

Emulsifiers Market to Garner \$15.1 Billion, Globally, by 2031 at 5.5% CAGR, Says Allied Market Research

The global emulsifiers market is expected to remain influenced by the growing demand for processed food & beverages across the globe

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/EINPresswire.com/ -- According to a new report published by Allied Market Research, titled, "[Emulsifiers Market](#)," The emulsifiers market size was valued at \$8.9 billion in 2021, and is estimated to reach \$15.1 billion by 2031, growing

at a CAGR of 5.5% from 2022 to 2031. Emulsifiers are Food and Drug Administration (FDA)-authorized food ingredients that aid in the combination of goods containing insoluble food components, such as oil and water. Emulsifiers are found in packaged and convenience foods such as mayonnaise, margarine, meats, ice cream, salad dressings, and chocolate.



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Regional Outlook:

The global emulsifiers market is segmented into source, application, and region. On the basis of source, the market is categorized into plant, animal, and synthetic. By application, it is fragmented into food & beverages, personal care & cosmetics, pharmaceuticals, and others. Region wise, it is analyzed across North America (the U.S., Canada, and Mexico), Europe (Germany, UK, France, Italy, Spain, and the rest of Europe), Asia-Pacific (China, India, Japan, Australia, South Korea, and rest of Asia-Pacific), and LAMEA (Brazil, Turkey, South Africa, Argentina, and rest of LAMEA).

Leading Key Players

The players operating in the global emulsifiers industry have adopted various developmental

strategies to expand their emulsifiers market share, increase profitability, and remain competitive in the emulsifiers industry. The key players profiled in this report include Archer Daniels Midland, AkzoNobel N.V., BASF SE, Cargill, Inc., Clariant AG, DuPont, Evonik Industries, Kerry Group, Koninklijke DSM N.V., and Solvay S.A.

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With the evolution of technology, industrial businesses are adopting new sources of emulsifiers to improve product quality, boost efficiency, and minimize processing time. For decades, emulsion technology has been used in the food industry to produce a wide range of products such as homogenized milk, creams, dips, dressings, sauces, desserts, and toppings. Significant advances in emulsion science, on the other hand, have lately resulted in revolutionary approaches for improving food quality and usability.

As a result, starch-based emulsifiers that successfully bind emulsion interfaces are produced. These emulsifiers effectively stabilized pickering emulsions, which are well-known for their high stability. The increase in usage of starch-based emulsifiers is expected to provide emulsifiers market opportunity for growth.

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Starch is the most common type of carbohydrate consumed by humans. It is a plentiful, inexpensive, naturally occurring, and easily accessible basic food. Textiles, medicines, paper manufacturing, bioplastics, and many more sectors use it extensively. The use of starch has been witnessed to increase significantly in food processing, where it functions as both a stabilizer and an emulsifier to improve food quality. Long-term stabilization in food emulsion systems is ascribed to starch-based emulsifiers derived from micro and nanoparticles, hence increasing food structure and storage stability.

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