

# Food Emulsifiers Market Expected to reach USD 5.5 billion by 2032, Rising Demand for Processed Foods

*The growing awareness of health and nutrition has prompted manufacturers to create healthier food options.*

AUSTIN, TX, UNITED STATES, October 30, 2024 /EINPresswire.com/ -- The [Food Emulsifiers Market](#) was valued at USD 3.67 billion in 2023 and is expected to grow to USD 5.5 billion by 2032, at a CAGR of 4.8% over the forecast period of 2024-2032.



Food Emulsifiers Market

Food emulsifiers are commonly used food additives that form and stabilize an emulsion by lowering the interfacial tension between oil and water, often deemed as essential food emulsifiers. Whether synthetic or natural, these emulsifiers help enhance the palatability and consistency of multiple food products, predominantly baked goods. Not only do they improve the quality of products, but consumers nowadays tend to buy more attractive and stable foods explaining their prominence in the market for use in the food industry.



The Food Emulsifiers Market is driven by the increasing consumption of processed food, increased health awareness, and the need for better product stability.”

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Rising Demand for Food Emulsifiers: Driving Growth in Convenient Foods and Clean-Label Trends

Food emulsifiers are high in demand due to the fact that consumers continue to rotate toward convenient and processed food, such as confectionery products, bakery products, dairy products, and sauces. The increasing market of packaged and processed food products owing to their crucial role in texture, stability, and shelf life has steadily increased the demand for emulsifiers.

The demand for organic ingredients is surging because of the clean-label product trend prevalent in the food and beverage industry, promising great growth opportunities for the food emulsifier market. Moreover, the growing inclination towards health-promoting drinks such as protein beverages and juices is expected to create revenue-generation opportunities for food emulsifiers in the upcoming years.

## Market Insights: Lecithin Leads Food Emulsifiers by Type, Plant Sources Dominate, and Bakery Products Shine

**By Type:** In 2023, lecithin held the largest market share of food emulsifiers and is expected to hold both the largest and fastest-growing CAGR from 2024–2032. Because of its natural source and multipurpose further use, it is highly preferred as a food texture enhancer and stability agent in various bakery products, dairy goods, etc. Rising consumer preferences for clean-label and organic ingredients will lead to a significant increase in the demand for lecithin, which is driving its growth in the global market and making it one of the most popular choices of emulsifiers as well.

**By Source:** Plant-based sources dominated the food emulsifiers market share in 2023, owing to high acceptance among health-conscious consumers and increasing adoption of vegan and vegetarian diets. Favorite plant-based emulsifiers with a clean-label appeal and suitable for various food applications include soy or sunflower lecithin.

Animal-based sources are anticipated to grow at the highest CAGR during 2024-2032. The growth is driven by an increasing need for specific emulsifying properties of animal-derived emulsifiers such as egg and dairy, which improve texture and taste in high-quality food products

**By Application:** In 2023, bakery products dominated the market with 60% of the market share and are projected to maintain their dominance in the segment due to their production which requires a lot of emulsifiers as it enhances texture and shelf life stability in baked items. Emulsifiers are essential to improving the quality of various baked products like bread, cakes, and pastries to provide uniform mixing during processing and stability against separation.

### By Type

- Lecithin
- Monoglyceride
- Diglyceride
- Derivatives
- Sorbitan Ester
- Polyglycerol Ester
- Other

### By Source

- Plant
- Animal

#### By Application

- Dairy Products
- Bakery & Confectionery
- Convenience Foods
- Meat product

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#### North America Dominates Food Emulsifiers Market; Asia Pacific Drives Growth with Natural Ingredients Demand

In 2023, North America held the largest share of the food emulsifiers market owing to rising demand for processed and natural organic products. Such emulsifiers are widely used as stabilizing agents in the formulation of salad Dressings, Ice Cream, mayonnaise, and baked goods among others are also considered as drug carriers in pharmaceutical & cosmetic industries, propelling their market growth in the region.

Asia Pacific is estimated to hold a considerable revenue share owing to increasing demand for natural emulsifiers and low-fat ingredients. Owing to the increased demand for processed food products, especially Ready-to-Eat and low-fat foods in countries such as China, India, Japan, and others several manufacturers of emulsifiers have entered into this region which is also providing a boost to the regional market growth.

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#### Recent Developments:

- In May 2024, A Verywell Health study indicates that the food industry is increasingly shifting toward natural emulsifiers to satisfy growing consumer demand for clean-label products.
- In March 2024, Mitsubishi Chemical Group is expanding its sugar ester emulsifier production in Japan, adding 1,100 tonnes to its existing 10,000-tonne capacity. This move aims to address rising global demand, especially from China and Southeast Asia, where Mitsubishi currently holds a 70% market share.

#### Table of Contents

##### 1. Introduction

2. Executive Summary
3. Research Methodology
4. Market Dynamics Impact Analysis
5. Statistical Insights and Trends Reporting
6. Competitive Landscape
8. Food Emulsifiers Market, By Type
9. Food Emulsifiers Market, By Source
10. Food Emulsifiers Market, By Application
11. Regional Analysis
12. Company Profile
13. Use Cases and Best Practices
14. Conclusion

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