United Kingdom Enzymes Market, By Type (Amylases, Cellulases, Proteases, Lipases, Phytases, and Others), By Source (Micro-Organisms, Plants, and Animals), By Application (Food & Beverages, Cleaning Agents, Animal Feed, Biofuel, and Others), By Region, Competition Forecast, and Opportunities, 2028

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Report description:

United Kingdom enzymes market is anticipated to grow significantly rate in the projected period of 2028. Enzymes are extremely specialized biomolecular catalysts that speed up the conversion of substrate to product. Among the more than 3000 enzymes that have been identified, only around 5% are used in industry. The industrial usage of enzymes has greatly reduced the energy needs of several businesses, and the wastes generated by these businesses are non-toxic, biodegradable, and beneficial to the environment. As per the Agricultural and Horticultural Development Board (AHDB), In Great Britain, 5.41 million metric tons (mmt) of animal feed was produced in the period July to November 2022.

The food and beverage industry are one of the major consumers of enzymes in the United Kingdom. Enzymes are used in the production of a variety of food and beverage products, including cheese, wine, and bread. The demand for these products is increasing as consumers become more health-conscious and seek out natural, organic, and healthier alternatives. The use of enzymes in the food and beverage industry is expected to grow in the coming years, driven by the increasing demand for these products. According to the Food and Drink Federation, the food and drink sector is the single largest employer in the UK manufacturing sector. Around 440,000 people across the UK are employed in jobs associated with food and drink manufacturing and sales. The food and drink sector had an annual turnover in 2020 of USD 145 billion.

However, it is more cost-effective to use commercial enzymes, and bacteria can be genetically modified to produce better, more stable enzymes on a wide scale. Many sectors have adopted the use of enzymes instead of chemical-based production systems because of these numerous benefits. reaffirming the continuing demand for industrial-scale enzyme manufacturing for a variety of industrial applications. According to British Cleaning Council (BCC), in 2021 found that cleaners make up 5% of the UK's entire workforce, with the industry employing 1.47 million people. In Addition, in 2018, cleaners contributed USD 67.82 billion to the UK

economy. Turnover in the industry increased by 28% from 2013-18. Yet, some production circumstances might be rather difficult for enzymes to function at their best, which is why some industries use enzymes. The enzymatic activity of enzymes may be impacted by factors such as manufacturing pH, pressure, temperature, and the presence of possible inhibitors.

The use of enzymes enhances the characteristics of feedstuffs and animals, resulting in higher total profits. The inclusion of enzymes in animal feed helps increase meat production per animal at a far cheaper cost while enhancing the herd's overall long-term health. With the use of enzyme supplements in animal feed, vet costs and death rates also decline. Enzymes come from a variety of distinctive sources, including concentrated plant materials, animals, and microbes. The farming, brewing, biofuel, dairy, and rubber industries use enzymes extensively to support production and control costs. As per the European Feed Manufacturers' Federation (FEFAC), EU compound feed production for farmed animals in 2020 is estimated at 164.90 million tons, an incremental increase of 0.1% compared to 2019.

Since the usage of industrial enzymes is environmentally beneficial and does not produce as many greenhouse gases as chemical use does, there is a growing demand for enzymes as a substitute for both conventional and synthetic chemicals in many industrial processes. As per the Department of Biochemistry, the Federal University of Technology, Akure, Nigeria, the use of enzymes as an alternative for chemicals in industrial processes prevents the release of approximately 700 million kg of CO_2 into the atmosphere per year.

Moreover, to produce smaller polypeptides or amino acids, proteases are enzymes that catalyze the hydrolytic breaking of peptide bonds in proteins. Plants, archaea, fungi, bacteria, and animals are just a few of the living things that make proteases. The brewing, dairy, baking, food processing, and animal feed industries are therefore a few of the food industry segments where they have found utility. As per the UK government, the total volume of UK-sourced biofuels in 2020 was 293 million liters/kilograms. This was a 5% increase on the 2019 figure. In 2020 the volume of UK-sourced biodiesel for UK road transport was 126 million liters. For bioethanol, the figure was 116 million liters. Proteases play a crucial role in the brewing business. Proteases are added to the wort during the brewing or distilling process to help break down proteins and release more peptides and/or amino acids, which enhances the fermentation process and the final product's quality.

The cosmetics industry is also contributing to the growth of the enzyme market. Enzymes are used in the production of cosmetic products such as skin care, hair care, and personal hygiene products. The demand for these products is increasing as consumers become more conscious of their health and beauty. The enzyme market is also benefiting from advances in biotechnology and genetic engineering. Scientists are constantly discovering new enzymes and finding ways to improve existing ones. These advancements are leading to the development of new and innovative products that are driving the growth of the enzyme market.

In the production of fruit and vegetable juices, cellulases have various uses. Floating cellulose and hemicellulose from fruits and vegetables tend to create some condensation in the fruit and vegetable juice throughout the production process. Juice made from fruits and vegetables suffers as a result, losing some of its attraction. To improve juice extraction, clarity, stability, and yield, cellulases are utilized in the fruit juice business as fruit-softening enzymes to hydrolyze cellulose and hemicellulose in raw fruit and vegetable juice. Further, the demand for goods produced by the food business is anticipated to expand more as the world population continues to climb. As a result, it is anticipated that both the demand for enzymes with applications in the food sector and the size of the global market for food enzymes would continue to grow.

Growing Demand from Various End-User Industries

The growing need for enzymes in the food and beverage industry is one of the main factors driving the UK Enzymes Market. The quality and nutritional content of food products is improved by the application of enzymes. They can also be utilized to lower production costs and increase product shelf life. Moreover, enzymes are employed to speed up the fermentation process for making alcoholic beverages like beer and wine. In the UK, the pharmaceutical industry is a significant consumer of enzymes. According to the government of the United Kingdom, the UK consumes 55 percent of the food and drinks that it produces domestically, and around 26 percent is sourced from the EU on account of their proximity. Many medications, including antibiotics, anti-inflammatory medications, and cancer treatments, are made using enzymes. The creation of diagnostic tests, such as blood testing and pregnancy tests, also uses enzymes. To sum up, the need for enzymes in the UK is being fueled by a variety of industries, such as food and beverage, medicines, and agriculture. Further, even though using genetically modified enzymes has several benefits, there is an increasing need for non-GMO enzymes.

Acquisition

-In August 2022, Biosynth Carbosynth Inc. announced an agreement to acquire EUCODIS Bioscience which is an expert in engineering and developing enzymes for pharma, biotech, and applied markets. The competence in biocatalysis, enzymes, and recombinant proteins of EUCODIS will complement the biological materials that Biosynth supplies to the in-vitro diagnostics market through its subsidiary Aalto Bio Reagents, expanding the company's portfolio of biological products and specialized services. The extended Biologics offering from Biosynth will include services for mapping epitopes as well as customized and cataloged enzymes, antibodies, antigens, and plasma.

Expansion

-In October 2020, BASF SE expanded its Lavergy enzyme product line. Further, Combining the power of several technologies, Cellulase Lavergy C Bright 100 L and other superior components from the BASF Home Care and I&I portfolio provide a long-lasting, performance-differentiated solution for the enzymes market in the United Kingdom.

Market Segmentation

United Kingdom enzymes market is segmented into type, source, application, region, and company. Based on type, the United Kingdom enzymes market is divided into amylases, cellulases, proteases, lipases, phytases and others. Based on source, the United Kingdom enzymes market is categorized into micro-organisms, plants, and animals. Based on application, the United Kingdom enzymes market is categorized into food & beverages, cleaning agents, animal feed, biofuel, and others. Based on region, the United Kingdom enzymes Market is segmented into Scotland, South-East, London, South-West, East-Anglia, Yorkshire & Humberside, and East Midlands.

Company Profiles

BASF SE, Cargill UK Limited, Dsm Nutritional Products (UK) Limited International Flavours & Fragrances I.F.F. (Great Britain) Ltd., Du Pont UK Ltd, Archer Daniels Midland (UK) Limited, Associated British Foods plc., Brenntag UK Limited, Novozymes UK Ltd., and Chr. Hansen United Kingdom are some of the key players of United Kingdom enzymes market.

Report Scope:

In this report, United Kingdom enzymes market has been segmented into the following categories, in addition to the industry trends, which have also been detailed below:

-United Kingdom Enzymes Market, By Type:
- Amylases
- Cellulases
- Proteases
- Lipases
- Phytases
- Others

-United Kingdom Enzymes Market, By Source:
- Micro-Organisms
- Plants
- Animals

-United Kingdom Enzymes Market, By Application:
- Food & Beverages
- Cleaning Agents
- Animal Feed
- Biofuel
- Others

-United Kingdom Enzymes Market, By Region:
- Scotland
- South-East
- London
- South-West
- East-Anglia

o Yorkshire & Humberside
o East Midlands
Competitive landscape
Company Profiles: Detailed analysis of the major companies in United Kingdom dietary supplements market.
Available Customizations:
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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