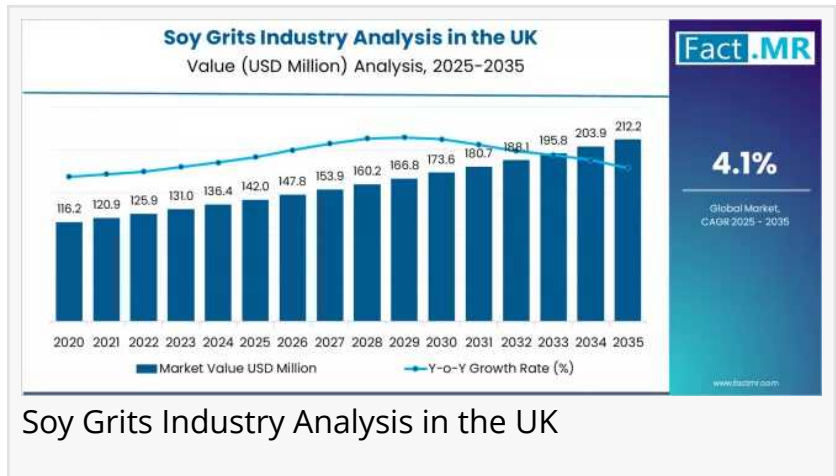


Soy Grits — Top UK Industry Trends for 2026

UK soy grits market set for steady growth in 2026 as clean-label, plant-based foods, sustainability demands, and high-protein innovation

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November 14, 2025 /

EINPresswire.com/ -- The UK [soy grits market](#) is preparing for a strong performance in 2026, backed by data showing steady demand growth across food and feed applications. Recent industry analysis indicates that the UK soy grits market is projected to grow from USD 142.0 million in 2025 to USD 212.2 million by 2035, reflecting a 4.1% CAGR over the forecast period. This sustained expansion—amounting to a gain of more than USD 70 million—is rooted in long-term protein demand, clean-label reformulation trends, and rising sustainability expectations across the food sector.



Market Outlook & Growth Projections

The UK soy grits market size in 2025 is valued at USD 142 million.

By 2035, the market is expected to reach USD 212.2 million, marking a 51% increase over ten years.

The dominant application is animal feed, representing 68.2% of total UK demand in 2025.

Toasted soy grits hold the highest share by form at 57.4%, reflecting their functional advantages in both feed and food formulations.

These metrics highlight a stable and expanding market, with strong momentum as the sector moves into 2026.

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Top UK Industry Trends for 2026

1. Rising Demand for Plant-Based & High-Protein Foods

While soy grits remain essential in animal feed, 2026 will see accelerating use in human food applications. Their high protein content, clean-label profile, and cost-efficiency make them increasingly attractive for:

Plant-based meat alternatives

High-protein bakery

Nutritional cereals and snacks

Reduced-fat or defatted formulations

Consumers seeking whole-food and plant-forward proteins will drive continued adoption.

2. Clean-Label Reformulation Gains Strength

UK shoppers continue to push for transparent, minimally processed ingredients. Soy grits meet this demand as a simple, recognisable soy-based ingredient. More manufacturers are expected to replace refined isolates or additives with soy grits, especially in bakery goods, cereals, and snacks targeting clean-label positioning.

3. Growth Across Food Manufacturing Segments

Food-grade soy grits are expanding beyond niche use cases and are now found in:

High-protein breads and bars

Breakfast cereals

Extruded snacks

Meat-analogue bases

Thickening systems or textural enhancers

Their affordability and versatility make soy grits popular among formulators seeking stable margins during inflationary periods.

4. Traceable & Sustainable Sourcing Becomes a Priority

As the UK heavily relies on imported soy, 2026 will see stronger moves toward verified sustainable sourcing. Brands and ingredient suppliers are focusing on:

Non-deforestation supply chains

Traceable origin documentation

Responsible farming certifications

Long-term supply contracts for price stability

Sustainability has become a decisive purchasing criterion, especially for food manufacturers targeting ethically minded consumers.

5. Sensory & Processing Improvements Expand Adoption

To address lingering flavour concerns, suppliers are investing in:

Heat-treated grits

Low-beany and neutral-flavour variants

Defatted formats for cleaner taste

Advanced filtration and deodorisation technologies

These improvements are essential for expanding soy grits into mainstream consumer products where taste neutrality is crucial.

6. Textural Customisation Through Grit Sizes

Varying particle sizes—coarse, medium, fine—are enabling manufacturers to tailor texture for specific products. In 2026, expect:

Coarse grits for meat alternatives

Medium grits for snack bars and bakery

Fine grits for sauces, mixes, and extruded foods

This level of customisation makes soy grits a flexible ingredient suited to multiple manufacturing processes.

7. Functional & Modified Grit Formats Emerge

Manufacturers are developing enhanced soy grits with improved water absorption, binding, and emulsification properties. These innovations support use in ready meals, soups, seasonings, plant-based meats, and high-protein bakery systems—broadening soy grits' functional role across UK food processing.

Strategic Implications for Industry Stakeholders

Suppliers & Processors: Invest in flavour-neutral, defatted, and functional grit variations; strengthen sustainable sourcing.

Food Manufacturers: Leverage soy grits to meet consumer demands for high-protein, clean-label, and cost-effective ingredients.

Retailers & Private Labels: Highlight soy-based protein benefits, sustainability, and whole-food positioning.

Investors: The projected USD 70M+ market expansion by 2035 presents opportunities in ingredient innovation and responsible supply-chain systems.

About Soy Grits

Soy grits are coarsely ground components of full-fat or defatted soybeans. They offer high protein content, favourable texture characteristics, and versatility across food and feed applications. Their nutritional value and functionality make them a key ingredient in the UK's evolving plant-based and sustainability-focused food ecosystem.

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