

# Food Texture Market Size is Projected to Attain \$23.9 Billion By 2032 | Koninklijke DSM N.V., CP Kelco, Kerry Group PLC

*The food texture market size was valued at \$13.8 billion in 2022, and is estimated to reach \$23.9 billion by 2032, growing at a CAGR of 5.7% from 2023 to 2032.*

PORTLAND, OREGON, UNITED STATES, November 20, 2023 /

EINPresswire.com/ -- The rise in demand for convenience foods has significantly contributed to the expansion of the [food texture market](#).

With busy lifestyles and time constraints, consumers increasingly turn to convenient options such as ready-to-eat meals, snacks, and beverages.



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Some of the key players in the food texture market include Cargill Incorporated, DuPont de Nemours, Inc., Ingredion Inc., Koninklijke DSM N.V., CP Kelco, Kerry Group PLC, Jungbunzlauer Holding AG Deosen Biochemical (Ordos) Ltd., Euroduna Food Ingredients GmbH, and Archer Daniels Midland Company.

The major players operating in the market focus on key market strategies, such as mergers, product launches, acquisitions, collaborations, and partnerships to increase their food texture market share. They focus on strengthening their market reach to maintain their goodwill in the ever-competitive market.

The food texture market refers to the industry that deals with the production and sale of food ingredients and additives that enhance or modify the texture of various food products. Texture plays a crucial role in the overall sensory experience of food, affecting factors such as mouthfeel, consistency, and perception of quality. Food texture ingredients are used to improve the taste, appearance, stability, and shelf life of food products. The food texture market is a thriving sector within the food industry that encompasses a wide range of ingredients and additives aimed at

enhancing and modifying the texture of various food products. Texture plays a fundamental role in the overall sensory experience of food, influencing factors such as mouthfeel, consistency, and perceived quality.

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Food texture ingredients are utilized to improve taste, appearance, stability, and shelf life, catering to the evolving preferences of consumers. In recent years, the food texture market growth has been substantial, driven by several factors. One significant factor is the change in the consumer landscape, characterized by evolving preferences and demands. Consumers today seek novel and exciting food experiences, and texture plays a pivotal role in delivering these experiences. Whether it is the satisfying crunch of a potato chip, the smooth creaminess of a chocolate mousse, or the chewiness of a gummy candy, texture adds an extra dimension to food enjoyment.

The food texture market is segmented on the basis of type, application, product, and region. On the basis of type, the market is classified into cellulose derivatives, gums, pectins, gelatins, starch, inulin, dextrans, and others. On the basis of application, the market is categorized into dairy products & ice creams, confectionery, jams, layers, fillings, bakery, meat products, ready meals, sauces, beverage, and others. By product, the market is bifurcated into natural and synthetic. Region-wise the market is analyzed across North America (U.S., Canada, and Mexico), Europe (UK, Germany, France, Netherlands, Spain, Belgium, Russia, Poland, and rest of Europe), Asia-Pacific (China, Japan, India, South Korea, Australia, Indonesia, Thailand, Malaysia, and rest of Asia-Pacific), LAMEA (Brazil, South Africa, Saudi Arabia, and rest of LAMEA).

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### Key Market Insights

According to food texture market analysis, on the basis of type, cellulose derivatives dominated the market in 2022.

According to food texture market trends, by application, the dairy products and ice cream segment dominated the market in 2022.

According to food texture market demand, on the basis of product, the natural segment is expected to grow at the highest CAGR during the food texture market forecast period.

Region-wise, Asia-Pacific is expected to witness the highest growth during the forecast period.

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