

Tartaric Acid Market anticipated to reach US\$419.490 billion by 2030 at a CAGR of 5.34%

The tartaric acid market is anticipated to grow at a CAGR of 5.34% from US\$323.360 million in 2025 to US\$419.490 billion by 2030.



NOIDA, UTTAR PRADESH, INDIA, January 16, 2025

/EINPresswire.com/ -- According to a new study

published by Knowledge Sourcing Intelligence, the [tartaric acid market](#) is projected to grow at a CAGR of 5.34% between 2025 and 2030 to reach US\$419.490 billion in 2030.

Tartaric acid plays a very significant role in different sectors as a naturally occurring organic acid.

“

The tartaric acid market is anticipated to grow at a CAGR of 5.34% from US\$323.360 million in 2025 to US\$419.490 billion by 2030.”

*Knowledge Sourcing
Intelligence*

It is found predominantly in grapes and some plants containing tartaric acid, serving primarily for acidulant, stabilizer, and leavening purposes. It is mainly used in the food and beverage industry for enhancing the palatability and texture of baked goods, [soft drinks](#), and confectioneries, but also in the pharmaceutical and cosmetic industries, keeping in mind the stability and efficacy of products thus developed. This further propels the demand for tartaric acid with its rising prospects in processed foods and beverages, cosmetics, and newer applications of industrial use.

Moreover, the major factor among them is the high demand for tartaric acid in food and beverages. The demand for the product has risen owing to the growing consumer preference for convenience and processed foods, thus increasing the need for tartaric acid as an important ingredient in its stabilization and enhancement of quality. Tartaric acid finds use in baking powders, cream of tartar, and effervescent beverages for its acidulating properties, which beautify texture and flavour.

Further, the impact of shifting client preferences, the increase in disposable income, and a budding wine culture on the burgeoning growth of the wine industry reflect the long-term future of tartaric acid. Indeed, tartaric acid has been required throughout to control the wine's acidity,

maintain the taste's stability, and prevent potassium bitartrate crystallization. Tartaric acid is designed by winemakers to improve the quality and consistency of their products with this "add-on" chemical. It is normally consumed in Europe, the Americas, and Asia-Pacific wine-producing regions.

Additionally, it works well because the natural source from which grapes produce tartaric acid is aligned with the current trend toward resource-saving and organic winemaking practices, thus becoming an obvious pick for environmentally conscious winemakers. The relationship between growing wine industry production and demand for tartaric acid proves just how much this factor is going to influence the global tartaric acid market trend.

Access sample report or view details: <https://www.knowledge-sourcing.com/report/tartaric-acid-market>

The tartaric acid market is segmented by type into two major categories: Natural and synthetic. Tartaric acid is obtained through natural resources, especially grapes and other plant sources. It is an organic acid and is obtained through fruits, being used in wine and the culinary industry. Tartaric acid possesses many properties that are beneficial to the industry; it has become important in food, cosmetics, and pharmaceuticals. Chemical aspects are the same in naturally tartaric acid and grape tartaric acid. This falls within the definition of organic acid and is an acidulant. It is used in food and beverage industries regarding its origin and quality. In winemaking, it is popularly used for decreasing acidity and inhibiting the crystallization of potassium bitartrate. Segmentation enhances adherence to industry regulations where they encourage natural or specific sourcing.

The tartaric acid market by application category is segmented into wine, food & beverages, excipient, antacids, and others. As tartaric acid's acidifier and food additive uses gained popularity among customers around the world, the food beverages segment dominated the market. Regulating the acidity in wine along with providing a baking agent when used with baking powder made tartaric acid popular in baking. In pharmaceuticals, it has applications in the manufacture of antibiotics and tonics, adding flavour to medicines, and modifying the pH of products like soaps and creams. Tartaric acid is mainly applied in the food and beverage industries because of its acidulant and stabilizing properties.

Based on geography, the North American pharmaceutical industry has the world's second-largest market share for using tartaric acids as excipients to improve the solubility of medicines. Moreover, the US tartaric acid market formed the greatest market share due to increased consumption of food, beverages, [animal feed](#), and personal care products in the region, caused by the number of approvals under the regulation. These are approvals for using tartaric acid as an acidifier within processed food items in the United States, coupled with increasing demand for the product and the involvement of substantial market participants. The person or body regulating the L(+) tartaric acid as a natural preservative ingredient to negate the natural acidity of the fruit juice ingredient in the following: fruit jellies jams preserves, butter, and the like, is the

United States Food and Drug Administration (FDA).

As a part of the report, the major players operating in the Tartaric acid market that have been covered are Alvinesa Natural Ingredients S.A, Tártaros Gonzalo Castelló, S.L., Derivados Vínicos SA, Distillerie Mazzari S.p.A., Tarac Technologies, Omkar Speciality Chemicals Ltd., Sigma-Aldrich, Inc. (Merck KGaA), Meru Chem Pvt. Ltd., CDH Fine Chemical, Australian Tartaric Products.

The market analytics report segments the Tartaric acid market as follows:

- By Type
 - o Natural
 - o Synthetic
- By Application
 - o Wine
 - o Food & Beverages
 - o Excipient
 - o Antacids
 - o Others
- By Geography
 - North America
 - o USA
 - o Canada
 - o Mexico
 - South America
 - o Brazil
 - o Argentina
 - o Rest of South America
 - Europe
 - o United Kingdom
 - o Germany
 - o France
 - o Italy
 - o Spain

- o Rest of Europe
- Middle East and Africa
- o Saudi Arabia
- o UAE
- o Rest of the Middle East and Africa
- Asia Pacific
- o China
- o India
- o Japan
- o South Korea
- o Taiwan
- o Thailand
- o Indonesia
- o Rest of Asia-Pacific

Companies Profiled:

- Alvinesa Natural Ingredients S.A.
- Tártaros Gonzalo Castelló, S.L.
- Derivados Vínicos SA
- Distillerie Mazzari S.p.A.
- Tarac Technologies
- Omkar Speciality Chemicals Ltd.
- Sigma-Aldrich, Inc. (Merck KGaA)
- Meru Chem Pvt. Ltd.
- CDH Fine Chemical
- Australian Tartaric Products

Explore More Reports:

- Adipic Acid Market: <https://www.knowledge-sourcing.com/report/adipic-acid-market>
- Nitric Acid Market: <https://www.knowledge-sourcing.com/report/nitric-acid-market>
- Organic Acids Market: <https://www.knowledge-sourcing.com/report/organic-acids-market>

Harsh Sharma

Knowledge Sourcing Intelligence LLP

+1 850-250-1698

info@knowledge-sourcing.com

Visit us on social media:

[Facebook](#)

[X](#)

[LinkedIn](#)

This press release can be viewed online at: <https://www.einpresswire.com/article/777548421>

EIN Presswire's priority is source transparency. We do not allow opaque clients, and our editors try to be careful about weeding out false and misleading content. As a user, if you see something we have missed, please do bring it to our attention. Your help is welcome. EIN Presswire, Everyone's Internet News Presswire™, tries to define some of the boundaries that are reasonable in today's world. Please see our Editorial Guidelines for more information.

© 1995-2025 Newsmatics Inc. All Right Reserved.