Currently, it is increasingly clear the search for quick and easy food preparation and at the same time, with adequate nutritional potential. This context has supported industrialization and increased the consumption of emulsified meat products. Among the foods that contribute to increase the consumption of processed meat products, sausages has a great representation. In order to contribute the knowledge about quality of these products, some analysis were realized like: chemical-physical (moisture, ash, total protein, total fat, total carbohydrates and starch), microbiological (coli-forms at 45 ° C, Staphylococcus coagulase - positive and Salmonella ssp.) and sensorial (acceptance test) in 24 patterns of four different brands sausages marketed in bulk. The results did indicate that all patterns were inside on microbiological standards of quality. However, the chemical-physical results indicated that 50% of brands tested presented levels of protein, total carbohydrates and starch in disagreement with the values established by legislation. It was also found that 25% of brands indicated higher fat content than what is allowed. Also, was proven that the sensory analysis sausages had better acceptance of flavor and texture attributes, it was the same that had higher percentages of fat and starch, respectively. Considering the obtained results in this study and the growing consumer interest on foods that does not require much preparation time, we suggest to the scientific community the necessity of continued researches on emulsified meat products area, thereby contributing to the knowledge of population about the quality of consumed products.