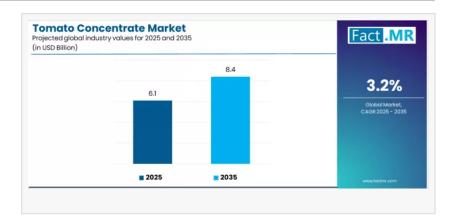


## Tomato Concentrate Market valued at USD 6.1 billion in 2025 | Morning Star, Heinz, Conesa, Kagome, Olam, Mutti, Chalki

Tomato concentrate market is projected to grow from USD 6.1 billion in 2025 to USD 8.4 billion by 2035, at a CAGR of 3.2%

ROCKVILLE, MD, UNITED STATES, November 11, 2025 / EINPresswire.com/ -- The global <u>Tomato Concentrate Market</u>, valued at USD 6.1 billion in 2025, is projected to



reach USD 8.4 billion by 2035, expanding at a 3.2% CAGR. Growth is fueled by the steady demand for tomato-based sauces, pastes, and ready-to-eat meals as consumers lean toward flavor-packed and minimally processed foods.

Manufacturers are reformulating with cleaner labels, reduced additives, and natural thickening agents. With a surge in the home-cooking trend and urban foodservice expansion, tomato concentrates have evolved from a cost ingredient to a margin-driven strategic category.

**Fast Facts** 

Market size (2025): USD 6.1 billion

Market size (2035): USD 8.4 billion

CAGR (2025–2035): 3.2%

Leading concentration: Brix 28–30° (~49.0% share)

Top end use: Sauces and pasta (~54.0% share)

Leading regions: North America, Europe, Asia-Pacific

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What's winning, and why

Tomato concentrates offer superior shelf life, color consistency, and flavor retention—making them indispensable to both industrial processors and household brands.

Brix 28–30° concentrates lead for optimal viscosity and stability.

Sauces/pasta applications dominate as global consumption of ready sauces and condiments rises.

Industrial-scale processors adopt aseptic packaging to ensure long-term freshness and logistics efficiency.

Where to play: regions and channels

North America: Mature yet steady demand from processed food and QSR sectors.

Europe: Premiumization trend favoring high-solids, sustainably sourced products.

Asia-Pacific: Fastest-growing region, driven by expanding food manufacturing in China and India.

Distribution is largely B2B, with rising sales to retail-ready brands in the convenience and meal-kit segments.

What teams should do next

R&D

Innovate in natural stabilization for color retention and nutrient protection.

Develop low-salt and organic concentrate formulations.

Leverage high-Brix processing to cut transport and storage costs.

Marketing & Sales

Position concentrates as "flavor enablers" for clean-label sauces.

Strengthen co-branding with meal-kit and frozen-food companies.

Promote traceability stories around farm-to-factory sourcing.

Operations & Sourcing

Secure tomato supply from heat-resilient cultivars to offset climate volatility.

Expand aseptic processing capacity for export markets.

Optimize yield recovery during pulping and evaporation stages.

Regulatory & QA

Comply with food-grade purity and pesticide-residue limits.

Certify organic and sustainable sourcing standards where applicable.

Enhance testing for natural color stability and heavy-metal safety.

Three quick plays this quarter

Launch Brix 30°+ high-concentration SKUs for industrial clients.

Partner with regional sauce brands for co-developed formulations.

Evaluate recyclable pouch and bulk-bag packaging alternatives.

The Take

Concentrated tomatoes are now a strategic ingredient—powering flavor, color, and nutrition across the modern food supply chain. With evolving consumer palates and clean-label imperatives, producers that deliver on consistency, sustainability, and taste precision will shape the next decade of growth.

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