

# Global Flavour Enhancers Market: Size, Trends & Forecasts (2018-2022)

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## Abstracts

### SCOPE OF THE REPORT

The report entitled "Global Flavour Enhancers Market: Size, Trends & Forecasts (2018-2022)", provides analysis of the global flavour enhancers, with detailed analysis of market size and growth. The analysis includes the market by value, by region, by segment, volume by region and by end uses. The report also provides the analysis of the global flavour enhancers market of Asia Pacific (APAC), North America, Europe, Middle East & Africa (EMEA), and South America regions.

Moreover, the report also assesses the key opportunities in the market and outlines the factors that are and will be driving the growth of the industry. Growth of the overall global flavour enhancers has also been forecasted for the years 2018-2022, taking into consideration the previous growth patterns, the growth drivers and the current and future trends.

Associated British Foods (ABF), Givaudan, International Flavors & Fragrances Inc. (IFF) and Sensient Technologies are some of the key players operating in the global flavour enhancers, whose company profiling has been done in the report. In this segment of the report, business overview, financial overview and business strategies of the companies are provided.

### COUNTRY COVERAGE

Asia Pacific

North America

Middle East & Africa (EMEA)

South America

## **COMPANY COVERAGE**

Associated British Foods (ABF)

Givaudan

International Flavors & Fragrances Inc. (IFF)

Sensient Technologies

## **EXECUTIVE SUMMARY**

Flavour enhancers are used to exaggerate flavours, in foods and beverages. Flavour enhancers alter the sense of taste in the food without adding any substantial flavour of its own. There are two types of flavor enhancer such as natural and artificial. Natural flavor enhancers are derived from plants and herbs or the raw material of animals. Artificial flavour enhancers are developed from synthetic sources to mimic common flavors.

Flavour enhancers are largely obtained from natural fermentation or extraction from cereals. The various food applications in which flavor enhancer is used are snacks, soups, rice, pasta, noodles, beverages, etc. The different types of flavour enhancers are Monosodium Glutamate (MSG), Hydrolyzed Vegetable Proteins (HVP), Yeast Extracts and Nucleotides.

Monosodium Glutamate (MSG), is one of the chief flavor enhancers that is used as a flavor in protein rich food. MSG is a sodium salt of glutamic acid, produced by fermenting corn, sugar cane, sugar beet, wheat, tapioca, etc, mainly used as a flavour enhancers to increase the taste of umami (savory taste) in protein rich food such as fish, meat, etc. Hydrolyzed vegetable protein, or HVP, is produced by boiling cereals or legumes, such as soy, corn, or wheat, in hydrochloric acid and then neutralizing the solution with sodium hydroxide. Yeast extract is the general name for various yeast

products made by removing cell walls of the yeast culture and using the cell contents as food additives, flavorings and nutritional supplements.

The global flavour enhancers market is expected to increase at high growth rates during the forecasted period (2018-2022). The global flavour enhancers market is supported by various growth drivers, such as, increasing demand for fast food and convenience foods, rapid urbanization, growing youth population, rising consumer expenditure and disposable income, etc.

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