Expanding the range of quality products, rationalizing the use of protein-based raw materials of regional origin is an important social task that will enable the diet of the population of Ukraine to be enriched with high nutritional value food. The article shows the results of study of possibility and perspective of using Peking duck meat with the simultaneous replacement of pork with by-products and protein-based supplements in meat-filled, semi-smoked sausage recipes.

Investigation of functional and technological indicators of model minced meat by developed formulations showed a positive tendency to increase. The combination in the recipes of duck meat of Peking, the heart of pork, dry whey, soy hydrated isolate and chicken skins can increase the moisture retaining capacity by 35.54–78.76%, water binding capacity in the studied model stuffings by 5.03–14.7%. It is proved that the proposed variants of formulations using Peking duck meat and protein-rich raw materials allow to improve the ability of meat-containing emulsion to adsorb and contain fat in the gel structure, in particular, the stability of the emulsion has increased by 3.14–25.1% and the emulsifying ability on 2.11–3.16% in comparison with the control sample.

Thus, from the given data it is clear that the developed recipes of meat-containing semi-smoked sausages with Peking duck meat have high FTV and ensure the production of products of high and stable quality.

**Keywords:** meat-containing smoked sausage, Peking duck meat, protein-containing raw material.