







# Protein Hydrolysates Market Forecasted for Steady and Robust Growth by 2032aa

## Market Overview:

Global [Protein Hydrolysates Market](#) size and share is currently valued at USD 1,014.46 Million in 2024 and is anticipated to generate an estimated revenue of USD 1,544.06 Million by 2032, according to the latest study by Polaris Market Research. Besides, the report notes that the market exhibits a robust 5.4% Compound Annual Growth Rate (CAGR) over the forecasted timeframe, 2024 – 2032

The global protein hydrolysates market has been experiencing significant growth in recent years, driven by increasing consumer awareness regarding health and wellness. Protein hydrolysates are a form of pre-digested proteins that are broken down into smaller peptides to enhance absorption and bioavailability. These hydrolysates are widely used in various industries, particularly in nutrition, food & beverages, pharmaceuticals, and sports nutrition.

## Market Segmentation:

The protein hydrolysates market can be segmented based on product type, application, and region.

### 1. By Product Type:

#### • Animal-Based Protein Hydrolysates

Animal-based protein hydrolysates are derived from sources such as whey, casein, beef, and chicken. Among these, whey protein hydrolysates dominate the market due to their high bioavailability, rapid absorption, and high protein content. These proteins are particularly favored in sports nutrition, dietary supplements, and weight management products. Additionally, whey protein hydrolysates are commonly used in infant formulas and therapeutic nutrition.

Casein hydrolysates, derived from milk, are also popular due to their slow digestion and long-lasting amino acid release, making them ideal for nighttime recovery in athletes. Other animal-based protein hydrolysates include those from beef and chicken, used in both human and pet food products.

#### • Plant-Based Protein Hydrolysates

Plant-based protein hydrolysates, including those derived from soy, peas, rice, and hemp, have gained substantial traction in recent years due to the increasing demand for vegan and vegetarian protein sources. These protein hydrolysates offer a suitable alternative to animal-based proteins for individuals with lactose intolerance, allergies, or those following plant-based diets.

Among plant-based options, pea protein hydrolysates have seen significant growth due to their balanced amino acid profile, ease of digestibility, and suitability for various food applications. Soy protein hydrolysates are widely used in protein-enriched beverages and snack foods.

### 1. By Application:

#### • Nutritional Supplements

Nutritional supplements represent one of the largest application segments for protein hydrolysates. The increasing adoption of dietary supplements, particularly among athletes, fitness enthusiasts, and health-conscious consumers, is driving the demand for hydrolyzed proteins. Protein hydrolysates are commonly included in protein powders, shakes, bars, and capsules due to their superior digestibility and rapid absorption properties, which aid in muscle recovery and growth.

#### • Functional Foods

The growing trend of functional foods—foods that offer additional health benefits beyond basic nutrition—is another key driver for the protein hydrolysates market. Hydrolyzed proteins are incorporated into various functional food products such as protein-enriched snacks, beverages, and ready-to-eat meals. These foods cater to consumers looking for convenience, improved nutritional value, and health benefits.

#### • Infant Formulas and Clinical Nutrition

Protein hydrolysates play a critical role in infant formulas, particularly for infants with protein allergies or sensitivities. Hydrolyzed proteins in infant formulas are easier to digest and

