

Yeast And Yeast Extract - Market Share Analysis, Industry Trends & Statistics, Growth Forecasts (2026 - 2031)

Market Report | 2026-02-09 | 130 pages | Mordor Intelligence

AVAILABLE LICENSES:

- Single User License \$4750.00
- Team License (1-7 Users) \$5250.00
- Site License \$6500.00
- Corporate License \$8750.00

Report description:

Yeast And Yeast Extract Market Analysis

The global yeast and yeast extracts market size in 2026 is estimated at USD 8.83 billion, growing from 2025 value of USD 7.95 billion with 2031 projections showing USD 14.89 billion, growing at 11.02% CAGR over 2026-2031. This expansion reflects the convergence of multiple industrial transformations, from precision fermentation technologies enabling sustainable protein production to regulatory shifts favoring natural ingredients over synthetic alternatives. The market's resilience stems from yeast's versatility across traditional applications like baking and brewing, alongside emerging high-growth sectors including biofuel production and pharmaceutical applications. The food and beverages segment continues to dominate the yeast and yeast extracts market, accounting for the largest share due to sustained demand in bakery, brewing, savory snacks, and seasoning applications. Within this space, baker's yeast remains the most widely used type, driven by expanding global bakery consumption, particularly in developing regions where rising urbanization and evolving lifestyles are boosting demand for packaged and artisanal bread products.

Global Yeast And Yeast Extract Market Trends and Insights

Growth in bakery and fermented food products consumption

The global yeast and yeast extracts market is growing due to increased consumption of bakery and fermented food products. Consumer preference for fresh, artisanal, and convenient bakery items has increased the demand for high-quality yeast. The

Scotts International. EU Vat number: PL 6772247784

tel. 0048 603 394 346 e-mail: support@scotts-international.com

www.scotts-international.com

market is further strengthened by the growing popularity of traditional and new fermented foods, from sourdough breads to kombucha and plant-based yogurts, expanding the applications for baker's yeast, specialty yeasts, and yeast extracts that provide flavor enhancement and natural preservation. According to the Bureau of Labor Statistics, U.S. households allocated USD 574 on average for bakery products in 2023, demonstrating the continued importance of bread, pastries, and related products in consumer diets. Additionally, the Central Bureau of Voor De Statistics reported 3,573 bakeries and confectioneries operating in the Netherlands during 2022/23, indicating a strong bakery sector that increases demand for natural fermentation agents and preservatives like yeast and yeast extracts.

Expansion of the brewing and alcoholic beverages industry

The growth of the yeast and yeast extracts market is primarily driven by the expansion of the brewing and alcoholic beverages industry, as fermentation remains essential in alcohol production. Yeast plays a crucial role in converting sugars into alcohol and carbonation while providing specific flavor, aroma, and mouthfeel characteristics, particularly in craft and specialty beers. The industry requires increasing volumes and varieties of yeast strains for producing different types of alcoholic beverages, from beer to spirits. According to the Brewers Association, the United States had 9,796 operating craft breweries in 2024, including 2,029 microbreweries, 3,552 brewpubs, 3,936 taproom breweries, and 279 regional craft breweries. While 2024 marked the first year since 2005 in which brewery closures exceeded openings, the total number of breweries in the U.S. increased to 9,922 from 9,838 in 2023, demonstrating the craft beer segment's resilience and maturity. This growth indicates sustained demand for locally produced and innovative alcoholic beverages, with brewers utilizing various yeast strains to create distinct products. Yeast extracts are increasingly important as natural flavor enhancers in clean-label formulations.

Fluctuating raw material prices

Volatile raw material prices pose significant growth challenges for the yeast and yeast extracts market. Yeast production depends on feedstocks like molasses, corn, sugar beet, and other carbohydrate-rich agricultural byproducts. Prices for these commodities fluctuate due to climate variability, seasonal supply changes, geopolitical tensions, and global trade disruptions, leading to cost uncertainties for manufacturers. Weather events, such as droughts and floods, can adversely affect sugarcane and corn harvests, driving up input costs. Competition for these raw materials from the biofuel and food processing industries exacerbates supply constraints and elevates procurement costs. Manufacturers must either absorb these rising costs, shrinking profit margins, or raise prices, potentially making yeast-derived ingredients less appealing compared to synthetic or alternative natural products. Currency fluctuations in pivotal sourcing regions, notably Latin America and Southeast Asia, introduce further financial unpredictability. These cost pressures hinder smaller and mid-sized companies from investing in innovation or sustainability.

Other drivers and restraints analyzed in the detailed report include:

Rising demand for natural food ingredients and clean-label products
Increasing adoption of yeast-based ingredients in animal feed
Competition from alternative ingredients and substitutes

For complete list of drivers and restraints, kindly check the Table Of Contents.

Segment Analysis

Baker's yeast commands 44.78% market share in 2025, reflecting its foundational role in global bread production and established supply chain infrastructure, while probiotic yeast emerges as the fastest-growing segment at 13.29% CAGR through 2031. The probiotic yeast expansion reflects growing recognition of *Saccharomyces boulardii*'s therapeutic properties, with research demonstrating its effectiveness in treating gastrointestinal disorders and enhancing immune function. Brewer's yeast maintains steady demand despite craft brewing industry consolidation, as premium applications in nutritional supplements and protein

Scotts International. EU Vat number: PL 6772247784

tel. 0048 603 394 346 e-mail: support@scotts-international.com

www.scotts-international.com

powders create new revenue streams.

Distiller's and wine yeast segments benefit from premiumization trends in alcoholic beverages, where specialized strains command higher prices for their ability to create distinctive flavor profiles. Angel Yeast's development of industrialized probiotic strains from high-altitude Tibetan sources exemplifies the innovation driving segment transformation, as companies seek differentiated products for health-focused applications. Market dynamics favor companies developing proprietary strains with specific functional properties, as generic commodity yeast faces margin pressure from established producers with scale advantages.

Autolyzed yeast products dominate with 61.62% market share in 2025, leveraging established applications in flavor enhancement and nutritional supplementation, while hydrolyzed yeast drives growth at 12.78% CAGR through 2031. The hydrolyzed segment's expansion reflects increasing demand for bioactive compounds like nucleotides and amino acids that provide specific functional benefits in food and feed applications. Processing technology advances enable more precise control over hydrolysis conditions, creating products with targeted molecular weight profiles and enhanced bioavailability.

Autolyzed yeast maintains its market leadership through cost-effective production processes and broad application versatility across food, feed, and industrial segments. The distinction between autolyzed and hydrolyzed processing methods creates different value propositions, with hydrolyzed products commanding premium pricing for specialized applications requiring specific molecular characteristics. Market opportunities exist for companies developing hybrid processing techniques that combine autolysis and hydrolysis to create products with enhanced functional properties and improved cost structures.

The Yeast and Yeast Extract Market Report Segments the Industry by Yeast Type (Baker's Yeast, Brewer's Yeast, Distiller's and Wine Yeast, and More), by Product (Autolyzed and Hydrolyzed), by Form (Fresh Yeast, and More), by Source (Conventional Yeast, and More), by Application (Food and Beverages, Feed Industry, and More), and Geography (North America, Europe, and More). The Market Forecasts are Provided in Terms of Value (USD).

Geography Analysis

Europe maintains market leadership with a 35.50% share in 2025, driven by established fermentation industries, stringent clean-label regulations, and premium positioning in specialty yeast applications. Germany, the United Kingdom, and France represent the largest individual markets within the region, supported by robust bakery industries and advanced biotechnology sectors that utilize yeast for pharmaceutical applications. The Netherlands serves as a strategic hub for yeast distribution across European markets, leveraging its port infrastructure and central location. Spain and Italy contribute significantly through wine and specialty food production that requires premium yeast strains for product differentiation.

The Asia-Pacific region shows the highest growth potential with a 12.76% CAGR through 2031, fueled by industrial development, increased consumer spending, and government initiatives in food processing modernization. China's expanding food processing sector presents significant opportunities for yeast manufacturers, with regulations emphasizing food safety and quality standards that benefit established international suppliers. Japan maintains premium market positioning through advanced fermentation technologies and high-quality food production standards that require specialized yeast strains. Australia and South Korea contribute through developed food processing industries and growing craft brewing segments that demand diverse yeast varieties for product innovation.

North America accounts for a significant market share through the United States, Canada, and Mexico, with the US representing the largest individual country market globally for yeast consumption across food, feed, and industrial applications. The region benefits from advanced biotechnology infrastructure that enables the development of engineered yeast strains for pharmaceutical and industrial applications, while established grain processing industries create steady demand for traditional yeast products.

Scotts International. EU Vat number: PL 6772247784

tel. 0048 603 394 346 e-mail: support@scotts-international.com

www.scotts-international.com

Mexico's growing food processing sector and proximity to US markets create opportunities for regional supply chain optimization. Canada contributes through advanced agricultural sectors and biotechnology research that supports yeast innovation and development.

List of Companies Covered in this Report:

Associated British Foods plc Lesaffre Group Angel Yeast Co Ltd Lallemand Inc. Novozymes A/S Enzym Group Kerry Group plc Mitsubishi Corporation Life Sciences Holdings Limited Omega Yeast Labs, LLC Bintani Australia PTY Ltd. Titan Biotech Ltd. Leiber GmbH AEB Group SpA Sensient Technologies Corporation Imperial Yeast Bioven Ingredients Oriental Yeast Co., Ltd. Kothari Fermentation and Biochem Ltd Pak Group (Pakmaya) Bhagwati Chemicals

Additional Benefits:

 The market estimate (ME) sheet in Excel format
3 months of analyst support

Table of Contents:

1 INTRODUCTION

1.1 Study Assumptions and Market Definition

1.2 Scope of the Study

2 RESEARCH METHODOLOGY

3 EXECUTIVE SUMMARY

4 MARKET LANDSCAPE

4.1 Market Overview

4.2 Market Drivers

4.2.1 Growth in bakery and fermented food products consumption

4.2.2 Expansion of the brewing and alcoholic beverages industry

4.2.3 Rising demand for natural food ingredients and clean-label products

4.2.4 Increasing adoption of yeast-based ingredients in animal feed

4.2.5 Rising demand for bioethanol and biofuel production

4.2.6 Increasing applications in pharmaceutical and nutraceutical industries

4.3 Market Restraints

4.3.1 Fluctuating raw material prices

4.3.2 Stringent regulatory requirements yeast production

4.3.3 Limited shelf life of fresh yeast products

4.3.4 Competition from alternative ingredients and substitutes

4.4 Supply Chain Analysis

4.5 Regulatory Landscape

4.6 Technological Outlook

4.7 Porter's Five Forces

4.7.1 Threat of New Entrants

4.7.2 Bargaining Power of Buyers

4.7.3 Bargaining Power of Suppliers

4.7.4 Threat of Substitutes

Scotts International. EU Vat number: PL 6772247784

tel. 0048 603 394 346 e-mail: support@scotts-international.com

www.scotts-international.com

4.7.5 Intensity of Competitive Rivalry

5 MARKET SIZE AND GROWTH FORECASTS (VALUE)

5.1 By Yeast Type

5.1.1 Baker's Yeast

5.1.2 Brewer's Yeast

5.1.3 Distiller's and Wine Yeast

5.1.4 Probiotic Yeast

5.1.5 Others

5.2 By Product

5.2.1 Autolyzed

5.2.2 Hydrolyzed

5.3 By Form

5.3.1 Fresh Yeast

5.3.2 Active Dry Yeast

5.3.3 Instant Dry Yeast

5.3.4 Others

5.4 By Source

5.4.1 Conventional Yeast

5.4.2 Organic Yeast

5.4.3 Non-GMO Yeast

5.5 By Application

5.5.1 Food and Beverages

5.5.1.1 Bakery

5.5.1.2 Brewing

5.5.1.3 Dairy Alternatives

5.5.1.4 Savoury and Snacks

5.5.1.5 Nutritional Supplements

5.5.1.6 Other Food and Beverages

5.5.2 Feed Industry

5.5.3 Biofuel

5.5.4 Others

5.6 By Geography

5.6.1 North America

5.6.1.1 United States

5.6.1.2 Canada

5.6.1.3 Mexico

5.6.1.4 Rest of North America

5.6.2 Europe

5.6.2.1 Germany

5.6.2.2 France

5.6.2.3 United Kingdom

5.6.2.4 Spain

5.6.2.5 Netherlands

5.6.2.6 Italy

5.6.2.7 Sweden

5.6.2.8 Poland

Scotts International. EU Vat number: PL 6772247784

tel. 0048 603 394 346 e-mail: support@scotts-international.com

www.scotts-international.com

- 5.6.2.9 Belgium
- 5.6.2.10 Rest of Europe
- 5.6.3 Asia-Pacific
 - 5.6.3.1 China
 - 5.6.3.2 India
 - 5.6.3.3 Japan
 - 5.6.3.4 Australia
 - 5.6.3.5 South Korea
 - 5.6.3.6 Indonesia
 - 5.6.3.7 Thailand
 - 5.6.3.8 Singapore
 - 5.6.3.9 Rest of Asia-Pacific
- 5.6.4 South America
 - 5.6.4.1 Brazil
 - 5.6.4.2 Argentina
 - 5.6.4.3 Chile
 - 5.6.4.4 Colombia
 - 5.6.4.5 Peru
 - 5.6.4.6 Rest of South America
- 5.6.5 Middle East and Africa
 - 5.6.5.1 United Arab Emirates
 - 5.6.5.2 South Africa
 - 5.6.5.3 Nigeria
 - 5.6.5.4 Saudi Arabia
 - 5.6.5.5 Egypt
 - 5.6.5.6 Morocco
 - 5.6.5.7 Turkey
 - 5.6.5.8 Rest of Middle East and Africa

6 COMPETITIVE LANDSCAPE

- 6.1 Market Concentration
- 6.2 Strategic Moves
- 6.3 Market Ranking Analysis
- 6.4 Company Profiles (includes Global-level Overview, Market-level Overview, Core Segments, Financials, Strategic Info, Rank/Share, Products and Services, Recent Developments)
 - 6.4.1 Associated British Foods plc
 - 6.4.2 Lesaffre Group
 - 6.4.3 Angel Yeast Co Ltd
 - 6.4.4 Lallemand Inc.
 - 6.4.5 Novozymes A/S
 - 6.4.6 Enzym Group
 - 6.4.7 Kerry Group plc
 - 6.4.8 Mitsubishi Corporation Life Sciences Holdings Limited
 - 6.4.9 Omega Yeast Labs, LLC
 - 6.4.10 Bintani Australia PTY Ltd.
 - 6.4.11 Titan Biotech Ltd.
 - 6.4.12 Leiber GmbH

Scotts International. EU Vat number: PL 6772247784

tel. 0048 603 394 346 e-mail: support@scotts-international.com

www.scotts-international.com

- 6.4.13 AEB Group SpA
- 6.4.14 Sensient Technologies Corporation
- 6.4.15 Imperial Yeast
- 6.4.16 Bioven Ingredients
- 6.4.17 Oriental Yeast Co., Ltd.
- 6.4.18 Kothari Fermentation and Biochem Ltd
- 6.4.19 Pak Group (Pakmaya)
- 6.4.20 Bhagwati Chemicals

7 MARKET OPPORTUNITIES AND FUTURE OUTLOOK

Scotts International. EU Vat number: PL 6772247784

tel. 0048 603 394 346 e-mail: support@scotts-international.com

www.scotts-international.com

**Yeast And Yeast Extract - Market Share Analysis, Industry Trends & Statistics,
Growth Forecasts (2026 - 2031)**

Market Report | 2026-02-09 | 130 pages | Mordor Intelligence

To place an Order with Scotts International:

- Print this form
- Complete the relevant blank fields and sign
- Send as a scanned email to support@scotts-international.com

ORDER FORM:

Select license	License	Price
	Single User License	\$4750.00
	Team License (1-7 Users)	\$5250.00
	Site License	\$6500.00
	Corporate License	\$8750.00
		VAT
		Total

*Please circle the relevant license option. For any questions please contact support@scotts-international.com or 0048 603 394 346.

** VAT will be added at 23% for Polish based companies, individuals and EU based companies who are unable to provide a valid EU Vat Numbers.

Email*	<input type="text"/>	Phone*	<input type="text"/>
First Name*	<input type="text"/>	Last Name*	<input type="text"/>
Job title*	<input type="text"/>		
Company Name*	<input type="text"/>	EU Vat / Tax ID / NIP number*	<input type="text"/>
Address*	<input type="text"/>	City*	<input type="text"/>
Zip Code*	<input type="text"/>	Country*	<input type="text"/>
		Date	<input type="text" value="2026-02-28"/>
		Signature	

Scotts International. EU Vat number: PL 6772247784

tel. 0048 603 394 346 e-mail: support@scotts-international.com

www.scotts-international.com

