

Global Fermentation Ingredients Market is Expected to Grow at a CAGR over 7% From 2016 to 2022

Global Fermentation Ingredients Market Information- by Types, by Application, by Feedstock, and by Region - Forecast to 2022

PUNE, MAHARASHTRA, INDIA, February 15, 2017 /EINPresswire.com/ -- Global [Fermentation Ingredients Market](#) which is estimated to grow more than 7% after 2022.

Market Overview

Fermentation is a metabolic process that involves conversion of sugar to acids, gases, or alcohol, and catalyzed in presence of yeast and bacteria. Fermentation is also used more broadly to refer to the bulk growth of microorganisms on a growth medium, often with the goal of producing a specific chemical product. Fermentation ingredients are made with the help of fermentation process and these fermentation ingredients are used as active ingredients in manufacturing of various end products by different industries. Depend upon characteristics of end product, fermentation ingredients are made from different fermentation process such as batch fermentation, aerobic fermentation, continuous fermentation etc. Fermentation ingredients are mainly available in dry and liquid form. Increasing application of fermentation ingredients in making of pharmaceutical and industrial compounds is driving the growth of fermentation ingredient market. Globally the market for Fermentation Ingredients is expected to grow by 7% from 2016 to 2022.

Key Players

- Cargill (U.S.)
- Ajinomoto Corporation Inc. (Japan)
- BASF SE (Germany)
- Döhler Group (Germany)



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- E. I. du Pont de Nemours and Company (U.S.)
- Koninklijke DSM N.V (Netherland)
- Lallemand Inc. (Canada)
- Angel Yeast Co., Ltd (China)

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Market Forecast

Globally the fermentation ingredients market is mainly driven by increasing application of fermentation ingredients in food industry especially to improve quality of food products and to increase the shelf life. Many food and beverage companies are using fermented ingredients to increase the nutritional value of food and to make it easier to digest for consumers who follow busy lifestyle. Increasing demand of bioethanol and other biotechnological products is also driving the growth of the market. Rising popularity and applications of polymer fermented ingredients such as an excipient in the production of pharmaceutical and industrial compounds is supporting the market growth.

These factors will play a key role in the growth of Fermentation Ingredients Market at the CAGR of 7% during 2016-2022.

By Application analysis-

Fermentation ingredients are majorly used in food and beverages industries to increase food quality and nutritional value of products. Fermentation ingredients also used to for converting carbohydrates into alcohol or organic acids using microorganism under anaerobic conditions. Fermentation ingredients are also used in various industrial application for production of extracellular metabolites and intracellular components such as enzymes and other proteins. Fermented ingredients are used in skin care products especially in Korea where fermented rice, beans, corn etc. are used as skin care products. Use of organic acids are increased in many fermented foods products for providing a sour and flavorful note in the right balance with other constituents. Organic acids such as malic acid, fumaric acid, citric acid, and others are also well known Krebs cycle intermediates that help provide quick energy substrates to the energy producing mitochondria which is increasing popularity of organic acid fermented ingredient.

Fermentation Ingredients market is dominated by key manufacturers. Many key manufacturers are focusing on R&D activities to expand their product portfolio and to create product differentiation from competitors. The global fermentation ingredients industry is expected to witness increase in mergers, acquisition and strategic alliance in upcoming years.

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Regional Analysis

The global fermentation ingredients market is segmented into North America, Europe, and Asia

Pacific along with rest of the world (RoW). Among this North America region is dominating the fermentation ingredients market followed by Asia Pacific. Growing awareness about fermented ingredients and increasing popularity of pharmaceutical and food products made by using fermented ingredients is driving the growth of the market in North America. Increasing demand of healthy high quality products and adaptation of advance technology is boosting the growth of the market in Asia Pacific region. From last few years Asia Pacific region has seen more growth of fermentation ingredients market compare to North America and Europe.

Market Segmentation

Global fermentation ingredients market is segmented by type, form, application, feedstock and region.

Intended Audience

- Fermentation ingredients manufacturers
- Food and beverages industry
- Pharmaceutical industry
- Agriculture industry
- Retailers and wholesalers
- E-commerce companies
- Traders, importers and exporters

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