

# Global Egg Replacement Ingredient Market to Reach USD 2.48 Billion by 2034, Growing at a 5.9% CAGR

*Egg replacement ingredients drive culinary innovation, accessibility, and nutritional benefits, fueling demand across diverse food sectors.*

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EINPresswire.com/ -- The global [egg replacement ingredient market](#) is forecasted to grow significantly, with its value expected to rise from USD 1,399.2 million in 2024 to USD 2,478.2 million by 2034. This growth corresponds to a robust CAGR of 5.9% during the assessment period. The increasing demand for plant-based protein sources is driving this trend, as egg replacements align perfectly with evolving consumer preferences for alternative dietary choices.



Egg replacement ingredients are gaining prominence in modern cuisine, addressing diverse dietary preferences and needs. These alternatives to eggs, widely used in baking and cooking, are particularly popular among vegans, individuals with egg allergies, and those looking to reduce cholesterol intake.

The growing use of egg replacement ingredients across various food sectors, including baked goods, mayonnaise, chocolates, and pasta, is expected to fuel market growth. Moreover, the rising adoption of plant-based diets is projected to further drive the demand for egg replacements through 2034.

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"The egg replacement ingredient market showcases robust growth, driven by rising veganism, innovation, and allergen-free trends. Functional benefits like improved aeration and cost savings, combined with consumer demand for sustainable, health-conscious options, position this market for continued expansion." - says Nandini Roy Choudhury, Client Partner at Future Market Insights

## Key Industry Highlights

### Culinary Innovation and Product Development Fuel Market Growth

Culinary innovation and product development are pivotal in driving the sales of egg replacement ingredients. As consumer preferences evolve, chefs, food scientists, and manufacturers are exploring new recipes and formulations using egg replacements, thereby expanding the market.

This innovation has led to a variety of egg replacement-based dishes, from baked goods to savory meals, capturing consumer interest and encouraging home kitchen experimentation. Manufacturers are focusing on creating products that closely mimic the taste, texture, and functionality of traditional eggs, making these alternatives appealing to both foodservice professionals and home cooks.

With dietary preferences diversifying, advancements in plant-based egg replacements are narrowing the sensory gap between traditional eggs and their alternatives. These improvements are making egg replacements more accessible and desirable to a broader audience.

### Enhanced Accessibility and Availability Drive Market Demand

The accessibility and availability of egg replacement ingredients are significant drivers of market growth. Widespread presence in retail stores, online platforms, and food service establishments is encouraging consumer adoption.

Easily accessible products in local grocery stores or online encourage more people to try and integrate egg replacements into their diets. This accessibility ensures even consumers in rural or underserved areas can explore these alternatives, broadening the market's reach.

Affordability also plays a crucial role, as competitive pricing makes egg replacements economically viable for budget-conscious consumers. Cost savings or price parity with traditional eggs serves as a strong motivator, driving further adoption.

Offering a wide range of options, such as chickpea flour, aquafaba, and tapioca starch, caters to diverse dietary preferences. This variety enhances consumer choice, fosters culinary experimentation, and accelerates the adoption of egg replacement ingredients. Their integration

into restaurant menus and food service offerings further boosts accessibility.

## Nutritional Enhancement and Functional Benefits Propel Demand

Egg replacement powders, capable of fully substituting eggs in various applications, are driving market growth by offering functional and nutritional benefits. These powders enhance the protein content of baked goods due to their high Protein Efficiency Ratio (PER) and digestibility.

By improving aeration and elasticity in batters, egg replacers help produce high-volume, premium-quality baked goods. The dual advantages of enhanced functionality and improved nutritional value are key factors driving the growing adoption of egg replacement ingredients across the food industry.

Global sales of egg replacement ingredients have experienced significant growth, achieving a compound annual growth rate (CAGR) of 6.1% from 2019 to 2023. This growth is driven by rising demand for plant-based and allergen-free alternatives, fueled by an expanding vegan population and the increasing prevalence of egg allergies.

As health consciousness and environmental awareness grow, consumers are prioritizing cruelty-free and sustainable food options, positioning egg replacement ingredients as vital in modern culinary applications.

Looking ahead, the market is projected to maintain a steady CAGR of 5.9% over the next decade, reflecting a continued shift in consumer preferences. This sustained growth is largely attributed to advancements in the food industry, where manufacturers are focusing on innovation and product development.

## Country-wise Insights

### Growing Applications in the Baking Sector Driving Demand in the United States

The United States is poised to lead global sales of egg replacement ingredients, projected to reach a market size of USD 732.3 million by 2034 with a CAGR of 6.0%. This growth is primarily fueled by the versatile use of egg substitutes in the bakery and confectionery industries, encompassing products such as cookies, doughnuts, cakes, biscuits, scones, cornbread, muffins, pancakes, waffles, sauces, mayonnaise, and confectionery nougat.

The increasing prevalence of egg allergies has heightened consumer awareness and demand for allergen-free and vegan-friendly alternatives. Egg replacement ingredients in the U.S. market are valued for their ability to deliver high-quality, functional, and allergen-free products, making them indispensable in creating a wide array of baked goods that meet diverse dietary needs and preferences.

## Milk-Based Formulations Gaining Traction in Germany

In Germany, the sales of egg replacement ingredients are increasingly driven by the adoption of milk-based formulations, such as whey and casein proteins. These milk proteins effectively bind ingredients and thicken liquids, offering functional properties similar to eggs, which are highly valued in baking and cooking.

The rising popularity of milk-based egg replacers in Germany is attributed to their nutritional benefits and functional versatility. Health considerations and concerns about egg safety are prompting consumers to shift towards egg-free alternatives. Milk proteins provide several advantages, including enhanced food safety, natural ingredients without E-numbers, higher quality whey proteins, longer shelf life compared to fresh eggs, and mitigation of risks related to egg price fluctuations and avian flu. These factors ensure consistent product quality and align with Germany's preference for healthier, safer, and more reliable ingredient alternatives.

For example, companies like MEGGLE GmbH & Co. KG offer products such as Globalal<sup>®</sup>, Casinella<sup>®</sup>, Burolac<sup>®</sup>, and Fondolac<sup>®</sup>, which are blends of whey and milk proteins designed to replace eggs in various applications.

## New Entrants Energizing the Indian Market

In India, new market entrants are introducing innovative protein formulations, including whey, casein, and plant-based proteins, as effective egg replacements. These protein-based ingredients mimic the functional properties of eggs, such as binding and thickening, making them suitable for a wide range of culinary applications. Additionally, they are prized for their high nutritional content and health benefits compared to traditional eggs.

These protein alternatives enhance food safety by eliminating microbiological risks associated with eggs and ensuring consistent quality. They also offer a longer shelf life than fresh eggs, providing better stability and reduced spoilage. The rising health consciousness among Indian consumers is driving the demand for safer and more nutritious egg replacements, contributing to market growth in the region.

As Indian consumers become more health-aware, the preference for nutritious and safe egg alternatives is increasing. The introduction of diverse protein-based egg replacers caters to this demand, promoting their adoption in both household and commercial food preparations.

Detailed Market Study: Full Report and Analysis

<https://www.futuremarketinsights.com/reports/egg-replacement-ingredient-market>

## Competitive Landscape

Replacing eggs with substitutes in bakery and other food products is revolutionizing the industry,

leading to a surge in egg replacement businesses. Leading manufacturers such as Cargill, Arla Foods, Corbion, and Ingredion are innovating with new product launches and strategic partnerships. Companies like Palsgaard and Nepra Foods offer versatile solutions for egg reduction, including plant-based powders and emulsifiers.

Shiru's Flourish™ platform and Aquafaba ChickP isolate are examples of cutting-edge technologies enabling high-quality, egg-free products. This competitive landscape demonstrates ongoing advancements in egg replacement solutions, catering to diverse applications and consumer preferences.

In June 2023, Ardent Mills, a leading flour-milling and ingredient company, introduced two new products: Ardent Mills Egg Replace™ and Ancient Grains Plus™ Baking Flour Blend. These innovative and cost-effective solutions are designed to help customers tap into new market opportunities, cater to changing consumer preferences for high-quality ingredients and taste, and address supply chain challenges.

Similarly, Plantible Foods, a startup specializing in extracting highly functional protein from the fast-growing aquatic plant lemna, launched its first product, Rubi Whisk, in June 2023. The company also inaugurated a 140-acre lemna farm in Texas, promoting Rubi Whisk as a plant-based egg replacer that outperforms eggs in many applications.

#### Key Players in the Egg Replacement Ingredient Market

- Bob's Red Mill
- Chiaki
- Earth Grown
- Ecomil
- Eggcitables
- Ener-G Foods
- Arla Foods
- JUST (formerly Hampton Creek)
- Kerry- Hyfoama™
- No Egg
- Ogranico
- Organ
- Orgran
- PlantEgg
- Plantfusion
- Scramblit
- The Neat Egg
- Vegan Wares
- VeganEgg
- Vegg

- Veggemo
- Corbion NV
- Glanbia Plc.
- Ingredion Incorporated
- Puratos Group

## Egg Replacement Ingredient Sales by Category

### By Ingredient Type:

Based on ingredient type, the market is segmented into Whey Proteins, Soy Proteins, Wheat Proteins, Xanthan Gum, Guar Gum, Gellan gum, Carrageenan, Emulsifiers, Chia seed gel, Flaxseed gel, Algal flours.

### By Application:

Based on application, the market is segmented into Mayonnaise, Salad Dressings, Sauces & Dips, Ice-Cream and Frozen Dessert, Noodles and Pasta, Bakery and Confectionery, Meatballs, Whole Egg Replacers, Scrambled & Omelets Egg Replacers.

### By Sales Channel:

Based on Sales Channel, the market is segmented into commercial and Retail. Retail is further divided into Modern Trade, Convenience Stores, Departmental Stores and Online Stores.

### By Form:

Based on form, the market is segmented into powder and liquid.

### By Region:

This chapter explains how the market is anticipated to grow across various geographic regions such as North America, Latin America, Europe, East Asia, South Asia, Oceania, and Middle East & Africa.

### Authored by:

Nandini Roy Choudhury (Client Partner for Food & Beverages at Future Market Insights, Inc.) has 7+ years of management consulting experience. She advises industry leaders and explores off-the-eye opportunities and challenges. She puts processes and operating models in place to support their business objectives.

She has exceptional analytical skills and often brings thought leadership to the table.

Nandini has vast functional expertise in key niches, including but not limited to food ingredients, nutrition & health solutions, animal nutrition, and marine nutrients. She is also well-versed in the pharmaceuticals, biotechnology, retail, and chemical sectors, where she advises market participants to develop methodologies and strategies that deliver results.

Her core expertise lies in corporate growth strategy, sales and marketing effectiveness, acquisitions and post-merger integration and cost reduction. Nandini has an MBA in Finance from MIT School of Business. She also holds a Bachelor's Degree in Electrical Engineering from Nagpur University, India.

Nandini has authored several publications, and quoted in journals including Beverage Industry, Bloomberg, and Wine Industry Advisor.

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The global [egg replacer market](#) is estimated to be worth USD 1.4 billion by 2024 and is projected to reach a value of USD 2.5 billion by 2034 reflecting a CAGR of 6.0% over the assessment period 2024 to 2034.

The global [egg substitute market size](#) is projected to exhibit phenomenal growth from 2023 to 2033. According to the research report published by Future Market Insights, the global market is anticipated to cross a valuation of US\$ 130.5 million in 2023. It is estimated to reach a valuation of US\$ 654.3 million by 2033. The market is expected to clock a staggering CAGR of 17.5% from 2023 to 2033.

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Future Market Insights, Inc. (ESOMAR certified, recipient of the Stevie Award, and a member of the Greater New York Chamber of Commerce) offers profound insights into the driving factors that are boosting demand in the market. FMI stands as the leading global provider of market intelligence, advisory services, consulting, and events for the Packaging, Food and Beverage, Consumer Technology, Healthcare, Industrial, and Chemicals markets. With a vast team of over 400 analysts worldwide, FMI provides global, regional, and local expertise on diverse domains and industry trends across more than 110 countries.

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