

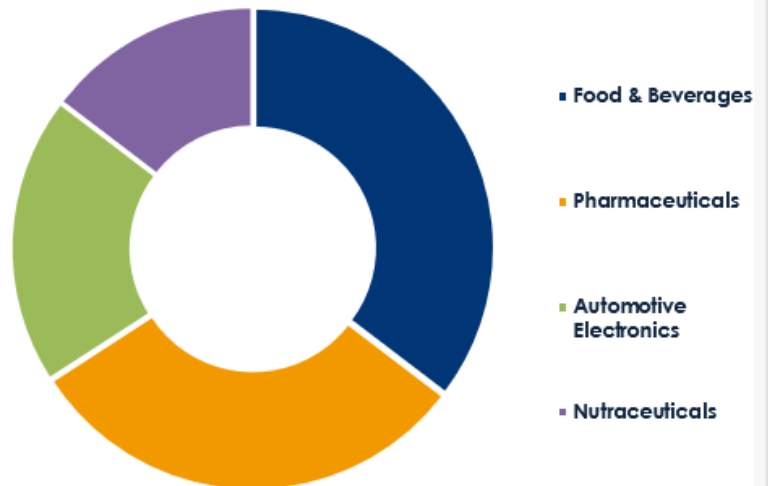
Gelatin Market To Grow At A CAGR Of 5.1% During 2022-2028 | Precision Business Insights

An increase in the number of applications in the pharmaceutical business is a key driver driving market expansion.

LONDON , UNITED KINGDOM, July 1, 2022 /EINPresswire.com/ -- The global [gelatin market size](#) was valued at 3.26 billion in 2021 and is projected to expand at a volume-based CAGR of 5.1% from 2022 to 2028. Gelatin is made by partially hydrolyzing collagen, which is derived from animal reasserts like as bovine, porcine, chicken, and marine. Commercially, the product is available in powder and sheet form. Because of its excellent gelling, stabilizing, and foaming qualities, gelatin is widely used in food and beverage packaging.

The rising demand for gelatin as a food stabilizer can be ascribed to the rising global consumption of foods such as pasta, salads, yogurts, ice creams, jams, and jellies.

Overview of the Global Gelatin Market Value (USD Million), By Application, 2021



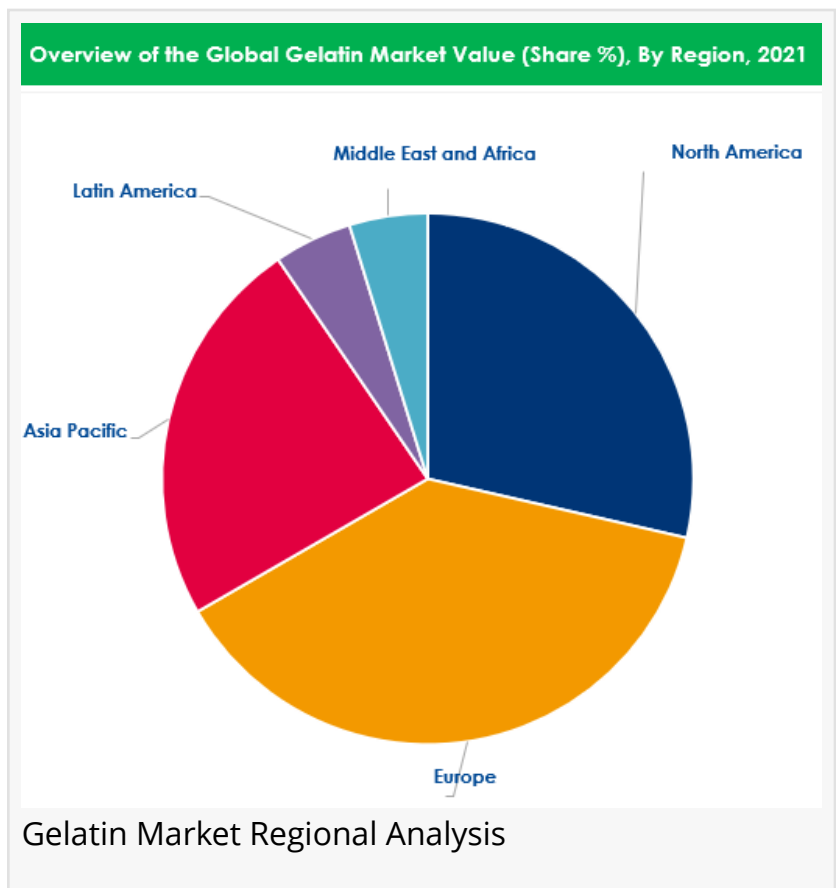
Gelatin Market By Application

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The Gelatin Market Growth Factors

The gelatin market is being driven by an increase in demand for medical and biological applications, a rise in demand for clean-label products, a rise in demand for naturally sourced ingredients, a rise in demand for food and beverage applications around the world, and a growing demand from multiple industries also including nutraceuticals, hygiene products, and photography, among others. Furthermore, in the forecast period, an increase in the use of gelatin in fortified confectionery and athletics nutrition commodities, an increase in the use of gelatin as a promising [biodegradable](#) packaging for foodstuff, and growing demands from emerging markets will all open new possibilities for the gelatin market.

The Gelatin Market Segmentation Based on the source, the gelatin market is categorized into bovine skin, porcine, cattle bone, and fish & poultry. Based on materials, the gelatin market is bifurcated into type A and type B. Based on application, the gelatin market is classified into pharmaceuticals, healthcare, food & beverages, nutraceuticals, and others. Based on function, the gelatin market is fragmented into stabilizers, thickeners, and gelling agent. The gelatin market is also divided on the basis of [regenerative medicine](#) which is further segmented into orthopedic applications, wound care, cardiovascular and thoracic applications, and others.



The Gelatin Market Trend:

- A rise in the use of gelatin in the manufacture of hard capsules & softgels.

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The Gelatin Market –Regional Analysis

Due to increased demand for gelatin in the making of meat casings, increased need for medical & biomedical applications, increased demand for clean-label products, and increased need for naturally sourced ingredients, Europe dominates the gelatin industry.

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