

## **Global Food Glazing Agents Market 2016 to 2022 - Market Share, Growth, Statistics, Competitor Landscape, Key Players Analysis, Trends and Forecasts**

*Global Food Glazing Agents Market Information- By Source (Beeswax, Carnauba, Paraffin Wax And Others), Type (Coating Agents, Firming Agents, Film) Region Food Glazing Agents Forecast To 2022*

Global Food Glazing Agents Market Information- By Source (Beeswax, Carnauba, Paraffin Wax And Others), Type (Coating Agents, Firming Agents, Film) Region Food Glazing Agents Forecast To 2022 Pune, India - April 20, 2017 /MarketMedia/ -- Market Highlights:

Food glazing agents are natural or synthetic substances to food to provide a waxy, homogeneous, glazed texture to prevent water loss and impart protection. These substances are considered as food additives which gives coating ability, binding capability and improves the visual appeal. Food glazing agents are used as food toppings in various bakery and confectionary products in order to improve the texture and appearance of cakes, biscuits, cookies, chocolates, toffees and other products. These are often used as coatings on fruits and vegetables preserving its freshness and value, and hence exporting the fruits and vegetables to various countries become easy.

With the growing consumer awareness & their increasing interest in the appearance and texture of foods along with the multiple benefits of food glazing agents, the demand for Food Glazing Agents Market will drive the market growth from 2016 to 2021. Also, with the growth of food additive market and advancement in food technology coupled with the innovation and introduction of new natural and organic products under the food glazing agents category has boosted the sales of food glazing agents.

Major Key Players:

- o Capol GmbH (Germany)
- o Mantrose - Haeuser Co., Inc. (U.S.)
- o Strahl & Pitsch (U.S.)
- o British Wax (U.K.)
- o Masterol Foods (Australia)
- o Stéarinerie Dubois (France)
- o Koster Keunen (U.S.)

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Downstream Analysis:

Carnauba wax holds a promising market as it has huge application in confectionery and bakery applications. Stearic acid is moderately used in food industry but largely used in cosmetics, personal care products and detergent. Paraffin wax is tremendously used in packaging and candle making industries. Such huge application of food glazing agents is driving this market. The recent trend wherein the demand for processed meat, seafood has increased has indirectly driven the market for glazing food agents. However, organic food glazing agent market has great potential as demand for organic food is increasing.

Regional Analysis:

The global Food glazing agents market is segmented into North America, Europe, Asia Pacific, and rest of the world (ROW). Among these Europe region has the major market share. The market is projected to grow at a steady pace in the review period. Asia-pacific will be the fastest growing region in the Food Glazing Agents market and high growth in emerging economies such as China,

India, Japan, Australia, and the Latin American countries, offers ample opportunities for expansion to major players.

The high consumption of processed and convenience food products in growing economies of Asia-Pacific and Latin America and growing demand for bakery and confectionery products especially in China and India will be the crucial factor underlining the market growth.

Competitive Analysis:

Global Food Glazing Agents Market is highly concentrated in Europe. APAC has huge potential for food glazing agents, as there is rise in disposal income, increased in demand for processed food and convenience food. Food glazing agents manufacturers are focusing on expanding their product line by providing larger application in various other types of food and packaging

Market Segmentation:

Global food glazing agents market is segmented by source, type, application and region

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Table of Content

1 Executive Summary

2 Market Introduction

2.1 Definition

2.2 Scope of the study

2.2.1 Research Objectives

2.2.2 Assumptions

2.2.3 Limitations

2.3 Markets Structure

2.4 Stakeholders

Continued....

List of Tables

Table 1 Pestle Analysis - U.S.

Table 2 Pestle Analysis- Canada

Continued....

List of Figures

Figure 1 Research Methodology

Figure 2 Primary Data Analysis Approach

Continued....

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