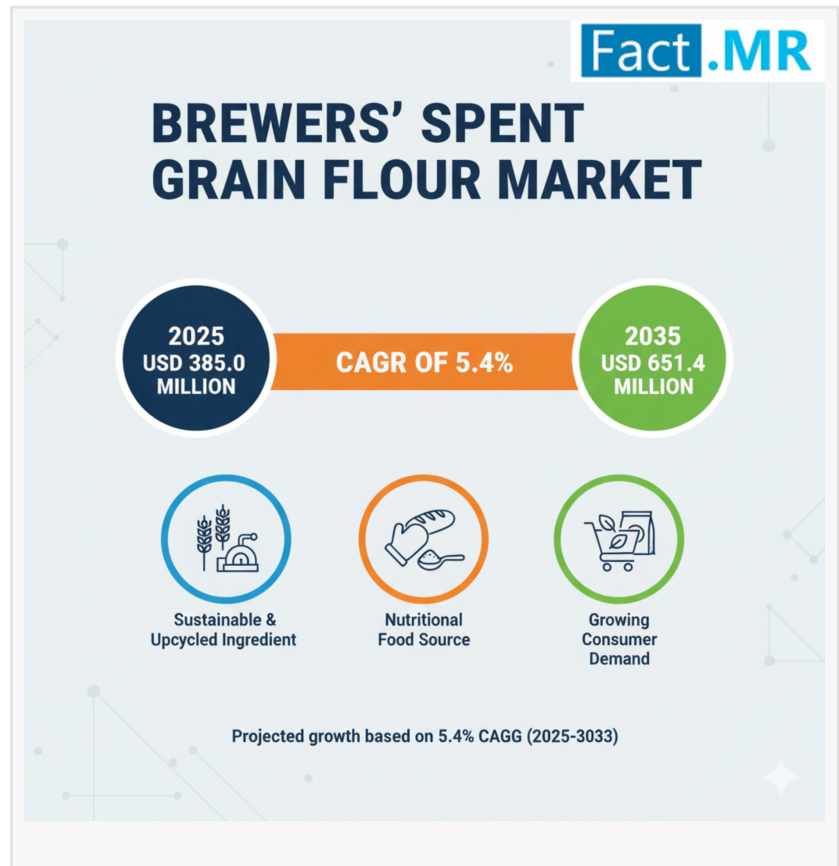


Brewers' Spent Grain Flour Market is Expanding At a CAGR of 5.4% by 2035 | GrainTech Ltd, BSG Biotech, Brewer's Ally

The Global Brewers' Spent Grain Flour Market Is Projected To Grow From USD 385.0 Million In 2025 To USD 651.4 Million By 2035, Advancing At A CAGR Of 5.4%.

ROCKVILLE, MD, UNITED STATES,
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EINPresswire.com/ -- The global brewers' spent grain flour market is on a promising growth path, with its valuation projected to increase from USD 385.0 million in 2025 to USD 651.4 million by 2035. This expansion reflects a compound annual growth rate (CAGR) of 5.4% over the forecast period from 2025 to 2035. The surge is primarily driven by increasing focus on sustainable food production, waste reduction, and the rising demand for alternative protein and fiber sources. As circular economy principles gain traction in food processing and brewing industries, brewers' spent grain flour—derived from brewing by-products—is becoming a valuable ingredient for nutritionally enhanced bakery products, snacks, and functional foods. This market evolution is further fueled by consumer preference for sustainable, high-fiber ingredients and regulatory support for waste reduction, positioning it as a key player in eco-friendly food solutions.



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Market Segmentation and Trends:

The brewers' spent grain flour market is segmented by application and region, offering a

comprehensive view of its dynamics. By application, segments include food industry (70% market share in 2025, used for nutritionally enhanced bakery products, snacks, and functional foods), animal feed (20% market share in 2025, utilized for livestock, poultry, and aquaculture nutrition), and biofuel production, with food industry leading due to its versatility in sustainable product development.

Regionally, Europe holds the largest share at 45% in 2025, driven by brewing traditions and sustainability frameworks, while Asia Pacific is emerging rapidly with China's growth. Trends highlight the adoption of advanced processing technologies for improved functionality and shelf stability, the integration into premium and functional foods, and a focus on quality standardization to meet regulatory requirements. The market is also seeing increased use in innovative applications like biofuels, aligning with circular economy goals.

Driving Factors Behind Market Growth:

The brewers' spent grain flour market is propelled by several key drivers. The increasing focus on sustainable food production and waste reduction is a primary catalyst, as brewers seek to valorize spent grain by-products. Rising demand for alternative protein and fiber sources supports its use in functional foods and animal feed, addressing nutritional needs in human and livestock diets.

The adoption of circular economy principles in food processing and brewing industries maximizes resource utilization, turning waste into valuable ingredients. Consumer preference for sustainable, high-fiber products, coupled with regulatory support for waste reduction, further boosts market growth. Additionally, advancements in drying and particle size optimization enhance product quality, enabling broader applications in bakery, snacks, and biofuels.

For more on their methodology and market coverage, visit: <https://www.factmr.com/about-company>

Recent Developments and Key Players:

The brewers' spent grain flour market is competitive, with key players emphasizing quality, innovation, and sustainability to capture share. Recent developments include the market's growth from USD 280.0 million in 2020 to USD 385.0 million in 2025, driven by environmental consciousness and nutritional value recognition. From 2025 to 2030, it is expected to expand to USD 506.8 million, and from 2030 to 2035 to USD 651.4 million, characterized by advanced technologies and premium grades.

Key Players in the Brewers' Spent Grain Flour Market:

GrainTech Ltd.

BSG Biotech

Brewer's Ally

Blue Star Ingredients

Grain Processing Corporation

Key players include GrainTech Ltd. (20.3% global value share, focus on quality optimization and diverse applications), BSG Biotech (specialized biotechnology solutions for spent grain valorization), Brewer's Ally (integrated brewing services including spent grain utilization), Blue Star Ingredients (specialty food ingredient development with sustainable sourcing), and Grain Processing Corporation (comprehensive grain processing solutions). Competitor analysis reveals a emphasis on technological advancements and sustainability, with firms investing in processing innovations to enhance functionality.

Regional Insights and Opportunities:

Europe dominates the brewers' spent grain flour market with 45% share in 2025, led by Germany at a 6.1% CAGR, driven by brewing heritage and sustainability policies. North America follows, with the USA at 5.8% CAGR, supported by craft brewing growth and sustainable ingredient focus.

Asia Pacific is emerging, with China at 5.4% CAGR, fueled by brewing production expansion and food processing modernization. The UK grows at 5.2% CAGR, Canada at 5.1%, Australia at 4.9%, and Brazil at 4.7%. Opportunities lie in innovative processing and product applications, aligning with circular economy and health trends.

Strong brewing legacy, sustainable ingredient innovation, and consumer demand for eco-friendly products are expected to boost the UK's brewers' spent grain flour revenue growth, which is expected to reach a compound annual growth rate (CAGR) of 5.2% through 2035. Advanced wasted grain flour uses in high-end food and niche industries are made possible by British enterprises that place a high priority on sustainability credentials, product quality, and creative capabilities.

Challenges and Future Outlook:

The brewers' spent grain flour market faces challenges, including moisture content management, processing cost considerations, and quality standardization requirements. However, the future is optimistic, with expected market expansion supported by advanced drying technologies, particle size optimization, and quality control methods.

As sustainability and nutritional enhancement trends intensify, the market is well-positioned for

sustained growth, contributing to eco-friendly food solutions through 2035.

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Editor's Note

Fact.MR is a global market research and consulting firm, known for delivering actionable insights across diverse industries. Our reports provide in-depth analysis, growth opportunities, and future outlooks, empowering businesses to make informed decisions. The insights on the Brewers' Spent Grain Flour Market are based on extensive primary and secondary research, coupled with expert analysis of industry trends, technological advancements, and regional dynamics. For tailored solutions and deeper market intelligence, connect with our research specialists.

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