Restructured meats is a technological alternative to the cuts intact, creating more uniform products form. The objective of this study was to evaluate cholesterol composition of the restructured beef developed with Triceps brachii muscle, using transglutaminase enzyme, antioxidant and addition of canola oil. The restructured beef was prepared from the Triceps brachii muscle. The treatments were: (1) control (2) adding 5% canola oil, (3) addition of sodium erythorbate, (4) addition of 5% Canola oil + sodium erythorbate. In each treatment the meat is cut and processed with 1% NaCl and 0.3% sodium tripolyphosphate, 1% transglutaminase enzyme and 10% beef fat. Still in the mixer was added 5% canola oil (2 and 4) and finally were added to dry 1% transglutaminase and 0.05% of antioxidant (groups 3 and 4). Effects of treatment were evaluated by analysis of variance using the PROC MIXED of SAS (Statistical Analysis System, version 9.1). The cholesterol means values were 47 (1), 50 (2), 54 (3) and 46 (4) (mg/100g). Cholesterol content was slightly reduced by the inclusion of antioxidant plus canola oil 5% compared to treatment with only antioxidant. These findings indicate that is possible to improve the restructured bovine beef nutritional value by using canola oil which has polyunsaturated fatty acids (PUFA). Although enriched foods containing significant of PUFA, compounds extremely susceptible to oxidation which accelerate the formation of cholesterol oxides. This fact was confirmed by the lower cholesterol content in (4) compared to (3) which probably decreased due to oxidation of cholesterol.