

Enzyme-Enhanced Ingredients Market Set to Grow at 6.4% CAGR by 2034, Driven by Clean Label Demand.

Enzyme-Enhanced Ingredients Market surges with clean-label innovation: Functional nutrition and digestive wellness drive uptake, States Fact.MR

ROCKVILLE, MD, UNITED STATES, July 25, 2025 /EINPresswire.com/ --According to Fact.MR, a market research and competitive intelligence provider, the <u>enzyme-enhanced</u> <u>ingredients market</u> was valued at USD 5,955 million in 2024 and is expected to grow at a CAGR of 6.5% during the forecast period of 2025 to 2035.



Consumers are increasingly seeking foods that offer more than basic nourishment, and enzymeenhanced ingredients are leading this shift. Since the levels of bioavailable, gut-friendly offerings increase with the needs of urban professionals, athletes and health-conscious families, brands are providing bioavailable products to support a wide range of functional enzymes to drive clean-label products. These are ingredients that enhance nutrient absorption, digestive ease and shelf life providing an intelligent, science-based complement to manmade additives and conventional fortifiers.

The increased application of proteases, lipases, and carbohydrases in functional food formulation as well as plant-based nutrition is the driver of the enzyme-enhanced ingredients market. These enzymes enhance texture, flavor release and bioavailability of nutrients and match dairy-free, gluten-free and low-FODMAP trends.

They integrate well with probiotics and adaptogens in wellness snack and beverage food to make them an ideal component of everyday wellness practices. The therapeutic support of this combination of ingredients via clinical trials of digestive relief, blood sugar control, and nutrient absorption aligns with consumer demand for functional ingredients with a clean-label, natural source to achieve measurable outcomes. For More Insights into the Market, Request a Sample of this Report: <u>https://www.factmr.com/connectus/sample?flag=S&rep_id=10816</u>

Key Takeaways from Market Study

* The enzyme-enhanced ingredients market is projected to grow at 5% CAGR and reach USD 11,657 million by 2035

* The market created an absolute \$ opportunity of USD 5,447 million between 2025 to 2035 * South Asia & Pacific is a prominent region that is estimated to hold a market share of 24% in 2035

* South Asia & Pacific is expected to create an absolute \$ opportunity of USD 413.3 million

"Enzyme-enhanced ingredients are becoming a hallmark of smart nutrition" says a Fact.MR analyst.

Leading Players Driving Innovation in the Enzyme-Enhanced Ingredients Market:

Key players in the market are Novozymes, DuPont Nutrition & Biosciences (IFF), DSM-Firmenich, AB Enzymes, Chr. Hansen, Kerry Group, BASF, Advanced Enzyme Technologies, Amano Enzyme, Biocatalysts, Corbion, Cargill, Archer Daniels Midland Company (ADM), and other players.

Market Development

Brands are focusing on introducing personalized enzyme blends, AI-generated gut-health remedies, as well as subscription services of enzyme-enhanced meals. Business organisations are investing in green biocatalysis and precision fermentation to provide enzymes with less environmental impact. In May 2025, DSM-Firmenich introduced a dairy-free protein shake that contains multi-enzyme complexes to assist with post-workout nutrition and digestion, highlighting the intersection of sport nutrition and enzyme technology.

Transparent supply chain and sustainable stories are also gaining momentum, with traceable, non-GMO enzyme ingredients becoming the norm in the industry. For instance, In June 2025, Kerry Group partnered with a biotech startup to introduce enzymatic flour improvers for glutenfree baking, improving elasticity and mouthfeel without artificial thickeners.

Industry News:

In April 2025, Amano Enzyme introduced Veramax[™]□G3, a cutting-edge enzyme designed for oat-based beverages. This innovation precisely converts starch into maltotriose, a naturally sweet compound, allowing products to meet the "no sugar" claim (≤□0.5□g/100□mL). It enhances sweetness and maintains mouthfeel without the need for added sugars.

Earlier in March 2025, DSM-Firmenich launched Maxiren[®] EVO, a next-generation coagulant enzyme developed through fermentation. Specifically targeting αs1-casein, it improves cheese texture, stretch, flavor, and yield, with notable benefits for sliceability and mozzarella performance.

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More Valuable Insights on Offer

Fact.MR, in its new offering, presents an unbiased analysis of the enzyme-enhanced ingredients market, presenting historical data for 2020 to 2024 and forecast statistics for 2025 to 2035.

The Enzyme-Enhanced Ingredients Market is segmented by Enzyme Type (Protease, Amylase, Lipase, Cellulase, Lactase, Others e.g., Phytase), by Source (Animal-based, Plant-based, Microbialbased, Synthetic), by Functionality (Digestibility Enhancement, Flavor & Texture Improvement, Bioavailability Boost, Shelf-life Extension, Nutrient Retention, Fat & Sugar Replacement, Allergen Reduction, Clean Label Formulation), by Application (Bakery, Dairy, Meat & Poultry, Infant Nutrition, Functional Beverages, Confectionery, Plant-based Meat Alternatives, Dietary Supplements), and by End Use Industry (Food & Beverage, Nutraceuticals, Sports Nutrition, Pharmaceuticals, Personal Care & Cosmetics, Animal Feed, Biotechnology) across major regions of the World (North America, Latin America, Western Europe, Eastern Europe, East Asia, South Asia & Pacific, and Middle East & Africa).

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MFGM ingredients market to hit USD 345M by 2035, rising from USD 118.5M in 2024, growing at a strong CAGR of 10.2% from 2025 to 2035.

The global <u>mineral ingredients market</u>, valued at USD 5.6 billion in 2025, is projected to reach USD 11.5 billion by 2035, growing at a robust CAGR of 7.5%.

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