Since adults and children consume significantly frankfurter-type sausages to replace meat in fast-food and school meals, it is important to maintain the quality profile of this product. Technical Regulation for sausages (Instruction 04/2000, MAA) establishes a minimum protein content of 12%, and a maximum fat content of 30% and 35%. The Technical Regulation on Nutrition Labeling of Packaged Foods, Resolution RDC 360/2003/ANVISA, establishes the mandatory declaration of nutrients in the Nutrition Facts (NF), admitting a ±20% variation. This work evaluated protein (P), total fat (TF), saturated fats (SF) and sodium (Na) contents, in commercial frankfurters in comparison with the declared values (NF) and limits established in Instruction 04/2000 MAA, and quantification of collagen (Col), in order to support the inclusion of this parameter in Instruction 04/2000 MAA, contributing to check fraud. Have been analyzed from May to December 2009, 54 frankfurter-type sausages (hot-dog, wiener-type, chicken sausage, not characterized sausage), from 15 brands, according to the analytical methods described in Physico-Chemical Methods for Food Analysis, Instituto Adolfo Lutz, 2005. The results showed the following ranges: P (10.8 to 15.2 g%), TF (12.4 to 26.8 g%), SF (3.3 to 8.4g%), Na (802-1648 mg/100g) and Col (1.0 to 2.3 g%). Considering the requirements of Technical Regulations, 24% were unsatisfactory for P, 22% for TF, 48% for SF and 20% for Na, totaling 72%, thus demonstrating the importance of corrective measures by the industries. The wide variability of nutrients analyzed demonstrates the possibility of reducing the Na, TF and SF levels according to the National Food and Nutrition Guidelines of Health Ministry, without impacting production technology.