

Can process a variety of items.

MEAT

Transforms tough meat into tender and tasty.
(J 6)



NURSING FOOD

Can be used in nursing food for the elderly (J 14)



Free control of meat hardness

food additive (Meat quality improver)

jfsm
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Collagelate

The meat is transformed



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Free control of meat hardness

The bulk of meat is muscle, Gelation of binding proteins such as collagen and elastin that bind those muscles. Then, the meat is softened to the inside.

Binding proteins do not dissolve, preventing them from leaking out as gravy, thus ensuring that the meat retains its umami and juiciness

The cheaper the meat and the higher the binding protein, the better the effect. Increased weight of meat after processing improves the yield of processed meat.

Any kind of meat: beef, pork, lamb, etc.

Characteristics of collagelate

- (1) Tough meat becomes soft not only on the surface but also in the center.
- (2) Less dripping, so the flavor and juiciness are not lost.
- (3) The grassy and animal smells, characteristic of imported meat, are reduced.
- (4) Meat quality does not deteriorate even when frozen.
- (5) Less shrinkage in cooking.
- (6) The weight of the meat after processing is increased, and so the yield of processed products is improved.
- (7) Not too soft beyond the set softness. The original texture of the meat is not lost and Maintains a constant hardness.
- (8) Since the amount of food additives added to the weight of the meat is small, the original taste and color of the meat are not lost. Processing is possible at low cost. (Approximately one-third)
- (9) It does not become hard even when cold and retains its delicious flav.
- (10) As for safety, the main ingredient is salt. No genetically modified or allergenic substances.

1kg can process approximately 50 to 120 kg of meat. (The amount of processing varies depending on the type and firmness of the meat)

Higher functionality in terms of ease of use and yield compared to conventional enzymatic softeners and mechanical processing methods such as injection, resulting in high repeat demand.

「New collagelate technology」

Modification and stable utilization of components in meat at the cellular level

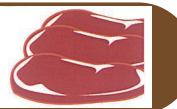
usage

Add 10% collagelate solution to the amount of meat and rub the meat so that the solution permeates the meat. Place in a refrigerator for 5 hours or overnight after treatment.

The thickness of the solution can control the tenderness of the meat freely.

The concentration of the solution should be adjusted according to the firmness of the meat, such as 1 (collagelate): 5 (water) to 1 (collagelate): 10 (water).

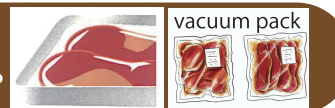
Cut materials



Make seasoning liquid



Add the seasoning liquid to the meat.



Aged in the refrigerator



Cooking/Processing → Freezing or refrigerated



Type of collagelate

- ① Collagelate J6 (Normal)
- ② Collagelate J14 (For nursing food)

Special orders are also available (Lot limit exists)



Use of safe and reliable raw materials



This product is purified from safe raw materials without harmful ingredients. Ingredients do not contain genetically modified or allergenic substances.