

Note: Key data/information in this sample page is hidden, while in the report it is not.

2.1.1 Summary of production

China is an important glucono-delta-lactone (GDL) production country in the world. From 2007 to 2011, the domestic capacity of GDL increases from ■ t/a to ■ t/a, with a CAGR of ■%. From 2007 to 2009, domestic output of GDL increases from ■ tonnes to ■ tonnes, with a CAGR of ■%. The stable development of domestic GDL during these years is mainly attributed to domestic end users' demand for GDL, which kept increasing in the past few years, especially in the bean curd and meat products.

2.1.2 Producer information in China

Table 2.1.2-2 Capacity and output GDL of producers in China, 2010-2011

No.	Abbreviation	Capacity, t/a		Output, tonne	
		2011	2010	H1 2011	2010
1	Anhui Xingzhou	■	■	■	■
2	Shandong Kaisen	■	■	■	■
3	Jiangxi Xinhuanhai	■	■	■	■
4	Jiangsu Zhuoyun	■	■	■	■
5	Zhangshu Guanyi	■	■	■	■
6	Zhejiang Tianyi	■	■	■	■
7	Jiangxi Huan	■	■	■	■
8	Jiangxi Xin'ganjiang	■	■	■	■
9	Qingdao Kehai	■	■	■	■
10	Liaoning Konka	■	■	■	■
Subtotal		■	■	■	■
Others		■	■	■	■
Total		■	■	■	■

Source: CCM International

2.5.1 Consumption pattern of glucono-delta-lactone in China

GDL is a natural controlled-release, non-bitter acidulant used throughout the food industry. GDL is used as a slow release leavening acid in bakery formulations and a mild tasting acidulant used for pH control and adjustment to increase products' shelf life. It can be used in many fields, such as bean curd, meat products, and raising agents, etc.

In 2010, ■ tonnes of GDL is consumed in China, accounting for ■% of national output. Bean curd is the largest consumption field of GDL; ■ tonnes of GDL is consumed in bean curd, accounting for ■% of the total consumption volume in China.

2.5.2.1 Consumption in bean curd

At present, bean curd is the largest consumption field of GDL in China. In 2010, the consumption per capita of bean curd in China is about 1.5kg/a. From 2006 to 2010, domestic output of bean curd increases from 1.2 million tonnes to 1.5 million tonnes, with a CAGR of 7.7%.

As an important coagulant, GDL releases slowly and makes the pH of bean product stable. The maximum dosage of GDL in lactone bean curd is 0.1%. Actually, the average dosage of GDL in lactone bean curd is about 0.05%, and adding excessive GDL will make it taste sour, since too much GDL could be decomposed into gluconic acid. In 2010, 1500 tonnes of GDL are consumed in lactone bean curd.

2.4 Import and export analysis

In general, China is an important GDL export country in the world. The export volume is much more than the import volume. It is estimated that the import volume is only about 1000 tonnes to 1500 tonnes in 2010.

In 2010, the export volume of GDL in China is 15000 tonnes. Moreover, in H1 2011, the export volume jumps to 20000 tonnes. This is 33% more than that of H1 2010. The booming export situation is mainly thanks to the stable recovery of global economy, which leads to the rising demand for GDL in the world.

Table 2.4-1 Monthly export situation of GDL in China, 2010-H1 2011

Month	Export volume, t		Average export price, USD/kg		Export value, USD	
	H1 2011	2010	H1 2011	2010	H1 2011	2010
Jan.	1500	1500	1.5	1.5	2250	2250
Feb.	1500	1500	1.5	1.5	2250	2250
March	1500	1500	1.5	1.5	2250	2250
April	1500	1500	1.5	1.5	2250	2250
May	1500	1500	1.5	1.5	2250	2250
June	1500	1500	1.5	1.5	2250	2250
July	1500	1500	1.5	1.5	2250	2250
Aug.	1500	1500	1.5	1.5	2250	2250
Sept.	1500	1500	1.5	1.5	2250	2250
Oct.	1500	1500	1.5	1.5	2250	2250
Nov.	1500	1500	1.5	1.5	2250	2250
Dec.	1500	1500	1.5	1.5	2250	2250
Total	15000	15000	1.5	1.5	22500	22500

Source: CCM International