

Beverage Stabilizers Market Report Analysis By Size, Share, Trends, Key Vendors, Drivers And Forecast 2026

*Beverage Stabilizers Market To Reach USD
178.1 Million By 2026 | Reports And Data*

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/EINPresswire.com/ -- According to the
current analysis of Reports and Data,
the global [Beverage Stabilizers market](#)
was valued at USD 116.6 Million in
2018 and is expected to reach USD



Reports And Data

178.1 Million by the year 2026, at a CAGR of 5.4%. Stabilizers are additives used to help maintain emulsions or prevent degeneration in beverages. Among the most common stabilizers are hydrocolloids (such as xanthan, gum arabic and gum acacia), modified starches, pectin, carrageenan, casein, and inulin. The purpose of stabilizers is to add viscosity to enhance flavor and give body to a beverage.

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Consumers awareness of the ingredients that go into their food and how they are produced, placing new demands on food producers and the ingredient manufacturers that serve them is increasing. This is also true for dairy-based products. Not only must they have the right creaminess, texture, mouth-feel, stability, viscosity, and shelf-life, they must also be produced using sustainable ingredients. There has been a rise in the demand for Beverage Stabilizers over the past years, mainly due to an increase in the amount of beverages consumed. Other factors that help the growth of the Beverage Stabilizers market is the increase in the natural ingredients in the foods, which has mainly arisen recently due to the increasing consumer awareness about the importance of healthy diets. Better viscosity, stability, turbidity, and the color is provided by xanthan gum than CMC stabilizer. Xanthan gum is used in many applications as it is cold soluble, has suspension and viscosity abilities as well as very good acid stability. Gum Arabic is also another useful stabilizer as it is used in stabilization mainly due to its ability to stabilize emulsions without the adverse viscosity.

Gums & Stabilizers in Beverage Applications perform functions of suspending particulates like protein and cocoa, decrease awareness of particulates like mineral and vitamins, prevent

separation and sedimentation, delay age gelation, increase viscosity, build mouth-feel, stabilize foam, and improve process efficiency.

Major players like Cargill (US), Tate & Lyle (UK), DowDuPont (US), Ashland (US), Palsgaard (Denmark), Glanbia Nutritionals (US), Kerry Group (Ireland), and Advanced Food Systems among others

For the purpose of this report, Reports and Data has segmented the Beverage Stabilizers on the basis of type, application, mode of function and region:

Type Outlook (Revenue in Million USD; 2016–2026)

- Xanthan gum
- Carrageenan
- Gum Arabic
- Carboxymethyl cellulose (CMC)
- Others
 - o Pectin
 - o Guar gum
 - o Locust bean gum

Application Outlook (Revenue in Million USD; 2016–2026)

- Fruit drinks
- Dairy products
- Soft drinks
- Alcoholic beverages
- Others
 - o Tea & coffee
 - o Sports & energy drinks

Mode of Function Outlook (Revenue in Million USD; 2016–2026)

- Stabilization
- Texturization
- Viscosification
- Others
 - o Emulsification
 - o Thickening
 - o Anti-crystallization

Regional Outlook (Revenue in Million USD; 2016–2026)

- North America
- Europe
- Asia Pacific
- Middle East & Africa
- Latin America

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Further key findings from the report suggest

- The carboxymethylcellulose (CMC) segment is expected to grow with a CAGR of 5.3% during the forecast period
- The North American regional segment is expected to grow with a CAGR of 5.2% during the forecast period
- Carrageenan has traditionally been used to stabilize dairy beverages because of its unique interactions with protein; however, the ingredient has fallen out of favor with some due to consumer perceptions and recently proposed changes to the organic standards that would eliminate carrageenan from organic foods.
- The Xanthan gum segment is expected to reach USD 65.68 Million by the year 2026, showing significant growth during the forecast period. The best-known hydrocolloid for stabilization is xanthan gum; it fits all beverage applications. Xanthan gum is cold soluble, has suspension and viscosity abilities, and has excellent acid stability.
- In 2018, the carrageenan segment was valued at USD 22.6 Million and is expected to grow at a considerable rate of 5.1%. Carrageenan has excellent suspension properties and is interactive with dairy protein, but adds cloud.
- CMC and other hydrocolloids have many uses; they can maintain emulsification, ensure clarity, and enhance viscosity. They can help suspend ingredients such as fruit pulp or minerals. They are inherently nutraceutical because they provide soluble fiber. Besides functional benefits, hydrocolloids also add soluble fiber to a product. As the industry has become increasingly conscious of the role for fiber application in products, higher intake of soluble fiber has been linked with reduced risk of many health conditions, including cardiovascular disease and some types of cancer.
- Newer stabilizers address the specific functional needs of heat-processed beverages like suppression of age gelation, superior emulsification, extended shelf-stability, and tolerance to manufacturing process fluctuations

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Key Features of the Beverage Stabilizers Market Report:

- Detailed assessment and exhaustive understanding of the Beverage Stabilizers Market
- Significant insights into manufacturing processes, major barriers, and risks
- 8-year forecast estimation to offer information about the market size and market share on the global and regional levels
- Evaluation of the key drivers, restraints, growth opportunities, threats, limitations, barriers, and other key elements
- Identification of growth prospects and potential for the Beverage Stabilizers industry
- Comprehensive analysis of the key market players and their strategies

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