

UK Carrageenan Gum Market Set for Significant Growth, Poised to Reach USD 234.4 Million by 2035

UK carrageenan gum market is driven by increasing demand in food processing, pharmaceuticals & personal care industry due to its gelling, thickening properties.

NEWARK, DE, UNITED STATES, February 18, 2025 /EINPresswire.com/ -- The <u>UK</u> carrageenan gum industry is poised for substantial growth, with its market value expected to reach USD 123.0 million by 2025 and projected to climb to USD 234.4 million by 2035, reflecting a CAGR of 6.7% over the forecast period. This growth is driven by increasing applications in food and beverage formulations, pharmaceuticals, and personal care products, where carrageenan's unique gelling, thickening, and stabilizing properties are in high demand.



UK Carrageenan Gum Market

Manufacturers in the UK are increasingly adopting transparent and responsible sourcing methods to procure carrageenan, aligning with the rising consumer preference for ethically sourced, high-quality ingredients. In the food industry, carrageenan enhances texture, extends shelf life, and elevates the overall quality of finished products, making it a valuable additive across multiple product categories.

 • Market Growth: The UK carrageenan gum industry is expected to grow at a CAGR of 6.7% from 2025 to 2035.

• Food Industry Demand: Widespread use in dairy, meat, and plant-based alternatives boosts market demand.

• Sustainable Sourcing: Ethical and transparent procurement practices drive consumer trust and industry adoption.

• R&D Investments: Innovation in carrageenan applications expands its role in food, pharmaceuticals, and cosmetics.

Drivers

• Growing demand for natural, plant-based hydrocolloids in food and beverage formulations.

• Rising popularity of vegan and vegetarian diets, boosting carrageenan's use as a stabilizing agent.

• Expanding applications in pharmaceuticals, particularly in drug formulations and encapsulation.

Restraints

- Regulatory scrutiny and debates over carrageenan's safety in certain food applications.
- Fluctuating raw material costs impacting production expenses.

Opportunities

• Increased research into carrageenan-based biodegradable packaging.

• Innovations in functional food applications, such as carrageenan-enhanced protein drinks and supplements.

• Sustainable Sourcing Initiatives: Several UK manufacturers have adopted traceable supply chains to ensure responsible seaweed harvesting.

• Product Innovation: Companies are developing low-intervention carrageenan formulations to meet clean-label trends.

• Regulatory Approvals: New safety certifications have strengthened carrageenan's acceptance in functional and infant nutrition.

- Manufacturers: Increased demand for plant-based stabilizers supports market expansion.
- Food & Beverage Industry: Enhanced product quality and extended shelf life drive innovation.
- Consumers: Availability of ethically sourced, high-quality carrageenan ensures safety and sustainability.

0000000-0000 0000000

Carrageenan gum is a widely used natural polysaccharide in the UK food and beverage sector due to its gelling, thickening, and stabilizing properties. It plays a crucial role in various dairy products, including yogurt, ice cream, and processed cheese, helping to improve texture and maintain product quality throughout storage and consumption.

The rising demand for plant-based alternatives is further propelling carrageenan's use in nondairy products like vegan cheese and milk substitutes, making it a preferred ingredient in the growing alternative food segment.

The UK carrageenan gum market is characterized by the presence of both established players and emerging startups focusing on sustainable and high-performance formulations. Key industry participants are investing in new product innovations, strategic partnerships, and expansion of supply chains to gain a competitive edge.

The UK carrageenan gum industry is primarily led by well-established companies such as TIC Gums UK, Ashland (UK) Ltd., Gelymar UK, FMC UK, DuPont (UK), Marine Ingredients Ltd., Sodrugestvo Ltd., Lambson Ltd., Palsgaard UK, Gelita UK, Kerry Group UK

By Application:

Food & Beverages

In dairy
Plant-based
Processed meats
Bakery
Beverages.

Pharmaceuticals

In gel capsules drug delivery wound care.

Cosmetics & Personal Care

In skincare haircare products.

Carrageenan Gum Market: https://www.futuremarketinsights.com/reports/carrageenan-gum-market

Gum Fiber Market Share Analysis: <u>https://www.futuremarketinsights.com/reports/gum-fiber-market-share-analysis</u>

USA Carrageenan Gum Market: https://www.futuremarketinsights.com/reports/usa-carrageenan-gum-market

Europe Carrageenan Gum Market: https://www.futuremarketinsights.com/reports/europe-carrageenan-gum-market

Asia Pacific Carrageenan Gum Market: https://www.futuremarketinsights.com/reports/asia-pacific-carrageenan-gum-market

Food Grade Carrageenan Market: https://www.futuremarketinsights.com/reports/food-grade-carrageenan-market

Future Market Insights, Inc. (ESOMAR certified, recipient of the Stevie Award, and a member of the Greater New York Chamber of Commerce) offers profound insights into the driving factors that are boosting demand in the market. FMI stands as the leading global provider of market intelligence, advisory services, consulting, and events for the Packaging, Food and Beverage, Consumer Technology, Healthcare, Industrial, and Chemicals markets. With a vast team of over 400 analysts worldwide, FMI provides global, regional, and local expertise on diverse domains and industry trends across more than 110 countries.

0000000000

Future Market Insights Inc. Christiana Corporate, 200 Continental Drive, Suite 401, Newark, Delaware – 19713, USA T: +1-347-918-3531 For Sales Enquiries: sales@futuremarketinsights.com Website: <u>https://www.futuremarketinsights.com</u>

Ankush Nikam Future Market Insights, Inc. + +91 90966 84197 email us here Visit us on social media: Facebook X LinkedIn YouTube

This press release can be viewed online at: https://www.einpresswire.com/article/786989447

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.