Technical Ingredients Book 2023 Global Markets - 2022-2027

Introducing Giract's annual overview of ingredients across world markets

Technical ingredients are used in the manufacture and processing of food products to improve physical, chemical, and sensory properties. New product development consistently includes such technical ingredients.

Ingredients

Giract's **Technical Ingredients Book** 2023 presents the current market and outlook for the following major groups:

Antioxidants, Colours, Emulsifiers, Enzymes, Hydrocolloids, Antimicrobials, Savory Ingredients, Starches, Sweeteners

- Antioxidants, such as butylated hydroxy anisole, play a major role in extending the shelf life of a food product
- Colours play a key role, communicating sensory messages of freshness, flavor and quality; they can also protect vitamins and flavors in end products which could be deteriorated by sunlight
- Emulsifiers such as lecithin, polyglycerol and polysorbates provide indispensable functionality essentially in binding the oil/water medium to ensure stability of the end product
- Enzymes perform a technological function in the manufacture, processing, preparation and treatment of foods
- Hydrocolloids, including gums from diverse sources, seaweed, gelatin, are indispensable for thickening and gelling
- Antimicrobials protect against bacterial or fungal spoilage and contribute to shelf life extension
- Savory ingredients are used for flavor improvement and taste enhancement in salty food products
- Starches is a vast ingredient group with functionalities including thickening, texturizing, sweetening, fibre addition
- Sweeteners, such as allulose, sorbitol, stevia and aspartame, apart from imparting sweetness, influence the texture of the food

Giract's assessment covers:

- Global and regional value market size for 2022 and forecasts to 2027
- Detailed regional and world trade flows
- Key companies and strategic investments
- Current applications and end-use segments
- Market outlook 2022-2027
- Industry mergers and acquisitions including strategic alliances

Geographies:

• Europe: EU27, UK, NO, CH

North America: USA and Canada

Oceania: Australia and New Zealand

- Latin America: Central and South American countries
- **CIS:** Russia, Belarus, Ukraine
- Asia: the major economies in the Asian region
- MEA: all major non-Asian, non-European mainland countries plus major African countries

Demand sectors:

- Bakery
- Dairy & Dairy Alternatives
- Processed Meat & Meat Analogs
- Beverages

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Confectionery

Infant/Clinical Nutrition

Other Food Applications

For full information on the methodology and table of contents of this and other Ingredients Book options, please contact Greg (gaustin@giract.com) or telephone +41 22 7790500



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Global Markets - 2022-2027

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GIRACT 24 chemin Pré Colomb 1290 Versoix/Geneva Switzerland Tel: +41 22 7790500 info@giract.com www.giract.com