

# Savory Ingredients Market Report by Type (Starches, Proteins, Yeast, Monosodium Glutamate (MSG), and Others), Form (Powder, Liquid, Paste), Application (Food, Feed), Source (Natural, Synthetic), and Region 2024-2032

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## Abstracts

The global savory ingredients market size reached US\$ 7.3 Billion in 2023. Looking forward, IMARC Group expects the market to reach US\$ 11.0 Billion by 2032, exhibiting a growth rate (CAGR) of 4.5% during 2024-2032.

Savory ingredients refer to flavor enhancers that are used to elevate the savory taste and aroma of food products during processing. Starches, yeast extracts, hydrolyzed vegetable proteins (HVP), hydrolyzed animal proteins (HAP), and monosodium glutamate (MSG) are some of the most commonly used savory ingredients across the food and beverages industry. They are mainly used in the production of instant and food, meat products, and seasonings. Their utilization helps increase the product shelf-life and minimize the salt content in food preparation. Additionally, these ingredients are highly cost-effective and are easily available across the online and offline organized retail channels.

### Savory Ingredients Market Trends:

The market is primarily driven by the growing demand for packaged instant food products. This can be attributed to the changing dietary preferences, hectic schedules led by the masses and the inflating per capita income levels, which have further resulted in the widespread preference for convenience foods across the globe. Apart from this, the shifting inclination of consumers towards purchasing clean label and organic products due to the rising awareness regarding the adverse effects of artificial ingredients is also positively impacting the market. Additionally, numerous key players

are heavily investing in the introduction of improved product variants with better taste to cater to the diverse preferences of the consumers. Moreover, due to rapid urbanization, there has been a considerable rise in the popularity of East Asian cuisines on the global level, wherein savory ingredients form an essential part of food preparation. Some of the other factors providing an impetus to the market growth include favorable regulatory approvals and the escalating demand for bakery products among individuals.

#### Key Market Segmentation:

IMARC Group provides an analysis of the key trends in each sub-segment of the global savory ingredients market report, along with forecasts at the global, regional and country level from 2024-2032. Our report has categorized the market based on type, form, application and source.

#### Breakup by Type:

- Starches
- Proteins
- Vegetable Protein
- Animal Protein
- Yeast
- Monosodium Glutamate (MSG)
- Others

#### Breakup by Form:

- Powder
- Liquid
- Paste

#### Breakup by Application:

- Food
- Feed

#### Breakup by Source:

- Natural
- Vegetable Extracts

Animal Derived  
Microbial  
Synthetic

#### Breakup by Region:

North America  
United States  
Canada  
Asia-Pacific  
China  
Japan  
India  
South Korea  
Australia  
Indonesia  
Others  
Europe  
Germany  
France  
United Kingdom  
Italy  
Spain  
Russia  
Others  
Latin America  
Brazil  
Mexico  
Others  
Middle East and Africa

#### Competitive Landscape:

The competitive landscape of the industry has also been examined along with the profiles of the key players being Ajinomoto Co. Inc., AngelYeast Co. Ltd., Archer-Daniels-Midland Company, Associated British Foods plc, Cargill Incorporated, Givaudan, Kerry Group plc, Koninklijke DSM N.V., Novozymes A/S, Sensient Technologies Corporation, Symrise AG and Tate & Lyle PLC.

#### Key Questions Answered in This Report:

*Savory Ingredients Market Report by Type (Starches, Proteins, Yeast, Monosodium Glutamate (MSG), and Others),...*

How has the global savory ingredients market performed so far and how will it perform in the coming years?

What has been the impact of COVID-19 on the global savory ingredients market?

What are the key regional markets?

What is the breakup of the market based on the type?

What is the breakup of the market based on the form?

What is the breakup of the market based on the application?

What is the breakup of the market based on the source?

What are the various stages in the value chain of the industry?

What are the key driving factors and challenges in the industry?

What is the structure of the global savory ingredients market and who are the key players?

What is the degree of competition in the industry?

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