Okara is a byproduct of soy aqueous extract with high nutritional quality and functional properties such as wetting emulsifying capacity. The objective of this study was to associate the use of okara and mechanically deboned chicken (CMS) in sausages in order to develop functional characteristics to the formulations. The okara was obtained in the laboratory of the Federal Technological University of Parana and other raw materials were purchased from local supermarkets. The study was conducted using three formulations: the control formulation (okara 0%), F1 (okara 3%) and F2 (okara 6%), and with the others ingredients commonly used in sausages. The formulations were analyzed in triplicate for protein analysis and moisture. Sensory analysis was performed using hedonic scale of seven points and test purchase intention (five-point scale) in 40 untrained panelists. The performance of the formulations after processing was calculated. All formulations present results of protein and moisture under the law, and the highest value was to F2 sample: 13.60% and 20.18% respectively. The product was characterized by high levels of protein, great capacity to retain water, and there was no difference in taste, texture or appearance by the panel (p<0.05). The after-taste was not noticed by most panels (85%). The purchase intent research was positive. The F2 sausage had a favorable evaluation in commercial point of view demonstrating to be a breakthrough product, source of fiber and with the higher final yield (103 wt%).