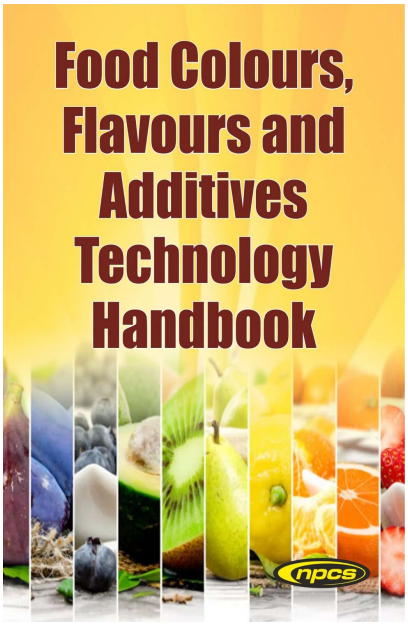
Entrepreneur India

106-E, Kamla Nagar, New Delhi-110007, India.
Tel: 91-11-23843955, +91 9097075054
Mobile: +91-9097075054
Email: npcs.ei@gmail.com, info@entrepreneurindia.co
Website: www.entrepreneurIndia.co



Food Colours, Flavours and Additives Technology Handbook (2nd Edition)

Code	NI348
Format	paperback
Indian Price	₹1895
US Price	$150
Pages	536
ISBN	9788195830411
Publisher	NIIR PROJECT CONSULTANCY SERVICES

Description

Food Colours, Flavours and Additives Technology Handbook

About the book

Food colours are additives that can be natural or artificial. Natural food colours are obtained from fruits, vegetables, plants and minerals. Artificial food colours are made from coal tar dyes or petroleum byproducts. Food flavours are another type of additive that can be natural or artificial. Natural flavours come from herbs, spices and fruits while artificial flavours come from chemicals which have been artificially created to replicate natural flavours. Finally, additives are substances used in food processing as well as any substance added to foods either directly or indirectly for preservation, processing or improving their flavour. These substances may include nutrients like vitamins and mineral salts; biological controls such as yeasts; preservatives such as sulfur dioxide; antioxidants; emulsifiers; acidulants; anticaking agents and thickeners like guar gum; carrier solvents such as propylene glycol alginate, a thickener derived from seaweed. Carriers also function as stabilizers, preventing oils from separating out and appearing on top of a product. - substances that help other substances mix together smoothly -include carrier solvents such as propylene glycol alginate, a thickener derived from seaweed. Carriers also function as stabilizers, preventing oils from separating out and appearing on top of a product.

The beverage segment is anticipated to be the largest in the food flavors market. Due to rising discretionary budgets among consumers, various synthetic flavors, including chocolate fruit and floral flavors, are growing in popularity in developing economies in Asia Pacific and the Middle East. The dairy, confectionery, and bread sectors are anticipated to increase significantly. The global market for food colours, flavours, and additives has been growing steadily over recent years. The food colors market is expected to reach a market valuation of US$ 2.6 Bn, accelerating with a CAGR of 7.3%. Bakery, Cereal, and Snacks accounted for 18% of sales by volume in the food colors market. The global food colors market is driven by the highly growing demand for innovative, unique-looking food dishes, and altering taste and food appeal preferences due to the rise of social media among the populations worldwide. An increase in consumer awareness for clean-label food products and the additional health benefits that certain natural food colors possess is estimated to drive the market for food colors. The use of food additives has increased in recent years. This is because consumers are increasingly looking for foods that are healthier and more convenient. Food additives can help to improve the nutritional value of food and make it more appetizing. High demand for new flavors from the food & beverages industry and continuous innovation drive the growth of the market. In addition, increase in requirement from the fast food industry is expected to provide growth opportunities in the food flavors market.

The food color industry has been booming for a while now as people are more conscious about what they put into their bodies. With so many flavors to choose from for different dishes, it's just not enough anymore to make food taste good - it also has

to look good. That's where food color comes in. Not only does it make your food look more appetizing, but it also makes your cooking more fun!
The book covers a wide range of topics connected to Food Colours, Flavours and Additives, as well as their manufacturing processes. It also includes contact information for machinery suppliers, as well as images of equipment and plant layout. A comprehensive reference to manufacturing and entrepreneurship in the Food Colours, Flavours and Additives products business. This book is a one-stop shop for everything you need to know about the Food Colours, Flavours and Additives products manufacturing industry, which is ripe with potential for manufacturers, merchants, and entrepreneurs. This is the only comprehensive guide to commercial Food Colours, Flavours and Additives products manufacture. It provides a feast of how-to knowledge, from concept through equipment purchase.

Content

Contents

About Niir

NIIR Project Consultancy Services (NPCS) is a reliable name in the industrial world for offering integrated technical consultancy services. Its various services are: Pre-feasibility study, New Project Identification, Project Feasibility and Market Study, Identification of Profitable Industrial Project Opportunities, Preparation of Project Profiles and Pre-Investment and Pre-Feasibility Studies, Market Surveys and Studies, Preparation of Techno-Economic Feasibility Reports, Identification and Selection of Plant and Machinery, Manufacturing Process and/or Equipment required, General Guidance, Technical and Commercial Counseling for setting up new industrial projects and industry. NPCS also publishes various technology books, directories, databases, detailed project reports, market survey reports on various industries and profit making business. Besides being used by manufacturers, industrialists, and entrepreneurs, our publications are also used by Indian and overseas professionals including project engineers, information services bureaus, consultants and consultancy firms as one of the inputs in their research.