

Organic Cassava Starch Market Size | Share | Competitive Landscape | Trend Analysis and Industry Forecast

The Industry offers diverse opportunities including food & beverage, confectionery, chemical, adhesive, papermaking, textile, pharmaceutical, and cosmetic.

WILMINGTON, DE, UNITED STATES, June 19, 2025 /EINPresswire.com/ --According to a new report published by Allied Market Research, titled, "<u>Organic</u> <u>Cassava Starch Market</u>, by Type and End-use Industry: Global Opportunity Analysis and Industry Forecast, 2023-



2032", The organic cassava starch market size was valued at \$3 billion in 2022, and is estimated to reach \$4.4 billion by 2032, growing at a CAGR of 3.9% from 2023 to 2032. Organic cassava starch plays a pivotal role in both the food and industrial sectors. Recognized for its high purity, fine texture, and neutral taste, it serves as a versatile ingredient, contributing to the enhancement of various food products. Moreover, its reliability and diverse functionalities make it an indispensable component in the industrial sector, particularly in paper, textile, pharmaceuticals, and adhesives manufacturing.

Organic cassava starch finds widespread use in the food industry due to its versatility. Its ability to act as a thickening agent, stabilizer, and texturizer makes it a preferred choice in sauces, soups, dressings, and bakery items. The fine texture and neutral taste contribute to improved texture, consistency, and overall sensory experience in food products. The industrial sector benefits significantly from the reliable qualities of cassava starch. Its capacity to provide viscosity, and enhance product characteristics makes it essential in manufacturing processes across diverse industries.

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From paper to textiles, pharmaceuticals to adhesives, organic cassava starch contributes to efficiency and effectiveness in industrial operations. Also, governments of various countries are providing support in the form of guidance to the farmers for the production of organic cassava

starch. For instance, the Vietnamese government actively promotes cassava industry development by guiding farmers on best practices.

Efforts in soil management, pest control, and efficient irrigation methods not only ensure higher yields but also elevate the overall quality of tapioca roots, resulting in high-quality tapioca starch. This governmental support acts as a positive driver for the cassava industry. Furthermore, Vietnam's organic cassava starch stands out in the market due to its competitive pricing. Favorable cultivation conditions, including rich soils, abundant water supply, and a conducive climate, contribute to high yields and lower production costs. In addition, strategic location in the tapioca-rich South of Vietnam minimizes transportation costs, allowing manufacturers to offer competitive prices. This cost advantage positions Vietnam as an attractive sourcing option without compromising on quality. These factors are anticipated to drive the organic cassava market share during the forecast period.

Organic cassava starch, like other starch-based materials, is inherently hydrophilic and watersoluble. The water solubility characteristic of organic cassava starch leads to degradability that can limit its usage in industrial applications. The sensitivity to moisture can be a significant disadvantage, affecting the material's performance and restricting its use in certain industrial settings. In addition, one of the drawbacks of starch-based materials, including organic cassava starch, is their poor mechanical behavior. The biodegradable or bio-based polymers exhibit limitations in terms of strength, durability, and resistance, impacting its suitability for applications where robust mechanical properties are crucial.

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In addition, the cultivation of cassava is subject to uncertainties arising from factors such as pests, diseases, and climate change. These uncertainties pose challenges for both small-scale farmers and large-scale producers, impacting the stability of the cassava supply chain. Fluctuations in cassava yields can lead to inconsistent availability and affect the overall reliability of cassava-based products.

Furthermore, inadequate storage and processing capabilities contribute to significant postharvest losses in the cassava industry. This issue is particularly challenging for farmers, as it directly affects their income and poses a threat to food security. Addressing post-harvest losses becomes crucial for sustainable cassava production and supply. These factors are anticipated to restrain the organic cassava market growth in the upcoming years.

Organic cassava starch market forecast presents numerous opportunities in the food industry due to its versatile nature and various applications. It can be utilized in the production of cassava wine, cassava starch bars, and cassava starch sugar, catering to consumer preferences for diverse food products. The development of modified cassava starch offers opportunities to enhance food products' sensory qualities and shelf life. Modified starch can serve as a versatile food additive, improving thickening, suspension, water retention, and stability in various food formulations, including starch fudge, beverages, cold food, and flour. Cassava all-powder production presents opportunities for simplified processing methods with low water consumption and high utilization rates. This production method addresses storage challenges associated with fresh cassava and offers a wide range of applications in baked goods, pastries, and other food fields, expanding the industry's product offerings.

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Organic cassava starch, particularly in its modified form, serves as a colloidal stabilizer in beverages, enhancing product characteristics and processing efficiency. The highly hydrolyzed syrup derived from cassava starch hydrolysis is an ideal source of fermentable sugars, presenting opportunities for use in beverage production, including beer brewing. Raw cassava starch and modified starch offer various applications in <u>confectionery</u> products, including gelling, thickening, stabilizing systems, and enhancing foaming.

These starches contribute to the production of gelled confectionery such as jelly and chewing gum, catering to consumer preferences for diverse confectionery options. In addition, organic cassava starch serves as a cost-effective raw material for producing various chemicals through acidification or enzymatic processes. These chemicals include sodium glutamate, amino acids, organic acids, ethanol, ketones, vitamins, and antibiotics. These factors are anticipated to drive the organic cassava starch market growth owing to its diverse applications in the chemical industry.

Also, the organic cassava starch dextrins serve as excellent adhesives and glues for a wide range of applications, including corrugated board, paper bags, plywood, tapes, labels, stamps, and envelopes. The adhesive properties of cassava starch contribute to its utilization in various industries, including packaging and paper manufacturing. Furthermore, organic cassava starch finds applications in the textile industry as a sizing agent, finishing agent, color enhancer, and styling agent. Its properties contribute to improving textile efficiency, fabric quality, and print durability, presenting opportunities for diverse applications in textile manufacturing. These factors are anticipated to boost the organic cassava starch market share in the coming years.

The organic cassava starch and modified starch can be utilized in combination with petroleumbased or synthetic polymer materials to improve biodegradability, minimizing the production cost of environmentally friendly materials. This presents opportunities for sustainable material development in various industries, including packaging and manufacturing. These factors are predicted to have positive impact on organic cassava starch market opportunities during the forecast period.

Request for Customization: <u>https://www.alliedmarketresearch.com/request-for-</u> <u>customization/A298861</u> The organic cassava starch market analysis is provided on the basis of type, end-use industry, and region. By type, it is classified into native and pre-gelatinized. By end-use industry, it is segmented into food processing, textile, chemical and pharmaceutical, and others. By region, the market is analyzed across North America, Europe, Asia-Pacific, and LAMEA.

The key players profiled in the <u>organic cassava starch industry</u> report include Tate & Lyle, Cargill, Incorporated, Ingredion, Visco Starch, Global Sweeteners Holdings Ltd, Psaltry International Company Limited, Ekta International, Chorchaiwat Industry Co. Ltd., and Matna Foods Ltd.

Key Findings of the Study

Based on type, the native sub-segment emerged as the global leader in 2022 and the pregelatinized sub-segment is anticipated to be the fastest growing during the forecast period. Based on end-use industry, the food processing sub-segment emerged as the global leader in 2022 and the chemical and pharmaceutical sub-segment is predicted to show the fastest growth in the upcoming years.

Based on region, Asia-Pacific registered the highest market share in 2022 and is projected to maintain its position during the forecast period.

The report offers a comprehensive analysis of the global organic cassava starch market trends by thoroughly studying different aspects of the market including major segments, market statistics, market dynamics, regional market outlook, investment opportunities, and top players working towards the growth of the market. The report also highlights the present scenario and upcoming trends & developments that are contributing toward the growth of the market. Moreover, restraints and challenges that hold power to obstruct the organic cassava starch market demand are also profiled in the report along with the Porter's five forces analysis of the market to elucidate factors such as competitive landscape, bargaining power of buyers and suppliers, threats of new players, and emergence of substitutes in the market.

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