

ABSTRACT

Vegetarianism has been practiced because of several factors such as religious beliefs, poverty, and unavailability of meat and meat based products and healthy practices. There is a concern the diet related and recently origin diseases such as, diabetes, heart diseases and obesity and high level of blood cholesterol. They are mainly due to high consumption of meat-based foods. So vegetarians give up intake of animal proteins especially meat. But they prefer to intake meat like products and also there is an attempt to fulfill their protein requirement especially essential amino acid.

Sausages are eaten because of convenience, variety, availability, satisfactory and nutrition value. The development of non-meat sausage is vegetable based meat-like product; is an alternative for meat, and meat-based products i.e. such vegetable sausages can reach Lacto-vegetarians' acceptability and their nutrition requirements if developed properly. So with available raw materials in Sri Lanka a food with high nutritional value can be produced.

The major observations of this development are the texture, binder to the non-meat sausage, flavour, colour, taste, and sanitary condition of this product. Adding Kohila (*Lasia spinosa*) and Soya meat can increase the level of the dietary fibre. This is higher than that of Soya meat and meat based products. Increasing the dietary fibre in this product prevents or controls the diseases of digestive system. Milk and Soya meat are good source of proteins, vitamins and minerals.

Non-meat sausage contains:

Moisture per cent by mass	58.20
Fat per cent by mass	12.61
Ash per cent by mass	11.50
Crude fibre	7.44

The sensory evaluation was compared the differences between a Soya sausage; available at super market and the non-meat sausage. The final conclusions of this sensory evaluation are non-meat sausage; the developed product of this experiment is better than Soya sausage. There was not any positive answer microorganism.