

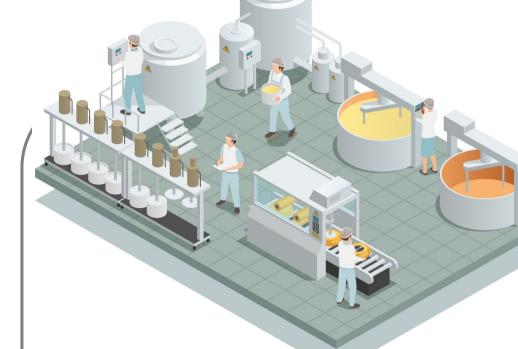
The effect of biomimetic surfaces on single- and dual-species biofilms of *Escherichia coli* and *Pseudomonas putida*

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Total



Biofilm development on **food contact surfaces**

Food spoilage and contamination

Financial losses and health risks Biofilm formation by pathogens and food spoilage microorganisms is a widely recognized concern in the food processing sector, leading to severe economic losses for processors and health hazards for consumers.

Bacteria in biofilms are more **resistant to antimicrobial and cleaning agents**. As such, the search for novel **antifouling strategies** to prevent **bacterial adhesion** and **biofilm growth** on food industry surfaces is necessary.

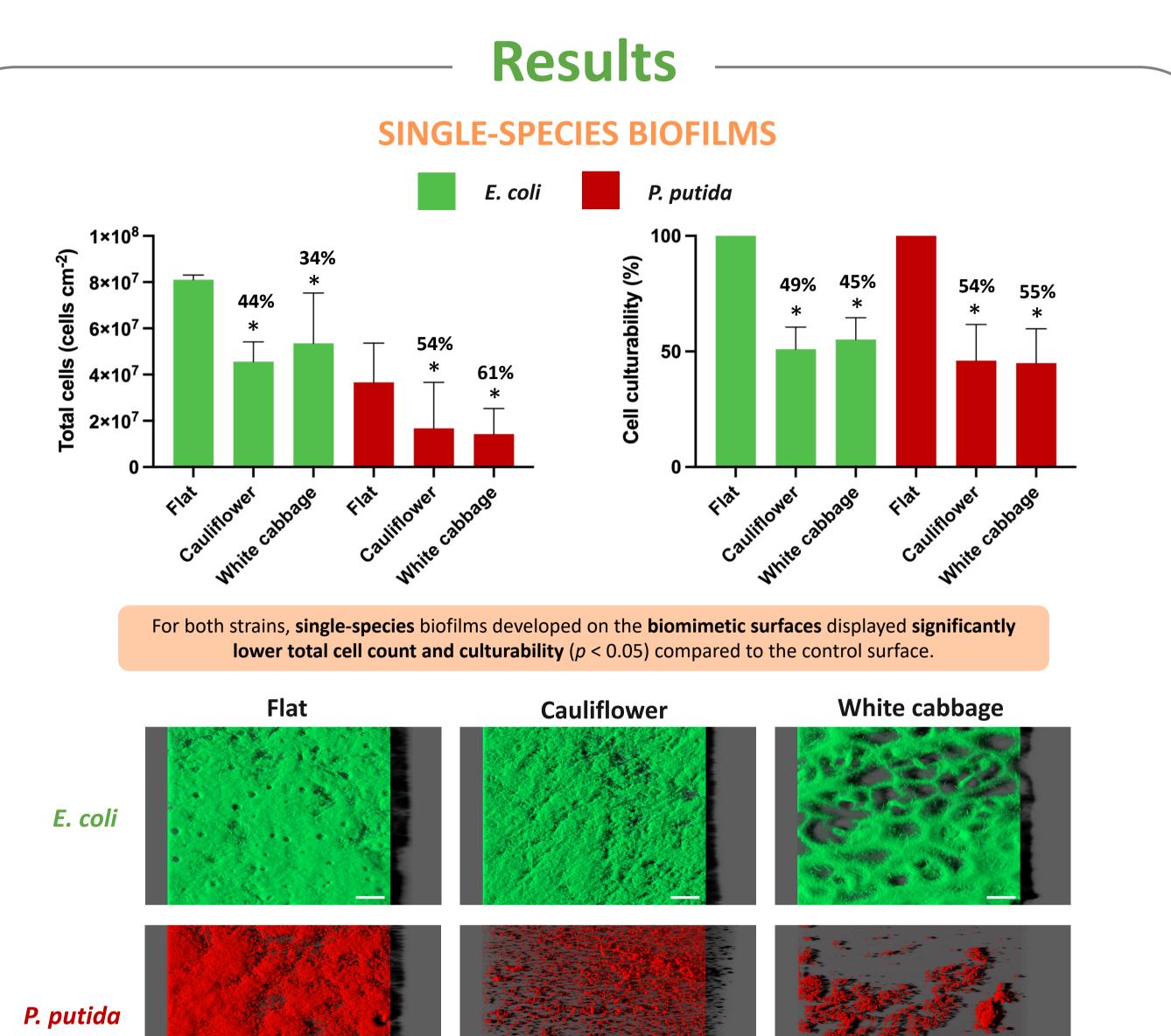


SUPERHYDROPHOBIC BIOMIMETIC SURFACES

Artificial surfaces that imitate the microstructure and properties of a natural biological surface

SELF-CLEANING

Brassica oleracea (Cauliflower)

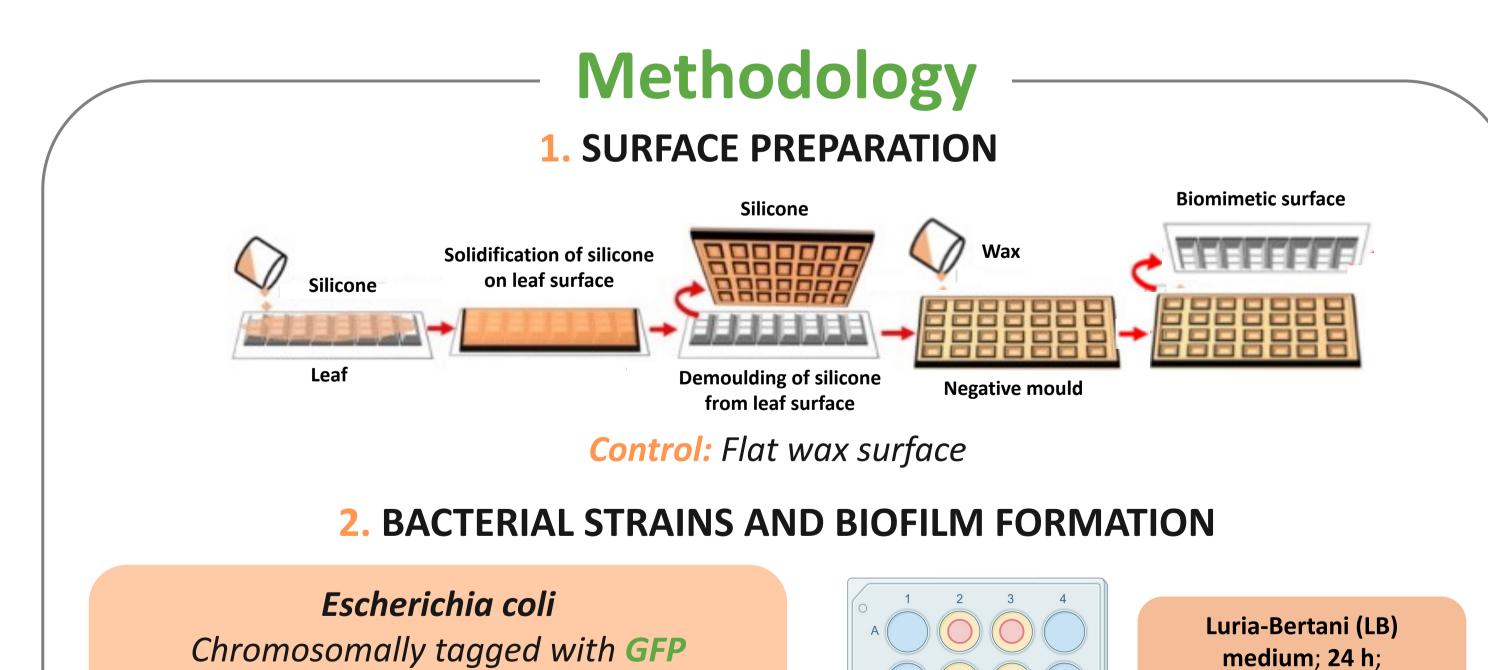


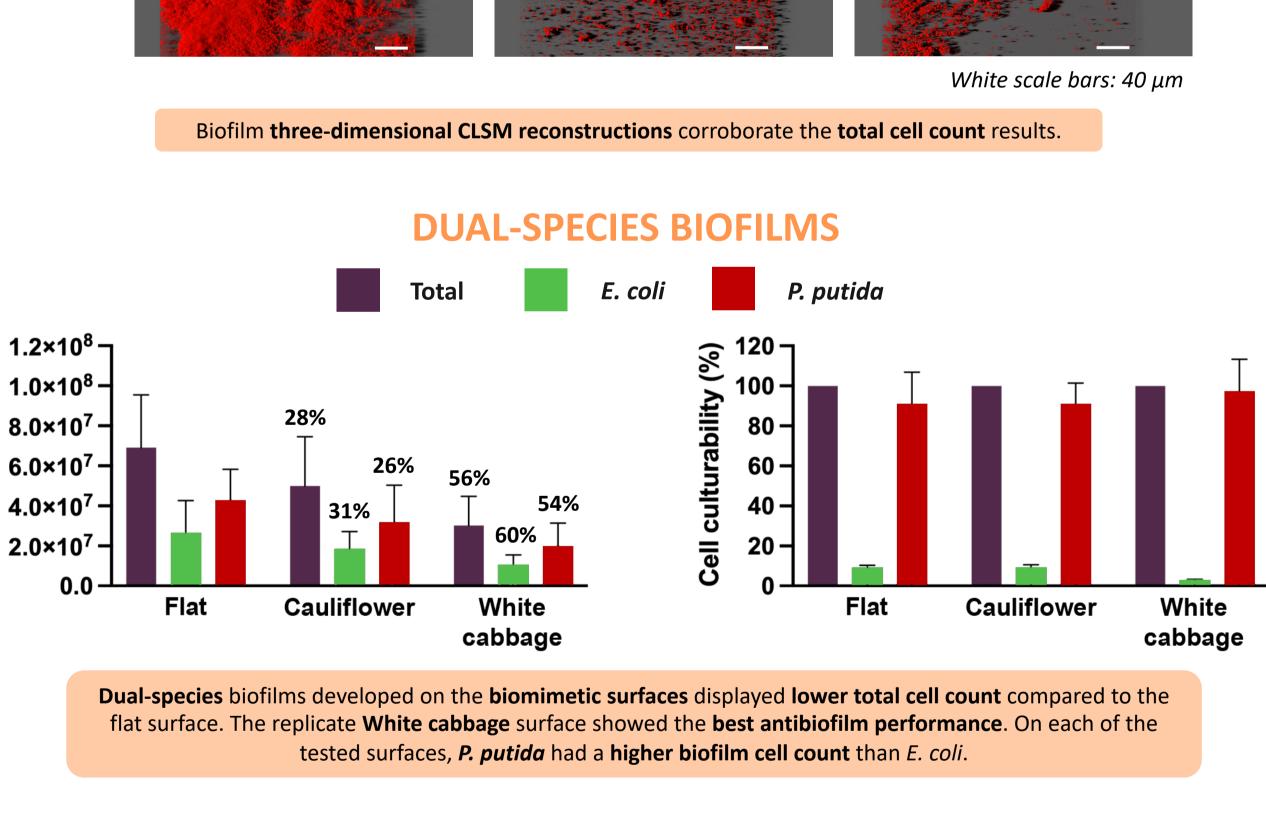
LEAVES

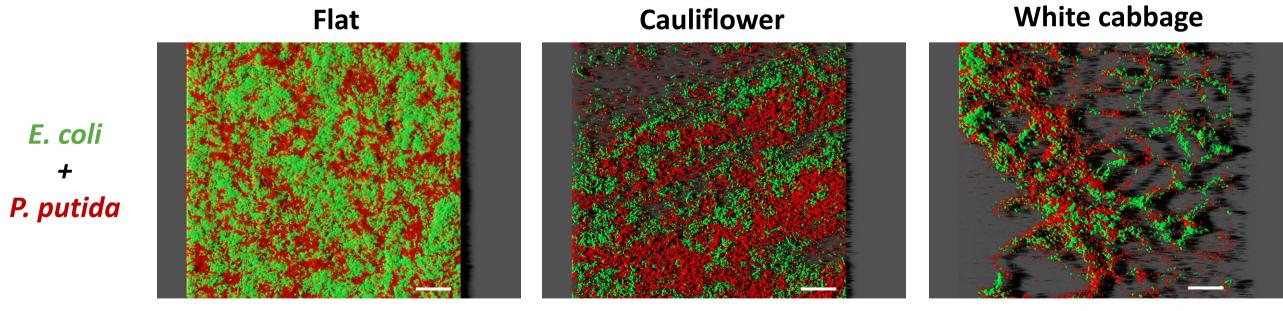
Objective

Introduction

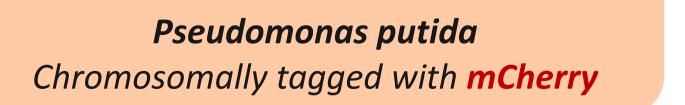
To reproduce the **antifouling** properties found naturally in **plant leaves** by replicating the **self-cleaning surfaces of cabbages** and testing them against **multispecies biofilms**.







White scale bars: 40 μm





Single- and dual- species biofilms (1:1 ratio)

S.BIOFILM ANALYSISImage: Distribution of the percentageImage: Distribution of the percentageIm

CLSM reconstructions confirm the **great antibiofilm performance** of the **White cabbage** biomimetic surface.



The synthetized **biomimetic surfaces** showed **great performance** against biofilms formed by *E. coli* and/or *P. putida*, thereby validating their potential for application in the **food industry**.

Acknowledgements

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