

Baking Enzymes Market Opportunity, Growth Drivers, Industry Trend Analysis, and Forecast 2024 to 2032

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Abstracts

The Global Baking Enzymes Market was valued at USD 624.8 million in 2023 and is set to grow at a 5% CAGR from 2024 to 2032. This growth is driven by rising consumer demand for premium baked goods, aligning with the industry's emphasis on enhancing product consistency, shelf life, and production efficiency. Innovations like enzyme immobilization and genetic engineering have boosted enzyme stability and efficacy, expanding their applications in baking. Furthermore, the rising popularity of gluten-free and low-carb diets has increased the demand for specialized enzymes that enhance the quality of gluten-free baked products. As consumer dietary preferences evolve, the demand for versatile and effective baking enzymes will fuel market growth, with manufacturers prioritizing the development of customized enzyme solutions.

For example, in March 2024, Kerry introduced Bio Bake Fresh Rich, an enzyme system tailored for sweet baked goods. This enzyme not only boosts softness and moisture perception throughout the product's shelf life but also aids in reducing food waste. The overall industry is classified based on product, application, and region. In 2023, proteases held a significant share of the baking enzymes market and are projected to exceed USD 221 million by 2032. Proteases are crucial in baking, breaking down gluten and enhancing dough elasticity, improving the texture and volume of baked goods.

The rising demand for baked items with specific texture profiles is propelling the adoption of proteases. The bread application segment of the baking enzymes market is anticipated to surpass USD 421 million by 2032, fueled by a growing appetite for high-quality, fresh bread. Baking enzymes play a pivotal role in bread production, enhancing dough stability, improving crumb structure, and extending shelf life. With consumers increasingly favoring fresh, preservative-free bread, the demand for baking enzymes in this segment is set to rise. In 2023, North America captured a significant portion of the baking enzymes market and is projected to grow at a CAGR of over 4.8% from 2024 to 2032. The region's robust baking industry, combined with a rising consumer preference

for premium and clean-label baked goods, has driven the demand for baking enzymes. Moreover, the presence of major enzyme manufacturers and active research and development endeavors in the region further bolster the market's prospects.

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