GIRACT

Global Business Review of Savory Ingredients
Supply/Demand/Forecasts
2017 – 2022

INTRODUCTION

Giract has been researching the global savory ingredients and value-added intermediates markets since 1990 and has produced many ground-breaking studies in Europe, North and South America and Asia.
Giract has recently published its latest study covering these key ingredients. Questions addressed include:

- *"Natural" was a key term used by manufacturers and customers in 2015 and remains a key focus till now. How many innovations have addressed this?*
- *How will the consumption of these ingredients change in the future, given the various health and other issues that are currently being discussed? And what are the critical factors that determine the way forward?*
- *There have been no new successful ingredients in the savory sector in the last several years. Is there no unmet need?*

OBJECTIVES

- To identify supply, demand and historical and future trends for selected savory ingredients, and to analyse the supply scenario in each key country/region
- To review the legislative requirements and import tariffs
- To identify the factors for and against change influencing food formulators who are using, or who could use, these ingredients and thus any future opportunities for the relevant ingredient manufacturers
- To evaluate the current market (volume and value) for the selected savory ingredients, and derive volume forecasts of market size to 2022
- Understand the use, analyse and provide data split between standard YE and premium YE (specialty high nucleotide (I+G) and glutamic acid (HG)) in relevant markets in Europe, estimate, on a best efforts basis, the market size wherever possible and discuss the relevance of this market with end-users
- To analyse market details of Formulated Yeast Extract (FYE), and Formulated Dried Autolyzed Yeast (DAY) in China
- To analyse special additional demand sectors such as processed cheese, beverages, sweet bakery and biscuits, ice cream, yogurt

PRODUCTS

Ingredients and flavors:
Yeast extracts (YE) (brewers', baker's and torula), Hydrolysed vegetable protein (HVP), Hydrolysed animal protein (HAP), MSG, Nucleotides

End-product sectors include:
Food sectors*:* soups, bouillon/stock, sauces/gravies, dehydrated noodles, seasonings for savory snack foods, seasonings for processed meat/ready meals
Additional sectors*:* processed cheese, beverages, sweet bakery and biscuits, ice cream, yogurt (no demand interviews for the additional sectors)
Non-food sectors: petfood, animal feed, fermentation (the majority of use in non-food sectors concerns only yeast ingredients)
Demand estimates and forecasts by ingredient are derived per end-use sector

GEOGRAPHICAL

Supply: Key players across the globe will be covered
Demand: USA, Brazil, Chile, Peru, Argentina, Colombia (supply included), EU28, Russia, West and Southern Africa, China, India, Indonesia, Thailand, Philippines, Vietnam

TIMESCALE

2017 – 2022

PROGRAMME

Following an initial review of Giract's in-house data, interviews with key players (producers, blenders and users) are the dominant element of the study to derive a real understanding of the market forces

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SUBSCRIPTION

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