



Global Baking Powder Market

Market size, segmentation, competitive landscape and outlook

2021-2031

September 2026

Moving forward, together



Every one of us has, at some point, heard the line from *Alice in Wonderland*: “It takes all the running you can do, to keep in the same place. If you want to get somewhere else, you must run at least twice as fast.” Cliché as the quote has become, our world is changing at extraordinary speed. And yet, to my mind, it matters not only to run fast, but — more importantly — to know where you are running.

We see ourselves as the navigator, ready at the right moment to point out the correct course. By providing current, timely information for the decisions that matter, we aim to protect our clients from missteps and to help them find new opportunities.

It matters to us that you are satisfied with the work we have done. If you have any questions about this report, we will be glad to answer them.

ANDREY SHEVCHENKO, Managing Partner

Disclaimer

This report was prepared by shev.io solely for information purposes. shev.io does not guarantee the accuracy and completeness of all information contained in the report, as the data in some sources may have been distorted inadvertently or deliberately. The information presented in this report must not be construed, directly or indirectly, as containing recommendations for further business action. All opinions and estimates contained in this report reflect the authors' judgement as at the date of publication and may be changed without notice.

shev.io accepts no liability for any loss or damage arising from any third party's use of the information contained in this report, including published opinions or conclusions, or for consequences caused by the incompleteness of the information presented. The information presented in this report is obtained from open sources. Additional information may be provided on request.

This document, or any part of it, may not be distributed without the written permission of shev.io, nor reproduced by any means.

Terms of use

This report is provided to the user under a **non-exclusive, non-transferable, limited licence** solely for internal use within the purposes for which the report was lawfully acquired.

The user **may not**, in whole or in part, transfer, sell, gift, publish or otherwise distribute the report to third parties, nor pass it to any other legal entities, partner organisations or external teams (including affiliated companies). It is prohibited to place the report (or fragments of it) in the public domain (websites, social networks, messengers, file-sharing services, open-link cloud storage) or to provide access through third-party services where this allows third parties to review the materials.

If the report is purchased by a **company**, its use is permitted **only by that company's employees** for internal tasks. Passing the report to contractors, consultants, freelancers, agencies and any external parties is prohibited.

All exclusive rights to the report — including its structure, texts, data selection, visualisations, tables, charts and design elements — belong to the rights holder (shev.io) or are used on lawful grounds. The user receives the right to use the report only within these terms.

Without shev.io's written consent it is prohibited to create derivative products based on the report, to use it as part of a commercially distributed product or service, or to remove or alter copyright notices.

The use of **short quotations** and fragments is permitted **only in internal documentation** (internal memos, reports, presentations, working correspondence), provided the meaning and context are preserved and the source is credited: *shev.io*. Any publication or use of the materials in places accessible to third parties is permitted only with shev.io's prior written consent.

Market at a glance

This demo shows the **form and depth** of the report — real narrative with the detailed figures and tables masked as “XXX”. When you order the report, every figure is finalised and verified for your copy, and the full report is delivered within 24–72 hours.

Indicator	Value
Market size (2025)	USD 4.2 bn
Forecast (2031)	USD 6.3 bn
CAGR (2021-2031)	7.1%
Study period	2021-2031
Largest region	North America · 31.4%
Fastest-growing region	Asia-Pacific · 8.6%
Market concentration	Moderate
Licence	Individual / Company

The global baking powder market reached USD XXX billion in 2025 and will expand to USD XXX billion by 2031, advancing at a XX% CAGR. Industrial bakery production accounts for XX% of market value, while double-acting formulations hold a XX% share because they provide reliable gas release during mixing and baking. Asia-Pacific is the fastest-growing region at an XX% CAGR, supported by expanding packaged-bakery capacity, café chains and urban retail distribution. The report quantifies demand by formulation, acid system, packaging, end use, distribution channel and geography, alongside regulatory, pricing and competitive intelligence.

Table of contents

1 Introduction

- 1.1 Study Scope and Objectives
- 1.2 Baking Powder Market Definition
- 1.3 Inclusions, Exclusions and Currency Basis

2 Research Methodology

- 2.1 Secondary Research
- 2.2 Primary Interview Programme
- 2.3 Market Sizing and Data Triangulation
- 2.4 Forecast Model and Scenario Design

3 Executive Summary

- 3.1 Market Size and Forecast
- 3.2 Segment and Regional Highlights
- 3.3 Key Report Takeaways

4 Global Baking Powder Market Trends and Dynamics

- 4.1 Growth Drivers
- 4.2 Market Restraints
- 4.3 Emerging Opportunities
- 4.4 Driver and Restraint Impact Analysis
- 4.5 Porter's Five Forces

5 Market Size, Volume and Pricing Forecast

- 5.1 Historical Market Development, 2021-2025
- 5.2 Base Forecast, 2026-2031
- 5.3 High and Low Scenarios

6 Market by Product Type

- 6.1 Single-Acting Baking Powder
- 6.2 Double-Acting Baking Powder
- 6.3 Phosphate-Free Specialty Baking Powder

7 Market by Leavening Acid System

- 7.1 Phosphate-Based Systems
- 7.2 Tartrate-Based Systems
- 7.3 Aluminum-Free Mixed-Acid Systems
- 7.4 Other Organic-Acid Systems

8 Market by Packaging

- 8.1 Bulk Sacks and Lined Bags
- 8.2 Cans and Jars

8.3 Sachets

8.4 Other Packaging Formats

9 Market by End Use and Distribution Channel

9.1 Industrial Bakeries and Food Manufacturers

9.2 Households

9.3 Foodservice and Artisanal Bakeries

9.4 Direct B2B and Distributor Channels

9.5 Retail and E-commerce Channels

10 Baking Powder Market Regional Analysis

10.1 North America

10.1.1 United States

10.1.2 Canada

10.1.3 Mexico

10.2 Europe

10.2.1 Germany

10.2.2 United Kingdom

10.2.3 France

10.2.4 Italy

10.2.5 Poland

10.2.6 Rest of Europe

10.3 Asia-Pacific

10.3.1 China

10.3.2 India

10.3.3 Japan

10.3.4 South Korea

10.3.5 Indonesia

10.3.6 Philippines

10.3.7 Vietnam

10.3.8 Australia

10.3.9 Rest of Asia-Pacific

10.4 Latin America

10.4.1 Brazil

10.4.2 Argentina

10.4.3 Rest of Latin America

10.5 Middle East and Africa

10.5.1 Saudi Arabia

10.5.2 United Arab Emirates

10.5.3 Egypt

10.5.4 South Africa

10.5.5 Nigeria

10.5.6 Rest of Middle East and Africa

11 Competitive Landscape and Company Share

11.1 Market Concentration and Share Analysis

11.2 Strategic Benchmarking

11.3 Mergers, Acquisitions and Capacity Investment

11.4 Company Profiles

11.4.1 B&G Foods, Inc.

11.4.2 Dr. Oetker

11.4.3 The Kraft Heinz Company

11.4.4 ACH Food Companies, Inc.

11.4.5 Bob's Red Mill Natural Foods, Inc.

11.4.6 Associated British Foods plc

11.4.7 Innophos Holdings, Inc.

11.4.8 Budenheim

11.4.9 ICL Group Ltd.

11.4.10 Prayon S.A.

11.4.11 British Bakels Ltd.

11.4.12 Puratos Group

12 Market Outlook and Opportunities

12.1 Product and Formulation Opportunities

12.2 Priority Country Markets

12.3 Strategic Recommendations

List of tables

Table 1. Baking Powder Market Headline Indicators, 2021, 2025 and 2031
Table 2. Leading and Fastest-Growing Segments
Table 3. Executive Opportunity and Risk Scorecard
Table 4. Global Market Value by Year, 2021-2031
Table 5. Global Market Volume by Year, 2021-2031
Table 6. Average Selling Price by Region and Product Type
Table 7. Forecast Scenario Assumptions and Outcomes
Table 8. Market Driver Impact Matrix
Table 9. Market Restraint Impact Matrix
Table 10. Formulation Trend Adoption by Region
Table 11. Raw-Material Exposure and Pass-Through Analysis
Table 12. Market Value and Volume by Product Type, 2021-2031
Table 13. Market Value and Volume by Leavening Acid System, 2021-2031
Table 14. Market Value and Volume by Packaging Format, 2021-2031
Table 15. Market Value and Volume by End Use, 2021-2031
Table 16. Market Value and Volume by Distribution Channel, 2021-2031
Table 17. North America Market by Country, Value and Volume, 2021-2031
Table 18. Europe Market by Country, Value and Volume, 2021-2031
Table 19. Asia-Pacific Market by Country, Value and Volume, 2021-2031
Table 20. Latin America Market by Country, Value and Volume, 2021-2031
Table 21. Middle East and Africa Market by Country, Value and Volume, 2021-2031
Table 22. HS 210230 Trade Flows by Leading Exporter and Importer
Table 23. Relevant Food-Additive Rules by Major Market
Table 24. Leavening Acids: Neutralizing Value, Reaction Profile and Applications
Table 25. Bicarbonate, Phosphate and Starch Supply-Chain Map
Table 26. Packaging Barrier Requirements by Climate Zone
Table 27. Competitive Benchmarking of Leading Suppliers
Table 28. B&G Foods Company Profile
Table 29. Dr. Oetker Company Profile
Table 30. The Kraft Heinz Company Profile
Table 31. ACH Food Companies Company Profile
Table 32. Bob's Red Mill Company Profile
Table 33. Associated British Foods and AB Mauri Company Profile
Table 34. Innophos Company Profile
Table 35. Budenheim Company Profile

Table 36. ICL Group Company Profile

Table 37. Prayon Company Profile

Table 38. British Bakels Company Profile

Table 39. Puratos Group Company Profile

Table 40. Opportunity Pipeline by Addressable Value and Timing

Table 41. Country Market-Entry Prioritization Matrix

Table 42. Strategic Actions for Manufacturers, Distributors and Investors

Table 43. Market value by year, USD bn

Table 44. Year-over-year value change

Table 45. Drivers — impact on forecast

Table 46. Restraints — impact on forecast

Table 47. Value by product Type, USD bn

Table 48. Value by leavening Acid System, USD bn

Table 49. Value by packaging, USD bn

Table 50. Value by end Use, USD bn

Table 51. Value by distribution Channel, USD bn

Table 52. Market value by region, USD bn

Table 53. Market value by leading country, USD bn

Table 54. Leading companies

List of figures

- Figure 1. Global Baking Powder Market Value, 2021-2031
- Figure 2. 2025 Baking Powder Market Share by Region
- Figure 3. Global Baking Powder Value and Volume Index, 2021-2031
- Figure 4. Average Selling Price by Product Type, 2025
- Figure 5. Base, High and Low Market Forecast Scenarios, 2026-2031
- Figure 6. Driver and Restraint Impact on Baking Powder CAGR
- Figure 7. Adoption Curve for Aluminum-Free and Reduced-Sodium Formulations
- Figure 8. Baking Powder Share by Product Type, 2025
- Figure 9. Baking Powder Share by Leavening Acid System, 2025
- Figure 10. Baking Powder Share by Packaging, 2025
- Figure 11. Baking Powder Share by End Use, 2025
- Figure 12. Distribution Channel Growth Comparison, 2025-2031
- Figure 13. Regional Baking Powder Market Share, 2025
- Figure 14. Regional CAGR Comparison, 2025-2031
- Figure 15. Leading Country Markets by 2031 Value
- Figure 16. Indicative Baking Powder Manufacturing Cost Structure, 2025
- Figure 17. Estimated Global Baking Powder Company Share, 2025
- Figure 18. Competitive Positioning by Scale and Formulation Breadth
- Figure 19. Opportunity Attractiveness by Product and Region
- Figure 20. Incremental Market Value by Opportunity, 2025-2031
- Figure 21. Value share by product Type, 2025
- Figure 22. Value share by end Use, 2025
- Figure 23. Growth rate by region, 2025-2031

Executive summary

The global baking powder market reached USD XXX billion in 2025 and will expand to USD XXX billion by 2031, advancing at a XX% CAGR. Industrial bakery production accounts for XX% of market value, while double-acting formulations hold a XX% share because they provide reliable gas release during mixing and baking. Asia-Pacific is the fastest-growing region at an XX% CAGR, supported by expanding packaged-bakery capacity, café chains and urban retail distribution. The report quantifies demand by formulation, acid system, packaging, end use, distribution channel and geography, alongside regulatory, pricing and competitive intelligence.

Indicator	Value
Market size 2025	XXX
Forecast 2031	XXX
CAGR	XXX
Largest region	XXX
Fastest region	XXX

Key findings

- Global baking powder sales totaled USD XXX billion in 2025 and will reach USD XXX billion in 2031.
- Market volume reached XXX metric tons in 2025 and is forecast to rise to XXX metric tons by 2031.
- Double-acting baking powder generated XX% of 2025 market value and will remain the principal industrial formulation.
- Industrial bakeries represented XX% of demand, reflecting high inclusion volumes across cakes, biscuits, muffins, pancakes and chemically leavened bread products.
- North America held the largest regional share at XX%, supported by mature packaged-bakery and retail baking-ingredient categories.
- Asia-Pacific will record the fastest regional CAGR at XX% through 2031.
- Phosphate-based acid systems accounted for XX% of 2025 value, while aluminum-free mixed-acid systems will grow at XX% annually.
- UN Comtrade reported USD XXX million of global exports under HS 210230 in 2024.

Market size and forecast

Market value by year, USD bn

Indicator	2026	2027	2028	2029	2030	2031	CAGR
Market value, USD bn	XXX	XXX	XXX	XXX	XXX	XXX	XXX
Market volume	XXX	XXX	XXX	XXX	XXX	XXX	XXX
Production	XXX	XXX	XXX	XXX	XXX	XXX	XXX
Imports	XXX	XXX	XXX	XXX	XXX	XXX	XXX
Exports	XXX	XXX	XXX	XXX	XXX	XXX	XXX
Apparent consumption	XXX	XXX	XXX	XXX	XXX	XXX	XXX

Source: XXX

Year-over-year value change

Indicator	2027	2028	2029	2030	2031	CAGR
Market value	X%	X%	X%	X%	X%	X%
Production	X%	X%	X%	X%	X%	X%
Imports	X%	X%	X%	X%	X%	X%
Exports	X%	X%	X%	X%	X%	X%

Source: XXX

Global Baking Powder Market Trends and Growth Drivers

Baking powder demand sits at the intersection of bakery volume, formulation complexity and ingredient regulation. Mature markets generate value through customized release profiles and consumer-facing claims, while emerging markets contribute disproportionate tonnage as packaged cakes, biscuits and foodservice bakery become more widely distributed.

The industry's technical center of gravity is shifting from general-purpose blends toward application-matched systems. Batter holding time, processing temperature, alternative-flour content and desired final pH increasingly determine acid selection, particle engineering and neutralizing value.

Health policy is changing the innovation agenda without reducing the importance of chemical leavening. Sodium and phosphate pressure is accelerating potassium-based and organic-acid development, creating a widening price and performance ladder between commodity and specialty baking powders.

Growth drivers

Industrial bakery capacity expansion

Packaged-bakery producers are adding automated lines that require repeatable gas-release timing and tight crumb specifications. This raises demand for standardized double-acting systems and technical supplier support, particularly in Asia-Pacific and the Middle East.

Café and foodservice bakery growth

Coffee chains, quick-service restaurants and convenience retailers are broadening muffin, pancake, biscuit and snack-cake menus. Central kitchens and frozen-dough suppliers translate store expansion into recurring purchases of high-performance baking powders.

Convenient home baking

Small households and time-constrained consumers favor premeasured sachets and dependable formulations that reduce recipe failure. Social-media recipes and air-fryer baking are expanding use occasions beyond conventional oven baking.

Aluminum-free reformulation

Retailers and branded bakery manufacturers increasingly specify recognizable ingredients and aluminum-free claims. Suppliers able to balance monocalcium phosphate, sodium acid pyrophosphate and alternative acids capture higher formulation value while preserving lift and crumb quality.

Gluten-free and alternative-flour baking

Rice, oat, pulse and nut flours lack the gas-retention behavior of wheat systems and require more carefully engineered chemical leavening. Customized baking powders improve height, cell structure and eating quality, increasing value per kilogram.

Application-specific release profiles

High-speed lines, refrigerated batters and frozen bakery products require controlled carbon-dioxide release across mixing, holding and baking stages. Performance-based formulations strengthen supplier retention and support premiums over commodity blends.

Restraints

Raw-material price volatility

Bicarbonates, phosphate salts and starch carriers are exposed to energy, mineral-feedstock and agricultural cost cycles. Contract repricing protects suppliers but can delay customer conversions and encourage formulation thrift among high-volume bakeries.

Sodium-reduction pressure

Public-health targets are prompting packaged-food manufacturers to reassess sodium contributions from leavening systems. Reformulation creates premium opportunities, but performance constraints and the cost of potassium-based alternatives slow adoption.

Phosphate scrutiny

European additive controls and customer clean-label policies are narrowing acceptable phosphate systems in selected premium products. Suppliers face validation expense when replacing established acids without changing flavor, color or line behavior.

Moisture and shelf-life exposure

Premature acid-base reaction reduces potency when products encounter humidity or inadequate barrier packaging. Losses are greatest in tropical retail channels with long inventories and fragmented distribution.

Baking Powder Market Driver and Restraint Impact on the Forecast

Drivers — impact on forecast

Driver	Impact on CAGR	Geography	Horizon
Industrial bakery capacity expansion	XXX	XXX	XXX
Café and foodservice bakery growth	XXX	XXX	XXX
Convenient home baking	XXX	XXX	XXX
Aluminum-free reformulation	XXX	XXX	XXX
Gluten-free and alternative-flour baking	XXX	XXX	XXX
Application-specific release profiles	XXX	XXX	XXX

Source: XXX

Restraints — impact on forecast

Restraint	Impact on CAGR	Geography	Horizon
Raw-material price volatility	XXX	XXX	XXX
Sodium-reduction pressure	XXX	XXX	XXX
Phosphate scrutiny	XXX	XXX	XXX
Moisture and shelf-life exposure	XXX	XXX	XXX

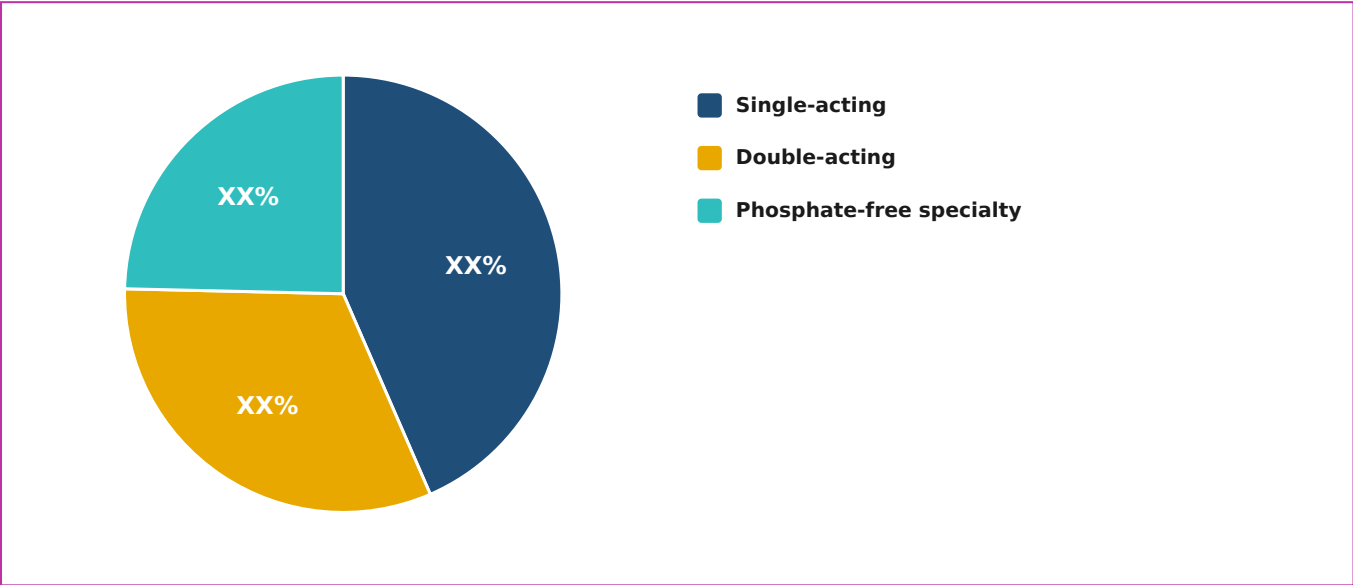
Source: XXX

Baking Powder Market Segmentation and Demand Analysis

By Product Type

Double-acting products dominate industrial and branded retail applications because they release gas during both hydration and heating, widening processing tolerance. Single-acting products remain important in immediate-bake foodservice and regional household recipes. Phosphate-free systems grow fastest as premium brands pursue differentiated ingredient statements.

Value share by product Type, 2025



Source: XXX

Value by product Type, USD bn

Segment	2026	2027	2028	2029	2030	2031	Share 2025	CAGR
Single-acting	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX
Double-acting	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX
Phosphate-free specialty	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX

Source: XXX

By Leavening Acid System

Phosphate systems retain scale because suppliers can tune neutralizing value and reaction rate for varied bakery lines. Tartrate systems preserve a strong household and premium niche. Aluminum-free mixed-acid and organic-acid systems are gaining specifications where label simplicity and sensory neutrality support higher prices.

Value by leavening Acid System, USD bn

Segment	2026	2027	2028	2029	2030	2031	Share 2025	CAGR
Phosphate-based	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX
Tartrate-based	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX
Aluminum-free mixed-acid	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX
Other organic-acid systems	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX

Source: XXX

By Packaging

Industrial purchasing sustains the lead of 10-25 kilogram sacks and bags, with moisture barrier and dosing compatibility central to specifications. Cans and jars remain the leading household format in North America. Sachets grow fastest across Europe, Asia, Africa and Latin America because they provide recipe-level dosing and limit humidity exposure after opening.

Value by packaging, USD bn

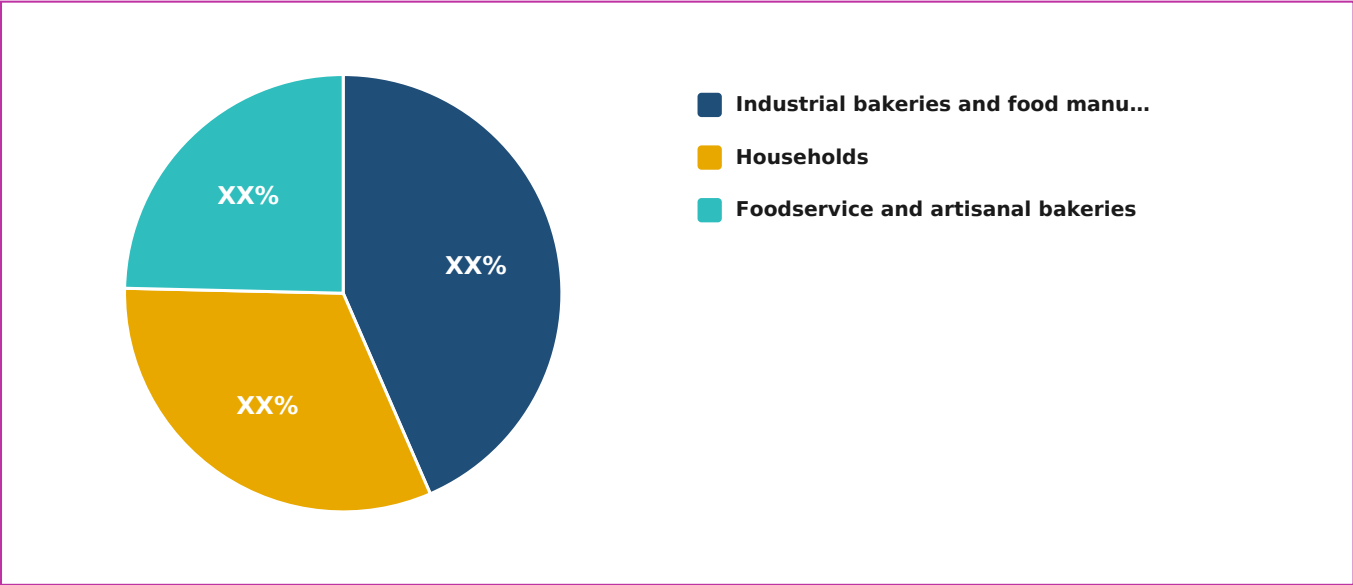
Segment	2026	2027	2028	2029	2030	2031	Share 2025	CAGR
Bulk sacks and lined bags	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX
Cans and jars	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX
Sachets	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX
Other formats	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX

Source: XXX

By End Use

Industrial bakeries lead through high-throughput production of cakes, cookies, crackers, muffins and chemically leavened breads. Household demand remains resilient and supports branded margins, while foodservice grows faster as café and breakfast menus proliferate. Technical formulation and direct contracts are most important in the industrial segment.

Value share by end Use, 2025



Source: XXX

Value by end Use, USD bn

Segment	2026	2027	2028	2029	2030	2031	Share 2025	CAGR
Industrial bakeries and food manufacturers	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX
Households	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX
Foodservice and artisanal bakeries	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX

Source: XXX

By Distribution Channel

Large bakeries source directly to secure formulation support, auditability and contract pricing. Ingredient distributors remain essential for smaller industrial and artisanal accounts. Grocery retail provides household scale, while e-commerce is expanding specialty, imported and clean-label product access.

Value by distribution Channel, USD bn

Segment	2026	2027	2028	2029	2030	2031	Share 2025	CAGR
Direct B2B	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX
Ingredient distributors	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX
Grocery and mass retail	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX
E-commerce	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX

Source: XXX

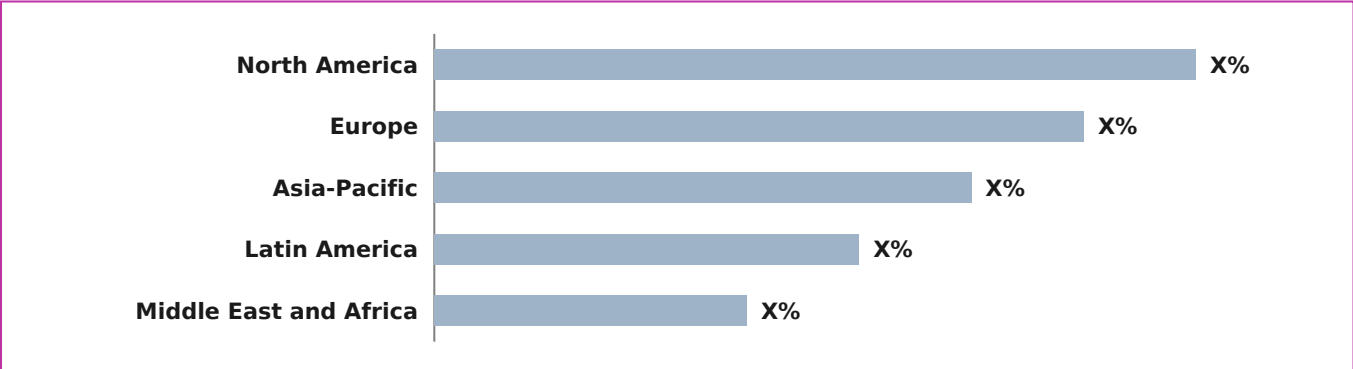
Baking Powder Market Regional Analysis and Country Outlook

North America generated XX% of global market value in 2025. The United States leads through its large packaged-cake, biscuit, pancake-mix, foodservice and household-baking sectors, while established brands sustain broad grocery penetration. The region is also the principal commercialization arena for aluminum-free, organic-compatible and reduced-sodium formulations.

Asia-Pacific accounted for XX% of 2025 value and will grow at XX% annually through 2031. China and India are adding industrial bakery lines, modern retail outlets and café capacity, while Indonesia, the Philippines and Vietnam combine young urban populations with rising consumption of cakes and chemically leavened snacks. Local blending and moisture-resistant sachet packaging will be decisive in capturing this growth.

Europe holds XX% of the market and favors technically sophisticated, tightly regulated ingredient systems. Germany and the United Kingdom anchor branded retail demand, France and Italy support premium patisserie applications, and Poland offers faster industrial growth. Latin America and the Middle East and Africa remain smaller but attractive, with Brazil, Mexico, Saudi Arabia, Egypt and Nigeria providing the principal scale opportunities.

Growth rate by region, 2025-2031



Source: XXX

Market value by region, USD bn

Region	2026	2027	2028	2029	2030	2031	Share 2025	CAGR
North America	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX
Europe	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX
Asia-Pacific	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX
Latin America	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX
Middle East and Africa	XXX	XXX	XXX	XXX	XXX	XXX	XXX	XXX

Source: XXX

Market value by leading country, USD bn

Country	2025	2031	Share 2025	CAGR
United States	XXX	XXX	XXX	XXX
Germany	XXX	XXX	XXX	XXX
United Kingdom	XXX	XXX	XXX	XXX
Belgium	XXX	XXX	XXX	XXX
Netherlands	XXX	XXX	XXX	XXX
Japan	XXX	XXX	XXX	XXX
China	XXX	XXX	XXX	XXX
Mexico	XXX	XXX	XXX	XXX

Source: XXX

Baking Powder Market Competitive Landscape and Company Share

The baking powder market is moderately concentrated: multinational branded-food groups lead household channels, while phosphate specialists and bakery-ingredient companies compete for industrial formulations. B&G Foods, Dr. Oetker, Kraft Heinz and ACH Food Companies possess strong consumer brands, whereas Innophos, Budenheim, ICL, AB Mauri and regional blenders compete on acid-system expertise, application laboratories and supply reliability.

Competitive advantage increasingly rests on formulation support rather than undifferentiated powder supply. Major accounts seek release profiles matched to mixing time, batter temperature, line speed and final-product pH; this favors suppliers with bakery technologists, pilot plants and access to multiple leavening acids.

Portfolio consolidation is broadening access to bakery customers. AB Mauri acquired UK specialist blender Romix in 2024, and Puratos announced its proposed acquisition of Dawn Foods in March 2026. Investment is also moving toward allergen-controlled blending, reduced-sodium technology, regional technical centers and higher-barrier packaging.

Leading companies

Company	HQ	Est. revenue 2025	Market share 2025	YoY
B&G Foods, Inc.	XXX	XXX	XXX	XXX
Dr. Oetker	XXX	XXX	XXX	XXX
The Kraft Heinz Company	XXX	XXX	XXX	XXX
ACH Food Companies, Inc.	XXX	XXX	XXX	XXX
Bob's Red Mill Natural Foods, Inc.	XXX	XXX	XXX	XXX
Associated British Foods plc	XXX	XXX	XXX	XXX
Innophos Holdings, Inc.	XXX	XXX	XXX	XXX
Budenheim	XXX	XXX	XXX	XXX
ICL Group Ltd.	XXX	XXX	XXX	XXX
Prayon S.A.	XXX	XXX	XXX	XXX
British Bakels Ltd.	XXX	XXX	XXX	XXX
Puratos Group	XXX	XXX	XXX	XXX

Source: XXX

Baking Powder Market Forecast and Commercial Opportunities

The market will add USD XXX billion between 2025 and 2031. Volume growth will remain strongest in emerging Asian, Middle Eastern and African bakery systems, while North American and European value growth will be driven by premium formulations, smaller pack formats and technical customization.

The central forecast assumes continued packaged-bakery expansion, easing raw-material inflation and steady conversion toward aluminum-free products. An accelerated scenario driven by foodservice construction and reduced-sodium reformulation lifts the 2031 opportunity above USD XXX billion; a slower consumption and pricing environment limits it to approximately USD XXX billion.

Winning suppliers will combine local blending economics with global acid-system knowledge. Products that deliver stable lift in high-moisture distribution, compensate for alternative flours and reduce sodium without metallic aftertaste will capture the strongest pricing and customer-retention benefits.

Opportunities

- Potassium-based and reduced-sodium baking powder systems
- Phosphate-free formulations using glucono-delta-lactone, citrates and tartrates
- Localized sachet production in Africa, South Asia and Southeast Asia
- Customized leavening systems for gluten-free, high-protein and plant-based bakery
- Digital formulation support and co-development with industrial bakery lines
- High-barrier recyclable packaging for humid-climate distribution

This preview shows the form and depth of the report. The full report contains every figure, segment- and country-level detail and full company profiles. On purchase all figures are finalised and verified, and the report is delivered within 24–72 hours.