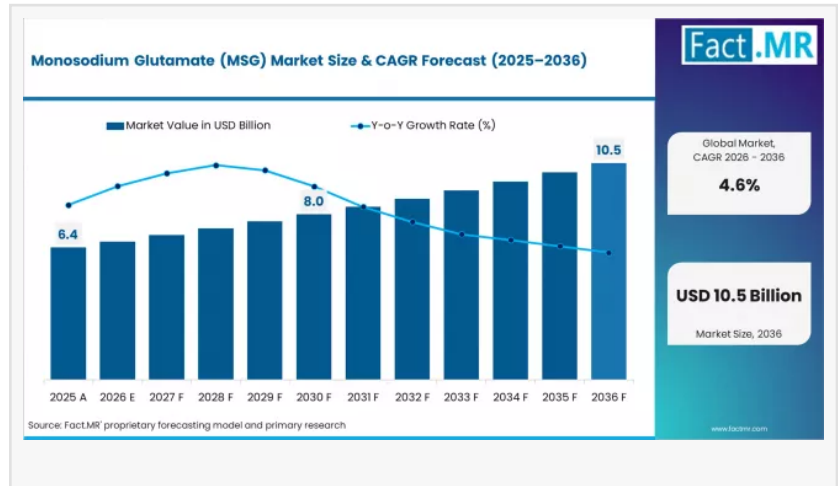


Monosodium Glutamate (MSG) Market Accelerates to USD 10B by 2036 Backed by Ajinomoto, CJ CheilJedang, COFCO, Fufeng

The Monosodium Glutamate (MSG) Market is segmented by Form (Powder and Granules), Application, and Region. Forecast for 2026 to 2036.

ROCKVILLE, MD, UNITED STATES, April 16, 2026 /EINPresswire.com/ -- The global [monosodium glutamate \(MSG\) market](https://www.factmr.com/connectus/sample?flag=S&rep_id=12232) is projected to grow from USD 6.12 billion in 2025 to USD 9.6 billion by 2035, expanding at a CAGR of 4.6%. Growth is driven by increasing demand for convenience foods, instant noodles, and cost-effective flavor enhancement solutions.



For more information, visit https://www.factmr.com/connectus/sample?flag=S&rep_id=12232

Quick Stats at a Glance

Market Size (2025): USD 6.12 Billion
 Forecast Value (2035): USD 9.6 Billion
 CAGR (2025-2035): 4.6%
 Top Form: Powder (~60.8% share)
 Top Application: Noodles, soups & broths (~38.1% share)
 Fastest Growing Country: India (5.9% CAGR)

Market Overview

The monosodium glutamate (MSG) market is a core segment of the global food ingredients industry, widely used as a flavor enhancer that delivers the “umami” taste across processed foods, restaurant meals, and packaged products.

MSG is extensively applied in:

Instant noodles and soups

Processed meat products

Seasonings and snack foods

Restaurant and foodservice formulations

Its ability to enhance taste while reducing overall salt usage and cost makes it a critical ingredient for food manufacturers and culinary professionals worldwide.

□ Key Growth Drivers

Rapid Growth of Convenience Foods

Rising consumption of ready-to-eat and instant meals

Global instant noodle demand growing 5–7% annually

MSG is essential for flavor consistency in mass-produced foods

Expansion of Food Processing Industry

Increasing industrial food production across:

Asia Pacific

Latin America

Integration of MSG in processed and packaged food supply chains

Cost-Effective Flavor Enhancement

Enables manufacturers to:

Improve taste profiles

Reduce ingredient costs

Widely used at low inclusion rates (0.2–0.8%) for maximum efficiency

Growth of Restaurant & QSR Chains

Increasing adoption in standardized recipes and menu formulations

Supports taste uniformity across global outlets

□ Key Market Trends

Dominance of Powdered MSG

Holds ~60.8% market share

Preferred for:

Easy mixing

High solubility

Industrial food processing efficiency

Expansion in Instant Food Applications

Noodles, soups & broths dominate with ~38.1% share

High-volume consumption in instant food manufacturing

Technological Advancements in Fermentation

Improved production efficiency

Lower manufacturing costs

Enhanced purity levels

Shift Toward Customized MSG Formulations

Development of:

Granulated variants

Customized particle sizes

Application-specific blends

□□ Segment Insights

By Form

Powder: ~60.8% share

Ideal for large-scale food manufacturing

Granules: ~39.2% share

Preferred in foodservice and household applications

By Application

Noodles, Soups & Broths: 38.1% share

Seasonings & Dressings: 26.4%

Meat Products: 23.7%

Other applications include snacks and ready meals

□ Regional Insights

Asia Pacific – Dominant Market

Largest consumption and production hub

Driven by:

High instant noodle demand

Expanding processed food industry

China: Global leader in production and consumption

India: Fastest growth at 5.9% CAGR

North America – Moderate Growth

Stable demand in processed foods and restaurant sectors

Growth influenced by clean-label trends and consumer awareness

Europe – Regulated & Mature

Slower growth due to:

Strict food additive regulations

Clean-label preferences

Selective MSG usage in processed foods

□ Competitive Landscape

The MSG market is moderately concentrated, with leading players controlling 40–50% of global production capacity.

Key Players

Ajinomoto Co., Inc.
Fufeng Group
Meihua Holdings Group
COFCO Corporation
Ningxia Eppen Biotech
Shandong Qilu Biotechnology
Competitive Strategies

Investment in fermentation efficiency and cost optimization
Expansion into high-purity and specialty MSG variants
Strategic partnerships with food manufacturers and QSR chains

□ Expert Insight

Industry analysts highlight that MSG remains a foundational ingredient in modern food systems, particularly as global demand for affordable, flavorful, and scalable food solutions continues to rise.

Despite evolving consumer perceptions, its cost-efficiency, performance, and versatility ensure sustained relevance across both industrial and culinary applications.

□□ Challenges & Restraints

Consumer perception concerns regarding food additives
Fluctuating raw material prices (corn-based fermentation inputs)
Regulatory scrutiny in developed markets
Growing demand for clean-label and natural alternatives
□ Opportunity Outlook

Expansion in emerging markets (India, Southeast Asia, Latin America)
Growth in processed and ready-to-eat food segments
Development of clean-label and naturally fermented MSG variants
Integration into new food categories and flavor systems
□ FAQs (SEO-Optimized)

What is monosodium glutamate (MSG) used for?

MSG is used as a flavor enhancer in foods such as noodles, soups, snacks, and processed meat products.

What is driving MSG market growth?

Growth is driven by rising convenience food demand, expansion of food processing industries, and increasing global consumption of instant meals.

Which segment dominates the MSG market?

Noodles, soups, and broths dominate with the highest market share.

Which region leads the market?

Asia Pacific leads due to high consumption and production levels.

What are the major challenges in the market?

Key challenges include consumer perception issues, regulatory constraints, and raw material price volatility.

□ Conclusion

The global monosodium glutamate (MSG) market is set for steady, demand-driven growth, supported by the rapid expansion of convenience foods and global food processing industries. While perception challenges persist, MSG's cost efficiency, functional benefits, and scalability position it as a critical ingredient in the evolving global food ecosystem.

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+1 628-251-1583

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