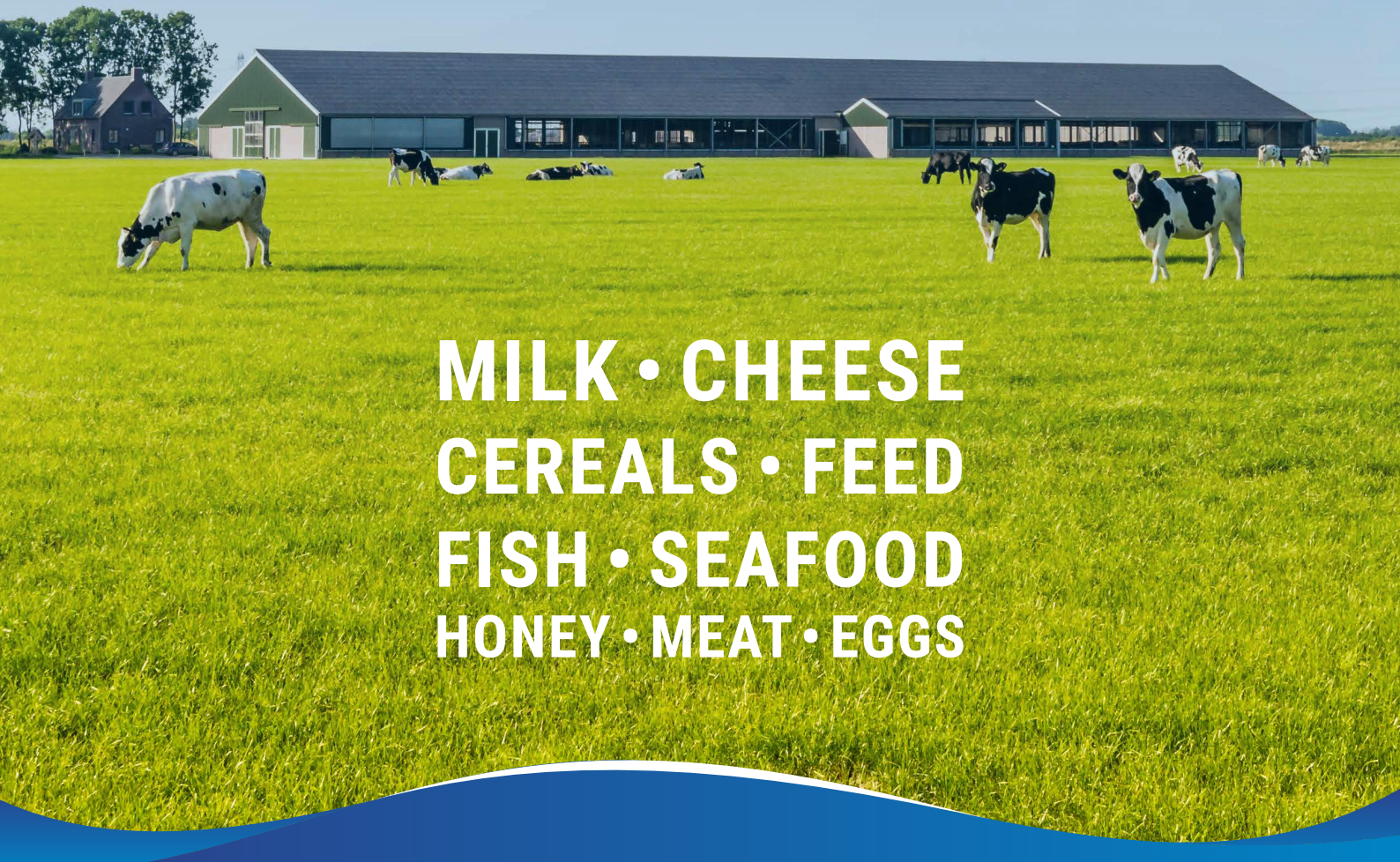




Think Food

Diagnostics
Differently



**MILK • CHEESE
CEREALS • FEED
FISH • SEAFOOD
HONEY • MEAT • EGGS**

We have been
one step ahead
of innovation
in food diagnostics
for over 20 years



Unisensor, a Belgian biotechnology company

Unisensor was founded with the ambitious aim to better serve the food industry and to protect the consumers.

It all started in a research department at the University of Liège, where Benoît Granier, a PhD in Biochemistry, founded Unisensor. Since 1997, we have never stopped innovating and developing rapid testing solutions for the food security, in order to meet consumer expectations.

Today, Unisensor employs more than 70 people in the Liège Science Park.

AVAILABLE IN MORE THAN

60  COUNTRIES

13  MIO TESTS PRODUCED ANNUALLY



70 EMPLOYEES

CONTINUOUS

 GROWTH



VALUES

EFFICIENCY
INTEGRITY
TEAM SPIRIT
CUSTOMER ORIENTED

5 PATENTS

Consumer trust
is essential to
dairy farmers' future

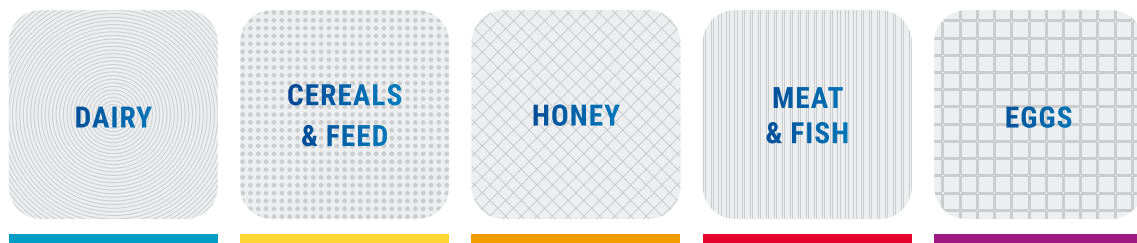


We help you prevent any antibiotics from contaminating your food products

Foods may contain dangerous agents or contaminants that affect people's health. Such contaminants are detected at many different points in the food production process.

So, many countries have established standards and methodologies for regulating food safety in order to better control risks.

Thanks to a multiplex approach, we can offer tests allowing simultaneous detection of several contaminants including: residues of veterinary drugs (including antibiotics), toxins (mycotoxins) or adulterants (melamine) present in dairy products (milk, cheese, etc), meat, fish, seafood, honey or other food products made from cereals.



A close-up, low-angle shot of a man with a beard and long hair, wearing a light-colored shirt, looking down and smelling a stalk of wheat in a field. The background is a bright blue sky and a field of golden wheat. The text "Prevent mycotoxins from being found in the food chain" is overlaid in white on the right side of the image.

Prevent mycotoxins
from being found
in the food chain

Tailor-made products for the right application

Our products are based on technologies such as lateral flow rapid strip tests, flow cytometry, fluorescence or new multiplex detection methods.



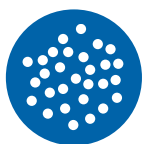
LATERAL FLOW TESTS FOR DAILY SCREENING

A wide range of tests available for different matrices and allowing multiple detection of contaminants.



MONITORING - RISK MANAGEMENT PLATFORM

EXTENSO detects simultaneously 100+ antibiotic residues and toxins in 13 minutes. Covering all main contaminants found in milk.



HIGH THROUGHPUT FLOW CYTOMETRY

BEADYPLEX is just like 10 ELISA at once: detect the presence of up to 10 antibiotic families in Porcine, Bovine, Poultry, Egg, Milk, Fish and Seafood.



NEW TECHNOLOGIES

New technologies such as microfluidic systems, are investigated by our teams. We are constantly in search of new, rapid, user-friendly and high-quality methods.

Innovative & Disruptive Diagnostic Tools



The next level in milk and dairy technology



At Unisensor, we collaborate with the most prestigious laboratories and industrial experts in a number of research projects to bring cutting-edge technologies to the industry.

Our best example : **Extenso**, the all-in-one multiplex, fast, and easy solution the dairy industry needs to detect over 100 contaminants in milk. All in the shortest possible time and providing a unique flexibility to adapt the screening plan based on local issues.

Because residues of antibiotics in raw milk alters the efficiency of industrial processing of cheese or other fermented dairy products preparation.

In addition, our hope is that **Extenso** helps reduce the extensive use of antibiotics, which we know is linked to the emergence of multi-resistant bacteria. A great challenge for animal and human health.

To ensure top quality milk
that meets consumers' expectations



Most of our products are validated by independent organizations such as ILVO and AFNOR

The validations of our products cover the stability of our kits, reproducibility of manufacturing methods, and compliance with customer requirements.

Unisensor has been engaged for several years in a quality approach by implementing a quality management system based on ISO 9001:2015. Certification is one of our strategic objectives.



Growth goes hand in hand with good partnership



Our worldwide presence through an extensive network of local distributors in over 60 countries.

Liège Science Park • Rue Louis Plescia, 8 • 4102 Ougrée (Liège) • Belgium
Phone +32 4 252 66 02 • info@unisensor.be • www.unisensor.be