

A vertical collage of eight food images: broccoli, green onions, green peas, lettuce, salami, fries, a burger, and a tomato slice with cheese.

Raw materials & Process materials

DELICACY, GOURMET AND STAPLE FOOD



Raw materials

Refers to the ingredients that are used to produce various food products such as:

- **Grains** (such as wheat, corn, and rice),
- **Vegetables** (such as potatoes and carrots),
- **Fruits** (such as apples and bananas),
- **Meat and poultry** (such as beef, chicken, and pork),
- **Seafood** (such as fish and shellfish),
- **Dairy products** (such as milk and cheese),
- **Sugar** (such as cane sugar and beet sugar),
- **Oils and fats** (such as vegetable oil and butter).

Process materials

Used during the manufacturing process but are not part of the final product. These materials may facilitate production or add certain characteristics to the final product:

- **Water** (used in various stages of production),
- **Salt** (used as a preservative and flavor enhancer),
- **Spices and herbs** (used for flavoring),
- **Leavening agents** (such as yeast and baking powder),
- **Emulsifiers** (used to combine water and oil-based ingredients),
- **Stabilizers and thickeners** (such as corn starch and gelatin).



- **The distinction between raw and process materials is essential because raw materials are often a significant cost for manufacturers, while process materials are considered operational expenses.**

Market Scope

- **The market for raw materials and process materials for general provisions and staple foods is large and competitive, with many players operating in the industry.**
- **Major players in the market include:** Archer Daniels Midland (ADM), Cargill Inc., Bunge Limited, Ingredion Inc., Tate & Lyle PLC, DuPont de Nemours, Inc., Kerry Group, Royal DSM NV, Corbion NV, Chr. Hansen Holding A/S and others.
- **The production of raw and process materials is often highly specialized and requires significant investment in equipment, technology, and expertise.**

