

# Cheese Market Expected to Reach US\$ 283.41 Billion by 2035 Amid Rising Demand for Specialty and Premium Dairy Products

PUNE, MAHARASHTRA, INDIA, June 16, 2026 /EINPresswire.com/ -- The global cheese market is witnessing sustained expansion as consumers increasingly incorporate cheese into everyday diets, convenience foods, and premium culinary applications. Growing urbanization, changing dietary preferences, rising disposable incomes, and expanding retail distribution networks are strengthening market demand across both developed and emerging economies. According to Market Research Future (MRFR), the global cheese market was valued at USD 175.26 billion in 2025 and is projected to reach USD 283.41 billion by 2035, registering a CAGR of 5.37% during the forecast period. The market continues to evolve through product innovation, premiumization, and increasing interest in artisanal and [specialty cheese varieties](#).



## Market Overview:

Cheese remains one of the most versatile dairy products consumed worldwide, serving as a key ingredient in foodservice applications, processed foods, snacks, bakery products, and home cooking. The increasing popularity of Western cuisines in developing economies, coupled with evolving consumer preferences for protein-rich foods, is creating strong growth prospects for manufacturers.

The industry is benefiting from advancements in dairy processing technologies, improved cold-chain logistics, and greater accessibility through organized retail channels. At the same time, manufacturers are expanding product portfolios to cater to health-conscious consumers, gourmet food enthusiasts, and flexitarian populations seeking innovative cheese alternatives.

## Latest Trends Transforming the Cheese Market:

## 1. Growing Popularity of Artisanal and Specialty Cheeses

One of the most prominent trends shaping the industry is the increasing consumer preference for artisanal and specialty cheeses. Consumers are seeking authentic flavors, premium quality ingredients, and unique textures that differentiate specialty cheeses from mass-produced varieties. This trend is particularly evident among urban consumers and premium food segments.

## 2. Expansion of Plant-Based Cheese Alternatives

The plant-based food movement is influencing innovation across the cheese industry. Manufacturers are investing heavily in dairy-free cheese products developed from nuts, oats, soy, and other plant-derived ingredients. Growing awareness regarding lactose intolerance, sustainability, and animal welfare concerns continues to support the adoption of alternative cheese products.

## 3. Sustainability-Centric Manufacturing

Environmental responsibility is becoming a strategic priority for cheese producers worldwide. Companies are implementing energy-efficient processing systems, reducing waste generation, adopting sustainable packaging materials, and improving supply chain transparency. Sustainability initiatives are increasingly influencing purchasing decisions among environmentally conscious consumers.

## 4. Digitalization of Dairy Processing

Technological advancements such as automated production systems, IoT-enabled monitoring, precision fermentation technologies, and data-driven quality management are enhancing operational efficiency throughout the cheese value chain. These innovations help manufacturers improve consistency, product quality, and production scalability.

## 5. Growth of Online Cheese Retailing

E-commerce platforms are emerging as important sales channels for premium and specialty cheeses. Consumers are increasingly purchasing dairy products online due to convenience, broader product selection, and home delivery services. This trend is opening new revenue opportunities for both established brands and niche producers.

### Market Drivers:

#### 1. Rising Global Consumption of Protein-Rich Foods

Consumers are becoming increasingly aware of the nutritional benefits associated with dairy-

based proteins. Cheese offers a rich source of protein, calcium, vitamins, and essential nutrients, making it a preferred food choice among health-conscious consumers. The growing emphasis on balanced nutrition is significantly supporting market growth.

## 2. Expansion of Foodservice Industry

The rapid growth of quick-service restaurants, cafés, pizza chains, and casual dining establishments continues to generate substantial demand for cheese products. Cheese remains an essential ingredient in pizzas, burgers, sandwiches, pasta dishes, and various international cuisines. Expanding foodservice infrastructure across emerging economies is strengthening market demand.

## 3. Urbanization and Rising Disposable Incomes

Increasing urban populations and improving purchasing power are encouraging consumers to adopt premium food products, including specialty and imported cheeses. As lifestyles become busier, demand for convenient ready-to-eat and ready-to-cook foods containing cheese is accelerating globally.

## 4. Retail Modernization and Distribution Expansion

The development of supermarkets, hypermarkets, convenience stores, and specialty food retailers has significantly improved product accessibility. Modern retail formats provide consumers with a wider range of cheese options while enabling manufacturers to expand their market reach.

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## Emerging Opportunities in the Cheese Market:

### 1. Specialty Cheese Segment Expansion

Demand for gourmet, aged, organic, and region-specific cheeses is creating significant opportunities for producers. Consumers increasingly seek premium products that offer distinctive taste experiences and artisanal craftsmanship. Manufacturers focusing on premiumization strategies are expected to benefit considerably from this trend.

### 2. Rapid Growth in Asia-Pacific Markets

Emerging economies throughout Asia-Pacific are witnessing growing acceptance of cheese as part of modern dietary habits. Rising urbanization, expanding retail infrastructure, increasing exposure to Western cuisines, and evolving consumer preferences are driving strong market potential throughout the region.

### 3. Innovation in Plant-Based Formulations

The continued rise of vegan and flexitarian lifestyles presents substantial opportunities for manufacturers to introduce innovative dairy-free cheese products. Improved taste, texture, and nutritional profiles are expected to further accelerate adoption rates.

### 4. E-Commerce and Direct-to-Consumer Sales

Online grocery platforms and direct-to-consumer distribution channels are enabling manufacturers to reach broader audiences while enhancing customer engagement. Specialty cheese producers can particularly benefit from digital commerce strategies.

#### Segment Analysis:

##### 1. By Product Type

The natural cheese segment represents a major share of the global market due to increasing consumer preference for minimally processed foods. Natural cheeses are widely appreciated for their authentic flavor profiles, nutritional value, and clean-label appeal. The segment continues to benefit from growing demand for premium dairy products and artisanal cheese varieties.

Processed cheese remains highly popular because of its convenience, longer shelf life, affordability, and versatility in food preparation. The segment is widely utilized across foodservice establishments, packaged foods, and household consumption. Ongoing product innovation is supporting sustained demand across multiple consumer categories.

##### 2. By Milk Source

Cow milk continues to dominate global cheese production owing to its widespread availability, established supply chains, and consumer familiarity. Numerous cheese varieties are produced using cow milk, making this segment the industry's largest contributor.

Goat milk cheese is gaining popularity among consumers seeking distinctive flavors and alternative dairy options. Increasing awareness regarding digestibility and nutritional benefits is supporting segment growth.

Buffalo milk-based cheeses are attracting attention in regional markets due to their rich texture, creamy consistency, and premium positioning. The segment is particularly relevant in countries with established buffalo dairy industries.

Other milk sources contribute to product diversification by offering unique sensory characteristics and catering to niche consumer preferences.

### 3. By Format

Traditional block and wheel formats continue to account for substantial market demand due to their widespread use in retail and foodservice applications.

Pre-sliced cheese products are experiencing robust demand due to convenience and suitability for sandwiches, burgers, and quick meal preparation.

Shredded and grated cheese formats are increasingly utilized in home cooking and commercial food preparation because they simplify meal preparation processes.

Cheese spreads are gaining popularity among consumers seeking convenient snack options and versatile food ingredients.

Additional cheese formats continue to emerge through innovation and evolving consumer requirements.

### 4. By Distribution Channel

Retail remains the leading distribution channel, supported by supermarkets, hypermarkets, specialty food stores, convenience stores, and online platforms. Expanded product availability and enhanced consumer accessibility continue to drive segment growth.

Hotels, restaurants, cafés, and catering services represent a significant source of cheese consumption globally. The growing foodservice sector and rising popularity of cheese-based menu offerings are contributing substantially to demand growth.

#### Regional Analysis:

##### 1. Europe

Europe maintains its position as the largest regional market for cheese. Countries such as France, Germany, and Italy possess deeply rooted cheese consumption traditions and extensive production capabilities. Strong consumer demand for premium and artisanal cheeses, combined with advanced dairy infrastructure, continues to support regional dominance. Europe accounts for approximately 29% of the global cheese market value.

##### 2. North America

North America represents the second-largest market globally, accounting for roughly 26% of total market value. The region benefits from strong demand for mozzarella, cheddar, processed cheese products, and premium specialty cheeses. Continued innovation and growing consumer

interest in high-quality dairy products support market expansion.

### 3. Asia-Pacific

Asia-Pacific is expected to register the fastest growth throughout the forecast period. Rising urbanization, increasing disposable incomes, expanding organized retail networks, and growing exposure to Western culinary habits are accelerating cheese consumption across the region. Countries such as China and India are emerging as key growth engines.

### 4. South America

South America continues to witness gradual market expansion supported by increasing dairy consumption and improving retail distribution channels. Demand for processed and affordable cheese products remains particularly strong.

### 5. Middle East & Africa

The Middle East and Africa region presents promising growth opportunities driven by urbanization, rising foodservice investments, and increasing adoption of international food trends. Growing consumer awareness and retail development are supporting long-term market growth.

### Top Company Profiles:

1. Dairy Farmers of America - The company remains one of the leading dairy cooperatives globally, supplying a diverse portfolio of cheese products while focusing on operational efficiency, sustainability initiatives, and product innovation.

2. Kraft Heinz - Kraft Heinz maintains a strong position in the cheese industry through its extensive portfolio of consumer brands, broad retail presence, and continuous investment in product development.

3. Land O'Lakes - Land O'Lakes continues to expand its cheese offerings through innovation, quality-focused manufacturing, and strategic distribution partnerships.

4. Schreiber Foods - Schreiber Foods serves retail, foodservice, and industrial customers with a broad range of cheese products and customized dairy solutions.

5. Saputo Inc. - Saputo has established a strong international presence through acquisitions, product diversification, and investments in manufacturing capabilities.

6. Bel Brands USA - Bel Brands USA is recognized for its innovative cheese products and focus on convenience-oriented consumer offerings.

7. Tillamook County Creamery Association - The company has built a reputation for premium cheese products while emphasizing quality, heritage, and sustainable practices.

8. Sargento Foods - Sargento Foods continues to strengthen its market position through value-added cheese formats, consumer-focused innovation, and retail expansion.

9. Horizon Organic - Horizon Organic leverages growing demand for organic dairy products through its commitment to sustainable farming and premium-quality offerings.

#### Recent Developments:

March 2025 – Lactalis Group strengthened its presence in the Middle East and Central Asian cheese industry by acquiring a majority stake in a Turkish dairy processor. The transaction expanded the company's regional production and distribution capabilities.

January 2025 – Arla Foods announced a major investment of approximately DKK 4.6 billion to establish a carbon-neutral cheese manufacturing facility in Denmark. The project is expected to support the company's long-term sustainability objectives and enhance production efficiency.

November 2024 – Groupe Bel expanded its alternative dairy portfolio by introducing a new plant-based Babybel cheese range across multiple European countries. The products utilize protein blends derived from cashew and fava beans to address growing demand for dairy-free options.

September 2024 – Saputo Inc. completed the acquisition of two specialty cheese creameries located in Vermont and Oregon. The move increased the company's artisan cheese production capacity and strengthened its premium cheese offerings in the U.S. market.

June 2024 – Fonterra entered into a five-year supply agreement with a leading quick-service restaurant chain in China. The partnership secured substantial annual mozzarella cheese volumes and reinforced Fonterra's position in the rapidly growing Asian foodservice sector.

April 2024 – The European Commission approved updated Protected Designation of Origin (PDO) regulations covering 18 cheese categories. The revised framework enhances product authenticity requirements and provides stronger protection for European cheese exports in international markets.

#### Competitive Landscape and Future Outlook:

The global cheese market is expected to maintain steady momentum through 2035 as manufacturers continue to respond to changing consumer preferences, technological advancements, and sustainability expectations. Competitive differentiation will increasingly depend on innovation, product quality, premiumization strategies, and supply-chain efficiency.

As plant-based alternatives gain traction alongside traditional dairy products, companies capable of balancing heritage cheese offerings with next-generation innovations will be best positioned to capture emerging opportunities. Growing demand from Asia-Pacific, rising interest in specialty cheeses, and expanding digital retail channels are expected to remain key growth catalysts throughout the forecast period.

With consumer tastes becoming increasingly diverse and globalized, the cheese market is poised for continued transformation, creating substantial opportunities for both established dairy leaders and emerging niche producers worldwide.

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