

Food Additives, Colours and Food Flavours Industry

Introduction

Food colors are an important part of the food additives market. Food coloring, or color additive, is any dye, pigment or substance that imparts color when it is added to food or drink. They come in many forms consisting of liquids, powders, gels, and pastes. Food coloring is used both in commercial food production and in domestic cooking. Being a part of the Global Food and Beverage Industry, food colors market has huge potential to grow in the emerging and developing economies such as India. Food & beverage manufacturers are resorting to natural and synthetic food colors to enhance the organoleptic appeal of the finished product.

The food colors market is growing with the increase in demand for food. The growth of the natural colors market segment depends on the consumers' preference for natural and healthy food colors. This growth will be maintained in the future with finding new sources of raw materials, the launch of new products, and using advanced technologies for color production.

The natural food flavors, by type, has been segmented into natural extracts, aroma chemicals, essential oils, and others which include spices and fermentation. The application segment of natural food flavors includes beverages, savory & snacks, bakery & confectionery, dairy & frozen, and others which include soups, salad, condiments, dressings, and sauces.

The global food colours market is expected to witness an upsurge owing to the introduction of new food products with natural ingredients and colouring pigments. Furthermore, factors such as technological advancements, growing demand for clean label products and stringent regulations on synthetic colouring agents are influencing manufacturers to incorporate more natural colourants in their offerings. Increasing use of natural food colour by the food processing industry is a key factor driving the growth of the market. Food colors market is projected to reach \$2.5 billion by 2020; growing at a CAGR of 4.5%.

Food additives are functional substances that are normally neither consumed as food itself nor are used as ingredients, but are intentionally added in food to assist to improve their certain characteristics such as aroma, colour, consistency, taste, texture and/or shelf life. Food additives are edible substances added to food products to enhance their taste, color, appearance and texture. Besides improving quality, these additives are added to prevent microbial growth and increase longevity of processed food products.

Used for enhancing quality and appearance of food products, food additives find diverse application in beverages, bakery, confectionary, dairy and meat & poultry products.

Major factors driving the market include rising urban middle class population, improving living standard of consumers, growing working opportunities and increasing women workforce.

The rising population, growing demand for food, need for food preservation, growing concerns towards food safety due to contamination, rising health concerns, consumer demand for better quality, and increasing consumption of premium food products have been the important reasons driving the demand for food additives such as acids, anti-caking agents, food colors, emulsifiers and stabilizers, enzymes, flavors, preservatives, sequestrants, humectants, firming & crisping, agents, Nutritive additives, and sweeteners.

Owing to this, additives have gained global importance over the years, and are being increasingly used in existing as well as new & emerging food applications. The food additives market, in terms of value, is projected to reach USD 52.2 Billion by 2020, at a CAGR of 5.6% from 2015.

This book basically deals with food colorimetry, synthetic colours used food, manufacture of synthetic organic colours for food, analysis of synthetic food colours, synthetic dyes, aluminium lakes, inorganic pigments, the influence of colour on sensory, perception and food choices etc.

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Niir Project Consultancy Services (NPCS) can provide Process Technology Book on Food Colours, Flavours and Additives

See more

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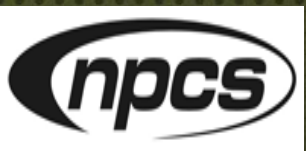
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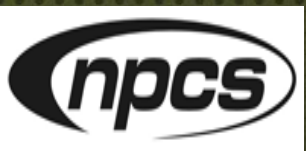
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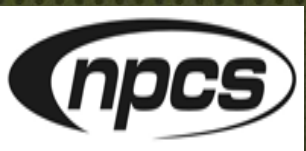
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- *We help catalyze business growth by providing distinctive and profound market analysis*
- *We serve a wide array of customers , from individual entrepreneurs to Corporations and Foreign Investors*
- *We use authentic & reliable sources to ensure business precision*

Our Approach

Requirement collection

Thorough analysis of the project

Economic feasibility study of the Project

Market potential survey/research

Report Compilation

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- *Public-sector Companies*
- *Corporates*
- *Government Undertakings*
- *Individual Entrepreneurs*
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- *Foreign Investors*
- *Non-profit Organizations, NBFC's*
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- *Embassies & Consulates*
- *Consultancies*
- *Industry / trade associations*

Sectors We Cover

- *Ayurvedic And Herbal Medicines, Herbal Cosmetics*
- *Alcoholic And Non Alcoholic Beverages, Drinks*
- *Adhesives, Industrial Adhesive, Sealants, Glues, Gum & Resin*
- *Activated Carbon & Activated Charcoal*
- *Aluminium And Aluminium Extrusion Profiles & Sections,*
- *Bio-fertilizers And Biotechnology*
- *Breakfast Snacks And Cereal Food*
- *Bicycle Tyres & Tubes, Bicycle Parts, Bicycle Assembling*

- *Bamboo And Cane Based Projects*
- *Building Materials And Construction Projects*
- *Biodegradable & Bioplastic Based Projects*
- *Chemicals (Organic And Inorganic)*
- *Confectionery, Bakery/Baking And Other Food*
- *Cereal Processing*
- *Coconut And Coconut Based Products*
- *Cold Storage For Fruits & Vegetables*
- *Coal & Coal Byproduct*

- *Copper & Copper Based Projects*
- *Dairy/Milk Processing*
- *Disinfectants, Pesticides, Insecticides, Mosquito Repellents,*
- *Electrical, Electronic And Computer based Projects*
- *Essential Oils, Oils & Fats And Allied*
- *Engineering Goods*
- *Fibre Glass & Float Glass*
- *Fast Moving Consumer Goods*
- *Food, Bakery, Agro Processing*

- *Fruits & Vegetables Processing*
- *Ferro Alloys Based Projects*
- *Fertilizers & Biofertilizers*
- *Ginger & Ginger Based Projects*
- *Herbs And Medicinal Cultivation And Jatropha (Biofuel)*
- *Hotel & Hospitability Projects*
- *Hospital Based Projects*
- *Herbal Based Projects*
- *Inks, Stationery And Export Industries*

- *Infrastructure Projects*
- *Jute & Jute Based Products*
- *Leather And Leather Based Projects*
- *Leisure & Entertainment Based Projects*
- *Livestock Farming Of Birds & Animals*
- *Minerals And Minerals*
- *Maize Processing(Wet Milling) & Maize Based Projects*
- *Medical Plastics, Disposables Plastic Syringe, Blood Bags*
- *Organic Farming, Neem Products Etc.*

Sectors We Cover Cont...

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- *Paper And Paper Board, Paper Recycling Projects*
- *Printing Inks*
- *Packaging Based Projects*
- *Perfumes, Cosmetics And Flavours*
- *Power Generation Based Projects & Renewable Energy Based Projects*
- *Pharmaceuticals And Drugs*
- *Plantations, Farming And Cultivations*
- *Plastic Film, Plastic Waste And Plastic Compounds*
- *Plastic, PVC, PET, HDPE, LDPE Etc.*

- *Potato And Potato Based Projects*
- *Printing And Packaging*
- *Real Estate, Leisure And Hospitality*
- *Rubber And Rubber Products*
- *Soaps And Detergents*
- *Stationary Products*
- *Spices And Snacks Food*
- *Steel & Steel Products*
- *Textile Auxiliary And Chemicals*

- *Township & Residential Complex*
- *Textiles And Readymade Garments*
- *Waste Management & Recycling*
- *Wood & Wood Products*
- *Water Industry(Packaged Drinking Water & Mineral Water)*
- *Wire & Cable*

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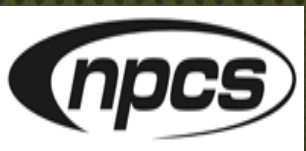
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