Aims
1. To observe the importance of biofilms for the food industry, focusing on meat and meat products.
2. To understand the role of quorum sensing and its relation to food spoilage.
3. To recognize the importance of cleaning and disinfection.

Conclusions
1. Gram negative bacteria are the main spoilage microorganisms in meat.
2. Quorum sensing has a relevant influence on the formation of deterioration substances and food spoilage.
3. Conventional sanitation is not enough to prevent biofilms formation and cross-contamination.
4. More studies are needed to develop new effective strategies to combat these structures and thus raise standards in food quality.

References