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Mycoprotein Meat Market Forecasts to 2034 – Global Analysis By Source (Fusarium venenatum, Aspergillus oryzae, and Other Fungal Strains), Product Type (Mycoprotein Chunks/Filets (Chicken-style), Mycoprotein Mince/Grounds (Beef-style), Mycoprotein Sausages and Hot Dogs, Mycoprotein Burgers and Patties, Mycoprotein Nuggets and Strips, and Ready Meals), End User, Distribution Channel, and By Geography

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Abstracts

According to Stratistics MRC, the Global Mycoprotein Meat Market is accounted for $1.8 billion in 2026 and is expected to reach $4.2 billion by 2034 growing at a CAGR of 11.1% during the forecast period. Mycoprotein meat refers to protein-rich food products derived from fungal biomass, offering a sustainable and nutritious alternative to conventional meat. Produced through fermentation processes, mycoprotein delivers meat-like texture and complete amino acid profiles while requiring significantly less land and water compared to animal agriculture. The market addresses growing consumer demand for environmentally responsible protein sources that do not compromise on taste, texture, or culinary versatility across diverse meal applications.

Market Dynamics:

Driver:

Rising demand for sustainable protein alternatives

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Environmental concerns surrounding traditional livestock production are driving consumers toward mycoprotein as an eco-friendly protein source. Fungal fermentation requires substantially lower land usage, reduced water consumption, and fewer greenhouse gas emissions compared to beef or pork production. Climate-conscious consumers increasingly factor environmental impact into dietary choices, positioning mycoprotein favorably against both animal-based meats and plant-based alternatives. The protein's production efficiency appeals to sustainability advocates seeking tangible reductions in their ecological footprint without eliminating meat-like experiences from their diets, creating sustained demand growth across environmentally aware demographic segments.

Restraint:

Limited consumer awareness and unfamiliarity

Many consumers remain unaware of mycoprotein as a protein option or harbor confusion about fungal-derived ingredients. The term "fungus" triggers negative associations for some individuals despite the protein's safety record and nutritional benefits. Limited shelf presence and marketing investment compared to plant-based alternatives restrict category visibility in retail environments. Foodservice adoption remains constrained by consumer hesitation to order unfamiliar ingredients. Education campaigns require significant industry investment to overcome perceptual barriers and establish mycoprotein alongside more recognizable plant-based terminology that consumers already understand and trust.

Opportunity:

Expansion into hybrid meat products

Blending mycoprotein with conventional meat presents significant market expansion opportunities by meeting flexitarian consumers where they currently eat. Hybrid products combining mycoprotein with ground beef or pork reduce overall meat content while maintaining familiar taste profiles, offering gradual reduction pathways for consumers unwilling to fully commit to meat alternatives. Food manufacturers can leverage mycoprotein's moisture retention and texture enhancement properties to improve conventional product formulations while reducing costs. This hybrid approach introduces mycoprotein to mainstream meat consumers through familiar formats, building ingredient acceptance before transitioning to fully mycoprotein-based offerings.

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Threat:

Intensifying competition from plant-based proteins

Established plant-based meat alternatives from major food companies and retailers create crowded shelf space that challenges mycoprotein market penetration. Soy, pea, and wheat protein products benefit from years of consumer education and marketing investment, enjoying recognition mycoprotein lacks. Large plant-based brands command significant promotional budgets and distribution advantages through retail partnerships. Retailers limited by refrigerated and frozen shelf space may prioritize plant-based products with proven sales velocity over mycoprotein newcomers, creating market access barriers. This competitive pressure requires mycoprotein producers to differentiate through unique texture, nutrition, or sustainability credentials.

Covid-19 Impact:

The COVID-19 pandemic accelerated mycoprotein market interest as consumers prioritized health, immunity, and sustainable food systems. Meat processing plant closures and supply chain disruptions highlighted animal agriculture vulnerabilities, driving exploration of alternative proteins. Homebound consumers experimented with new ingredients during extended cooking periods, discovering mycoprotein through online recipes and direct-to-consumer channels. Heightened awareness of zoonotic disease risks linked to animal agriculture prompted long-term reconsideration of meat consumption patterns. These pandemic-induced behavioral shifts created sustained demand as consumer’s maintained interest in resilient, sustainable protein sources beyond the immediate crisis period.

The Fusarium venenatum segment is expected to be the largest during the forecast period

The Fusarium venenatum segment is expected to account for the largest market share during the forecast period, representing the original and most commercially established mycoprotein source. This fungal strain forms the basis of leading mycoprotein products with decades of safe consumption history and regulatory approval across major markets. Its fibrous, filamentous structure closely mimics animal muscle tissue, delivering authentic meat-like texture that alternative fungal strains struggle to replicate. Established supply chains, optimized fermentation processes, and significant intellectual property surrounding Fusarium venenatum create competitive advantages that sustain its dominant market position throughout the forecast timeline.

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The Ready Meals segment is expected to have the highest CAGR during the forecast period

Over the forecast period, the Ready Meals segment is predicted to witness the highest growth rate, driven by consumer demand for convenient, nutritious, and sustainable meal solutions. Mycoprotein's texture stability during cooking and freezing makes it ideally suited for prepared meal applications where consistency matters. Busy consumers seeking quick meal solutions increasingly prioritize health and environmental attributes alongside convenience, creating demand for ready meals featuring recognizable alternative proteins. Food manufacturers are expanding mycoprotein-based ready meal offerings across pasta dishes, bowls, and ethnic cuisines, introducing the ingredient to consumers through familiar, accessible formats requiring minimal preparation effort.

Region with largest share:

During the forecast period, the Europe region is expected to hold the largest market share, supported by established mycoprotein production history and strong consumer acceptance of meat alternatives. The United Kingdom, where mycoprotein originated, maintains highest per-capita consumption through decades of brand familiarity and retail availability. European regulatory frameworks favor novel food approvals, creating market access advantages. Strong sustainability consciousness across European consumers, combined with retail commitment to plant-based category expansion, drives shelf space allocation. Established foodservice partnerships and school meal program inclusion further reinforce Europe's leadership in mycoprotein adoption throughout the forecast period.

Region with highest CAGR:

Over the forecast period, the North America region is anticipated to exhibit the highest CAGR, fueled by surging alternative protein adoption and expanding mycoprotein product availability across retail and foodservice channels. American and Canadian consumers increasingly embrace flexitarian eating patterns, creating substantial addressable markets. Major mycoprotein brands have invested significantly in North American production facilities and distribution partnerships, improving product access. Growing awareness of mycoprotein's nutritional profile and environmental credentials resonates with health-conscious and sustainability-focused consumers. As mainstream retailers expand shelf space and foodservice chains incorporate mycoprotein menu

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items, North America emerges as the fastest-growing regional market.

Key players in the market

Some of the key players in Mycoprotein Meat Market include Marlow Foods Limited, Meati Foods, Nature's Fynd, MyForest Foods, Ecovative Design, Mycorena AB, Infinite Roots, Prime Roots, The Better Meat Co., MycoTechnology Inc., Bosque Foods GmbH, Libre Foods, Kinoko-Tech, ENOUGH B.V., and Planetary SA.

Key Developments:

In August 2025, Quorn reformulated several frozen products to remove artificial ingredients, aligning with clean-label trends and evolving consumer expectations in mycoprotein-based foods.

In August 2024, Quorn announced plans to introduce blended meat-mycoprotein products in foodservice, aiming to broaden appeal and attract flexitarian consumers through hybrid protein innovation.

In March 2024, a clinical study showed that replacing meat with mycoprotein significantly lowered cholesterol and metabolic markers, reinforcing health-driven positioning of fungal protein alternatives.

Sources Covered:

- Fusarium venenatum
- Aspergillus oryzae
- Other Fungal Strains

Product Types Covered:

- Mycoprotein Chunks/Filets (Chicken-style)
- Mycoprotein Mince/Grounds (Beef-style)
- Mycoprotein Sausages and Hot Dogs

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Mycoprotein Burgers and Patties

Mycoprotein Nuggets and Strips

Ready Meals

End Users Covered:

Household Consumers

Commercial Food Manufacturers

Sports Nutrition and Protein Supplements

Distribution Channels Covered:

Food Retail (B2C)

Food Service (B2B)

Regions Covered:

North America

United States

Canada

Mexico

Europe

United Kingdom

Germany

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

Asia Pacific

- China
- Japan
- India
- South Korea
- Australia
- Indonesia
- Thailand
- Malaysia
- Singapore

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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

Africa

§ South Africa

§ Egypt

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§ 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 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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Contents

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10 STRATEGIC MARKET INTELLIGENCE

11 INDUSTRY DEVELOPMENTS AND STRATEGIC INITIATIVES

12 COMPANY PROFILES

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List Of Tables

LIST OF TABLES

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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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