

Prebiotic Ingredients Market Estimated To Reach at USD 8.02 billion in 2026 says a new report by Polaris Market Research

Prebiotic Ingredients Market expected to be USD 8.02 billion in 2026 with a CAGR of more than 9.0% during the forecast period.

BROOKLYN, NY, UNITED STATES, February 5, 2018 /EINPresswire.com/ -- According to a study published by Polaris Market Research, [Global Prebiotic Ingredients Market is expected to grow from USD 3.72 billion in 2017 to USD 8.02 billion by 2026, at a CAGR of 9.0% during the forecast period.](#)



Consumers in the present industry scenario, that are gaining recognition of the fundamental synergic

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Prebiotic Ingredients market is expected to grow during the next eight years owing to the rising interest for gut based treatments which are extremely effective against a wide range of diseases”

Polaris Market Research

value of prebiotics and their importance in foodstuffs is an affirmative market trend. The growing awareness of these non-digestible carbohydrates which serve as food for the beneficial living bacteria in the gut have been significantly driving prebiotics demand from the food and beverage processors globally. Carbohydrates fructooligosaccharides (FOS) including inulin and galactooligosaccharides (GOS) are some of these popular products. These are present in foodstuff including asparagus, chicory root fiber, onions, leeks, Belgian endive and garlic.

The inherent characteristics of prebiotic rich foodstuffs have been only tapped marginally during the last decade. Effects such as increases in the desirable microbiota in colon, decreasing risk of cancer, improving glycemic control, adding to absorption of calcium and other minerals, boost in folate and vitamin B, reducing calorie value, increasing faeces and enhancing immune response are some of its functional attributes. These are some of the benefits of consuming prebiotic rich food which are the probable reasons to drive demand of these products from the food processors.

Currently increasing interest in research studies on gut health have been seen focussing on the broader functions of prebiotic ingredients. The natural role of these products in enhancing absorption of calcium helps in improving mineral density of bones. Also these ingredients help in improving host endothelial dysfunction in animals that is an early major marker of cardiovascular diseases, by making changes in the gut microbiota. Research projects have been carried on such similar subjects for their effects in humans, whose results are of similar nature. This is expected to be a yet another

driving mechanism for these ingredients; however this will only be commercialized in the next two to three years. Another interesting effect of these ingredients is their effect on brain functions impacting both stress hormone such as cortisol and emotional processing. With such advantages the market demand is anticipated to surge from 2018 to 2026.

The report provides an extensive qualitative and quantitative analysis of the market trends and growth prospects of the Global [Prebiotic Ingredients Market, 2017-2026](#). This report comprises a detailed geographic distribution of the market across North America, Europe, APAC and South America, and MEA. North America is further segmented into U.S., Canada. Europe is divided into Germany, UK, Italy, and Rest of Europe. Asia-Pacific is bifurcated into China, India, Japan, and Rest of Asia-Pacific.

Competitive Landscape and Key Vendors

The [global prebiotic ingredients industry](#) is still an under-tapped market, with most of the market participants developing only traditional prebiotic rich products. However, research and development on the subject matter are on its peek with the aim of innovating new and advanced formulations to enhance use of these products. Recently developed prebiotics rich product includes a chocolate dairy dessert with addition of prebiotics that replaces sucrose and other high intensity sweeteners. This type of product development has helped consumers satisfy their desire for healthier functional food with no added sugars. The currently concern of the industry players is the consumer tendency for wellness and healthiness that is related to growth of the food industry along with answering consumer exigencies that who is more conscious. A satisfactory feeding enriched with rich ingredients are essential to a better & healthier life to adults and children.

Primary global manufacturers of prebiotic food stuff include Clasado BioSciences, Abbott Nutrition, Groupe Danone SA, FrieslandCampina Domo, Danone Nutrica, Group Danone SA, Roquette America, Inc., Jarrow Formulas, Inc., and Weetabix Ltd. Some of the multinational companies manufacturing these ingredients include Beneo-Orafti, Beghin Meiji, Cosucra Groupe Warcoing SA, Cargill Inc., Ingredient Incorporated, Yakult Pharmaceutical Industry Co., Ltd. and Royal Cosun.

Key Segments

Chapter - 1. Ingredient Type

- 1.1 Inulin
- 1.2 Polydextrose
- 1.3 Oligosaccharides
- 1.4 Mannan-Oligosaccharide (MOS)
- 1.5 Galacto-Oligosaccharide (GOS)
- 1.6 Fructo-Oligosaccharide (FOS)

Chapter - 2. Application

- 2.1 Dietary Supplements
- 2.2 Animal Feed
- 2.3 Food & Beverage

Chapter - 3. Region

3.1 North America

3.1.1 U.S.

3.1.2 Canada

3.2 Europe

3.2.1 Germany

3.2.2 UK

3.2.3 France

3.3 Asia-Pacific

3.3.1 China

3.3.2 India

3.3.3 Japan

3.3.4 Rest of Asia-Pacific

3.4 Latin America

3.4.1 Brazil

3.4.2 Mexico

3.4.3 Middle East and Africa

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