

# Flavor Enhancer Market Size Projected to Reach \$20.4 Billion by 2032

*Flavor enhancer market size was valued at \$11.4 billion in 2022, and is estimated to reach \$20.4 billion by 2032, growing at a CAGR of 5.7% from 2023 to 2032.*

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EINPresswire.com/ -- In the market for flavor enhancers, technological development continues to fuel innovation. For instance, advances in biotechnology, fermentation methods, and enzymatic processes present

prospects for the development of novel flavor enhancers with distinctive profiles and increased functionality.

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Food and drink additives called "flavor enhancers" are things or components that improve the flavor and taste of the food and drink they are added to. They are employed in a variety of culinary products to enhance and amplify the flavor profiles already present, introduce new flavors, or provide a more harmonious and enticing flavor profile. In order to improve the perception of flavors and increase the palatability of the meal or beverage, flavor enhancers function by stimulating taste receptors on the tongue. Monosodium glutamate (MSG), which is made from the amino acid glutamate, is among the most popular and well-known taste enhancers. To increase umami, a savory flavor that adds to the overall flavor experience, MSG is frequently utilized in the food industry and thus provide the [flavor enhancer market](#) opportunities for growth.

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The flavor enhancer market is analyzed on the basis of type, application, and region. By type, the market is divided into acidulants, glutamates, hydrolyzed vegetable proteins, yeast extracts, and



others. Among these, the glutamates segment occupied the major share of the market in 2022 and is projected to maintain its dominance during the forecast period. The flavor enhancer market is observing a trend toward personalization and customization. As a result of consumer demand for control over the flavor of their food and beverages, producers are reacting by providing flavor enhancer solutions that are customized to suit personal preferences. In their culinary creations, consumers now generate distinctive flavor profiles. Beyond their typical use, glutamates are employed in a variety of food and beverage products. To meet specific applications and customer expectations, producers are looking into new forms and formats of glutamate-based flavor enhancers. This comprises forms for the controlled release of flavors in liquid concentrates, powders, spray-dried forms, and encapsulated forms.

By application, it is classified into processed convenience foods, beverages, meat and fish products, and others. The meat and fish products segment is growing at a moderate rate during the forecast period. The meat and fish industries use monosodium glutamate (MSG) extensively to increase flavor. The meat or fish tastes more flavorful and delectable because it improves the savory umami flavor. Meat and fish products frequently contain nucleotides to improve their natural flavors, such as inosine monophosphate (IMP) and guanosine monophosphate (GMP). To the taste profile, these flavor enhancers bring richness and depth. Yeast extracts, which are generated from yeast, are natural flavor enhancers. The umami flavor is a result of the different amino acids, peptides, and nucleotides they contain. The meaty or savory flavors of fish and meat products are frequently enhanced by the addition of yeast extracts.

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The region that dominated the global flavor enhancer market in 2022 was Asia-Pacific, and this dominance is anticipated to continue throughout the forecast period. Increasing disposable incomes, shifting lifestyles, and the emergence of contemporary retail and e-commerce channels are all contributing to the Asia-Pacific region's food industry's rapid expansion. Manufacturers work hard to match consumer expectations for taste and flavor, which results in a rise in the need for flavor enhancers. In the food processing industry, which produces processed convenience meals, snacks, sauces, and seasonings, the Asia-Pacific area has experienced substantial expansion which has contributed to the flavor enhancer market growth. It is essential in this industry to apply flavor enhancers to improve taste, cover up off-notes, and give consistent flavor profiles across multiple products.

The major players analyzed for the global flavor enhancer industry are Ajinomoto Co., Inc., DSM nutritional products, DuPont de Nemours, Inc., Firmenich SA, International Flavors & Fragrances Inc., Kerry Group plc, Givaudan SA, Angel Yeast Co., Ltd., Lesaffre Et Compagnie, and Fufeng Group Company Limited. A leading provider of flavors, perfumes, and functional compounds worldwide is Symrise AG. The company provides flavor enhancer options, such as yeast extracts and savory ingredients, to improve food items' flavor and scent. Yeast and yeast extracts, which are frequently employed as flavor enhancers, are produced by the Lesaffre Group, a market leader. To serve the needs of the food and beverage industry, the company provides a variety of

yeast-based flavor enhancer solutions.

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## KEY FINDINGS OF STUDY

According to flavor enhancer market analysis, by type, the glutamates segment was the highest revenue contributor to the market, and expected to dominate during the forecast period, with a CAGR of 5.5%.

According to flavor enhancer market trends, By application, the processed convenience foods segment was the highest revenue contributor to the market, expected to dominate during the forecast period, with a CAGR of 5.3%.

Region wise, Asia-Pacific was the highest revenue contributor, accounting for a major flavor enhancer market share in 2022, expected to dominate during the flavor enhancer market forecast period, with a CAGR of 6.8%.

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