

Flavor Enhancers Market to See Record Break Revenue US\$ 11.5 Billion by 2027 | Reports and Data

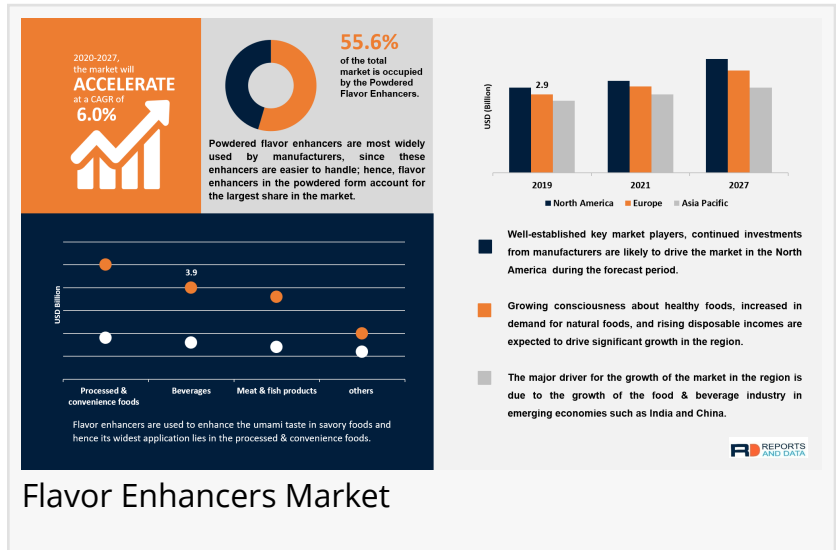
Increased consumption of monosodium glutamate (MSG) as an umami flavor enhancer, extensive R&D by companies operating are main drivers of the flavor enhancers

NEW YORK CITY, NEW YORK, USA, October 20, 2021 /EINPresswire.com/ -- According to the analysis of reports and data the global [Flavor Enhancers Market](#) was valued at USD 6.6 billion in 2019 and is expected to reach USD

11.5 billion by the year 2027, at a CAGR of 6.5%. According to the Food and Drug Administration (FDA), flavor enhancers are the substances that have no pronounced flavor or taste of their own but which bring out and improve the flavors in the foods to which they are added. The term flavor potentiator has also been used with the same meaning. The most commonly used substances in this category are monosodium L-glutamate (MSG), disodium 5'-inosinate (IMP), and disodium 5'-guanylate (GMP).

The growth of the segment is driven by the expansion of the global beverage industry, an increase in demand for convenience food, changing consumer lifestyle, and an increase in the number of sensory-oriented consumers worldwide. The global flavor enhancers market is expected to witness an upsurge owing to the introduction of new food products with natural ingredients and coloring pigments. Furthermore, technological advancements, growing demand for clean label products, and stringent regulations on synthetic enhancers are influencing manufacturers to incorporate more natural flavors in their offerings. Increasing the use of natural flavor enhancers by the food processing industry is a key factor driving the flavor enhancers market's growth.

However, factors such as mounting raw material prices and high entry barriers and price pressure on manufacturers due to consolidation affect the industry's growth. Major trends prevailing in the market are consolidation in the industry, „No artificial flavor enhancers, the emergence of biotech flavor enhancers and sensory trend.



The global flavor enhancers market is segregated based on type glutamates, acidulants, hydrolyzed vegetable protein, yeast extracts, and others (sweetness enhancers and nucleotides). Based on form, the global flavor enhancers market is segmented in Powder and Liquid & Semi-Liquid. Based on the source, the market is segmented into natural and synthetic. Based on application, the market is bifurcated into processed & convenience foods, meat & fish products, beverages and others (confectionery products, bakery, dairy, and condiments).

Download Report Sample Copy: <https://www.reportsanddata.com/sample-enquiry-form/3408>

Further key findings from the report suggest

- By type, the glutamates segment was valued at USD 1.36 billion in 2019. Asia is the largest producer of glutamates, including MSG, accounting for approximately 93% of the world's MSG production capacity. Greater demand, an economic and abundant workforce, and its use in processed foods are the prime reasons behind its significant production in Asia. Indonesia, China, Taiwan, Thailand, and Malaysia are the major glutamate manufacturers. China is one of the top manufacturers (66%), the consumer (51%), and exporter (49%) of MSG worldwide. Indonesia is the second-largest (15%) exporter of glutamates. The FDA reported that the Middle East and Africa consumed 4%, Europe 3%, North America 2%, and central and South America 2% MSG.
- Among the application segments, processed & convenience foods occupied a significant share of about 38.3% in the flavor enhancers market. Flavor enhancers like lactic acid find extensive application in the processed & convenience food industry as it benefits from regulating microflora in the food and acting as preservatives. It is formed by the natural fermentation process in food products such as pickled vegetables, cheese, and soy sauce.
- Among the source segments, the natural segment is growing at a rapid CAGR of 6.8%. The snowballing health awareness among the population and the rising demand for organic foods and upsurge in the buying power of the population fosters the market growth. Offering unique and tastier flavor enhancers would principally boost the demand in the global natural [food flavor enhancers market](#).
- By form, the liquid segment is projected to grow at the fastest CAGR 6.5% during the analysis period. Factors such as minimized ingredient loss, high consistency and uniformity, specification-oriented superior quality production, and excellent microbiological safety drive the market.
- North America occupied a share market share of about 33.5% in 2019 in flavor enhancers market. Well-established key market players, continued investments from manufacturers are likely to drive the market in North America during the forecast period.
- The key players in the market include Tate & Lyle PLC, Cargill, Corbion N.V., Associated British Foods plc, Sensient Technologies, ADM, Novozymes A/S, E.I. DuPont, Angel Yeast Co., Ltd, Innova Flavors, Savoury Systems International, Inc., Senomyx, Inc and Ajinomoto Co, Inc.
- In November 2019, Archer Daniels Midland Co. acquired Florida Chemical Company, which is specialized in citrus-based fragrances and flavors. Florida Chemical Co., a subsidiary of Flotek Industries and based in Winter Haven. It offers citrus flavor materials and essential oils as well as flavor enhancers for grapefruit and other citrus.

Ask a Discount: <https://www.reportsanddata.com/discount-enquiry-form/3408>

Based on Type, the market has been segmented as follows: (Revenue, USD Billion; 2017-2027)

- Glutamates
- Acidulants
- Hydrolyzed vegetable protein
- Yeast extracts
- Others (sweetness enhancers and nucleotides)

Based on Application, the market has been segmented as follows: (Revenue, USD Billion; 2017-2027)

- Processed & convenience foods
- Meat & fish products
- Beverages
- Bakery
- Confectionery products
- Dairy
- Others

Based on Source, the market has been segmented as follows: (Revenue, USD Billion; 2017-2027)

- Natural
- Synthetic

Based on Form, the market has been segmented as follows: (Revenue, USD Billion; 2017-2027)

- Powder
- Liquid & semi-liquid

Regional Outlook (Revenue, USD Million; 2017-2027)

- North America
 - o U.S
 - o Canada
- Europe
 - o U.K
 - o France
 - o Italy
 - o Spain
 - o Germany
 - o Rest of Europe
- Asia-Pacific
 - o China
 - o India
 - o Japan

- oRest of Asia-Pacific
- Middle East & Africa
- Latin America
- oBrazil
- oRest of LATAM

Request for Customization: <https://www.reportsanddata.com/request-customization-form/3408>

Table of Contents:

- Global Flavor Enhancers Market Overview
- Economic Impact on Industry
- Market Competition by Manufacturers
- Production, Revenue (Value) by Region
- Market Effect Factors Analysis
- Industrial Chain, Sourcing Strategy and Downstream Buyers
- Supply (Production), Consumption, Export, Import by Regions
- Production, Revenue (Value), Price Trend by Type
- Global Flavor Enhancers Market Forecast
- Global Flavor Enhancers Market Analysis by Application
- Manufacturing Cost Analysis
- Marketing Strategy Analysis, Distributors/Traders

Browse More Reports:

Brewery Equipment Market: <https://www.reportsanddata.com/report-detail/brewery-equipment-market>

Pea Starch Market: <https://www.reportsanddata.com/report-detail/pea-starch-market>

Food Deaerators Market: <https://www.reportsanddata.com/report-detail/food-deaerators-market>

Snack Pellet Equipment Market: <https://www.reportsanddata.com/report-detail/snack-pellet-equipment-market>

+1 212-710-1370

[email us here](#)

Visit us on social media:

[Facebook](#)

[Twitter](#)

[LinkedIn](#)

This press release can be viewed online at: <https://www.einpresswire.com/article/554300597>

EIN Presswire's priority is source transparency. We do not allow opaque clients, and our editors try to be careful about weeding out false and misleading content. As a user, if you see something we have missed, please do bring it to our attention. Your help is welcome. EIN Presswire, Everyone's Internet News Presswire™, tries to define some of the boundaries that are reasonable in today's world. Please see our Editorial Guidelines for more information.

© 1995-2021 IPD Group, Inc. All Right Reserved.