

Food Encapsulation Market - Global Industry Analysis, Size, Share, Growth, Trends and Forecast 2018 – 2022

PUNE, INDIA, March 21, 2018 /EINPresswire.com/ -- According to researcher, the Global Food encapsulation market is estimated at \$29.43 billion in 2015 and is expected to reach \$48.63 billion by 2022 growing at a CAGR of 7.4% from 2015 to 2022. Increasing demand for convenience food and rising product demand by improvising taste, flavour and colour are the key drivers fueling the market growth. Lack of technological developments in food encapsulation is hampering the market. Government initiatives and developing technology are the opportunities to the market growth.

Physical Process segment is anticipated to have huge share in technology segment. Lipids and Emulsifiers shell materials holds the largest share in shell material segment. North America region holds the largest share in the food encapsulation market due to high demand for functional food and Asia Pacific region is expected to grow at a highest CAGR due to huge investments by companies in packaged food industry and developing nations like India and China are the growing at a faster phase in Asia Pacific region.

Some of the key players in the market include International Flavors & Fragrances Inc., Taste Tech Ltd., Frieslandcampina Kievit, Lycored Group, Symrise AG, Ingredion Incorporated, Sensient Technologies Corporation, Cargill, Incorporated, Royal DSM, Koninklijke DSMN.V.(ADR), Appvion, Inc., BASFSES/ADR, Kerry Group, AVEKA Group, Balchem Corporation, Givaudan SAADR and Firmenich International SA.

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Technology Covered:

- Chemical Process
 - o Supercritical Fluid
 - o Liposomes
 - o Coacervation
 - o Freeze Drying
 - o Other Chemical Process
- Physical Process
 - o Fluid-bed Coating
 - o Atomization
 - § Spinning Disk
 - § Spray Drying
 - § Spray Chilling
 - o Centrifugal Extrusion
 - o Emulsification
 - o Other Physical Process
- Physico-Chemical

Shell Material Covered:

- Lipids

- Polysaccharides
- Emulsifiers
- Proteins
- Other Shell Materials

Core Phase Covered:

- Colors
- Vitamins
 - o Water-Soluble Vitamins
 - § Vitamin C
 - § Vitamin B Complex
 - o Phosphatase
 - o Lactase
 - o Minerals
 - o Fat-Soluble Vitamins
 - § Vitamin D
 - § Vitamin K
 - § Vitamin A
 - § Vitamin E
 - o Enzymes
 - o Lipase
- Preservatives
 - o Prebiotics
 - o Probiotics
- Flavors & Essences
 - o Sweeteners
- Organic Acids
 - o Fumaric Acid
 - o Citric Acid
 - o Sorbic Acid
 - o Lactic Acid
- Other Core Phases

Applications Covered:

- Bakery Products
- Frozen Products
- Dietary Supplements
- Confectionery
- Dairy Product
- Functional Food
- Animal Nutrition
- Beverages

What our report offers:

- Market share assessments for the regional and country level segments
- Market share analysis of the top industry players
- Strategic recommendations for the new entrants
- Market forecasts for a minimum of 7 years of all the mentioned segments, sub segments and the regional markets
- 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

Key points in table of content

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 Technology Analysis

3.7 Application Analysis

3.8 Emerging Markets

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

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5 Global Food encapsulation Market, By Technology

5.1 Introduction

5.2 Chemical Process

5.2.1 Supercritical Fluid

5.2.2 Liposomes

5.2.3 Coacervation

5.2.4 Freeze Drying

5.2.5 Other Chemical Process

5.3 Physical Process

5.3.1 Fluid-bed Coating

5.3.2 Atomization

5.3.2.1 Spinning Disk

5.3.2.2 Spray Drying

5.3.2.3 Spray Chilling

5.3.3 Centrifugal Extrusion

5.3.4 Emulsification

5.3.5 Other Physical Process

5.4 Physico-Chemical

6 Global Food encapsulation Market, By Shell Material

- 6.1 Introduction
- 6.2 Lipids
- 6.3 Polysaccharides
- 6.4 Emulsifiers
- 6.5 Proteins
- 6.6 Other Shell Materials

7 Global Food encapsulation Market, By Core Phase

- 7.1 Introduction
- 7.2 Colors
- 7.3 Vitamins
 - 7.3.1 Water-Soluble Vitamins
 - 7.3.1.1 Vitamin C
 - 7.3.1.2 Vitamin B Complex
 - 7.3.2 Phosphatase
 - 7.3.3 Lactase
 - 7.3.4 Minerals
 - 7.3.5 Fat-Soluble Vitamins
 - 7.3.5.1 Vitamin D
 - 7.3.5.2 Vitamin K
 - 7.3.5.3 Vitamin A
 - 7.3.5.4 Vitamin E
 - 7.3.6 Enzymes
 - 7.3.7 Lipase
- 7.4 Preservatives
 - 7.4.1 Prebiotics
 - 7.4.2 Probiotics
- 7.5 Flavors & Essences
 - 7.5.1 Sweeteners
- 7.6 Organic Acids
 - 7.6.1 Fumaric Acid
 - 7.6.2 Citric Acid
 - 7.6.3 Sorbic Acid
 - 7.6.4 Lactic Acid
- 7.7 Other Core Phases

8 Global Food encapsulation Market, By Application

- 8.1 Introduction
- 8.2 Bakery Products
- 8.3 Frozen Products
- 8.4 Dietary Supplements
- 8.5 Confectionery
- 8.6 Dairy Product
- 8.7 Functional Food
- 8.8 Animal Nutrition
- 8.9 Beverages

9 Global Food encapsulation Market, By Geography

- 9.1 North America
 - 9.1.1 US
 - 9.1.2 Canada
 - 9.1.3 Mexico
- 9.2 Europe
 - 9.2.1 Germany

- 9.2.2 France
- 9.2.3 Italy
- 9.2.4 UK
- 9.2.5 Spain
- 9.2.6 Rest of Europe
- 9.3 Asia Pacific
 - 9.3.1 Japan
 - 9.3.2 China
 - 9.3.3 India
 - 9.3.4 Australia
 - 9.3.5 New Zealand
 - 9.3.6 Rest of Asia Pacific
- 9.4 Rest of the World
 - 9.4.1 Middle East
 - 9.4.2 Brazil
 - 9.4.3 Argentina
 - 9.4.4 South Africa
 - 9.4.5 Egypt

10 Key Developments

- 10.1 Agreements, Partnerships, Collaborations and Joint Ventures
- 10.2 Acquisitions & Mergers
- 10.3 New Product Launch
- 10.4 Expansions
- 10.5 Other Key Strategies

11 Company Profiling

- 11.1 International Flavors & Fragrances Inc.
- 11.2 Taste Tech Ltd.
- 11.3 Frieslandcampina Kievit
- 11.4 Lycored Group
- 11.5 Symrise AG
- 11.6 Ingredion Incorporated
- 11.7 Sensient Technologies Corporation
- 11.8 Cargill, Incorporated
- 11.1 Royal DSM
- 11.10 Koninklijke DSMN.V.(ADR)
- 11.11 Appvion, Inc.
- 11.12 BASFSES/ADR
- 11.13 Kerry Group
- 11.14 AVEKA Group
- 11.15 Balchem Corporation
- 11.16 Givaudan SAADR
- 11.17 Firmenich International SA

Norah Trent

WiseGuy Research Consultants Pvt. Ltd.

+1 646 845 9349 / +44 208 133 9349

email us here

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