

Bakery Ingredients Market is expected to surpass revenues worth US\$ 18.14 Bn by 2031 at a 6.4% CAGR | According to PMR

Market Study on Bakery Ingredients: Highest Demand Enjoyed by Color & Flavor Baking Products

NEW YORK, UNITED STATES, February 3, 2023 /EINPresswire.com/ -- [Bakery Ingredients Market](https://www.persistencemarketresearch.com/samples/3104)

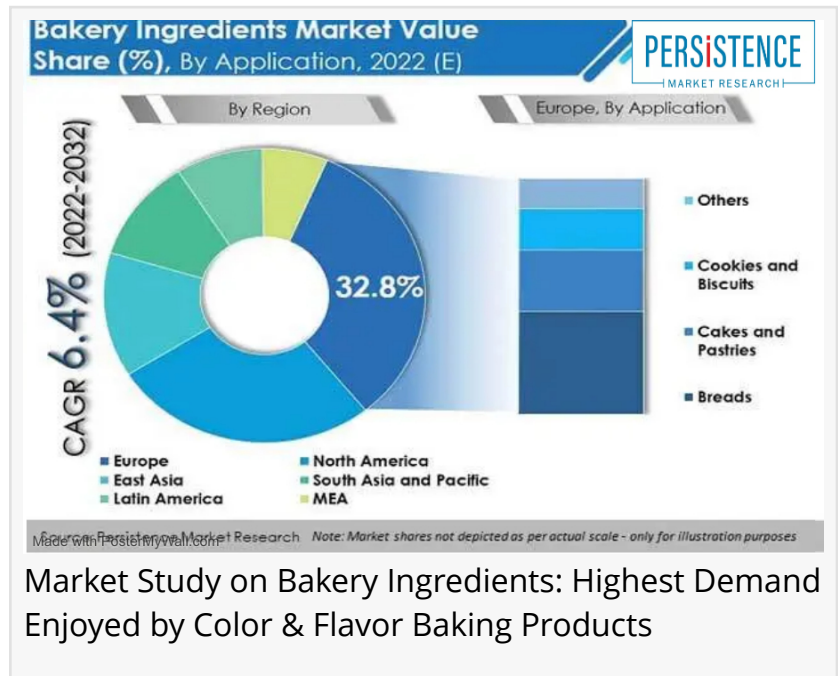
The global bakery ingredients market is currently valued at over US\$ 9.76 Bn. Sales of baking ingredient solutions are projected to increase at 6.4% CAGR and reach a valuation of US\$ 18.14 Bn by 2031. Sales of bakery ingredients are increasing due to rise in demand for convenience foods, especially in developing economies.

The U.S, China, Canada, Germany, and France account for the highest sales of baking ingredients. The main country in Europe with maximum share is Germany, followed by France and the U.K. The China bakery ingredients market is anticipated to reach US\$ 2.42 Bn by 2032, the market in Brazil set to reach US\$ 942.8 Mn.

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The Bakery Ingredients Market is a competitive and growing industry, with consumers increasingly looking for healthier and more diverse options. Bakery ingredients are an integral part of the baking process, used to create delicious baked goods that satisfy both health and taste requirements. Bakery ingredients can be divided into four main categories: baking powder, flour, sugar and fat products.

Segmentation Analysis The bakery ingredients market can be segmented by type, application,



and geography.

- Based on type, the market can be segmented into flour, sugar, yeast, additives, and others.
- By application, the market can be segmented into bread, cakes, pastries, and others.
- Geographically, the market can be segmented into North America, Europe, Asia-Pacific, and Rest of the World.

Key Players-

- PURATOS
- Cargill, Incorporated
- Siegel Egg Co.
- Bakels Worldwide
- Glanbia plc
- Koninklijke DSM N.V.
- Corbion N.V.
- EfcO Products, Inc.
- KANEKA Corporation
- IREKS GmbH
- Kerry Group Plc
- Lallemand, Inc.
- Martin Braun KG
- Novozymes
- Others

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- Baking powder is one of the most important ingredients used in baking as it helps provide lift to cakes and other dough-based items. It consists of an alkaline substance such as sodium bicarbonate, along with an acidifying agent such as cream of tartar or calcium phosphate. Baking powder is used in many types of baking recipes from pancakes to muffins to quick breads and cookies.
- Flour is another essential ingredient for baking because it provides structure to doughs and batters. Depending on the type of flour used, it can add flavor, texture, moisture retention or lightness to baked goods. Common types of flours include all-purpose flour, cake flour, bread flour, gluten-free cornstarch or arrowroot starch flours.
- Sugar is also a key component in baked goods because it not only gives sweetness but also plays a role in browning and tenderizing doughs. There are several varieties of sugar available including granulated sugar, powdered sugar (also known as confectioner's sugar), light brown sugar and dark brown sugar. Sugars are often combined with other sweeteners such as honey or molasses to achieve different flavor profiles in baked goods.

- Fat products play a significant role in baking as they help add flavor and moisture to doughs while also providing structure that holds air bubbles released during leavening processes such as yeast fermentation or creaming methods. Common fat products used in bakery recipes include butter, shortening/lard/margarine/oil and nut butters/nut creams (almond paste).

In recent years there has been an increasing demand for more natural bakery ingredients that are free from artificial additives like preservatives or artificial colors/flavors; this has led to a surge in the popularity of organic bakery ingredients which are grown without the use of synthetic fertilizers or pesticides or genetically modified organisms (GMO). Moreover there has been an increase in vegan bakery ingredients made without any animal products such as eggs, dairy or honey; some common examples include apple sauce instead of eggs; vegetable oil instead butter; almond milk instead regular milk etcetera.

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Bakery ingredient manufacturers have responded by introducing new lines of product offerings that meet consumer demands for healthy yet tasty food options; they have also adopted technology solutions such as process automation systems which provide greater control over their production processes and help reduce costs while improving quality standards too. Additionally many companies have begun labeling their products with clear information regarding allergens so customers can make informed decisions about what they eat if they have food allergies/intolerances.

Regional Analysis-

North America is the largest market for bakery ingredients, followed by Europe and Asia-Pacific. The growth in these regions can be attributed to increasing demand for convenience food and growing health consciousness among consumers.

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