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Aquafaba Product Market Forecasts to 2034 – Global Analysis By Form (Liquid Aquafaba, Powdered Aquafaba, Concentrated / Paste Forms, Frozen Aquafaba, and Flakes / Spray-Dried Formats), Source Type (Chickpea-Based Aquafaba, White Bean Aquafaba, Pea-Based Aquafaba, Lentil-Based Aquafaba, Mixed Legume Aquafaba, and Other Emerging Sources), Functionality, Application, End User, Distribution Channel, and By Geography

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Abstracts

According to Stratistics MRC, the Global Aquafaba Product Market is accounted for $0.16 billion in 2026 and is expected to reach $0.52 billion by 2034 growing at a CAGR of 15.9% during the forecast period. Aquafaba, the viscous liquid derived from cooked legumes such as chickpeas, has emerged as a versatile plant-based egg replacement with exceptional functional properties. Its unique ability to foam, emulsify, and bind makes it invaluable across culinary applications including baking, confectionery, and dairy alternatives. The market encompasses various forms and source types catering to food manufacturers, foodservice operators, and increasingly health-conscious home consumers seeking clean-label, allergen-free ingredients.

Market Dynamics:

Driver:

Surge in vegan and plant-based eating patterns

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The global shift toward plant-based nutrition continues expanding beyond niche demographics into mainstream consumer culture. Aquafaba benefits directly from this transition as consumers actively seek functional alternatives to eggs and dairy without compromising culinary experience. Its natural origin aligns with clean-label preferences, while its allergen-free profile appeals to consumers with egg, soy, or dairy sensitivities. Food manufacturers increasingly incorporate aquafaba into products ranging from mayonnaise to meringues, capitalizing on consumer willingness to experiment with novel plant-based ingredients that deliver traditional taste and texture expectations.

Restraint:

Inconsistent functional performance across batches

Variability in aquafaba composition depending on legume type, cooking methods, and processing conditions creates significant challenges for industrial applications. Manufacturers require standardized functionality for consistent product outcomes, yet natural batch variations affect foaming stability, viscosity, and emulsification capacity. This inconsistency necessitates extensive quality testing and formulation adjustments, increasing production complexity and costs. Small-scale producers face particular difficulties in achieving reliable results, potentially limiting aquafaba adoption in applications requiring precise performance specifications and discouraging investment in dedicated processing infrastructure.

Opportunity:

Upcycling and sustainability positioning

Aquafaba's origin as a byproduct of legume processing positions it perfectly within circular economy narratives gaining traction across food industry. Traditionally discarded as waste, its valorization reduces environmental impact while creating economic value from existing material streams. Brands leveraging this sustainability story resonate strongly with environmentally conscious consumers seeking products addressing food waste concerns. This positioning creates differentiation opportunities in crowded plant-based categories while potentially qualifying for sustainability certifications and partnerships with food waste reduction initiatives, enhancing brand credibility and consumer appeal.

Threat:

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Competition from formulated egg replacers

Synthetic and highly processed egg alternatives backed by significant research investments threaten aquafaba's market position through superior functional consistency. These formulated products offer standardized performance across applications, eliminating the batch variability challenges inherent to natural aquafaba. Large ingredient manufacturers promote these alternatives through extensive technical support and formulation assistance, appealing to industrial customers prioritizing reliability. If these competitors achieve price parity while delivering consistent results, they may capture significant market share from aquafaba in mainstream food manufacturing applications requiring predictable functional performance.

Covid-19 Impact:

The pandemic accelerated aquafaba awareness as home baking surged during lockdown periods worldwide. Consumers confined to homes explored plant-based cooking with renewed enthusiasm, discovering aquafaba through social media and online communities. This experimentation normalized the ingredient among home users who continued purchasing post-pandemic. Simultaneously, supply chain disruptions encouraged food manufacturers to explore alternative ingredients reducing dependency on conventional egg supplies. These parallel developments established broader consumer familiarity and industrial interest, creating sustained demand growth that continues shaping market expansion trajectories.

The Liquid Aquafaba segment is expected to be the largest during the forecast period

The Liquid Aquafaba segment is expected to account for the largest market share during the forecast period, representing the most accessible and widely adopted form across applications. Food manufacturers prefer liquid aquafaba for direct incorporation into products like mayonnaise, baked goods, and plant-based cheeses where water content integration poses no formulation challenges. Its availability as a byproduct from canned legume production ensures consistent supply at competitive pricing. Home consumers also favor liquid formats for immediate use in recipes, contributing to sustained demand across both industrial and retail channels throughout the forecast period.

The Mixed Legume Aquafaba segment is expected to have the highest CAGR during the forecast period

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Over the forecast period, the Mixed Legume Aquafaba segment is predicted to witness the highest growth rate, driven by manufacturers seeking functional diversity and supply chain flexibility. Blending aquafaba from different legume sources allows customization of functional properties for specific applications, optimizing foaming, emulsification, or binding characteristics. This approach also mitigates supply risks associated with single-crop dependencies while potentially reducing costs through strategic sourcing. As industrial applications expand and formulators become more sophisticated in ingredient utilization, mixed legume aquafaba offers compelling advantages supporting its accelerated adoption across multiple product categories.

Region with largest share:

During the forecast period, the North America region is expected to hold the largest market share, supported by established plant-based food culture and concentrated food manufacturing presence. The region's consumers demonstrate strong familiarity with alternative ingredients and willingness to pay premiums for sustainable, allergen-free products. Major food companies headquartered in North America increasingly incorporate aquafaba into mainstream product lines, driving industrial demand. Robust distribution networks spanning natural food retailers and conventional grocery chains ensure broad consumer access. Venture capital investment in plant-based innovation further accelerates market development throughout the region.

Region with highest CAGR:

Over the forecast period, the Asia Pacific region is anticipated to exhibit the highest CAGR, driven by the rapid expansion of plant-based food consumption and increasing awareness of sustainable protein alternatives. Countries such as China, India, Japan, and Australia are witnessing strong growth in vegan and flexitarian diets, encouraging food manufacturers to adopt aquafaba as a natural egg-replacement ingredient in bakery, confectionery, and ready-to-eat products. The region also benefits from large chickpea and legume production bases, particularly in India and Australia, which ensures raw material availability for aquafaba processing. Rising urbanization, increasing disposable income, and growing demand for clean-label and allergen-free food ingredients are further supporting market expansion.

Key players in the market

Some of the key players in Aquafaba Product Market include OGGS Ltd, Free and Easy Foods Ltd, Orgran Foods Pty Ltd, Eat Just, Inc., Bob’s Red Mill Natural Foods, Inc.,

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Follow Your Heart, Plant Power Foods, The Vegan Egg Company, Vegg Foods, Zero Egg Ltd, Nestl? S.A., Ingredion Incorporated, Archer Daniels Midland Company, Roquette Fr?res, and Puratos Group.

Key Developments:

In February 2026, Roquette Fr?res introduced AMYSTA™ L 123, a thermally soluble pea starch designed to work in tandem with aquafaba to provide structural integrity in high-moisture plant-based meat and egg alternatives.

In April 2025, Eat Just, Inc. entered a landmark strategic partnership with Vegan Food Group (UK). The agreement grants exclusive rights to manufacture and distribute Eat Just's mung bean-based eggs across Europe, supported by a $6.7 million investment in a new automated production line in L?neburg, Germany.

Forms Covered:

- Liquid Aquafaba
- Powdered Aquafaba
- Concentrated / Paste Forms
- Frozen Aquafaba
- Flakes / Spray-Dried Formats

Source Types Covered:

- Chickpea-Based Aquafaba
- White Bean Aquafaba
- Pea-Based Aquafaba
- Lentil-Based Aquafaba
- Mixed Legume Aquafaba

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- Other Emerging Sources

Functionalities Covered:

- Foaming Agent
- Emulsifier
- Binding Agent
- Thickening Agent
- Stabilizer

Applications Covered:

- Bakery & Confectionery
- Dairy Alternatives
- Plant-Based Meat Products
- Sauces & Dressings
- Mayonnaise & Spreads
- Desserts & Frozen Products
- Beverages & Cocktails
- Ready-to-Eat / Packaged Foods
- Nutritional & Functional Foods
- Other Applications

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End Users Covered:

- Food Manufacturers
- Bakeries & Confectionery Producers
- Foodservice & HORECA
- Beverage Industry
- Vegan & Plant-Based Brands
- Household / Retail Consumers
- Nutraceutical Manufacturers

Distribution Channels Covered:

- B2B Sales
- Retail Stores
- Supermarkets & Hypermarkets
- Specialty Health Stores
- Online Retail
- Direct-to-Consumer (DTC)

Regions Covered:

- North America
  - United States
  - Canada

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- Mexico

Europe

- United Kingdom
- Germany
- France
- Italy
- Spain
- Netherlands
- Belgium
- Sweden
- Switzerland
- Poland
- Rest of Europe

Asia Pacific

- China
- Japan
- India
- South Korea
- Australia

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- Indonesia
- Thailand
- Malaysia
- Singapore
- Vietnam
- Rest of Asia Pacific

South America

- Brazil
- Argentina
- Colombia
- Chile
- Peru
- Rest of South America

Rest of the World (RoW)

- Middle East
  - Saudi Arabia
  - United Arab Emirates
  - Qatar
  - Israel
  - Rest of Middle East

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Africa

South Africa

Egypt

Morocco

Rest of Africa

What our report offers:
- Market share assessments for the regional and country-level segments
- Strategic recommendations for the new entrants
- Covers Market data for the years 2023, 2024, 2025, 2026, 2027, 2028, 2030, 2032 and 2034
- Market Trends (Drivers, Constraints, Opportunities, Threats, Challenges, Investment Opportunities, and recommendations)
- Strategic recommendations in key business segments based on the market estimations
- Competitive landscaping mapping the key common trends
- Company profiling with detailed strategies, financials, and recent developments
- Supply chain trends mapping the latest technological advancements

Free Customization Offerings:

All the customers of this report will be entitled to receive one of the following free customization options:

Company Profiling

Comprehensive profiling of additional market players (up to 3)

SWOT Analysis of key players (up to 3)

Regional Segmentation

Market estimations, Forecasts and CAGR of any prominent country as

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per the client's interest (Note: Depends on feasibility check)

Competitive Benchmarking

Benchmarking of key players based on product portfolio, geographical presence, and strategic alliances

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Note: Tables for North America, Europe, APAC, South America, and Rest of the World (RoW) Regions are also represented in the same manner as above.

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