The minerals involved in various metabolic reactions in the body influence the physical and mental performance of the individual. In the meat products mineral profile will depend on the ingredients and their amounts in the formulation. In this work minerals of three formulations (standard, A and B) of meat loaf were determined. In the formulations A and B were added 9.98% and 13.31% of swine liver, to meet 15% and 20% of the daily recommendation of iron in children of preschool age. Calcium, copper, iron, phosphorus, magnesium, sodium and zinc were carried by using the technique of plasma emission spectrometry, according to AOAC procedures. The average results (standard deviation) of the sample expressed in mg/100 g for calcium, copper, iron, phosphorus, magnesium, sodium and zinc were: 5.30 (0.21), 0.025 (0.003), 1.65 (0.04), 137.55 (1.61), 874.70 (5.11), 12.34 (0.41), 1.92 (0.09) for the standard formulation; 8.58 (0.34), 0.11 (0.009), 3.30 (0.08), 268.56 (6.54), 889.41 (6.27), 18.03 (0.33), 3.28 (0.07) for formulation A; 9.42 (0.47), 0.21 (0.03), 4.17 (0.04), 294.48 (5.53), 888.82 (2.08), 18.62 (0.19), 3.80 (0.03) for formulation B, respectively. The addition of liver to loaves favored the increase of all minerals with emphasis on iron and zinc with increments of 100.0% and 70.83% in the formulation A and 152.73% and 97.92% in the formulation B, compared to the standard respectively. Therefore, these formulations are characterized as sources of iron and zinc to meet between 15% and 20% of the daily requirements of these minerals in preschool children.