

# J Sights Corporation

## Current Status and Outlook for Pork Collagen Powder

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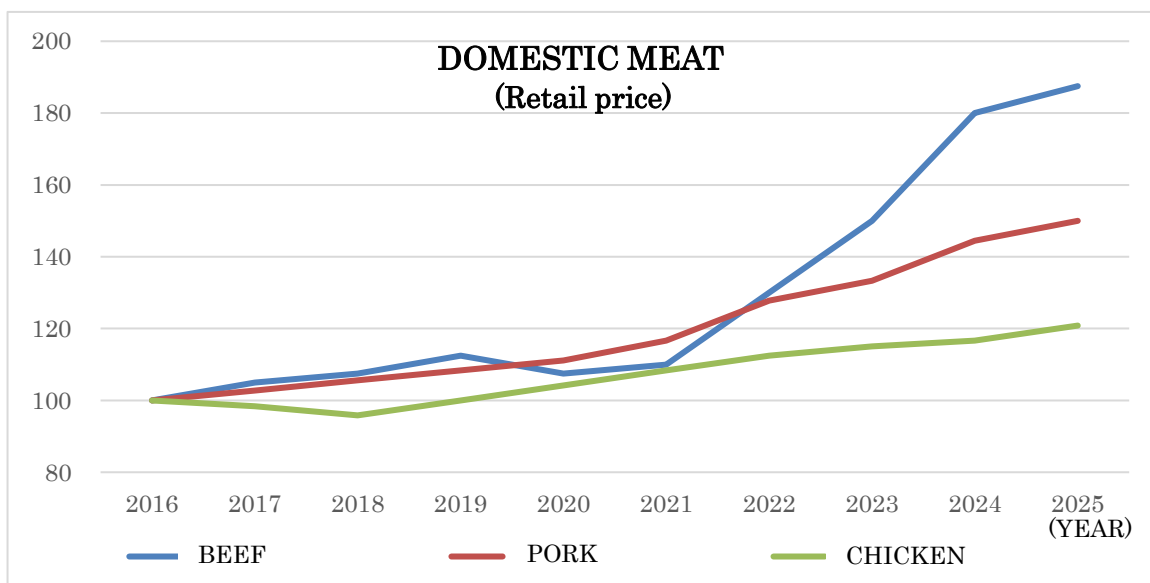
We import collagen powder from overseas for use primarily in ham, sausage, and bacon production. It functions as a water- and oil-binding protein and is applied to improve processing yield.

This report provides an overview of the price outlook for pork collagen powder based on discussions held with our supplier during a recent meeting. The information herein reflects qualitative insights obtained during that meeting and is not supported by publicly available statistical sources.

Current pork collagen powder prices remain stable. This is largely attributable to the easing of the excessive inflation observed over the past several years and to the stabilization of raw material (pork skin) prices. As noted in the previous report, pork skin prices have leveled off due to soft demand in the gelatin sector, which accounts for approximately 60% of total pork skin consumption. Pork skin prices surged beginning in 2022, reaching roughly three times their 2021 level by 2023. European gelatin manufacturers, in particular, continue to carry significant inventories purchased during the high-price period and remain cautious in their procurement activities. This restrained purchasing has contributed to stable pork skin prices, and no major volatility is expected in 2026. Consequently, while minor upward adjustments in pork collagen powder prices cannot be ruled out, the overall price trend is expected to remain steady.

Meanwhile, shifts have been observed in customer attitudes within the Japanese market. Both existing users of collagen powder and manufacturers who have not previously adopted it have increasingly expressed interest in reassessing or newly introducing its use to improve final product yield. Many customers report that conventional cost-reduction measures—such as changing meat types or switching cuts—are no longer sufficient under current conditions.

For reference, we reviewed price trends of major meats distributed in Japan: beef, pork, and chicken.



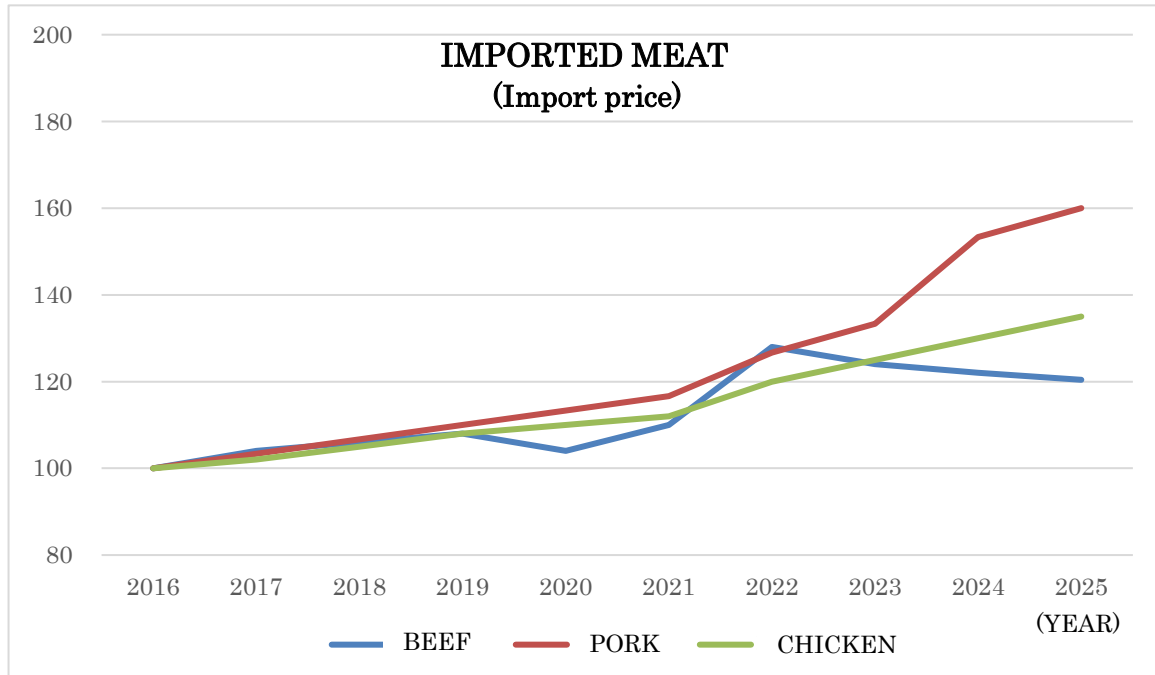
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\*Index with 2016 = 100

The 2025 figure represents a provisional annual average based on available monthly data

Prepared by J Sights Corp. using data from the Ministry of Agriculture, Forestry and Fisheries, “Food Price Trend Survey (Meat & Eggs)” and e-Stat / Consumer Price Index – Item-by-Item Price Index (National)



\*Index with 2016 = 100

The 2025 figure represents a provisional annual average based on available monthly data

Prepared by J Sights Corp. using data from the Ministry of Agriculture, Forestry and Fisheries “Imported Meat Price Trends (Beef, Pork, Chicken)” and PIIF (JMTC) Import Meat Price Index

As shown in the figures above, meat prices in Japan have shown a general upward trajectory over the past decade, despite some fluctuations. Considering macroeconomic factors—such as Japan’s relative economic slowdown compared with other countries and the continuation of low domestic growth—as well as demographic trends, including a declining labor force and increasing reliance on imported products, further meat price increases appear likely. Should this trend continue, demand for collagen powder applications is expected to expand further.

In addition to pork collagen powder, our company offers beef and chicken collagen powder. This product range enables us to support a broad array of finished products and contribute to improved production efficiency across diverse applications.

If you are interested in our collagen and protein products, please feel free to [CONTACT US HERE](#)