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Introduction to European Chicken Collagen Powder

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Daisuke Ueda, J Sights Corporation

Essentia Protein Solutions, one of our valued partners, recently introduced us to their chicken collagen powder. In the Japanese market, pork collagen powder is already well established and widely embraced, notably by ham and sausage manufacturers, as an appealing ingredient for clean-label quality enhancement without reliance on additives. Given its porcine origin, pork collagen powder is naturally effective in products crafted from pork, such as hams and sausages.

Meanwhile, the market for processed poultry in Japan is substantial. According to Fuji Keizai, segments such as 'Chicken Nuggets' and 'Salad Chicken' each represent roughly 30 billion JPY. With raw material costs surging, chicken—traditionally regarded as an economical option—has naturally been no exception. As a result, the landscape has shifted from an era when collagen was used purely for cost reduction. Against this backdrop, we are delighted to share that chicken collagen powder, long requested by several poultry processors, is now nearly ready for introduction to the Japanese market.

This chicken collagen powder promises not only to bolster moisture retention in processed chicken products but also to counteract texture loss associated with added water. To evaluate these properties firsthand, I prepared a batch of homemade chicken meatballs (tsukune) and compiled this report. I fully anticipate that you, our readers, are far more adept at product testing than I am; I warmly invite you to contact us and try it yourselves.

▼ Chicken Meatballs Made with Minced Chicken

Using minced chicken from the supermarket, I made two batches: one with 1% chicken collagen powder and one without.

When I lifted the meat from its tray, a noticeable amount of moisture—ideally still inside—had already seeped out. Seeing drip loss this early is never pleasant for a consumer. With that in mind, I started with the control batch: a pinch of salt, a gentle hand-knead, and care not to warm the meat.

Then I moved on to the test batch. Again, I added a pinch of salt, followed by 1% chicken collagen powder and water at five times the powder's weight. As I kneaded, keeping the mixture cool, I found that even with the extra water, the meat came together smoothly. It held its shape, resisted crumbling, and showed no surface moisture. In a commercial setting—where meatballs pass through forming machinery—it's easy to imagine how this firmer binding would help prevent deformation.

After resting both batches in the refrigerator for an hour, I poached them in boiling water until cooked through and plated them.

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Tasting both to assess the texture, the control meatballs offered a gentle, homemade taste (expected, given the simple salt seasoning), yet crumbled rather easily upon biting. By contrast, the collagen-added meatballs delivered the same gentle flavor alongside a delightful, resilient springiness. Despite the higher water content, they retained a remarkably pleasant, firm bite.

Regarding flavor—a slight initial concern—while the dry powder carried a subtle, savory aroma akin to crispy chicken skin, this difference was virtually imperceptible once incorporated into the meatballs. This neutrality, I felt, represents another key advantage.

After Kneading & Forming

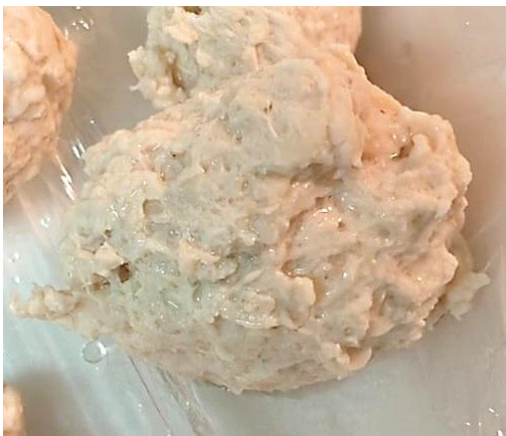


Control sample without additives



Test sample with 1% chicken collagen powder

Upon poaching:



No significant difference in visual appearance was observed.

▼Envisaged Product Applications

In this trial, we employed a simple method of adding the powder directly to the raw meat during kneading, yielding promising results.

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We foresee excellent suitability across the following product ranges:

- **Chicken Nuggets:**
Blended directly into minced chicken during mixing, just as with meatballs.
- **Salad Chicken (Minced):**
Incorporated into the raw meat during mixing for minced-based variants.
- **Salad Chicken (Whole Block):**
Expected to yield similar benefits when dissolved into marinating or injection solutions for soaking.
- **Karaage (Fried Chicken):**
Dissolved in marinating liquids for soaking, similar to whole-block salad chicken.

If further processing techniques such as brine injection demonstrate improvements in product quality and yield, the range of commercial applications will undoubtedly expand even further.

▼ Enquiries

Alongside the chicken collagen powder featured in this report, J Sights Corporation offers pork collagen powder ideal for cooked meat products such as sausages, as well as beef collagen powder suitable for beef patties. We actively progress these product lines in close collaboration with our overseas suppliers and Japanese food manufacturers.

Should your company be interested in exploring these solutions, we would be delighted to hear from you.

Please do not hesitate to [contact us](#).