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Yeast Beta-glucan Market - Global Industry Size, Share, Trends, Opportunity, and Forecast, 2018-2028 Segmented By Application (Food & Beverages, Personal Care & Cosmetics, Pharmaceuticals, Animal Feed, Others), By Region, By Competition Forecast & Opportunities, 2018-2028F

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Abstracts

Global Yeast Beta-glucan Market has valued at USD 188.26 million in 2022 and is anticipated to project impressive growth in the forecast period with a CAGR of 6.60% through 2028. Yeast beta-glucan is a natural polysaccharide found in the cell walls of yeast, particularly in Saccharomyces cerevisiae. It has gained significant attention in various industries, including pharmaceuticals, food and beverages, cosmetics, and animal feed, due to its potential health benefits and immune-boosting properties.

Key Market Drivers

Expanding Functional Foods and Nutraceuticals Industry

In today's fast-paced world, the quest for better health and enhanced well-being has become a paramount concern for consumers. With this growing awareness, the demand for functional foods and nutraceuticals, products that offer both nutrition and health benefits, has skyrocketed. One ingredient that has taken center stage in this paradigm shift is yeast beta-glucan. Functional foods are designed not only to provide essential nutrients but also to offer health benefits beyond basic nutrition. Yeast beta-glucan, with its remarkable health-promoting properties, is an ideal candidate for inclusion in this category. It is readily incorporated into a wide range of everyday foods, such as bread, cereal bars, and yogurt, without compromising taste or texture. As

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consumers seek out products that can boost their health while enjoying their meals, the demand for yeast beta-glucan-infused functional foods continues to surge. Nutraceuticals, a hybrid of 'nutrition' and 'pharmaceuticals,' encompass dietary supplements and fortified foods designed to provide specific health benefits. Yeast beta-glucan is increasingly finding its place in this sector. Capsules, tablets, and powdered supplements containing yeast beta-glucan are readily available, offering consumers a convenient and targeted way to improve their health. As consumers become more proactive in managing their well-being, the nutraceuticals market, and by extension, the yeast beta-glucan market, experiences substantial growth. The functional foods and nutraceuticals industry has witnessed a notable uptick in products aimed at boosting the immune system. This trend has been further fueled by global health concerns. Yeast beta-glucan, with its proven immunomodulatory properties, fits perfectly into this narrative. It is now a sought-after ingredient in products designed to fortify the body's defense mechanisms. As consumers seek immune support in their daily diets, yeast beta-glucan's demand is on a steady ascent. Many functional foods and nutraceutical products are developed with specific health goals in mind. Yeast beta-glucan's well-documented ability to lower cholesterol levels has made it a favored ingredient in products tailored to address this concern. As more individuals become conscious of their heart health and seek natural solutions, yeast beta-glucan is increasingly used in cholesterol management products, further propelling its growth in the market. The functional foods and nutraceuticals industry relies heavily on consumer education and awareness. As consumers become more informed about the health benefits of yeast beta-glucan, they actively seek out products containing this ingredient. Manufacturers and marketers play a crucial role in disseminating information about yeast beta-glucan, ensuring that consumers are well-informed about the advantages of including it in their diets.

Animal Nutrition and Health

In a world where the quality and safety of animal-derived products are paramount, the animal nutrition and health industry has been increasingly focusing on natural and sustainable solutions. Yeast beta-glucan, a natural polysaccharide derived from yeast cell walls, has emerged as a key player in promoting the well-being of livestock and aquatic species. One of the fundamental factors driving the demand for yeast beta-glucan in animal nutrition is its ability to enhance the immune system of animals. This natural compound is known for its immunomodulatory properties, which strengthen the immune response in livestock and aquaculture species. As the livestock industry seeks to reduce the use of antibiotics and other synthetic additives, yeast beta-glucan offers a natural alternative to support animal health. A robust digestive system is essential for

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animal health and productivity. Yeast beta-glucan has been shown to positively impact gut health by promoting beneficial gut microflora and improving nutrient absorption. This is particularly important in poultry and swine production, where efficient digestion plays a crucial role in animal growth and overall health. Stress can have a detrimental effect on animal health and productivity. Yeast beta-glucan has been found to mitigate the negative impacts of stress in animals by modulating the stress response. This is particularly relevant in the aquaculture industry, where stress due to environmental factors can significantly impact fish and shrimp health. As the aquaculture industry continues to grow, the demand for yeast beta-glucan to reduce stress and improve the overall well-being of aquatic species is on the rise. Consumer awareness and demand for sustainably sourced animal products have increased significantly in recent years. Yeast beta-glucan, derived from yeast cell walls, aligns with these sustainability goals as it is produced through an environmentally friendly fermentation process. As consumers seek out animal products that are produced using sustainable and eco-friendly practices, the inclusion of yeast beta-glucan in animal diets becomes an attractive proposition for producers. Many regulatory bodies have approved the use of yeast beta-glucan in animal feed, further supporting its adoption in the animal nutrition industry. This regulatory approval provides a level of confidence for feed manufacturers and livestock producers, encouraging them to incorporate yeast beta-glucan into animal diets.

Pharmaceutical and Biotechnology Industries

The global yeast beta-glucan market is experiencing significant growth, thanks to its versatile applications in various industries. Among the sectors contributing to its expansion, the pharmaceutical and biotechnology industries play a pivotal role. The pharmaceutical industry has recognized the potential of yeast beta-glucan as an effective drug delivery system. Its unique properties, such as its ability to encapsulate and protect sensitive drugs, make it an attractive choice for pharmaceutical formulations. Yeast beta-glucan can serve as a carrier for both hydrophilic and hydrophobic drugs, facilitating targeted and controlled drug release. As pharmaceutical companies seek innovative drug delivery solutions, yeast beta-glucan emerges as a valuable asset. In the biotechnology sector, yeast beta-glucan's immunomodulatory properties are garnering significant interest. It can act as an adjuvant, enhancing the effectiveness of vaccines by stimulating the immune system. This application is particularly relevant in the development of vaccines for infectious diseases, cancers, and autoimmune disorders. As the biotechnology industry continues to advance in vaccine research, yeast beta-glucan is poised to play a crucial role in improving vaccine efficacy. The pharmaceutical and biotechnology industries are actively exploring yeast

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beta-glucan's potential in managing inflammatory conditions and autoimmune diseases. Studies have shown that yeast beta-glucan can modulate the immune system, reducing inflammation and promoting overall health. This makes it a promising candidate for the development of therapies aimed at addressing autoimmune disorders and chronic inflammatory conditions. Both industries heavily rely on rigorous clinical trials and research to develop new therapies and drugs. Yeast beta-glucan's safety profile and well-documented health benefits make it an attractive option for inclusion in clinical trials. As more research substantiates its efficacy, it gains credibility as a therapeutic agent, further increasing its demand from pharmaceutical and biotech companies. The pharmaceutical and biotechnology industries are increasingly recognizing the value of natural and sustainable ingredients. Yeast beta-glucan, derived from yeast cell walls through a fermentation process, aligns with this sustainability trend. Its eco-friendly production process and compatibility with green chemistry principles make it an appealing choice for companies committed to sustainable practices.

Rising Health Consciousness

In recent years, there has been a significant shift in consumer behavior towards a greater emphasis on health and wellness. People worldwide are increasingly conscious of their dietary choices, seeking products that not only satisfy their nutritional needs but also offer tangible health benefits. This change in mindset has had a profound impact on various industries, and one beneficiary of this health-conscious wave is the global yeast beta-glucan market.

Yeast beta-glucan, a natural polysaccharide found in yeast cell walls, has garnered attention for its remarkable health-promoting properties. As health-consciousness continues to rise, this article explores how this trend is propelling the growth of the global yeast beta-glucan market. One of the primary factors driving the demand for yeast beta-glucan is its ability to boost the immune system. Consumers are increasingly aware of the importance of a strong immune system, particularly in the face of global health challenges. Yeast beta-glucan is known for its immunomodulatory properties, which can enhance the body's defense mechanisms. As individuals seek ways to fortify their immune systems, products containing yeast beta-glucan, such as dietary supplements and functional foods, are experiencing growing popularity. Maintaining healthy cholesterol levels is a key concern for health-conscious individuals. Yeast beta-glucan has been studied extensively for its cholesterol-lowering effects. It works by binding to cholesterol in the digestive tract and reducing its absorption into the bloodstream. This mechanism is well-received by consumers looking for natural ways to manage their cholesterol levels. As more people seek out cholesterol-friendly foods and

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supplements, the demand for yeast beta-glucan-enriched products is on the rise. Health-conscious consumers often gravitate towards natural and sustainable ingredients. Yeast beta-glucan, derived from yeast cell walls, fits this criterion perfectly. It is considered a clean-label ingredient, free from synthetic additives and preservatives. Additionally, yeast beta-glucan production is environmentally friendly and sustainable. This aligns with the values of consumers who prioritize products that are both healthy and environmentally responsible. The versatility of yeast beta-glucan further fuels its growth. It can be incorporated into a wide range of products, including bread, yogurt, energy bars, and skincare items. This versatility allows manufacturers to cater to the diverse preferences of health-conscious consumers across various industries. As more products featuring yeast beta-glucan become available, consumers have a broader array of choices to meet their specific health and wellness goals.

Key Market Challenges

Production Costs

One of the primary challenges faced by the yeast beta-glucan market is the cost of production. The extraction and purification processes required to obtain high-quality beta-glucan from yeast cell walls can be resource-intensive and expensive. These costs can impact the affordability of yeast beta-glucan products, making it less accessible to a broader consumer base and limiting market expansion.

Regulatory Complexity

Regulatory approval for the use of yeast beta-glucan varies across regions and industries. In some cases, navigating the complex regulatory landscape can be a time-consuming and costly process for manufacturers. Achieving consistent regulatory compliance across diverse markets remains a significant challenge for the industry.

Competition from Alternatives

Yeast beta-glucan faces competition from other sources of beta-glucan, such as oats, barley, and certain mushrooms. These alternative sources may sometimes offer a more cost-effective solution. The market's ability to differentiate yeast beta-glucan from these competitors and justify its higher price point can be challenging.

Formulation and Taste Considerations

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Incorporating yeast beta-glucan into food products can pose formulation challenges, such as texture and taste issues. Manufacturers must ensure that products containing yeast beta-glucan are palatable and maintain the desired texture and sensory attributes. Formulation hurdles can slow down the development of new yeast beta-glucan-enriched products.

Key Market Trends

Expanding Applications in Functional Foods and Beverages

One of the prominent trends in the yeast beta-glucan market is its expanding applications in functional foods and beverages. Consumers are increasingly seeking out products that offer both nutrition and health benefits. Yeast beta-glucan's ability to enhance the immune system and manage cholesterol levels makes it a valuable ingredient in a wide range of functional food and beverage products. Expect to see more yeast beta-glucan-enriched options on supermarket shelves, from yogurt to energy bars.

Plant-Based and Vegan Alternatives

As the demand for plant-based and vegan products continues to rise, yeast beta-glucan is gaining traction as a preferred ingredient. It is naturally derived from yeast cell walls, making it a suitable choice for plant-based and vegan diets. Manufacturers are incorporating yeast beta-glucan into meat analogs, dairy alternatives, and plant-based supplements, aligning with the growing consumer preference for plant-powered nutrition.

Cosmetics and Personal Care Innovation

The cosmetic and personal care industry is witnessing a surge in demand for natural and clean-label ingredients. Yeast beta-glucan's skin-soothing, hydrating, and anti-aging properties make it an attractive addition to skincare and cosmetic formulations. Anticipate a proliferation of yeast beta-glucan-infused beauty products, from creams and serums to masks and sunscreens.

Biotechnology and Pharmaceuticals Breakthroughs

The biotechnology and pharmaceutical industries continue to explore yeast beta-glucan's potential. It is being studied for applications in drug delivery systems,

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immunotherapy, and vaccine development. As research advances, we can expect breakthroughs in utilizing yeast beta-glucan to enhance drug efficacy and develop novel therapies, further bolstering its presence in these sectors.

Segmental Insights

Application Insights

Based on the category of Application, the food and beverage sector were the dominant force in the market in 2022 and is expected to maintain its leading position throughout the projected period. The primary driver for market growth during this time is the rising consumption of functional foods and dietary supplements worldwide. The affordability of the product is predicted to be a major factor driving demand for its use in animal feed applications. The segment related to animal feed is anticipated to experience the highest growth rate in terms of revenue during the forecast period. The key advantages of the product include bolstering the immune system of animals, increasing antibody levels following vaccinations, and enhancing resistance to microbial infections.

In the personal care and cosmetics sector, the product is primarily utilized in skincare products such as moisturizers, toners, conditioners, and sunscreen lotions. The increasing spending by consumers, particularly among women in developing countries, is expected to create new opportunities for the product in personal care and cosmetics applications.

Regional Insights

In 2022, Asia Pacific secured the largest portion of revenue. This can be attributed to the presence of numerous companies engaged in food processing, cosmetics, and personal care product manufacturing across Asian nations like India, China, South Korea, and Japan.

The region boasts a significant diversity in terms of income levels, demographics, and dietary preferences. The increasing demand for food products enriched with higher nutritional value, along with the growing disposable income of consumers, is expected to positively influence the industry's growth.

Meanwhile, the Middle East and Africa are projected to witness the swiftest revenue growth in the forecast period. The GCC (Gulf Cooperation Council) countries, in particular, are experiencing a rising demand for healthy food products with clear

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ingredient labels. Consequently, the demand for natural ingredients like yeast beta-glucan is anticipated to surge in the coming years.

Saudi Arabia and the U.A.E. serve as focal points for processed food products in this region. The younger generation in GCC countries is displaying a preference for healthier and natural products, which is expected to drive market growth throughout the forecast period.

Key Market Players

Cargill Inc

Lesaffre Yeast Corp

EMD Millipore Corp

Biorigin USA LLC

Kerry Group PLC

Lallemand Inc

Specialty Biotech Co.,LTD.

VW-Ingredients

Angel Yeast Co., Ltd.

Leiber GmbH

Report Scope:

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

Yeast Beta-glucan Market, By Application:

Food & Beverages

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- Personal Care & Cosmetics
- Pharmaceuticals
- Animal Feed
- Others

Yeast Beta-glucan Market, By Region:

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

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Australia

South Korea

South America

Brazil

Argentina

Colombia

Middle East & Africa

South Africa

Saudi Arabia

UAE

Kuwait

Competitive Landscape

Company Profiles: Detailed analysis of the major companies present in the Global Yeast Beta-glucan Market.

Available Customizations:

Global Yeast Beta-glucan market report with the given market data, Tech Sci 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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Contents

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