

Microbial Food Culture Market to Grow at a 6.1% CAGR Forecast to 2022

Microbial Food Culture Market 2017 Global Trends, Market Share, Industry Size, Growth, Opportunities, and Forecast to 2022

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Fermented foods have grown tremendously in recent years giving way to a profitable market of food culture. Probiotics and functional foods are the new trends in the market capturing the world across, from the US to developing regions. Functional dairy products have created a huge competition among microbial culture companies.

The global microbial food culture market is expected to grow at a CAGR of 6.1% during the forecast period of 2017–2022. The market, estimated at USD XX billion as of 2016, is projected to reach USD XX billion by 2022. Microbial food cultures are the viable bacteria, yeasts, and mould used in food production.

These are used as food ingredients in fermented foods and as a probiotic in the food industry. The viability of microbial culture is important at the time of food consumption. MFC has been used for centuries for the conversion of substrate into fermented food products, with improved sensory properties.



Market Dynamics

Increased alcoholic beverage consumption, especially beer, is the primary driving factor of the market. MFC has widened the application market from dairy to bakery, which has increased its consumption demand. Lactic acid bacteria and yeasts have been used since years in the dairy and bakery application capturing a huge market. Moreover, the probiotic market, which has grown at a fast rate in the recent years, further triggers the market growth. Consumers are looking for live food cultures that have positive health benefits. Despite the growing market, there is a need for innovative, different strains of cultures with high potential value in food processing. Biotechnological innovations are playing a great role in the advancement of microbial cultures. However, the stringent regulatory framework that puts emphasis on its documented use is always a restraint for the market. MFC requires strict growth environment,



which is sometimes hard to maintain in the processing plant that hinders the market growth.

Market Segmentation

The market has been segmented into the type of culture, strain type, application and geography. MFC market, by type, includes bacteria, yeast, and mould. Bacteria culture such as lactic acid bacteria holds the largest share in the market due to its significant dairy market. However, yeast consumption in beer and other applications are growing in the market. Mold is the fastest-growing market segment, supported by the huge cheese consumption in developing countries such as China. The various microbial culture strains available in the market are single strain culture, multi-strain culture, and multi-strain mixed culture. By application, the market is segmented into beverages, dairy, bakery, cereals and others. The beverages segment is subsegmented into alcoholic and non-alcoholic beverages and holds the largest share in the market due to the massive consumption of dairy and alcoholic beverages. Yeast has a dominant market in bakery food products with its vast consumption in the sour dough and bread manufacturing.

Complete report details @ https://www.wiseguyreports.com/reports/871541-global-microbial-food-culture-market-growth-trends-and-forecasts-2017-2022

Regional Analysis

By geography, the market has been segmented into North America, Europe, Asia-Pacific, South America, and Africa. Europe holds the largest market in MFC due to the increased consumption of fermented food products in the region. In Europe, between one-quarter and one-third of the foods consumed are the fermented foods. Asia-Pacific is expected to be the fastest-growing market during the forecast period. North America is the second largest market covering the huge demand for beer and kefir products.

Some of the major players capturing the market include –

Chr. Hansen A/S

Dohler Group

Lb Bulgaricum Plc.

Lesaffre Group

Angel Yeast Co. Ltd.

Recent Industry Insights

"The launch of Chr. Hansen YoFlex® Acidifix™ culture makes way for new cost-saving yogurt technology."

Future Spotlight

The focus on reducing production cost through innovative new cultures will be the future spotlight for the market. MFC are difficult to preserve and non-viable for a longer time, due to the adverse processing environment, which can be an attracting point for research.

Key Deliverables in the Study

Market analysis for the global microbial food culture market, with region-specific assessments and competition analysis on a global and regional scale.

Market definition along with the identification of key drivers and restraints.

Identification of factors instrumental in changing the market scenario, rising prospective opportunities, and identification of key companies that can influence this market on a global and regional scale.

Extensively researched competitive landscape section with profiles of major companies along with their market share.

Identification and analysis of the macro and micro factors that affect the global microbial food culture market on both global and regional scale.

A comprehensive list of key market players along with the analysis of their current strategic interests and key financial information.

A wide-ranging knowledge and insight about the major players in this industry and the key strategies adopted by them to sustain and grow in the studied market.

Insights on the major countries/regions where this industry is growing and identify the regions that are still untapped.

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