

# Onion And Shallot Flavor Market Forecasts to 2032 – Global Analysis By Product Type (Boiled, Fried, Dehydrated and Other Product Types), Source, Form, Category, Application, End User, and By Geography

<https://marketpublishers.com/r/O641E24B29FFEN.html>

Date: April 2025

Pages: 150

Price: US\$ 4,150.00 (Single User License)

ID: O641E24B29FFEN

## Abstracts

According to Statistics MRC, the Global Onion And Shallot Flavor Market is accounted for \$57.52 billion in 2025 and is expected to reach \$76.2 billion by 2032 growing at a CAGR of 4.1% during the forecast period. Onion and shallot flavor represents the distinct taste and aroma sourced from onions and shallots, widely utilized as natural or synthetic additives in food items to elevate savory dishes. These flavors offer a bold, slightly sweet, and aromatic profile that enhances the richness of various recipes such as soups, sauces, dressings, snacks, and pre-packaged meals. Available in multiple forms like oils, powders, extracts, and pastes, they serve the needs of both commercial food manufacturers and home cooks. Their ability to replicate the essence of fresh produce while ensuring ease of use and uniform flavor makes them essential in modern food formulation.

According to the Food and Agriculture Organization (FAO), global onion production reached approximately 27 million metric tons in 2021, highlighting their significant contribution to food security and economic stability.

Market Dynamics:

Driver:

Expansion of global cuisines

The increasing popularity of international cuisines is driving demand for authentic flavor

profiles, including onion and shallot notes. Global food chains and restaurants are incorporating these flavors in a wide variety of dishes. The trend toward fusion cuisine has further increased the usage of natural savory flavorings. Onion and shallot extracts are key ingredients in seasoning blends and ready-to-eat meals. Rising consumer preference for natural over synthetic flavors is reinforcing this growth trajectory.

#### Restraint:

##### Short shelf life of fresh ingredients

Fresh onions and shallots are prone to spoilage, affecting flavor quality and consistency. The perishability of these raw materials poses challenges for flavor formulation and storage. Transportation and storage limitations in emerging economies exacerbate post-harvest losses. This leads to increased reliance on preservatives, which contradicts the clean-label movement. Manufacturers must constantly navigate between shelf life and natural authenticity.

#### Opportunity:

##### Innovative product formats

The development of dehydrated powders, pastes, and encapsulated onion-shallot flavors presents growth avenues. These formats offer extended shelf life without compromising flavor integrity. Ready-to-cook and snack segments are particularly benefitting from such innovations. Food processors prefer these forms for their ease of blending and standardized dosing. Customized flavor solutions for plant-based and gourmet products also hold immense potential.

#### Threat:

##### Climate change impact

Unpredictable weather patterns are affecting onion and shallot yields globally. Irregular rainfall, droughts, and temperature anomalies disrupt the availability and price stability of raw materials. Lower harvest quality directly affects the sensory profile of derived flavors. Supply fluctuations can result in inconsistent product quality and higher manufacturing costs. Long-term climate shifts could force producers to alter sourcing strategies or reformulate products.

### Covid-19 Impact:

The pandemic led to temporary closures of processing plants and disrupted global supply chains for flavor ingredients. Demand patterns also shifted with consumers cooking more at home, boosting retail demand for flavor enhancers. The rise in processed food consumption supported the market, especially in the ready-to-eat category. Flavor manufacturers had to adapt to rapid demand fluctuations and limited labor availability. E-commerce became a key channel for flavor retail and distribution during lockdowns.

The boiled segment is expected to be the largest during the forecast period

The boiled segment is expected to account for the largest market share during the forecast period due to their widespread use in soups and sauces. Their mild, savory profile appeals to diverse culinary applications. Food processors prefer boiled flavors for consistent taste in bulk production. Consumer preference for comforting, home-style dishes supports segment growth. Versatility in both retail and industrial applications ensures market leadership.

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

Over the forecast period, the onion segment is predicted to witness the highest growth rate due to their universal appeal across cuisines. Rising demand for snacks and ready meals drives segment expansion. Innovations in onion-based seasonings attract health-conscious consumers. Increasing vegan and vegetarian diets boost onion flavor adoption.

### Region with largest share:

During the forecast period, the Asia Pacific region is expected to hold the largest market share driven by the region's strong culinary heritage, where onion and shallot flavors are integral to daily cooking across countries like India, China, Thailand, and Indonesia. The rapid expansion of the food and beverage industry, rising population, and growing demand for processed and convenience foods further fuel market expansion. Additionally, increasing urbanization, evolving taste preferences, and the availability of raw materials contribute to the region's leadership in the global flavor market landscape.

### Region with highest CAGR:

Over the forecast period, the North America region is anticipated to exhibit the highest CAGR due to growing preference for natural and clean-label food products among health-conscious consumers. The increasing popularity of ethnic cuisines and gourmet recipes incorporating onion and shallot flavors also drives demand. Additionally, innovations in flavor formulation and the rising consumption of processed and ready-to-eat foods further support market expansion. The United States, with its mature food processing sector and high disposable income, plays a central role in this growth, pushing the region toward rapid market acceleration.

### Key players in the market

Some of the key players in Onion And Shallot Flavor Market include Ajinomoto Co., Inc., Azelis Group NV, Boardman Foods, Inc, Flavor Dynamics, Inc, Matrix Flavours & Fragrances Sdn Bhd, Mevive International Food Ingredients Pvt Ltd, Sensient Technologies Corporation, Stringer Flavour. Ltd, Symrise, T.Hasegawa USA Inc, Global Green Company, T&G Global, Vladam, River Point Farms and Baker & Murakami Produce.

### Key Developments:

In January 2025, Sensient Technologies Corporation unveiled a new range of natural onion and shallot flavor extracts, catering to the growing demand for clean-label ingredients.

In January 2025: Ajinomoto Co., Inc., introduced a new umami-enhanced onion flavor extract for plant-based meat alternatives, boosting savory profiles in vegan products.

In December 2024, Symrise AG expanded its production facility in Germany to increase the output of its onion and shallot flavor compounds, addressing the rising global demand.

### Product Types Covered:

Boiled

Fried

Dehydrated

## Other Product Types

### Sources Covered:

Onion

Shallot

### Forms Covered:

Liquid

Dry

### Categories Covered:

Organic

Conventional

Other Categories

### Applications Covered:

Bakery Products

Condiments

Processed Foods and Snacks

Other Applications

### End Users Covered:

Food Processing Industry

Food Service Industry

Households

Other End Users

Regions Covered:

North America

US

Canada

Mexico

Europe

Germany

UK

Italy

France

Spain

Rest of Europe

Asia Pacific

Japan

China

India

Australia

New Zealand

South Korea

Rest of Asia Pacific

South America

Argentina

Brazil

Chile

Rest of South America

Middle East & Africa

Saudi Arabia

UAE

Qatar

South Africa

Rest of Middle East & 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 2024, 2025, 2026, 2028, and 2032
- 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

## Contents

### 1 EXECUTIVE SUMMARY

### 2 PREFACE

- 2.1 Abstract
- 2.2 Stake Holders
- 2.3 Research Scope
- 2.4 Research Methodology
  - 2.4.1 Data Mining
  - 2.4.2 Data Analysis
  - 2.4.3 Data Validation
  - 2.4.4 Research Approach
- 2.5 Research Sources
  - 2.5.1 Primary Research Sources
  - 2.5.2 Secondary Research Sources
  - 2.5.3 Assumptions

### 3 MARKET TREND ANALYSIS

- 3.1 Introduction
- 3.2 Drivers
- 3.3 Restraints
- 3.4 Opportunities
- 3.5 Threats
- 3.6 Product Analysis
- 3.7 Application Analysis
- 3.8 End User Analysis
- 3.9 Emerging Markets
- 4.10 Impact of Covid-19
- ,

### 4 PORTERS FIVE FORCE ANALYSIS

- 4.1 Bargaining power of suppliers
- 4.2 Bargaining power of buyers
- 4.3 Threat of substitutes
- 4.4 Threat of new entrants

#### 4.5 Competitive rivalry

### **5 GLOBAL ONION AND SHALLOT FLAVOR MARKET, BY PRODUCT TYPE**

#### 5.1 Introduction

#### 5.2 Boiled

#### 5.3 Fried

#### 5.4 Dehydrated

#### 5.5 Other Product Types

### **6 GLOBAL ONION AND SHALLOT FLAVOR MARKET, BY SOURCE**

#### 6.1 Introduction

#### 6.2 Onion

#### 6.3 Shallot

### **7 GLOBAL ONION AND SHALLOT FLAVOR MARKET, BY FORM**

#### 7.1 Introduction

#### 7.2 Liquid

#### 7.3 Dry

### **8 GLOBAL ONION AND SHALLOT FLAVOR MARKET, BY CATEGORY**

#### 8.1 Introduction

#### 8.2 Organic

#### 8.3 Conventional

#### 8.4 Other Category

### **9 GLOBAL ONION AND SHALLOT FLAVOR MARKET, BY APPLICATION**

#### 9.1 Introduction

#### 9.2 Bakery Products

#### 9.3 Condiments

#### 9.4 Processed Foods and Snacks

#### 9.5 Other Applications

### **10 GLOBAL ONION AND SHALLOT FLAVOR MARKET, BY END USER**

- 10.1 Introduction
- 10.2 Food Processing Industry
- 10.3 Food Service Industry
- 10.4 Households
- 10.5 Other End Users

## **11 GLOBAL ONION AND SHALLOT FLAVOR MARKET, BY GEOGRAPHY**

- 11.1 Introduction
- 11.2 North America
  - 11.2.1 US
  - 11.2.2 Canada
  - 11.2.3 Mexico
- 11.3 Europe
  - 11.3.1 Germany
  - 11.3.2 UK
  - 11.3.3 Italy
  - 11.3.4 France
  - 11.3.5 Spain
  - 11.3.6 Rest of Europe
- 11.4 Asia Pacific
  - 11.4.1 Japan
  - 11.4.2 China
  - 11.4.3 India
  - 11.4.4 Australia
  - 11.4.5 New Zealand
  - 11.4.6 South Korea
  - 11.4.7 Rest of Asia Pacific
- 11.5 South America
  - 11.5.1 Argentina
  - 11.5.2 Brazil
  - 11.5.3 Chile
  - 11.5.4 Rest of South America
- 11.6 Middle East & Africa
  - 11.6.1 Saudi Arabia
  - 11.6.2 UAE
  - 11.6.3 Qatar
  - 11.6.4 South Africa
  - 11.6.5 Rest of Middle East & Africa

## **12 KEY DEVELOPMENTS**

- 12.1 Agreements, Partnerships, Collaborations and Joint Ventures
- 12.2 Acquisitions & Mergers
- 12.3 New Product Launch
- 12.4 Expansions
- 12.5 Other Key Strategies

## **13 COMPANY PROFILING**

- 13.1 Ajinomoto Co., Inc
- 13.2 Azelis Group NV
- 13.3 Boardman Foods, Inc
- 13.4 Flavor Dynamics, Inc
- 13.5 Matrix Flavours & Fragrances Sdn Bhd
- 13.6 Mevive International Food Ingredients Pvt Ltd
- 13.7 Sensient Technologies Corporation
- 13.8 Stringer Flavour. Ltd
- 13.9 Symrise
- 13.10 T.Hasegawa USA Inc
- 13.11 Global Green Company
- 13.12 T&G Global
- 13.13 Vladam
- 13.14 River Point Farms
- 13.15 Baker & Murakami Produce

## List Of Tables

### LIST OF TABLES

- 1 Global Onion And Shallot Flavor Market Outlook, By Region (2024-2032) (\$MN)
- 2 Global Onion And Shallot Flavor Market Outlook, By Product Type (2024-2032) (\$MN)
- 3 Global Onion And Shallot Flavor Market Outlook, By Boiled (2024-2032) (\$MN)
- 4 Global Onion And Shallot Flavor Market Outlook, By Fried (2024-2032) (\$MN)
- 5 Global Onion And Shallot Flavor Market Outlook, By Dehydrated (2024-2032) (\$MN)
- 6 Global Onion And Shallot Flavor Market Outlook, By Other Product Types (2024-2032) (\$MN)
- 7 Global Onion And Shallot Flavor Market Outlook, By Source (2024-2032) (\$MN)
- 8 Global Onion And Shallot Flavor Market Outlook, By Onion (2024-2032) (\$MN)
- 9 Global Onion And Shallot Flavor Market Outlook, By Shallot (2024-2032) (\$MN)
- 10 Global Onion And Shallot Flavor Market Outlook, By Form (2024-2032) (\$MN)
- 11 Global Onion And Shallot Flavor Market Outlook, By Liquid (2024-2032) (\$MN)
- 12 Global Onion And Shallot Flavor Market Outlook, By Dry (2024-2032) (\$MN)
- 13 Global Onion And Shallot Flavor Market Outlook, By Category (2024-2032) (\$MN)
- 14 Global Onion And Shallot Flavor Market Outlook, By Organic (2024-2032) (\$MN)
- 15 Global Onion And Shallot Flavor Market Outlook, By Conventional (2024-2032) (\$MN)
- 16 Global Onion And Shallot Flavor Market Outlook, By Other Category (2024-2032) (\$MN)
- 17 Global Onion And Shallot Flavor Market Outlook, By Application (2024-2032) (\$MN)
- 18 Global Onion And Shallot Flavor Market Outlook, By Bakery Products (2024-2032) (\$MN)
- 19 Global Onion And Shallot Flavor Market Outlook, By Condiments (2024-2032) (\$MN)
- 20 Global Onion And Shallot Flavor Market Outlook, By Processed Foods and Snacks (2024-2032) (\$MN)
- 21 Global Onion And Shallot Flavor Market Outlook, By Other Applications (2024-2032) (\$MN)
- 22 Global Onion And Shallot Flavor Market Outlook, By End User (2024-2032) (\$MN)
- 23 Global Onion And Shallot Flavor Market Outlook, By Food Processing Industry (2024-2032) (\$MN)
- 24 Global Onion And Shallot Flavor Market Outlook, By Food Service Industry (2024-2032) (\$MN)
- 25 Global Onion And Shallot Flavor Market Outlook, By Households (2024-2032) (\$MN)
- 26 Global Onion And Shallot Flavor Market Outlook, By Other End Users (2024-2032) (\$MN)

Note: Tables for North America, Europe, APAC, South America, and Middle East & Africa Regions are also represented in the same manner as above.

## I would like to order

Product name: Onion And Shallot Flavor Market Forecasts to 2032 – Global Analysis By Product Type (Boiled, Fried, Dehydrated and Other Product Types), Source, Form, Category, Application, End User, and By Geography

Product link: <https://marketpublishers.com/r/O641E24B29FFEN.html>

Price: US\$ 4,150.00 (Single User License / Electronic Delivery)

If you want to order Corporate License or Hard Copy, please, contact our Customer Service:

[info@marketpublishers.com](mailto:info@marketpublishers.com)

## Payment

To pay by Credit Card (Visa, MasterCard, American Express, PayPal), please, click button on product page <https://marketpublishers.com/r/O641E24B29FFEN.html>