



Market analysis

Yeast Congress 2020-Market analysis

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[Conference series LLC](#) takes immense pleasure in inviting all the participants from across the globe to attend "[Annual Congress on Clinical Microbiology and Yeast Congress](#)". This comprises of proficient keynote presentations, verbal speeches, productive poster presentations and exhibitions providing insights to the importance and efficiency of dentistry in Healthcare. The conference will takes place in **September 25-26 an Online event**.

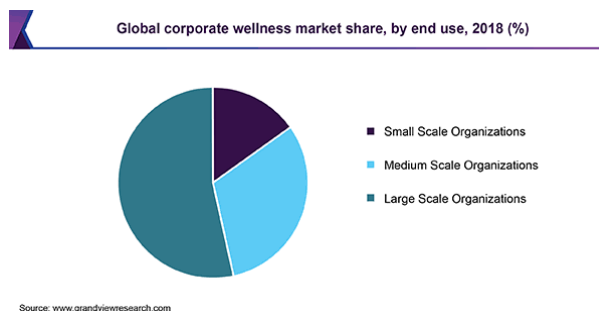
[Yeast Congress 2020](#) promotes the free discussion among scientists working on or interested in all aspects of yeast and fungal genetics. Yeasts are unicellular fungi used in many sectors of biotechnology to make products such as beverages, foods, pharmaceuticals, and chemicals. This meeting will examine the [basic physiology](#) and metabolism of industrial yeast strains. The potential to further exploit the natural biopersity of yeasts to create select or create new strains for applications will also be considered. New genetic tools and approaches have opened up new possibilities for reprogramming pathways to produce novel products in yeast and there will be a particular focus on yeast cell factories.

Yeast is a fermenting and leavening agent. Based on the type, yeast is segmented into baker's yeast, brewer's yeast, feed yeast, industrial yeast, bio-ethanol yeast, and wine yeast. Yeast is used in various end-use applications in the Food and Beverages, Feed and other sectors.

One key trend upcoming in this market is the growing demand for [bio-ethanol](#) as fuel because of the low availability of fossil fuel and an increase in the number of ethanol/gasoline flex-fuel cars.

The other important cause is a rise in demand for convenience food products is one of the factors contributing to the market growth. The products containing yeast reduce the cost of time associated with food consumption and increase the quantity and variety of foods consumed.

Further, the report states that one of the major challenges confronting the market is the stiff competition in the procurement of raw materials. The shortage of molasses also triggered competition among manufacturers worldwide.



Yeast Markets in the World to 2019 - Market Size, Development, and Forecasts

The expansion of the global yeast industry is forecast to reach 4.4% p.a. in the coming years. Between 2008 and 2014 the market increased with an average annual growth of 8.0%. Currently, active yeasts account for 70.2% of the global demand while inactive yeasts have a 29.8% share of the market.

Europe, China, Japan, Mexico, Turkey and the United States represent the largest yeast markets while the strongest annual growth is forecast to occur in Morocco (20.2%), Senegal (17.4%), Kenya (16.5%), Rwanda (10.1%) and Bolivia (9.0%).

Yeast Markets based on Types

[Global baker's yeast market](#): The baker's yeast market is expected to grow at a CAGR of close to 9% during the forecast period. The growth of the global baker's yeast market is directly linked to the increasing consumption of processed food, especially bakery items.

The global bakery market is expected to grow at a CAGR of more than 7% during the forecast period. China is experiencing high growth in the baker's yeast market due to increase in the demand for bakery products in both retail and food services.

[Global brewer's yeast market](#): The [brewer's yeast market](#) is expected to grow at a CAGR of 9% during the forecast period. This market is mainly driven by the growing demand for alcoholic beverages, which use yeast during the fermentation process. It is considered a probiotic as it contains nutrients, such as chromium, vitamin B, protein, selenium, potassium, iron, zinc, and magnesium.

Global feed yeast market: The feed yeast market is expected to grow at a CAGR of over 9% during the forecast period. Feed yeast is a cost-effective nutritive supplement for animals with negligible harmful effects.

Global industrial yeast market: The industrial yeast market is expected to grow at a CAGR of close to 8% during the forecast period. Yeast is widely used for various applications in industrial biotechnology. Various players in the market are coming together to develop improved industrial yeast strains.

Competitive landscape and key vendors

The global market for baking ingredients is highly fragmented and is characterized by the presence of large and small vendors. The market is highly competitive, with all players competing to gain a greater market share. Intense competition and frequent changes in consumer preferences constitute significant risks for vendors. These vendors compete on the basis of numerous factors such as price, quality, product differentiation, distribution, and promotion. Vendor performance in the global baking ingredients market may be impacted by the changing consumer spending pattern and preferences due to increasing disposable incomes and changing lifestyles.

Key vendors in this market are -

Archer-Daniels-Midland

Associated British Foods (ABF)

Cargill

DuPont

Ingredion

Kerry Group

Other prominent vendors in the market are AAK, Bakels, Corbion, IFFCO Poultry, Lesaffre, Novozymes, Puratos Group, Taura Natural Ingredients, and Tate & Lyle.

