

Food Texture Market Size 2023 | Business Status, Industry Trends and Forecast to 2032

The growth of the global food texture market is driven by evolving consumer preferences, product differentiation and innovation, and health and wellness trends.

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EINPresswire.com/ -- The global [food texture industry](#) generated \$13,820.0 Million in 2023 and is anticipated to generate \$23,914.9 Million by 2032, witnessing a CAGR of 5.7% from 2023 to 2032.



The food texture market is experiencing significant growth owing to the shift in customer preferences, technological improvements, and the rise in demand for processed & convenience foods. Companies in the food texture sector have a strategic opportunity to work with food makers. Research and development in texture-improving substances have a lot of potential. However, the overall cost of food products may increase if texture-enhancing additives and methods are used, which may restrain the market growth.

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The food texture market refers to the industry that deals with the production and sale of food ingredients and additives that enhance or modify the texture of various food products. Texture plays a crucial role in the overall sensory experience of food, affecting factors such as mouthfeel, consistency, and perception of quality. Food texture ingredients are used to improve the taste, appearance, stability, and shelf life of food products. The food texture market is a thriving sector within the food industry that encompasses a wide range of ingredients and additives aimed at

enhancing and modifying the texture of various food products. Texture plays a fundamental role in the overall sensory experience of food, influencing factors such as mouthfeel, consistency, and perceived quality. Food texture ingredients are utilized to improve taste, appearance, stability, and shelf life, catering to the evolving preferences of consumers. In recent years, the food texture market growth has been substantial, driven by several factors. One significant factor is the change in the consumer landscape, characterized by evolving preferences and demands. Consumers today seek novel and exciting food experiences, and texture plays a pivotal role in delivering these experiences. Whether it is the satisfying crunch of a potato chip, the smooth creaminess of a chocolate mousse, or the chewiness of a gummy candy, texture adds an extra dimension to food enjoyment.

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Furthermore, the rise in demand for convenience foods has significantly contributed to the expansion of the food texture market. With busy lifestyles and time constraints, consumers increasingly turn to convenient options such as ready-to-eat meals, snacks, and beverages. The texture of these products is essential for creating a pleasant and satisfying eating experience. Food texture ingredients aid in maintaining the desired texture throughout processing, storage, and consumption, ensuring that convenience foods meet consumers' expectations. Functional ingredients play a crucial role in the food texture market, providing the necessary tools to achieve desired textures in food products. Emulsifiers, stabilizers, thickeners, gelling agents, and fat replacers are among the commonly used texture ingredients. Emulsifiers help prevent oil and water separation, providing a smooth and creamy texture in products such as salad dressings or ice creams. Stabilizers enhance the stability and consistency of food products, preventing undesirable changes in texture over time. Thickeners add viscosity and improve the mouthfeel of soups, sauces, and gravies, while gelling agents create gel-like textures in products such as jellies and puddings. Fat replacers are utilized to reduce the fat content in food products while maintaining the desired texture and mouthfeel.

The demand for clean label and natural food texture ingredients has been on the rise. Consumers have become increasingly conscious of the ingredients used in their food and seek products with minimal additives and artificial substances. This shift in consumer preferences has prompted manufacturers to focus on using natural and clean label ingredients in their products. Natural gums, starches, and plant-based ingredients are being utilized as alternatives to synthetic texture ingredients. These natural ingredients not only meet consumer demand for clean labels, however, also offer functional benefits and contribute to the overall perception of healthier food options. Texture modifiers are another important segment within the food texture industry. These ingredients are designed to modify the texture of food products, creating unique and desirable experiences for consumers. Whether it is a creamy texture in a dairy product, a crispy texture in a snack, or a chewy texture in a confectionery item, texture modifiers play a key role in achieving the desired sensory attributes. Hydrocolloids, such as carrageenan and xanthan gum, are commonly used as texture modifiers due to their ability to improve viscosity, stability,

and mouthfeel. Protein-based ingredients are utilized in meat alternatives to create a fibrous and meat-like texture, appealing to consumers looking for plant-based protein options. Fat replacers, such as modified starches or vegetable oils, help mimic the mouthfeel and texture of full-fat products.

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The emergence and food texture market opportunities for growth of the plant-based food industry have a significant impact on the food texture market. As more consumers adopt vegetarian, vegan, or flexitarian diets, there is a surge in demand for plant-based alternatives to traditional meat and dairy products. Texture plays a crucial role in the acceptance and enjoyment of these plant-based alternatives. Innovations in plant-based protein ingredients and texturizing techniques have allowed manufacturers to create products that closely mimic the texture and mouthfeel of meat, dairy, and other animal-based products. Plant-based burgers that sizzle and bleed like traditional beef patties or non-dairy ice creams with a creamy texture are examples of how texture innovation has contributed to the success of plant-based foods.

The food texture market is segmented on the basis of type, application, product, and region. On the basis of type, the market is classified into cellulose derivatives, gums, pectins, gelatins, starch, inulin, dextrans, and others. On the basis of application, the market is categorized into dairy products & ice creams, confectionery, jams, layers, fillings, bakery, meat products, ready meals, sauces, beverage, and others. By product, the market is bifurcated into natural and synthetic. Region-wise the market is analyzed across North America (U.S., Canada, and Mexico), Europe (UK, Germany, France, Netherlands, Spain, Belgium, Russia, Poland, and rest of Europe), Asia-Pacific (China, Japan, India, South Korea, Australia, Indonesia, Thailand, Malaysia, and rest of Asia-Pacific), LAMEA (Brazil, South Africa, Saudi Arabia, and rest of LAMEA).

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Based on region, North America held the highest market share in terms of revenue in 2022, accounting for nearly one-third of the global [food texture market revenue](#). The focus is on clean labels and natural ingredients in the North American food texture market. The issue of ingredients used in food has become increasingly important to consumers, and they continue to be sought for products that have more straightforward and identifiable ingredient lists. This has led to an increase in demand for organic and clean-label texture solutions, such as natural thickeners and stabilizers. In addition, the Asia-Pacific region is also expected to witness the fastest CAGR of 6.6% from 2023 to 2032 and is likely to dominate the market during the forecast period. Asia-Pacific has seen an increase in demand for convenience and ready-to-eat foods. A greater demand for processed and packaged foods that are easily prepared and consumed was created by increasing lifestyles and urbanization. The essential role in ensuring the desired texture, stability, and sensory attributes of such convenience products is to be played by food texture solutions. In Asia-Pacific, there has been a growing awareness of health and wellness among consumers in recent years.

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Koninklijke DSM N.V.
Archer-Daniels-Midland Company
Cargill, Incorporated
Deosen Biochemical (Ordos) Ltd.
Jungbunzlauer Suisse AG
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