

Bean Flour Market Opportunity, Growth Drivers, Industry Trend Analysis, and Forecast 2024 - 2032

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Abstracts

The Global Bean Flour Market was valued at USD 2.9 billion in 2023 and is projected to grow at a 6.8% CAGR from 2024 to 2032, driven by the rising demand for gluten-free, high-protein, and plant-based products. As consumers increasingly seek sustainable and health-focused dietary choices, bean-based flours like chickpea, black bean, and fava bean flour have gained popularity. With the growing shift towards plant-based diets, bean flour has emerged as a key ingredient for those looking to boost their plant-based protein intake. It is widely used by vegans and vegetarians as a protein-rich alternative to various foods, such as meat substitutes, snacks, and pasta.

The environmental benefits of bean cultivation, particularly its role in soil enrichment through nitrogen fixation, appeal to eco-conscious consumers and businesses. This has spurred the incorporation of bean flour into a range of products as part of sustainability initiatives. The black bean flour segment, valued at USD 535.5 million in 2023, is set to grow at a 7.1% CAGR from 2024 to 2032. Black bean flour's nutrient-dense profile, especially its high fiber and protein content, makes it a popular choice among health-conscious consumers. Its usage is expanding in gluten-free baking and plant-based snack production, particularly in regions like North America and Europe, where plant-based eating trends are on the rise.

In the food and beverage sector, the bean flour market reached USD 2.2 billion in 2023 and is projected to grow at a 7% CAGR from 2024 to 2032. This segment leads the market, driven by bean flour's use in gluten-free, vegan, and health-focused products. It is a common ingredient in pasta, baked goods, snacks, and plant-based meat alternatives. The increasing demand for clean-label, high-protein, and fiber-rich foods has made bean flour a preferred substitute for traditional grain flour. Additionally, the rising popularity of functional foods and fortified products has further fueled the use of nutrient-dense bean flour.

North America's bean flour market, valued at USD 1.1 billion in 2023, is expected to

grow at a 7.4% CAGR. The region dominates the market due to strong consumer demand for gluten-free and plant-based foods. The well-developed food industries in the US and Canada cater to the health-conscious population by offering a variety of snacks, baked goods, and plant-based protein products made with bean flour. Organic and non-GMO options are key differentiators in this market, with consumers willing to pay a premium for these features.

Contents

Report Content

CHAPTER 1 METHODOLOGY & SCOPE

- 1.1 Market scope & definition
- 1.2 Base estimates & calculations
- 1.3 Forecast calculation
- 1.4 Data sources
 - 1.4.1 Primary
 - 1.4.2 Secondary
 - 1.4.2.1 Paid sources
 - 1.4.2.2 Public sources

CHAPTER 2 EXECUTIVE SUMMARY

- 2.1 Industry 360° synopsis

CHAPTER 3 INDUSTRY INSIGHTS

- 3.1 Industry ecosystem analysis
 - 3.1.1 Key manufacturers
 - 3.1.2 Distributors
 - 3.1.3 Profit margins across the industry
- 3.2 Industry impact forces
 - 3.2.1 Growth drivers
 - 3.2.2 Market challenges
 - 3.2.3 Market opportunity
 - 3.2.3.1 New opportunities
 - 3.2.3.2 Growth potential analysis
- 3.3 Raw material landscape
 - 3.3.1 Manufacturing trends
 - 3.3.2 Technology evolution
 - 3.3.2.1 Sustainable manufacturing
 - 3.3.2.1.1 Green practices
 - 3.3.2.1.2 Decarbonization
 - 3.3.3 Sustainability in raw materials
 - 3.3.4 Pricing trends (USD/Ton), 2021 - 2032

- 3.3.4.1 North America
- 3.3.4.2 Europe
- 3.3.4.3 Asia Pacific
- 3.3.4.4 Latin America
- 3.3.4.5 Middle East & Africa
- 3.4 Regulations & market impact
- 3.5 Porter's analysis
- 3.6 PESTEL analysis

CHAPTER 4 COMPETITIVE LANDSCAPE, 2023

- 4.1 Company market share analysis
- 4.2 Competitive positioning matrix
- 4.3 Strategic outlook matrix

CHAPTER 5 MARKET SIZE AND FORECAST, BY TYPE, 2021-2032 (USD MILLION, TONS)

- 5.1 Key trends
- 5.2 Black bean flour
- 5.3 Chickpea (garbanzo) bean flour
- 5.4 Navy bean flour
- 5.5 Fava bean flour
- 5.6 Pinto bean flour
- 5.7 Lentil flour
- 5.8 Others

CHAPTER 6 MARKET SIZE AND FORECAST, BY APPLICATION, 2021-2032 (USD MILLION, TONS)

- 6.1 Key trends
- 6.2 Food & beverages
- 6.3 Animal feed
- 6.4 Personal care & cosmetics
- 6.5 Others

CHAPTER 7 MARKET SIZE AND FORECAST, BY DISTRIBUTION CHANNEL, 2021-2032 (USD MILLION, TONS)

- 7.1 Key trends
- 7.2 Online retail
- 7.3 Supermarkets/hypermarkets
- 7.4 Convenience stores
- 7.5 Specialty stores

CHAPTER 8 MARKET SIZE AND FORECAST, BY REGION, 2021-2032 (USD MILLION, TONS)

- 8.1 Key trends
- 8.2 North America
 - 8.2.1 U.S.
 - 8.2.2 Canada
- 8.3 Europe
 - 8.3.1 Germany
 - 8.3.2 UK
 - 8.3.3 France
 - 8.3.4 Italy
 - 8.3.5 Spain
 - 8.3.6 Rest of Europe
- 8.4 Asia Pacific
 - 8.4.1 China
 - 8.4.2 India
 - 8.4.3 Japan
 - 8.4.4 South Korea
 - 8.4.5 Australia
 - 8.4.6 Rest of Asia Pacific
- 8.5 Latin America
 - 8.5.1 Brazil
 - 8.5.2 Mexico
 - 8.5.3 Argentina
 - 8.5.4 Rest of Latin America
- 8.6 MEA
 - 8.6.1 Saudi Arabia
 - 8.6.2 UAE
 - 8.6.3 South Africa
 - 8.6.4 Rest of MEA

CHAPTER 9 COMPANY PROFILES

- 9.1 Nikken Foods
- 9.2 Ardent Mills
- 9.3 Arva Flour Mill
- 9.4 Avena Foods Limited
- 9.5 Ingredion
- 9.6 Jiangsu Zhenya Biotechnology
- 9.7 Living Foods
- 9.8 Molendum Ingredients
- 9.9 Sakthi Soyas Limited
- 9.10 Vestkorn

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