

Mr. Ganesh Devsarkar, Senior Manager, Technical Sales, Fine Organics Industries Ltd. delivered the talk on “Speciality Additives in Confectionery, Bakery, Oils/Fats: Trends and Applications”

Mr. Ganesh explained the technological purposes of food additives which included colours, preservatives, acidity regulators, antioxidants, anticaking agents, antifoaming agents, artificial sweeteners, and emulsifiers. Speciality additives, such as emulsifiers, are crucial in producing confectionery, bakery items, and oils/fats. The Indian food processing market is projected to grow at a CAGR of 10%, reaching USD 498 billion by 2027. The trends in bakery, confectionery, and oil & fats, are driven by factors like rising disposable income and consumer preferences for healthy, diverse, and premium products. He stated the common problem areas and root causes of baking, confectionery, and fats & margarine and how additives can address them.

He further described the use of emulsifiers in a variety of products, including baked goods, margarine, and extruded goods, as well as innovative emulsifier blends and their benefits.