Currently, researches in order to prepare healthy foods have been implemented to reduce the risk of chronic degenerative diseases. This challenge is more urgent in the industry of processed beef products due to many formulations that have saturated fat as a major component. Given this, aimed to evaluate the effect of adding golden flaxseed oil, flour and seed in beef patties. Beef patties were prepared containing 5.0% of oil (F2), flour (F3) and seed (F4), plus a control formulation (F1), kept at -18ºC for 90 days. Physico-chemical, fatty acid profile, determination of color, sensory properties and oxidative stability evaluations were performed every 30 days. For products containing flaxseed, there was a decrease of moisture and increasing of ash, protein, fat, carbohydrates and calories. In sensory evaluation, no changes occurred during the 90 days of freezing, but F2 had the lowest scores for the aroma and flavor, compared to control. Malonaldehyde values increased with the addition of products based on flaxseed oil, and in general, was a reduction of a* and b* during storage, in the raw products. Especially, in the cooked samples added with golden flaxseed (F2) had increased beneficial fatty acids ω-3 (2.98g/100g), with decrease of the ratio ω-6/ω-3 (0.48) and increase in the polyunsaturated/saturated ratio (1.28), thus improving the nutritional profile.