

Tartaric Acid Market Size and Share Outlook - Forecast Trends and Growth Analysis Report (2025-2034)

Market Report | 2025-08-13 | 163 pages | EMR Inc.

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Report description:

The global tartaric acid market stood at a value of USD 370.09 Million in 2024 . The market is projected to grow at a CAGR of 4.40% in the forecast period of 2025-2034 to reach USD 569.26 Million by 2034 .

Tartaric Acid Market Growth

The increasing awareness among consumers regarding the health benefits offered by tartaric acids, such as boosting metabolism, increasing production of collagen, and enhancement of energy generation in the body, are the factors attributing to the growth of the tartaric acid market. It acts as a primary raw material in the process of winemaking, which has significantly propelled the overall demand for the product across the globe. Also, the product is further used in the processing of gypsum as an anti-caking agent. It can also be used in the production of cement in the form of a set-retardant and anti-solidifying agent. The aforementioned factors are expected to favourably drive the growth of the market in the coming years.

As per the tartaric acid market analysis, the increasing use of the product as an emulsifier in bread production is likely to provide lucrative opportunities to industry participants. Along with this, industrial applications of tartaric acid include the manufacturing of ceramics, textile printing, tanning, photography, etc. which are further expected to impel the market growth over the forecast period of 2025-2034.

Tartaric Acid Market Trends

The adequate consumption of wine is expected to remain a prime trend in tartaric acid market over the forecast period. The increasing popularity of packaged food coupled with rising living standards is estimated to further complement the market growth over the forecast period. Moreover, the increasing usage of tartaric acid as an additive and a preservative in the food and beverage industry is projected to fuel global market growth. Apart from this, the product is gaining acceptance as a chelating

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agent in soil fertilizers and metal cleaning and is also used in the pharmaceutical industry as an excipient for drugs, which are anticipated to strengthen global market growth.

Recent Developments

As per the tartaric acid market dynamics and trends, a study conducted by Russian and Irish scientists stated that the addition of a small quantity of tartaric acid to shrimp can boost their growth rate and immunity.

Industry Outlook

As per the tartaric acid industry analysis, a study published in the Journal of nutrition, health and aging investigated the use of urinary tartaric acid as a biomarker for finding the anti-inflammatory effects of wine. This study found a correlation between higher wine consumption and increased tartaric acid excretion which was supported by Receiver Operating Characteristic (ROC) curve analysis. The rise in tartaric acid was also associated with significant reductions in soluble vascular cell adhesion molecule-1 (sVCAM-1) concentrations. Eventually, the study highlighted that moderate wine consumption can lead to a decrease in cardiovascular risks.

A scientific report published in nature.com studies the capabilities of novel electrolyte additives such as succinic, tartaric, citric, and maleic acid, among others, for high-performance capacity retention in zinc-ion batteries (ZIB). ZIB batteries are considered eco-friendly in nature and their demand is expected to rise in the coming years. Several characteristics of tartaric acid as an electrolyte in ZIB can exhibit a capacity of up to 374 mAh g⁻¹, an acceptable rate capability and high-capacity retention of as much as 91.0% after 7200 cycles, which can also enhance the demand for tartaric acid to improve the capacity of ZIB batteries and consequently boost the growth of the tartaric acid industry.

Versatile Nature of Tartaric Acid Drives Demand in Food, Beverage, and Cosmetic Industries

- Versatile applications of tartaric acid in the food and beverage industry, particularly in winemaking and baking.
- Strong presence of key manufacturers with advanced production capabilities and global distribution networks.
- Continuous demand from the wine industry due to tartaric acid's role in acidity regulation aids tartaric acid demand growth.
- Rising awareness of natural and organic ingredients driving demand for tartaric acid.

Supply Chain Disruptions and Dependence on the Wine Industry May Challenge the Growth of the Global Market

- High production costs associated with raw materials and energy-intensive manufacturing processes.
- Limited availability of natural sources of tartaric acid, affecting supply consistency.
- Dependence on the wine industry, making the market vulnerable to fluctuations in grape production, can affect tartaric acid demand forecast.
- Challenges in maintaining product purity and quality standards.
- Competition from synthetic alternatives and other acidulants in various applications.
- Stringent regulatory standards and compliance requirements in different regions.

Rising Demand for Natural Additives and Sustainable Methods Propel Market Expansion

- Increasing demand for natural and organic food additives boosting tartaric acid consumption.
- Expansion into emerging markets with growing food and beverage industries.
- Development of innovative applications in pharmaceuticals and personal care products.
- Investment in sustainable and eco-friendly production methods can increase tartaric acid market value.

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- Collaboration with research institutions for product innovation and new applications.
- Growing trend towards clean-label products creating new market opportunities.
- Potential for use in biodegradable polymers and other environmentally friendly materials.

Key Applications of Tartaric Acid

- **Retarding Agent:** Tartaric acid is commonly used as a retarding agent in oilfield applications and cement-based systems. It slows the cement setting process by hindering reactions during hydration, particularly delaying ettringite formation and C3A hydration.
- **Food Additive:** In the food industry, tartaric acid is valued as an acidulant, providing a tangy flavour and preserving food. It is commonly added to carbonated drinks, gelatin, fruit jellies, effervescent tablets, candies, and baking powders for leavening purposes, boosting the tartaric acid market opportunities.
- **Industrial Applications:** Tartaric acid plays a role in several industrial processes, including gold and silver plating, blueprinting, leather tanning, and metal cleaning and polishing. It is also an ingredient in Rochelle Salt, which reacts with silver nitrate for mirror silvering.
- **Commercial Application:** During wine fermentation, by-products are heated with calcium hydroxide, producing calcium tartrate. This is then treated with sulfuric acid to form a mixture of tartaric acid and calcium sulfate. After separation and purification, tartaric acid is used for commercial production.

Tartaric Acid Industry Segmentations

Tartaric acid is a naturally occurring substance present in various fruits, such as grapes, apricots, apples, avocados, bananas, and tamarinds. It has antioxidant and anti-inflammatory properties, which have led to its increasing application in functional foods and energy drinks.

The end uses of the product is bifurcated into:

- Food and Beverages
- Non-Food Applications

Market Breakup by Region

- North America
- Europe
- Asia Pacific
- Latin America
- Middle East and Africa

Tartaric Acid Market Share

Based on the end-use, the food and beverage segment held the major share in 2020 and is expected to register the highest CAGR over the forecast period of 2025-2034. The segment growth in the tartaric acid industry is attributed to the growing demand for tartaric acid as an emulsifier and preservative in bakeries and the manufacturing of confectionery items. Besides, it can also be employed to enhance the flavour of carbonated beverages, thus, leading to greater adoption of the product in recent years.

Competitive Landscape

The report gives a detailed analysis of the following key players in the global market for tartaric acid, covering their competitive

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landscape, capacity, and latest developments like mergers, acquisitions, and investments, expansions of capacity, and plant turnarounds:

- Ningbo Jinzhan Biotechnology Co., Ltd.
- Noah Technologies Corporation
- Caviro Extra SpA
- The Tartaric Chemicals Corporation
- Others

The comprehensive EMR report provides an in-depth assessment of the market based on the Porter's five forces model along with giving a SWOT analysis.

Tartaric Acid Market Regional Analysis

Regionally, Europe dominated the global tartaric acid market share in 2020, owing to the increased production and consumption level for wines across many European nations such as Germany, Italy, France, and Spain, among others. Moreover, the increasing penetration of the product as a chelating agent is also expected to propel the demand for tartaric acid in the region.

Key Price Indicators of the Global Market for Tartaric Acid

Cost of Raw Materials

Fluctuations in the prices of grapes and other natural sources directly impact the production costs and prices of tartaric acid.

Energy and Manufacturing Expenses

Rising energy and manufacturing costs increase overall production expenses, affecting the final prices of tartaric acid as well as increasing tartaric acid market opportunities.

Market Demand and Supply Dynamics

Changes in market supply and demand directly influence pricing strategies for tartaric acid, driving prices up or down.

Research and Development Investments

Investments in research and development activities to improve product quality can lead to higher pricing of tartaric acid due to enhanced applications.

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