Abstract: Bacterial biofilm is a complex community of microbial cells, which are embed into the extracellular pollysacharide matrix. Typical ability of the biofilm is the ability to adhere to either abiotic, or biotic surfaces. The formation of biofilm is a dynamic process, which finally formes a 3D multicellular complex. The initial phase is called the adhesion. After that process is done, the extracellular polymeric matrix is produced to create living conditions of bacteria in biofilm. Biofilm has hight level of antimicrobial resistance. This resistance consists of physical and chemical barriers, which effectively block diffusion and penetration of antimicrobial substances inside the biofilm. Biofilms cause problems in food industry, where it could be origin of food contaminations. Thefore it is necessary to understand the relationship between microorganisms and materials used in food industry.

Key words: biofilm, milk and dairy products, milk and dairy industry, disifectanc, *Escherichia coli, Staphylococcus spp.*