Given the lack of other works on sensory analysis of gelatins made with collagen extracted from chicken feet, this study aimed to assess the acceptability of that gelatin flavored pineapple by evaluating its chemical composition and sensory qualities through comparison with a leading market brand. Gelatin samples were prepared and in its composition were added collagenous material (70%), sugar (28.4%), citric acid (0.2%), refined salt (0.01%), yellow dye tartrazine (0.1%) and artificial pineapple flavor (0.4%). An hedonic scale of nine points was used to evaluate the attributes of colour, flavor, aroma and texture of the formulations by 30 untrained tasters. The sensory analysis results were evaluated by test $t$ Student using Statistica for Windows® and Microsoft Office Excel 2003. A proximate composition analysis of gelatin was carried out to identify nutritional qualities, and the yield of extracted collagen material was measured. The results showed a 5.33% gelatin yield for chicken feet, and gelatin composition was 9.749, 4.807, 6.919 and 78.525 g/100 g for moisture, ash, lipids and proteins, respectively. The results of sensory average values of commercial gelatin for color, flavor, aroma and texture were: 7.1; 7.1.; 7.0 and 6.8 respectively, while for the gelatin from chicken feet were: 7.5; 6.3; 7.1 and 6.5 respectively. These results showed no significant differences among the samples at a 95% confidence level. In general, gelatin from chicken feet with pineapple flavor obtained good sensory acceptance and good nutritional properties.