Edible 3D Printing Market projected to reach US$2.370 billion by 2030 at a significant CAGR of 18.80%

The edible 3D printing market is anticipated to grow at a CAGR of 18.80% from US$1.001 billion in 2025 to US$2.370 billion by 2030.

NOIDA, UTTAR PRADESH, INDIA, November 21, 2024 /EINPresswire.com/ -- According to a new study published by Knowledge Sourcing Intelligence, the edible 3D printing market is projected to grow at a CAGR of 18.80% between 2025 and 2030 to reach US$2.370 billion by 2030.

Edible 3D printing is the process of making food items by employing a 3D printer technology. A 3D printer is a machine that makes three-dimensional objects from digital file records. In edible 3D printing, the printer utilizes eatable materials, like chocolate, sugar, or dough, to produce the food item. The food is created layer by layer, as per the computer-aided design (CAD) file record command This permits the creation of exceptionally perplexing and detailed food products. Edible 3D printing is still a moderately new technology, but it has the potential to revolutionize the way people cook and eat food products.

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> *Knowledge Sourcing Intelligence*

The market is predicted to rise due to various variables such as increasing requirements for customization and innovative food items, technological progressions, as well as the development of the global hospitality sector. There is an increase in consumers who are curious and attracted to attractive eating experiences, as well as 3D printing allows the creation of unique food products custom-fitted to particular dietary requirements. The industry is moreover observing a focus on personalized food nourishment, catering to those with allergies or dietary restrictions. Furthermore, it works in sustainable food practices since 3D printing has the potential to limit waste generated from leftover food through exact portion control and preparation of food items on demand.

The market is developing with the launch of advanced products and progression in technological

advancement, for instance, in July 2023, Steakholder Foods received a patent for advanced print heads for 3D bioprinting of edible 3D structures at high throughput. This groundbreaking innovation is a noteworthy step forward in the creation of edible biostructures, clearing the future path of the meat industry.

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Based on the application, the market is edible 3D printing is categorized into 3D printed sugar, 3D printed chocolate, 3D printed pasta, and others. The "others" segment of 3D printing provides a large range of eatable items which is beyond sugar, chocolate, and pasta, allowing for the innovation as well as exploration of a variety of attractive food items. It allows customization of food items as per dietary restrictions and permits food custom-made in reference to avoiding allergic ingredients, nutritional confinements, or health goals of individuals. As innovation and technology develop, 3D printing can lead to new food encounters and applications, attracting a broader customer base. However, established applications like 3D-printed sugar and chocolate will still play a significant role, offering established user bases and a strong market foundation.

Based on the end-user, the edible 3D printing market is categorized into restaurants, bakery & confectionery, and individual consumer. The edible 3D printing market is anticipated to develop essentially due to the potential of restaurants and individual consumers. Restaurants can make outwardly dazzling and innovative dishes through 3D printing, upgrading the eating experience and drawing in customers. Home-based 3D food printing is anticipated to rise due to expanded accessibility and user-friendliness. Also, 3D printing can be utilized to make food products custom-fitted to particular preferences, dietary needs, or portion control.

Based on Geography, North America is anticipated to have a major share of the market of edible 3D printing during the projected period. North America's solid investment climate and high disposable income make it an appealing region for edible 3D printing. This has led to a well-established infrastructure, research, and improvement within the field. The tech-savvy populace in North America is additionally responsive to new innovations like edible 3D printing. The region's established environment, characterized by major 3D printing companies and a flourishing food industry, makes a conducive environment for edible 3D printing to flourish.

As a part of the report, the major players operating in the edible 3D printing market that have been covered are Natural Machines Iberia, S.L., 3D Systems, Inc., byFlow, BeeHex, Print2Taste GmbH, Choc Edge Ltd, and WASP c/o CSP S.r.l.

The market analytics report segments the edible 3D printing market on the following basis:

- By Application

o 3D Printed Sugar

- 3D Printed Chocolate
- 3D Printed Pasta
- Others

- By End-user

- Restaurants
- Bakery & Confectionary
- Individual Consumer

- By Geography

- North America

- USA
- Canada
- Mexico

- South America

- Brazil
- Argentina
- Others

- Europe

- Germany
- France
- UK
- Others

- Middle East and Africa

- Saudi Arabia
- UAE
- Israel
- Others

- Asia Pacific

- China
- Japan
- India

- South Korea
- Indonesia
- Taiwan
- Thailand
- Others

Companies Profiled:

- Natural Machines Iberia, S.L.
- 3D Systems, Inc.
- n?food
- byFlow
- BeeHex
- Print2Taste GmbH
- Choc Edge Ltd
- WASP c/o CSP S.r.l.

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