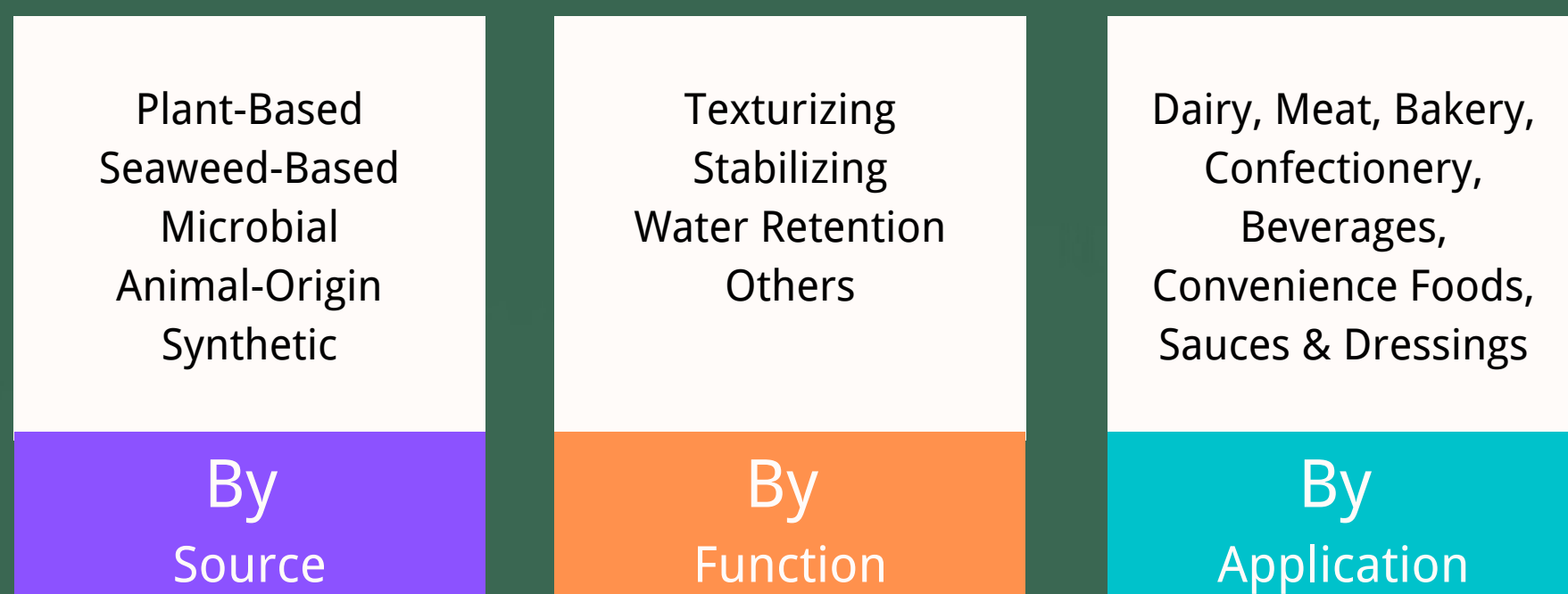


# 5 Key Points to Know the FOOD STABILIZERS (BLENDS & SYSTEMS) MARKET

## 1 Products Segmentation



## 2 Regional Segmentation

**North America**  
(U.S. , Canada, Mexico)



**Europe**  
(Germany, France,  
U.K., Italy, Spain,  
Rest of the Europe)

**South America**  
(Brazil and Rest of South  
America)

**Middle East and  
Africa**  
(UAE, South Africa,  
Rest of MEA)

**Asia-Pacific**  
(China, Japan,  
India, Rest of APAC)

\* Europe region dominated this market in terms of both value and volume as it has a strong food processing base.

## 3 Market Value & Expected Growth



- Food Stabilizers Market is expected to reach 10.33 billion USD by 2024, with an increase from 8.39 billion USD in 2019.
- The Food Stabilizers (Blends & Systems) Market

was estimated at USD 8.39 billion in 2018 and is expected to expand at CAGR 4.0 per cent to reach 10.33 billion by 2023.

\*The growth of this market is fueled by increasing demand for healthier and natural food products from the food sector.

## 4 Drivers and Restraints

### • Drivers

With the growing popularity of ready-to-eat food products, the demand for customized food stabilizers is expected to expand.

Increased consumption of processed food and development of multi-functional food stabilizers is another crucial driver of this market.

### • Restraints

Excess consumption of these food products would leave people more vulnerable to dietary problems, including gas formation and allergies, which could restrain the market.

Apart from the direct health problems, the regulations from the governments is another thing that tries to hinder the market growth.

## 5 Latest Trends

### • Power to the plant

Plant segment is dominating the food stabilizers (blends & systems) market with a share of 35.30%. The food stabilizers extracted from plants hold high importance and there is a high demand for natural food additives in developed countries. Plant-based stabilizers are preferred owing to its nutritional values and they are also used in organic food products.

### • Clean label movement

The clean-label trend represents an opportunity for natural additives and foodstuffs with colorant, antioxidant, preservative, thickening, or emulsifying properties.

### • Tapping into texture

Texturizing segment is growing with the highest CAGR of 7.89% over the forecast period. Seven in 10 (70%) of consumers say the texture gives food and beverages a more interesting experience.

In particular, younger consumers agreed more with the statement, “I care more for the texture experience than for the ingredient list of a food product.”

### • Dairy is on the rise

Dairy & dairy products segment dominated the market, Due to rising consumption rate of functional food and economic development in the emerging economies.

### • Fastest-growing Asia-Pacific Area

The Asia-Pacific area is expected to be the fastest-growing food stabilizer (blends & systems) market for the next five years. Owing to increase in population, rise in disposable income, reforms in food preferences, and increase in demand for convenience food.

*Gino Biotech*  
Since 2010



No. 6, Yuying Road, Zhengzhou, Henan, China  
 +86 371 58693987      +86 187 0360 6965  
 [www.ginobiotech.com](http://www.ginobiotech.com)      [info@ginobiotech.com](mailto:info@ginobiotech.com)  
[www.gumstabilizer.com](http://www.gumstabilizer.com)      [info@gumstabilizer.com](mailto:info@gumstabilizer.com)

Gino focus on various kinds of Hydrocolloid and Food Stabilizers (Blends & Systems) to improve the texture, stability, consistency, nutritional profile, and shelf appeal of the products.