

# **Savory Ingredients Market - Global Industry Size, Share, Trends, Opportunity, and Forecast Segmented By Type (Yeast Extracts, Hydrolyzed Animal Protein, Hydrolyzed Vegetable Protein, Monosodium Glutamate and Others), By Application (Food and Feed), By Origin (Natural and Synthetic), By Form (Liquid, Powder and Others) By Region & Competition, 2021-2031F**

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## **Abstracts**

The Global Savory Ingredients Market is projected to expand from USD 9.73 Billion in 2025 to USD 13.45 Billion by 2031, registering a CAGR of 5.54%. These ingredients, which include agents such as yeast extracts, hydrolyzed vegetable proteins, nucleotides, and monosodium glutamate, function as flavor enhancers designed to impart salty or umami characteristics to food products. The industry is primarily driven by the rising global intake of processed and convenience foods, which demand robust flavor profiles to ensure palatability, particularly within the ready-to-eat sector where consistency is paramount. Highlighting the scale of this demand, the World Instant Noodles Association reported that global instant noodle consumption exceeded 123 billion servings in 2024, demonstrating the critical role of savory applications.

However, the market encounters significant obstacles stemming from increasing consumer health awareness and the clean label movement. Growing scrutiny regarding high sodium intake and synthetic additives is fueling a shift toward natural alternatives, which often involve higher production costs and complex formulation challenges. Consequently, the difficulty in replacing traditional enhancers with healthier, recognizable ingredients poses a threat to market growth, as both regulatory bodies and

consumers increasingly reject artificial components in favor of cleaner dietary options.

### **Market Driver**

The rapid expansion of plant-based meat alternatives acts as a major catalyst for market growth, as manufacturers increasingly utilize savory ingredients like yeast extracts and hydrolyzed vegetable proteins to mimic the umami depth and meaty texture of animal products. This trend necessitates the creation of specialized flavor solutions capable of masking the off-notes typical of plant proteins while providing an authentic savory experience. The sector's impact is reflected in recent valuations; according to The Good Food Institute's '2024 State of the Industry Report' released in May 2025, global retail sales of plant-based foods hit \$28.6 billion in 2024, highlighting a significant opportunity for innovation among savory ingredient suppliers.

Concurrently, the increasing emphasis on sodium reduction and healthier formulations is transforming product development strategies. Driven by regulatory pressures and consumer health concerns, food brands are reformulating items to lower salt content without sacrificing taste, leading to a surge in demand for natural flavor enhancers, such as nucleotide-rich yeast extracts, that improve salt perception in low-sodium snacks and soups. This shift toward functional solutions is yielding strong financial results; Symrise reported in August 2024 that its Food & Beverage division achieved double-digit organic growth in savory products, while Ajinomoto recorded consolidated sales of ?1,530.5 billion in fiscal year 2024, underscoring the enduring global reliance on savory and umami applications.

### **Market Challenge**

The clean label movement and rising consumer health consciousness present significant barriers to the growth of the global savory ingredients market. As skepticism regarding synthetic additives grows, manufacturers are under increasing pressure to replace highly effective but artificial enhancers, such as monosodium glutamate, with natural alternatives. This transition requires complex and expensive reformulation efforts, as natural substitutes frequently come with higher costs while providing lower stability and flavor potency. The resulting hike in production expenses and potential variability in taste can negatively impact product competitiveness, thereby limiting the broader adoption of savory ingredients in price-sensitive market segments.

This challenge directly reduces market volume by decreasing demand for the processed

food categories that traditionally fuel savory ingredient consumption. The magnitude of this pushback is substantial; according to the International Food Information Council, 63% of consumers in 2024 reported actively avoiding processed foods at least occasionally. This widespread rejection forces food producers to cut back on conventional savory additives, which directly impedes market expansion and complicates revenue growth for ingredient suppliers.

## **Market Trends**

The emergence of sweet-savory "swicy" and fusion flavor trends is rapidly transforming the global market, as consumers increasingly pursue complex, multi-sensory experiences that defy traditional taste boundaries. This development involves strategically combining heat-inducing elements, such as hot sauces or chili peppers, with sweet components like fruit, honey, or glazes to generate dynamic flavor profiles for ready meals, sauces, and snacks. This shift extends the utility of savory ingredients into hybrid formulations that offer novel sensory engagement, a trend supported by strong commercial viability; according to NACS in June 2024, dollar sales for food and beverages using "spicy" descriptors rose by 9% year-over-year, reflecting growing consumer demand for bold flavor contrasts.

Simultaneously, the acceleration of fermentation-derived natural umami solutions is redefining ingredient sourcing as manufacturers leverage advanced biosolutions to achieve clean-label flavor depth. Moving beyond basic yeast extracts, this trend focuses on enzymatic processes and precision fermentation to create high-fidelity savory notes that meet transparency demands without using synthetic additives. This move toward sophisticated biological ingredients enables producers to preserve rich umami profiles in reformulated products while complying with strict natural standards. The industry's adoption of these technologies is driving growth; Novonosis reported in November 2024 that its Food & Beverages division attained 9% organic pro forma sales growth in the first nine months of the year, indicating a rising reliance on microbial and enzymatic flavor solutions.

## **Key Market Players**

Ajinomoto Co., Inc.

Symrise AG

Tate & Lyle PLC

Kerry Group PLC

Koninklijke DSM N.V.

Vedan International Holdings Limited

Sensient Technologies Corporation

Givaudan SA

Lesaffre Group

Angel Yeast Co., Ltd.

## Report Scope

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

### Savory Ingredients Market, By Type

Yeast Extracts

Hydrolyzed Animal Protein

Hydrolyzed Vegetable Protein

Monosodium Glutamate

Others

### Savory Ingredients Market, By Application

Food

Feed

## Savory Ingredients Market, By Origin

Natural

Synthetic

## Savory Ingredients Market, By Form

Liquid

Powder

Others

## Savory Ingredients 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 Savory Ingredients Market.

## **Available Customizations:**

Global Savory Ingredients 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**

*Savory Ingredients Market - Global Industry Size, Share, Trends, Opportunity, and Forecast Segmented By Type (...)*

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

## Contents

### **1. PRODUCT OVERVIEW**

- 1.1. Market Definition
- 1.2. Scope of the Market
  - 1.2.1. Markets Covered
  - 1.2.2. Years Considered for Study
  - 1.2.3. Key Market Segmentations

### **2. RESEARCH METHODOLOGY**

- 2.1. Objective of the Study
- 2.2. Baseline Methodology
- 2.3. Key Industry Partners
- 2.4. Major Association and Secondary Sources
- 2.5. Forecasting Methodology
- 2.6. Data Triangulation & Validation
- 2.7. Assumptions and Limitations

### **3. EXECUTIVE SUMMARY**

- 3.1. Overview of the Market
- 3.2. Overview of Key Market Segmentations
- 3.3. Overview of Key Market Players
- 3.4. Overview of Key Regions/Countries
- 3.5. Overview of Market Drivers, Challenges, Trends

### **4. VOICE OF CUSTOMER**

### **5. GLOBAL SAVORY INGREDIENTS MARKET OUTLOOK**

- 5.1. Market Size & Forecast
  - 5.1.1. By Value
- 5.2. Market Share & Forecast
  - 5.2.1. By Type (Yeast Extracts, Hydrolyzed Animal Protein, Hydrolyzed Vegetable Protein, Monosodium Glutamate, Others)
  - 5.2.2. By Application (Food, Feed)
  - 5.2.3. By Origin (Natural, Synthetic)

- 5.2.4. By Form (Liquid, Powder, Others)
- 5.2.5. By Region
- 5.2.6. By Company (2025)
- 5.3. Market Map

## **6. NORTH AMERICA SAVORY INGREDIENTS MARKET OUTLOOK**

- 6.1. Market Size & Forecast
  - 6.1.1. By Value
- 6.2. Market Share & Forecast
  - 6.2.1. By Type
  - 6.2.2. By Application
  - 6.2.3. By Origin
  - 6.2.4. By Form
  - 6.2.5. By Country
- 6.3. North America: Country Analysis
  - 6.3.1. United States Savory Ingredients Market Outlook
    - 6.3.1.1. Market Size & Forecast
      - 6.3.1.1.1. By Value
    - 6.3.1.2. Market Share & Forecast
      - 6.3.1.2.1. By Type
      - 6.3.1.2.2. By Application
      - 6.3.1.2.3. By Origin
      - 6.3.1.2.4. By Form
  - 6.3.2. Canada Savory Ingredients Market Outlook
    - 6.3.2.1. Market Size & Forecast
      - 6.3.2.1.1. By Value
    - 6.3.2.2. Market Share & Forecast
      - 6.3.2.2.1. By Type
      - 6.3.2.2.2. By Application
      - 6.3.2.2.3. By Origin
      - 6.3.2.2.4. By Form
  - 6.3.3. Mexico Savory Ingredients Market Outlook
    - 6.3.3.1. Market Size & Forecast
      - 6.3.3.1.1. By Value
    - 6.3.3.2. Market Share & Forecast
      - 6.3.3.2.1. By Type
      - 6.3.3.2.2. By Application
      - 6.3.3.2.3. By Origin

#### 6.3.3.2.4. By Form

## 7. EUROPE SAVORY INGREDIENTS MARKET OUTLOOK

### 7.1. Market Size & Forecast

#### 7.1.1. By Value

### 7.2. Market Share & Forecast

#### 7.2.1. By Type

#### 7.2.2. By Application

#### 7.2.3. By Origin

#### 7.2.4. By Form

#### 7.2.5. By Country

### 7.3. Europe: Country Analysis

#### 7.3.1. Germany Savory Ingredients Market Outlook

##### 7.3.1.1. Market Size & Forecast

###### 7.3.1.1.1. By Value

##### 7.3.1.2. Market Share & Forecast

###### 7.3.1.2.1. By Type

###### 7.3.1.2.2. By Application

###### 7.3.1.2.3. By Origin

###### 7.3.1.2.4. By Form

#### 7.3.2. France Savory Ingredients Market Outlook

##### 7.3.2.1. Market Size & Forecast

###### 7.3.2.1.1. By Value

##### 7.3.2.2. Market Share & Forecast

###### 7.3.2.2.1. By Type

###### 7.3.2.2.2. By Application

###### 7.3.2.2.3. By Origin

###### 7.3.2.2.4. By Form

#### 7.3.3. United Kingdom Savory Ingredients Market Outlook

##### 7.3.3.1. Market Size & Forecast

###### 7.3.3.1.1. By Value

##### 7.3.3.2. Market Share & Forecast

###### 7.3.3.2.1. By Type

###### 7.3.3.2.2. By Application

###### 7.3.3.2.3. By Origin

###### 7.3.3.2.4. By Form

#### 7.3.4. Italy Savory Ingredients Market Outlook

##### 7.3.4.1. Market Size & Forecast

- 7.3.4.1.1. By Value
- 7.3.4.2. Market Share & Forecast
  - 7.3.4.2.1. By Type
  - 7.3.4.2.2. By Application
  - 7.3.4.2.3. By Origin
  - 7.3.4.2.4. By Form
- 7.3.5. Spain Savory Ingredients Market Outlook
  - 7.3.5.1. Market Size & Forecast
    - 7.3.5.1.1. By Value
  - 7.3.5.2. Market Share & Forecast
    - 7.3.5.2.1. By Type
    - 7.3.5.2.2. By Application
    - 7.3.5.2.3. By Origin
    - 7.3.5.2.4. By Form

## **8. ASIA PACIFIC SAVORY INGREDIENTS MARKET OUTLOOK**

- 8.1. Market Size & Forecast
  - 8.1.1. By Value
- 8.2. Market Share & Forecast
  - 8.2.1. By Type
  - 8.2.2. By Application
  - 8.2.3. By Origin
  - 8.2.4. By Form
  - 8.2.5. By Country
- 8.3. Asia Pacific: Country Analysis
  - 8.3.1. China Savory Ingredients Market Outlook
    - 8.3.1.1. Market Size & Forecast
      - 8.3.1.1.1. By Value
    - 8.3.1.2. Market Share & Forecast
      - 8.3.1.2.1. By Type
      - 8.3.1.2.2. By Application
      - 8.3.1.2.3. By Origin
      - 8.3.1.2.4. By Form
  - 8.3.2. India Savory Ingredients Market Outlook
    - 8.3.2.1. Market Size & Forecast
      - 8.3.2.1.1. By Value
    - 8.3.2.2. Market Share & Forecast
      - 8.3.2.2.1. By Type

- 8.3.2.2.2. By Application
- 8.3.2.2.3. By Origin
- 8.3.2.2.4. By Form
- 8.3.3. Japan Savory Ingredients Market Outlook
  - 8.3.3.1. Market Size & Forecast
    - 8.3.3.1.1. By Value
  - 8.3.3.2. Market Share & Forecast
    - 8.3.3.2.1. By Type
    - 8.3.3.2.2. By Application
    - 8.3.3.2.3. By Origin
    - 8.3.3.2.4. By Form
- 8.3.4. South Korea Savory Ingredients Market Outlook
  - 8.3.4.1. Market Size & Forecast
    - 8.3.4.1.1. By Value
  - 8.3.4.2. Market Share & Forecast
    - 8.3.4.2.1. By Type
    - 8.3.4.2.2. By Application
    - 8.3.4.2.3. By Origin
    - 8.3.4.2.4. By Form
- 8.3.5. Australia Savory Ingredients Market Outlook
  - 8.3.5.1. Market Size & Forecast
    - 8.3.5.1.1. By Value
  - 8.3.5.2. Market Share & Forecast
    - 8.3.5.2.1. By Type
    - 8.3.5.2.2. By Application
    - 8.3.5.2.3. By Origin
    - 8.3.5.2.4. By Form

## **9. MIDDLE EAST & AFRICA SAVORY INGREDIENTS MARKET OUTLOOK**

- 9.1. Market Size & Forecast
  - 9.1.1. By Value
- 9.2. Market Share & Forecast
  - 9.2.1. By Type
  - 9.2.2. By Application
  - 9.2.3. By Origin
  - 9.2.4. By Form
  - 9.2.5. By Country
- 9.3. Middle East & Africa: Country Analysis

### 9.3.1. Saudi Arabia Savory Ingredients Market Outlook

#### 9.3.1.1. Market Size & Forecast

##### 9.3.1.1.1. By Value

#### 9.3.1.2. Market Share & Forecast

##### 9.3.1.2.1. By Type

##### 9.3.1.2.2. By Application

##### 9.3.1.2.3. By Origin

##### 9.3.1.2.4. By Form

### 9.3.2. UAE Savory Ingredients Market Outlook

#### 9.3.2.1. Market Size & Forecast

##### 9.3.2.1.1. By Value

#### 9.3.2.2. Market Share & Forecast

##### 9.3.2.2.1. By Type

##### 9.3.2.2.2. By Application

##### 9.3.2.2.3. By Origin

##### 9.3.2.2.4. By Form

### 9.3.3. South Africa Savory Ingredients Market Outlook

#### 9.3.3.1. Market Size & Forecast

##### 9.3.3.1.1. By Value

#### 9.3.3.2. Market Share & Forecast

##### 9.3.3.2.1. By Type

##### 9.3.3.2.2. By Application

##### 9.3.3.2.3. By Origin

##### 9.3.3.2.4. By Form

## **10. SOUTH AMERICA SAVORY INGREDIENTS MARKET OUTLOOK**

### 10.1. Market Size & Forecast

#### 10.1.1. By Value

### 10.2. Market Share & Forecast

#### 10.2.1. By Type

#### 10.2.2. By Application

#### 10.2.3. By Origin

#### 10.2.4. By Form

#### 10.2.5. By Country

### 10.3. South America: Country Analysis

#### 10.3.1. Brazil Savory Ingredients Market Outlook

##### 10.3.1.1. Market Size & Forecast

##### 10.3.1.1.1. By Value

#### 10.3.1.2. Market Share & Forecast

10.3.1.2.1. By Type

10.3.1.2.2. By Application

10.3.1.2.3. By Origin

10.3.1.2.4. By Form

#### 10.3.2. Colombia Savory Ingredients Market Outlook

##### 10.3.2.1. Market Size & Forecast

10.3.2.1.1. By Value

##### 10.3.2.2. Market Share & Forecast

10.3.2.2.1. By Type

10.3.2.2.2. By Application

10.3.2.2.3. By Origin

10.3.2.2.4. By Form

#### 10.3.3. Argentina Savory Ingredients Market Outlook

##### 10.3.3.1. Market Size & Forecast

10.3.3.1.1. By Value

##### 10.3.3.2. Market Share & Forecast

10.3.3.2.1. By Type

10.3.3.2.2. By Application

10.3.3.2.3. By Origin

10.3.3.2.4. By Form

## **11. MARKET DYNAMICS**

11.1. Drivers

11.2. Challenges

## **12. MARKET TRENDS & DEVELOPMENTS**

12.1. Merger & Acquisition (If Any)

12.2. Product Launches (If Any)

12.3. Recent Developments

## **13. GLOBAL SAVORY INGREDIENTS MARKET: SWOT ANALYSIS**

## **14. PORTER'S FIVE FORCES ANALYSIS**

14.1. Competition in the Industry

14.2. Potential of New Entrants

- 14.3. Power of Suppliers
- 14.4. Power of Customers
- 14.5. Threat of Substitute Products

## **15. COMPETITIVE LANDSCAPE**

- 15.1. Ajinomoto Co., Inc.
  - 15.1.1. Business Overview
  - 15.1.2. Products & Services
  - 15.1.3. Recent Developments
  - 15.1.4. Key Personnel
  - 15.1.5. SWOT Analysis
- 15.2. Symrise AG
- 15.3. Tate & Lyle PLC
- 15.4. Kerry Group PLC
- 15.5. Koninklijke DSM N.V.
- 15.6. Vedan International Holdings Limited
- 15.7. Sensient Technologies Corporation
- 15.8. Givaudan SA
- 15.9. Lesaffre Group
- 15.10. Angel Yeast Co., Ltd.

## **16. STRATEGIC RECOMMENDATIONS**

## **17. ABOUT US & DISCLAIMER**

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