Industrial Chocolate Market Size & Share Analysis - Growth Trends and Forecast (2026 - 2031)

> **Industry:** Dairy, Snacks & Confectionery (Food & Beverage)
> **Source:** https://www.mordorintelligence.com/industry-reports/industrial-chocolate-market
> **Scraped Date:** 2026-09-17

Executive Market Summary

Market Metric	Details
Base Market Size	USD 59.57 billion
Projected Forecast (2031)	USD 59.57 billion
Growth Rate (CAGR)	4.62 %
Largest Market Region	N/A
Fastest-Growing Region	N/A

Market Visualizations & Infographics

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![Major players in Industrial Chocolate industry](images/chart_2.png)

![Industrial Chocolate Market Size](images/chart_3.png)

![Industrial Chocolate Market Share by Product Type, 2025](images/chart_4.png)

![Industrial Chocolate Market Share by Application, 2025](images/chart_5.png)

![Industrial Chocolate Market Growth Rate by Region](images/chart_6.png)

![Industrial Chocolate Market Concentration](images/chart_7.png)

![Icon](images/chart_8.png)

![footer background image](images/chart_10.png)

![Mordor Intelligence on Facebook](images/chart_12.svg)

![Mordor Intelligence on Pinterest](images/chart_14.svg)

![Mordor Intelligence on Instagram](images/chart_15.svg)

![ESOMAR](images/chart_17.png)

![GPTW](images/chart_19.png)
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Comprehensive Research Analysis

Overview Points List Flex 49 Share Feature End

Market Overview

Study Period
|

2021 - 2031
|

Market Size (2026)
|

USD 59.57 Billion
|

Market Size (2031)
|

USD 74.67 Billion
|

Growth Rate (2026 - 2031)
|

4.62 %
|

Fastest Growing Market
|

Asia-Pacific
|

Largest Market
|

Europe
|

Market Concentration
|

Medium
|

Major Players

*Disclaimer: Major Players sorted in no particular order

|

Market Overview

Industrial Chocolate Market Analysis by Mordor Intelligence

The industrial chocolate market was valued at USD 57.88 billion in 2025 and is estimated to grow from USD 59.57 billion in 2026 to reach USD 74.67 billion by 2031, registering a compound annual growth rate (CAGR) of 4.62% during 2026-2031. The global industrial chocolate market is experiencing growth driven by increasing demand from large-scale food manufacturers that use chocolate as a primary ingredient in bakery, confectionery, dairy products, and ready-to-eat desserts. Urbanization and rising disposable incomes have led to higher consumption of packaged sweets and indulgent snacks. According to the World Bank Group, the urban population as a percentage of the total population was 58% in 2024[1]Source: The World Bank Group, "Urban population (% of total population)," data.worldbank.org. Product innovations, including premium, single-origin, organic, and reduced-sugar formulations, are further encouraging adoption by various brands. Moreover, the expansion of cafés, quick-service restaurants, and artisanal dessert chains has increased bulk chocolate procurement. According to the International Franchise Association, in 2024, 199,931 quick-service restaurant franchise establishments in the United States[2]Source: International Franchise Association, "Franchising Economic Outlook -2025," franchise.org. Seasonal gifting traditions and the growth of e-commerce distribution channels are also contributing to the rising demand for industrial chocolate production and supply.

Key Report Takeaways

* By product type, cocoa powder led with 38.33% of the industrial chocolate market share in 2025, while compound chocolate is projected to rise at a 6.35% CAGR during 2026-2031.

* By cocoa content, medium-cocoa variants held 46.13% share in 2025; high-cocoa products are forecast to expand at a 6.24% CAGR through 2031.

* By application, confectionery captured 54.25% of 2025 revenue, and frozen desserts and ice creams are on track for a 6.91% CAGR to 2031.

* By geography, Europe accounted for 34.05% of the 2025 value, whereas Asia-Pacific is expected to grow at a 6.58% CAGR over 2026-2031.

Key Market Trends

Global Industrial Chocolate Market Trends and Insights

Drivers Impact Analysis*

Driver
|

(~) % Impact on CAGR Forecast
|

Geographic Relevance
|

Impact Timeline
|

Expanding bakery, confectionery, dairy, dessert, and
ice-cream sectors increasing demand for multi-use chocolate ingredients

|

+1.2%

|

Global, with pronounced growth in Asia-Pacific and Middle East

|

Medium term (2-4 years)

|

Growing preference for premium, artisanal, single-origin, and bean-to-bar chocolates

|

+0.9%

|

North America, Europe, urban Asia-Pacific hubs

|

Long term (≥ 4 years)

|

Rising demand for dark, low-sugar, sugar-free, and
functional chocolates due to health benefits

|

+0.8%

|

North America, Europe, Australia

|

Medium term (2-4 years)

|

Advancements in processing technologies improving quality, efficiency, and specialized formulations

|

+0.6%

|

Global, led by Europe and North America

|

Short term (≤ 2 years)

|

Increasing adoption of organic ingredients, natural sweeteners, and clean-label formulations

|

+0.7%

|

North America, Europe, Australia

|

Medium term (2-4 years)

|

Stringent food safety, labeling, and sustainability regulations driving certified production practices

|

+0.5%

|

Europe (EFSA), North America (FDA), spreading to Asia-Pacific

|

Long term (≥ 4 years)

|

Source: Mordor Intelligence

|

Competitive Landscape

Competitive Landscape

The industrial chocolate market is moderately consolidated. Major processors, including Barry Callebaut and Cargill, collectively manage a significant share of global cocoa processing. Leading companies are enhancing control over raw material sourcing through vertical integration and long-term partnerships with farming communities, aiming to improve supply security and ensure compliance with traceability standards. Additionally, they are investing in alternative fat technologies and formulation efficiencies to mitigate cost fluctuations and better serve large-scale bakery and food processing clients.

Mid-sized players, such as Puratos and Kerry Group, compete by offering application-specific solutions, including heat-resistant or performance-enhanced chocolate tailored to specific manufacturing environments. Innovation opportunities are also emerging in the functional chocolate segment, where smaller challenger brands are targeting nutrition-focused consumers with products featuring added bioactive ingredients. In response, large food corporations are increasing research and patent activity to develop nutrient-fortified chocolate that maintains stability during processing.

Smaller premium manufacturers differentiate themselves by sourcing rare cocoa varieties through direct trade, enabling them to achieve higher margins in specialty retail channels. Meanwhile, technology adoption is becoming a critical factor in competition. Market leaders are leveraging advanced quality monitoring tools and digital traceability systems to comply with stringent regulatory and sustainability requirements. In contrast, companies relying on traditional testing and documentation methods face a higher risk of exclusion from regulated supply chains. Certifications related to food safety and sustainable sourcing are now baseline requirements, raising entry barriers for less developed processing regions and intensifying competitive pressures across the industry.

Industrial Chocolate Industry Leaders

*

Fuji Oil Co. Ltd.

*

Cargill

*

Barry Callebaut

*

Puratos

*

Guittard

*

*Disclaimer: Major Players sorted in no particular order

Scope Methodology P Space

This market covers industrial chocolate sold as an ingredient for large-scale food and beverage manufacturing, where it is used in processed products like confectionery, bakery, desserts, and beverages. The sizing is done in value terms (USD) across major producing and consuming regions.

Scope exclusions: Retail-ready chocolate bars and boxed chocolates sold directly to consumers are not counted here, unless they are traded as industrial inputs.

Segmentation Container

* By Product Type
  * Cocoa Powder
  * Cocoa Liquor
  * Cocoa Butter
  * Compound Chocolate

*
By Cocoa Content

*
Low Cocoa

*
Medium Cocoa

*
High Cocoa

*
By Application

*
Bakery Products

*
Confectionery

*
Bakery Premixes

*
Beverages

*
Frozen Desserts and Ice Creams

*
Other Applications

*
By Geography

*
North America

*
United States

*
Canada

*
Mexico

*
Rest of North America

*
South America

*
Brazil

*
Argentina

*
Colombia

*
Chile

*
Peru

*
Rest of South America

*
Europe

*
United Kingdom

*
Germany

*
France

*
Italy

*
Spain

*
Netherlands

*
Poland

*
Belgium

*
Sweden

*
Rest of Europe

*
Asia-Pacific

* China
* Japan
* India
* South Korea
* Australia
* Indonesia
* Thailand
* Singapore

*
Rest of Asia-Pacific

*
Middle East and Africa

*
Saudi Arabia

*
South Africa

*
United Arab Emirates

*
Nigeria

*
Morocco

* Egypt

* Turkey

* Rest of Middle East and Africa

Frequently Asked Questions

How big will global demand for industrial chocolate be by 2031?

The industrial chocolate market size is projected to reach USD 74.67 billion by 2031, supported by a 4.62% CAGR over 2026-2031.

Which product type is growing fastest?

Compound chocolate is forecast to register the highest growth at a 6.35% CAGR through 2031.

Why is Asia-Pacific attracting most new investment?

China's rising middle class and India's capacity expansions underpin a 6.58% regional CAGR, the strongest worldwide.

Who are the market leaders?

Barry Callebaut, Cargill, Puratos, Fuji Oil, and Olam are among the key players in the global industrial chocolate market.