

# Autolyzed Yeast Extract Market worth \$2.69 billion by 2030 - Exclusive Report by 360iResearch

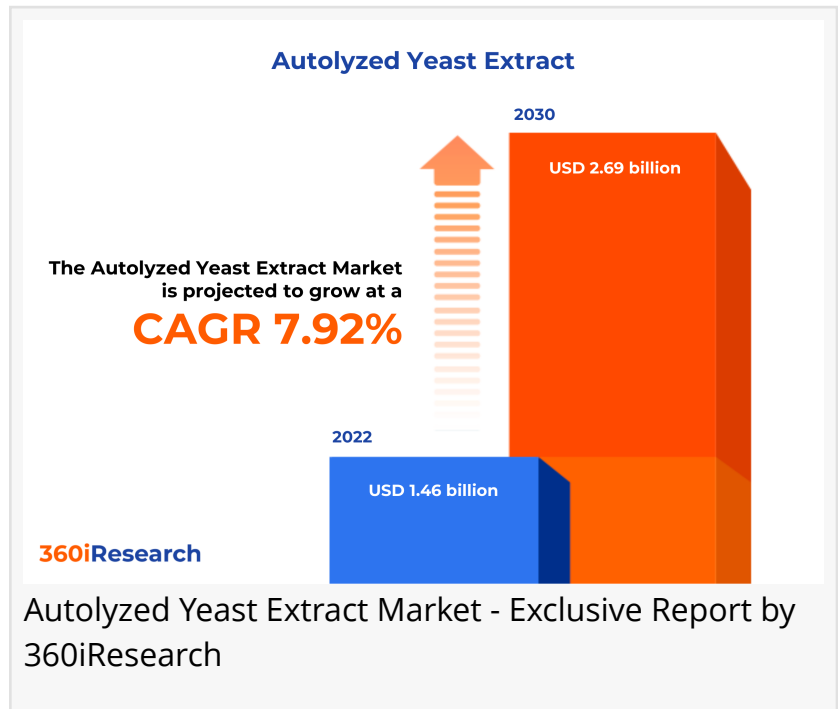
*The Global Autolyzed Yeast Extract Market to grow from USD 1.46 billion in 2022 to USD 2.69 billion by 2030, at a CAGR of 7.92%.*

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-- The "[Autolyzed Yeast Extract Market](#)  
by Type (Liquid/Broth, Powder, Semi-Liquid), Distribution Channel (Offline, Online), Function, Application - Global Forecast 2023-2030" report has been added to 360iResearch.com's offering.

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Autolyzed yeast extract (AYE) is a natural ingredient produced from yeast, particularly *Saccharomyces cerevisiae*. This ingredient is a result of a self-digestion process where the enzymes of the yeast break its proteins down into simpler compounds, a method known as autolysis. The process acts as a sort of 'controlled decomposition,' enabling it to be used as a flavor enhancer due to its rich content of amino acids, vitamins, minerals, and other growth factors. The growth of the AYE market is driven chiefly by the increasing global consumer demand for clean-labeled, natural food ingredients. In addition, the rise in veganism and vegetarianism contributes to growth, as AYE is used as a substitute for meaty flavors. However, potential allergenicity concerns and the volatility in the price of raw yeast limit its usage among consumers. Incorporation of innovative fermentation and autolysis techniques, which led to the production of AYE rich in flavor-enhancing nucleotides and amino acids. Moreover, there is



ongoing research aimed at investigating the potential health benefits of AYE, and it is promising as a healthier option for flavor enhancement in food products.

**Distribution Channel:** Preference for online channels of autolyzed yeast extract owing to its convenience and diverse product range

Autolyzed yeast extract (AYE) is primarily channeled through wholesalers and retailers in offline channels. Wholesalers usually distribute AYE in bulk quantities to large-scale food manufacturers, breweries, and other sectors where it is used extensively. The network of retailers consists of grocery stores, supermarkets, health stores, and specialized food shops. These retailers cater to end consumers seeking AYE for its nutritional benefits and unique flavor properties. Specialty stores focusing on organic and health-conscious products include AYE due to its natural and rich nutritional profile. Online distribution channels have witnessed rapid growth in recent years. E-commerce platforms and online marketplaces showcase a wide range of AYE products to a global consumer base. Customers can compare products, read reviews, and purchase from anywhere, providing ease and convenience. Furthermore, companies manufacturing AYE operate official websites to sell their products directly to customers. The online distribution includes B2B platforms where bulk buyers and food manufacturers can place large orders directly.

**Application:** Adoption of autolyzed yeast extract in large-scale processed food & beverages production

Autolyzed yeast extract is extensively used in the animal feed industry due to its nutritional content. It is a rich source of proteins, vitamins, and amino acids necessary for animal growth and productivity. AYE is instrumental in making the feed more palatable. Owing to its innate flavor-enhancing properties, encourages better feed consumption among livestock. The cosmetic industry employs autolyzed yeast extract for its unique biological properties. It aids in enhancing skin resilience, stimulating cell turnover, and promoting a youthful appearance. Ingredients derived from yeast extract are renowned for their antioxidant properties as they fortify the skin against oxidative stress and cellular damage. Autolyzed yeast extract garners significant demand in the food & beverage industry. It serves as a flavor enhancer in several processed foods, including soups, sauces, snacks, and ready meals. Its umami and kokumi attributes contribute to rich tastes without adding artificial preservatives or MSG. Autolyzed yeast extract is increasingly leveraged in the pharmaceutical industry due to its health benefits. Its intrinsic nutrient composition, such as B vitamins, amino acids, and beta-glucans, supports healthy cell functions and innate immunity.

**Function:** Emerging utilization of autolyzed yeast extract as a flavor enhancer for elevating the flavor profile

Autolyzed yeast extract works effectively as a binder and texture modifier during food production. Autolyzed yeast extract helps hold different ingredients together, and it is known for its versatility and eco-friendly properties, ensuring the proper structural stability of the product. It enriches the texture of baked goods and other food items, providing an enjoyable mouthfeel to the consumers. Autolyzed yeast extract assists in flavor enhancement as the cell walls of yeast

are broken down into simpler compounds such as amino acids, nucleotides, and peptides to enhance the savory taste in food while aiding in the development of complex flavor profiles. This has made it a preferred choice of food manufacturers seeking to deliver an exceptional taste experience to their customers. Autolyzed yeast extract serves as a nutritional supplement in various diets. It contains essential nutrients, including B vitamins, proteins, and free amino acids, which play a crucial role in promoting health and wellness. Moreover, it plays a significant role in dietary products to promote a balanced nutritional profile. It makes an excellent nutritional supplement for people seeking a natural source of nutrition, as it is free from artificial additives. The food industry heavily relies on autolyzed yeast extract, as it is used to boost the umami taste in food. It provides a well-rounded savory flavor reminiscent of broths or cooked meats, improving the overall flavor complexity of a dish without overpowering other tastes.

Type: Increasing adoption of the liquid form of autolyzed yeast extract due to its easy-to-mix capabilities

The liquid or broth form of autolyzed yeast extract is ideally suited for liquid food products such as soups, broths, ready-to-eat meals, and sauces. Its soluble nature makes it easy to mix homogeneously with other ingredients, contributing a yeasty and beefy taste and enhancing other flavors. This form has been used in the biotechnology industry, serving as a growth medium for microorganisms in conducting lab-scale or industrial-scale fermentations. The powder form is excellent for dry products, including seasonings, snacks, bread, instant noodles, and ready-to-mix food items. The powdered yeast extract has a longer shelf life, allows for easy transportation, and offers versatility in application. It brings out umami and savory flavors in food, contributing to an appetizing and fuller taste sensation. The semi-liquid variant combines the features of offering a mix of solubility and convenience. It can be effectively utilized in a wide range of applications, including sauces, dressings, processed meat products, and dairy items. Additionally, it provides a pleasant sensory experience that aids in achieving the right balance between different flavors and aromas. This form is incredibly impactful when aiming for a creamy texture or during the preparation of semi-liquid food processing.

Regional Insights:

In the Americas, particularly in the United States and Canada, autolyzed yeast extract (AYE) is frequently utilized in processed foods and fast foods. The market of AYE is relatively mature, with well-established manufacturers and a history of its use in convenience food and snacks. There is a growing demand for clean labels and natural food ingredients in the Americas, which has led to the development of cleaner and less-processed AYE. The AYE market in Asia is experiencing significant growth, driven by the expansion of the food processing industry, increasing consumer awareness of flavor enhancers, and a preference for umami-rich foods. AYE market consists of several local suppliers and manufacturers catering to regional tastes and culinary applications. In Europe, the usage of AYE pivots more toward the production of bakery products and certain cheeses. It is used in plant-based meat substitutes, particularly prevalent in Europe due to the rising trend of veganism. Countries such as the UK, France, and Germany extensively use AYE in processed food items, beer manufacturing, and pet food to intensify the flavors. Europe has stringent regulations on food additives and flavor enhancers, including AYE from the European

Food Safety Authority (EFSA).

#### FPNV Positioning Matrix:

The FPNV Positioning Matrix is essential for assessing the Autolyzed Yeast Extract Market. It provides a comprehensive evaluation of vendors by examining key metrics within Business Strategy and Product Satisfaction, allowing users to make informed decisions based on their specific needs. This advanced analysis then organizes these vendors into four distinct quadrants, which represent varying levels of success: Forefront (F), Pathfinder (P), Niche (N), or Vital(V).

#### Market Share Analysis:

The Market Share Analysis offers an insightful look at the current state of vendors in the Autolyzed Yeast Extract Market. By comparing vendor contributions to overall revenue, customer base, and other key metrics, we can give companies a greater understanding of their performance and what they are up against when competing for market share. The analysis also sheds light on just how competitive any given sector is about accumulation, fragmentation dominance, and amalgamation traits over the base year period studied.

#### Key Company Profiles:

The report delves into recent significant developments in the Autolyzed Yeast Extract Market, highlighting leading vendors and their innovative profiles. These include Ajinomoto Co., Inc., Angel Yeast Co. Ltd., Associated British Foods PLC, ATAMAN Acar Kimya AS, Avantor, Inc., Barentz International BV, BioOrigin, Chaitanya Agro Biotech Pvt. Ltd., Chr. Hansen Holding A/S, CRESCENT BIOTECH, Ennore India Chemical International, ExtraCell by Enzym Group, Haihang Industry Co.,Ltd., Hexon Laboratories Pvt. Ltd., Kerry Group PLC, Lallemand Inc., Leiber GmbH, Lesaffre & CIE, Levapan SA, Marine Chemicals, Merck KGaA, Mitsubishi Corporation, Muby Chemicals, Oriental Yeast Co., Ltd., Pall Corporation by Danaher Corporation, Royal DSM, Sinocure Chemical Group Co., Limited, Spectrum Chemical Mfg. Corp., Tangshan Top Bio\_Technology Co., Ltd., Thermo Fisher Scientific Inc., and Titan Biotech Limited.

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#### Market Segmentation & Coverage:

This research report categorizes the Autolyzed Yeast Extract Market in order to forecast the revenues and analyze trends in each of following sub-markets:

Based on Type, market is studied across Liquid/Broth, Powder, and Semi-Liquid. The Semi-Liquid is projected to witness significant market share during forecast period.

Based on Distribution Channel, market is studied across Offline and Online. The Online is projected to witness significant market share during forecast period.

Based on Function, market is studied across Binder & Texture Modifier, Flavor Enhancement, Nutritional Supplement, and Umami Enhancer. The Binder & Texture Modifier is projected to witness significant market share during forecast period.

Based on Application, market is studied across Animal Feed, Cosmetics, Fermentation Nutrients, Food & Beverages, and Pharmaceuticals. The Food & Beverages is further studied across Beverages, Dairy & Meat Products, Dairy Alternatives & Meat Substitutes, Seasonings & Sauces, Snacks & Sweet Products, and Soups. The Cosmetics is projected to witness significant market share during forecast period.

Based on Region, market is studied across Americas, Asia-Pacific, and Europe, Middle East & Africa. The Americas is further studied across Argentina, Brazil, Canada, Mexico, and United States. The United States is further studied across California, Florida, Illinois, New York, Ohio, Pennsylvania, and Texas. The Asia-Pacific is further studied across Australia, China, India, Indonesia, Japan, Malaysia, Philippines, Singapore, South Korea, Taiwan, Thailand, and Vietnam. The Europe, Middle East & Africa is further studied across Denmark, Egypt, Finland, France, Germany, Israel, Italy, Netherlands, Nigeria, Norway, Poland, Qatar, Russia, Saudi Arabia, South Africa, Spain, Sweden, Switzerland, Turkey, United Arab Emirates, and United Kingdom. The Europe, Middle East & Africa commanded largest market share of 41.13% in 2022, followed by Americas.

#### Key Topics Covered:

1. Preface
2. Research Methodology
3. Executive Summary
4. Market Overview
5. Market Insights
6. Autolyzed Yeast Extract Market, by Type
7. Autolyzed Yeast Extract Market, by Distribution Channel
8. Autolyzed Yeast Extract Market, by Function
9. Autolyzed Yeast Extract Market, by Application
10. Americas Autolyzed Yeast Extract Market
11. Asia-Pacific Autolyzed Yeast Extract Market
12. Europe, Middle East & Africa Autolyzed Yeast Extract Market
13. Competitive Landscape
14. Competitive Portfolio
15. Appendix

The report provides insights on the following pointers:

1. Market Penetration: Provides comprehensive information on the market offered by the key players
2. Market Development: Provides in-depth information about lucrative emerging markets and analyzes penetration across mature segments of the markets
3. Market Diversification: Provides detailed information about new product launches, untapped geographies, recent developments, and investments
4. Competitive Assessment & Intelligence: Provides an exhaustive assessment of market shares, strategies, products, certification, regulatory approvals, patent landscape, and manufacturing capabilities of the leading players
5. Product Development & Innovation: Provides intelligent insights on future technologies, R&D activities, and breakthrough product developments

The report answers questions such as:

1. What is the market size and forecast of the Autolyzed Yeast Extract Market?
2. Which are the products/segments/applications/areas to invest in over the forecast period in the Autolyzed Yeast Extract Market?
3. What is the competitive strategic window for opportunities in the Autolyzed Yeast Extract Market?
4. What are the technology trends and regulatory frameworks in the Autolyzed Yeast Extract Market?
5. What is the market share of the leading vendors in the Autolyzed Yeast Extract Market?
6. What modes and strategic moves are considered suitable for entering the Autolyzed Yeast Extract Market?

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