

Industrial aspects of the polysaccharides business

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Natural polysaccharides are part of the hydrocolloids mainly used in the food industry as additives.

In terms of chemistry, they are made of specific sugars and have complex structures that only nature can build. Many polysaccharides have specific properties – mostly in the texture domain – on top of natural and biodegradable claims explaining why they are so important in our daily life and why they are still growing on the market.

However, they face challenges at the market level but also on technological aspects. The processes to produce them, implement relatively similar concepts regardless of the nature and origin of the polysaccharides. And they finally come in the form of powders which physico-chemistry is complex.

Nowadays, the industry must overcome several challenges like the supply of raw materials for especially in terms of sustainability and the energy costs. It also appears that process operations and polysaccharide powders represent areas of study that are little explored.

The presentation will review all those aspects and will point out the needs for the future.