

J Sights Corporation

Report: Meat Collagen Powder Tasting & Workshop!

March 24, 2026

By Yuko Shimao

We recently held a hands-on tasting and workshop at our office. We compared meat products (salami and hamburger steaks) made with our "Functional Animal Collagen Powder" against those without it to better understand the practical benefits. Here's a look at what we learned!



1. What is Collagen Powder? Why use it?

Essentially, collagen powder is a protein extracted from animal skins or bones and processed into an easy-to-use powder.

■ **It's all about the "Chain Length"!** Collagen is made of long chains of amino acids. The key difference between "Functional Collagen Powder" for food processing and "Collagen Peptides" for beauty supplements lies in the length of these chains.

	Meat Processing (Collagen Powder)	Beauty & Health (Collagen Peptide)
Main Purpose	Improve texture and water retention	Absorption and nutritional support
Chain Length	Long: Forms a mesh to bind meat	Short: Low molecular weight
Function	Creates a juicy, "bouncy" texture	Highly absorbable (no binding power)
For	Salami, hamburger steaks, ham, etc	Beauty drinks, supplements, jellies

J Sights Corporation

■ Three Main Goals in Meat Processing

1. **Texture Improvement:** Control the "bite"—from meaty elasticity to a soft, juicy feel.
2. **Better Water Retention:** Keeps moisture in during cooking, ensuring a succulent result.
3. **Production Efficiency:** Shortens drying time for products like salami, helping to reduce costs.

In short, it's the "unsung hero" of the food industry—enhancing quality and efficiency without changing the flavor.

We can provide tailored proposals on which products to use and the optimal concentrations for your specific recipes to achieve the best performance. Since the right collagen depends on the specific application and goal, please feel free to consult our team for expert advice!

[Contact us!](#)

2. Staff "Honest Review" Tasting

We gathered a variety of everyday products from local supermarkets to conduct our tasting.

【Salami & Dried Sausage Snack Category】

• Texture:

Some differences in texture were noted.

“It had a more meat-like firmness. We would like to explore the benefits of adding pork collagen powder with suppliers.”

— Industry expert

“For children’s products, the softness of dried sausage snacks felt well designed, with collagen contributing.”

“I might not have noticed without being told.”

— General perspective (Shimao)

• Taste:

Most agreed collagen does not affect flavor.

“It does not interfere with taste.” “It is difficult to tell its presence by taste alone.”

This reconfirmed that collagen adds functionality (e.g., water retention, texture) without impacting flavor.

• Appearance & Quality:

Differences were minimal in this trial, though some expect benefits such as shorter drying time.

“Without beer, it was a pity we couldn’t compare more seriously.” — President



J Sights Corporation

【Hamburg Steak & Others Category】

Market Potential:

“Looking at the ingredients, many products use functional proteins such as soy protein.”

“Perhaps other functional proteins are more cost-effective and easier to use. I feel they are used quite a lot, even in taste. For a more meat-like texture, animal-derived collagen may be better.”

“The meaty character feels a bit subtle...”

“It reminds me of children’s lunchbox items.”

→ Soft and easy to eat



Collagen powder derived from beef or pork can enhance elasticity while maintaining the natural meat flavor.



“Compared to sausages with functional proteins, those without were very meaty and preferable to my taste. However, they tended to have a slightly dry, crumbly texture. Compared to products we usually consume (which contain functional proteins), the difference was noticeable. It also suggested that, in terms of texture, products with functional proteins may be more preferred by

Japanese consumers.”

Based on this tasting, we are confident that collagen powder still offers significant potential for broader applications and further development.

- For developers who want to reduce costs without compromising meat texture or juiciness
- For manufacturers aiming to shorten drying time and improve production efficiency
- For producers seeking alternatives to soy-based proteins while maintaining a more natural, animal-based formulation



Our collagen powder is almost entirely animal-derived (with minimal antioxidant), enhancing product quality virtually unnoticed by consumers. We are happy to propose optimal formulations and collagen types tailored to your needs—please [Feel Free to Contact us!](#)

Next, we’ll share a report on the protein and collagen peptide drinks from this tasting. Stay tuned!