In today’s market, the production of high-quality, cost-effective production is not possible without the use of advanced technologies and innovative solutions in the field of poultry processing. In recent years there has been interest in commercial production of duck meat. Duck meat has a high nutritional value and provides the body’s need for proteins, lipids, minerals, vitamins. Musk ducks have certain biological features; their primary advantage is their excellent meat quality.

A promising direction of research is the use of waterfowl meat in the technology of meat products. To expand the range was developed recipes meat-containing sausage with musk duck meat and protein-containing raw materials. The analysis of research results shows the possibility and perspectives of using musk duck meat in recipes meat-containing cooked sausage products and in particular sausages. It is established that the inclusion in the recipes meat-containing sausage meat musk ducks and a protein-containing raw materials allows to obtain meat-containing product of high nutritional value with protein content at the level of 23–24 g/100 g, fat – 20.09–21.23 g/100 g, dietary fiber 2 g/100 g. Research of functional-technological parameters of stuffing on the model developed formulations showed a positive upward trend. The combination in the recipes musk duck meat, hydrated soy protein isolate and the protein stabilizer from pig skin allows to improve on 14.88–46.15% water holding capacity, water binding capacity in the studied model meat by 9.94% to 12.4%. Developed recipes meat-containing sausages with musk duck meat have high functional and technological properties and enable the production of high and stable quality.

**Keywords**: meat-containing sausage, musk duck meat, protein-containing raw material, functional and technological properties, water binding capacity, water-holding capacity.