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Baker's Yeast Market - Global Industry Size, Share, Trends, Opportunity, and Forecast, Segmented By Application (Cakes, Pastries, Bread, Biscuits, Others), By Form (Solid, Liquid/Cream, Dry/Powdered, Others), By Product Type (Active Dry Yeast, Inactive Dry Yeast), By Region & Competition, 2021-2031F

https://marketpublishers.com/r/B600854121C1EN.html
Date: January 2026
Pages: 186
Price: US$ 4,500.00 (Single User License)
ID: B600854121C1EN

Abstracts

The Global Baker?s Yeast Market is projected to experience significant growth, expanding from USD 2.12 Billion in 2025 to USD 3.47 Billion by 2031, reflecting a compound annual growth rate of 8.56%. At its core, the market relies on baker?s yeast, a biological leavening agent primarily consisting of the unicellular fungus Saccharomyces cerevisiae, which is vital for fermentation processes that generate carbon dioxide and ethanol to leaven dough. This market expansion is fundamentally underpinned by the escalating global demand for convenience foods and processed bakery items, driven by rapid urbanization and the increasing prevalence of busy lifestyles necessitating ready-to-eat solutions. These factors create a sustained industrial requirement for high-volume yeast production that exists independently of transient consumer preferences, such as the trend toward artisanal or sourdough varieties.

The scale of this demand is evident in developed markets; for instance, the Federation of Bakers reports that the United Kingdom's baking industry produces approximately 13 million loaves and packs of baked goods daily in 2025, underscoring the consistent need for leavening agents. However, despite this robust consumption, the market confronts a major obstacle regarding the strict cold chain logistics necessary for fresh liquid yeast. This product's high sensitivity to temperature changes and limited shelf life can severely hamper efficient distribution and geographic expansion, presenting a

distinct challenge to maintaining growth momentum.

Market Driver

The rapid proliferation of quick-service restaurants and international pizza chains acts as a foundational pillar for the Global Baker?s Yeast Market, generating a massive and continuous need for standardized industrial leavening agents. These sectors rely heavily on centralized production models and frozen dough technologies, which require robust yeast strains capable of withstanding rigorous freeze-thaw cycles while ensuring uniform fermentation across various locations. The scale of this industrial necessity is highlighted by Domino's Pizza, Inc., which operated over 21,300 stores globally by the end of 2024 as of March 2025, illustrating the immense volume of dough production required. This widespread expansion ensures a steady baseline of demand that helps insulate yeast manufacturers from market volatility in other segments.

Simultaneously, the industry is undergoing a significant shift driven by rising consumer preference for natural and clean-label ingredients, encouraging the adoption of specialized yeast varieties to replace synthetic additives. Bakers are increasingly utilizing fermentation-derived ingredients as natural preservatives and flavor enhancers to maintain product integrity and transparency without relying on artificial chemicals. This move toward sustainable, higher-value ingredients is bolstering market performance; Corbion reported in April 2025 that 74% of its 2024 revenues contributed to the United Nations Sustainable Development Goals due to strong uptake of natural preservation solutions. Furthermore, Associated British Foods noted in January 2025 that sales in its AB Mauri yeast and bakery ingredients business grew by 4%, reflecting the successful integration of these evolving market requirements.

Market Challenge

The stringent cold chain logistics necessary for fresh liquid yeast represent a significant impediment to the expansion of the Global Baker?s Yeast Market. Because this product variant is characterized by a considerably short shelf life and acute sensitivity to temperature fluctuations, manufacturers encounter critical difficulties in extending their geographic reach. This logistical bottleneck compels producers to limit high-volume distribution to regions with established and reliable transport infrastructure, effectively excluding remote markets or developing areas where maintaining a consistent cold chain is cost-prohibitive or technically unfeasible. Consequently, the industry struggles to fully capitalize on the growing demand for convenience foods within these underserved territories.

Compounding this challenge is the industry's heavy reliance on this perishable format, where logistics failures can result in substantial product spoilage and financial loss. This dependency is particularly pronounced in developed markets where the demand for fresh leavening agents remains highest. For example, data from the German Agricultural Society indicates that in 2024, fresh yeast formulations accounted for approximately 40% of total yeast usage within the bakery sector. With such a significant proportion of market volume tethered to complex distribution requirements, logistics remain a primary constriction on the industry's ability to scale operations globally.

Market Trends

The industry is currently experiencing a structural shift toward sustainable and waste-upcycled production models, transforming manufacturing footprints to align with circular economy principles. Producers are increasingly valorizing fermentation byproducts, such as wastewater and residual biomass, by converting them into agricultural fertilizers or renewable energy rather than discarding them as waste. This transition is driven by both strict environmental mandates and the operational necessity to offset rising energy costs through self-sufficiency. As reported by Angel Yeast in its '2024 Sustainability (ESG) Report' in July 2025, the company reduced carbon emissions by 210,500 tons through such initiatives, including the integration of green electricity and the upcycling of fermentation residues into agricultural resources.

At the same time, the integration of vitamin and mineral fortification in yeast products is reshaping product portfolios, elevating yeast from a functional processing aid to a primary source of bioavailable nutrition. Bakeries are utilizing these enriched strains to produce functional baked goods that cater to specific health needs, such as immunity support and metabolic health, without compromising texture or taste. This trend is accelerating as consumers increasingly demand nutrient density in their staple carbohydrate sources. According to Snack Food & Wholesale Bakery in January 2025, citing the article 'Kerry defines GLP-1 consumer segments in report', 90% of consumers using weight-management medications are actively incorporating vitamins, supplements, and probiotics into their diets, signaling a robust market opportunity for fortified yeast solutions.

Key Market Players

- ACH Food Companies, Inc.

Conagra Brands, Inc.

Angel Yeast Co., Ltd.

Danone S.A.

Daiya Foods, Inc.

Corporativo Bimbo, S.A. de C.V

Associated British Foods plc

General Mills Inc.

Lantmannen Unibake International

Aryzta AG

Report Scope

In this report, the Global Baker's Yeast Market has been segmented into the following categories, in addition to the industry trends which have also been detailed below:

Baker's Yeast Market, By Application

Cakes

Pastries

Bread

Biscuits

Others

Baker's Yeast Market, By Form

Solid

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- Liquid/Cream
- Dry/Powdered
- Others

Baker's Yeast Market, By Product Type

- Active Dry Yeast
- Inactive Dry Yeast

Baker's Yeast Market, By Region

- North America
  - United States
  - Canada
  - Mexico
- Europe
  - France
  - United Kingdom
  - Italy
  - Germany
  - Spain
- Asia Pacific
  - China

India

Japan

Australia

South Korea

South America

Brazil

Argentina

Colombia

Middle East & Africa

South Africa

Saudi Arabia

UAE

Competitive Landscape

Company Profiles: Detailed analysis of the major companies present in the Global Baker's Yeast Market.

Available Customizations:

Global Baker's Yeast Market report with the given market data, TechSci Research offers customizations according to a company's specific needs. The following customization options are available for the report:

Company Information

Detailed analysis and profiling of additional market players (up to five).

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