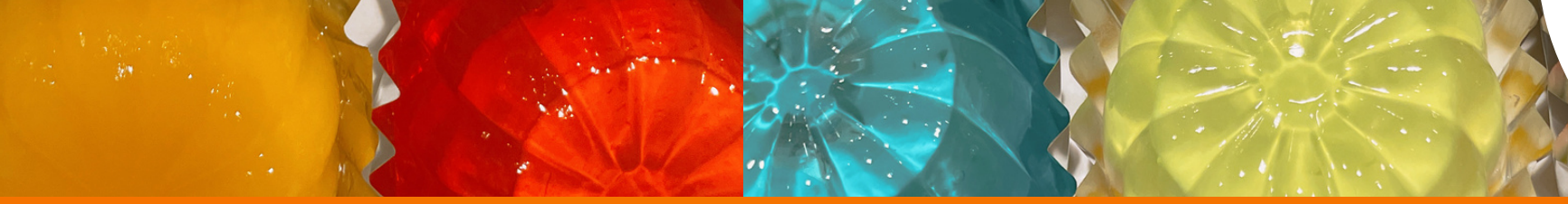
GELLING AND BINDING AGENTS

Delicacy, Gourmet and Staple Food



Gelling and binding agents are food additives that modify the texture and consistency of food products. These additives help to thicken, stabilize, or emulsify foods, making them more appealing, easier to handle, and longer lasting.

- Gelling agents create a gel-like texture in foods, which can improve their mouthfeel and help hold them together.

- Examples: Agar, carrageenan, gelatin, and pectin. These agents are commonly used in jellies, jams, desserts, and other foods that require a gel-like texture.

- On the other hand, binding agents are used to help ingredients stick together in a food product. They can also improve the food's texture and help prevent the separation of ingredients.

- Examples: Egg whites, soy protein, and starches such as corn or potato starch. These agents are commonly used in meat products, breads, and other baked goods.

- Some gelling and binding agents may be derived from animal sources, such as gelatin, which is made from animal collagen. However, many vegetarian and vegan alternatives are available, such as agar or carrageenan, derived from seaweed.

- Gelling and binding agents are prevalent in a wide range of food products, including dairy products, bakery and confectionery products, sauces and dressings, meat products, and beverages. As a result, the market for these additives is diverse and encompasses a wide range of food industry sectors.

Leading companies in this market include:

1. Cargill, Inc.
2. Ingredion Incorporated
3. CP Kelco
4. DuPont de Nemours, Inc.
5. Tate & Lyle PLC
6. Koninklijke DSM N.V.
7. Kerry Group

Commercial production:

1. Raw Material Selection: Depending on the specific ingredient, this may include seaweed, animal tissues, fruits, vegetables, or starches.

2. Extraction or Purification: The raw materials are typically processed through extraction or purification to isolate the desired component.

3. Modification: Depending on the desired properties of the ingredient, it may undergo further processing or modification, such as partial hydrolysis or chemical modification.

4. Blending and Formulation: The ingredient is typically blended to create a final product with the desired functional and sensory properties.

5. Quality Control: Throughout the production process, strict quality control measures are typically in place to ensure the final product meets specific standards for functionality, purity, and safety.

6. Packaging and Distribution: Finally, the finished product is packaged and distributed to customers, food manufacturers, or other companies.