consistency, and mouthfeel. It encompasses the physical properties and sensory experiences during consumption, including the act of chewing and swallowing. Texture significantly influences the overall sensory perception and satisfaction derived from food.

The food texture market's growth is primarily driven by evolving consumer preferences, as individuals seek distinctive and personalized dining experiences. This necessitates the development and marketing of novel texture-enhancing products and services. Additionally, technological advancements, changing customer preferences, and the growing demand for processed and convenience foods have contributed to the steady expansion of the food texture market in recent years.

The market encompasses various product categories, including texture-modifying products, processing tools, and texturizing agents. The increasing popularity of clean label and natural food products has also influenced the food texture industry. Consumers are increasingly conscious of the ingredients in their food and prefer products without artificial preservatives and additives. Consequently, natural texturizing ingredients such as pectin, agar, and guar gum, which comply with clean label regulations while enabling texture modification, have gained traction. Moreover, the emphasis on plant-based and alternative food products has grown due to the rise of plant-based diets and the demand for alternative protein sources. Texture is crucial in replicating the characteristics of animal-based counterparts like meat and dairy products, driving the development of texture solutions for plant-based and alternative food products.

#### Key Market Drivers:

##### 1. Rise in Demand for Food Texture in Frozen Foods:

The global food texture market is currently experiencing significant growth, driven by various factors such as evolving consumer preferences, advancements in food processing technologies, and the increasing demand for frozen foods. In this ever-changing landscape, the importance of food texture in frozen foods has emerged as a crucial driver for the growth of the global food texture market.

Texture plays a vital role in creating a pleasurable eating experience in frozen foods. Consumers now expect frozen products to not only deliver exceptional taste but also offer a delightful texture, whether it's the crispy bite of a frozen french fry or the smooth creaminess of an ice cream. As a result, food manufacturers are investing in innovative techniques and ingredients to develop textures that closely resemble freshly prepared foods, ensuring consumer delight and loyalty.

Advancements in freezing technologies have revolutionized the preservation of food textures in frozen products. Quick-freezing methods like cryogenic freezing and blast freezing have proven instrumental in maintaining the natural texture and quality of ingredients, resulting in enhanced taste and mouthfeel upon thawing. The ability to preserve food textures during the freezing process has opened up new possibilities for creating high-quality frozen foods that exceed consumer expectations.

The expanding range of frozen food products is driving the demand for a diverse array

of textures. Consumers seek textures that cater to their specific preferences and dietary needs, from crispy textures in frozen appetizers and snacks to smooth and creamy textures in ice creams and frozen desserts. Food manufacturers are continuously innovating to provide a wide range of textures that appeal to different consumer segments.

Texture also plays a significant role in enhancing the perceived health and nutritional benefits of frozen foods. Consumers are increasingly seeking nutritious options that do not compromise on taste and texture. For example, the demand for frozen fruits and vegetables with a firm and crisp texture is growing, as it is associated with freshness and high nutritional value. Food manufacturers are leveraging innovative freezing techniques and texture-modifying ingredients to offer frozen products that retain their natural textures and nutritional profiles, effectively meeting the evolving demands of health-conscious consumers.

## 2. Growth in Urbanization Driving the Global Food Texture Market:

With the expansion of urban areas, there is an increasing need to cater to the diverse preferences of consumers who seek elevated sensory experiences. Urbanization brings together people from different backgrounds and regions, resulting in a demand for a wide variety of food options. In this context, the texture of food plays a crucial role in creating distinctive sensory experiences and meeting the diverse preferences of urban consumers.

Texture, such as the mouthfeel of a food product, can evoke emotions and memories, satisfying the heightened demand for enhanced sensory experiences in the global market. As urbanization continues and disposable incomes increase, discerning urban consumers are willing to pay for premium food products that offer unique textures and superior sensory experiences. Texture has become closely associated with quality and indulgence, driving the growth of the global food texture market.

The growth in urbanization has created a competitive environment for food manufacturers and marketers. To meet the demands of urban consumers, companies are investing in research and development to innovate new textures and improve existing ones. Technological advancements and ingredient innovations enable the creation of novel textures that add value to food products. The pursuit of textured foods that deliver memorable eating experiences propels the global food texture market forward.

## Challenges:

### 1. 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.

### 2. Allergen and Dietary Restrictions:

Food allergies have become increasingly prevalent on a global scale, presenting a significant challenge for food manufacturers to create textured products that meet the specific dietary needs of individuals. Common allergens, including peanuts, tree nuts, dairy, eggs, soy, wheat, and shellfish, impose limitations on ingredient options for achieving desired textures. Manufacturers must navigate these restrictions

while ensuring the safety and satisfaction of consumers with allergies.

Moreover, dietary restrictions and preferences such as gluten-free, vegan, vegetarian, and kosher diets further complicate the global food texture market. These dietary choices significantly influence ingredient selection and formulation, ultimately impacting the overall texture of food products. Meeting the demands of diverse dietary restrictions necessitates careful consideration and innovative approaches in product development.

## Key Market Trends:

### 1. Growing Demand for 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. This aligns with the increasing prevalence of chronic conditions such as diabetes, obesity, and high blood pressure, which have driven the demand for naturally derived ingredients in products.

## Segmental Insights:

### 1. Type Insights:

In 2022, the Food Texture market was dominated by the cellulose derivatives segment and is predicted to continue expanding over the coming years. The demand for cellulose derivatives has witnessed a surge due to the growing consumer inclination towards clean labeling and naturally sourced ingredients. These derivatives serve as valuable tools for food producers, enabling them to enhance the texture of their products while meeting the consumer demand for a concise and understandable ingredient list.

### 2. Application Insights:

In 2022, the Food Texture market was dominated by the Bakery and Confectionery segment and is predicted to continue expanding over the coming years. Owing to the growing global demand for bakery and confectionery items, the bakery and confectionery segment is projected to hold a significant market share in 2023. Texture enhancers like gelling agents, emulsifiers, and thickeners are commonly added to bakery and confectionery items, playing a crucial role in their overall taste and appeal to customers.

### 3. Regional Insights:

The North America region has established itself as the leader in the Global Food Texture Market. The North American food texture marketplaces a strong emphasis on clean labels and natural ingredients. Consumer awareness regarding food ingredients has grown significantly, with a preference for products that feature straightforward and easily identifiable ingredient lists. As a result, there is a rising demand for organic and clean-label texture solutions such as natural thickeners and stabilizers.

## 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:

### Global Food Texture Market, By Type:

Cellulose Derivatives

Gums

Pectins

Gelatins

Starch

Insulin

Dextrins

Others

#### Global Food Texture Market, By Application:

Bakery and Confectionary

Dairy and Frozen Foods

Meat & Poultry Products

Snacks and Savory

Sauces and Dressing

Others

#### Global Food Texture Market, By Region:

North America

Asia Pacific

Europe

Middle East & Africa

South America

#### 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, Tech Sci 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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