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TECHNOLOGY SOLUTIONS THAT DRIVE F&B INDUSTRY

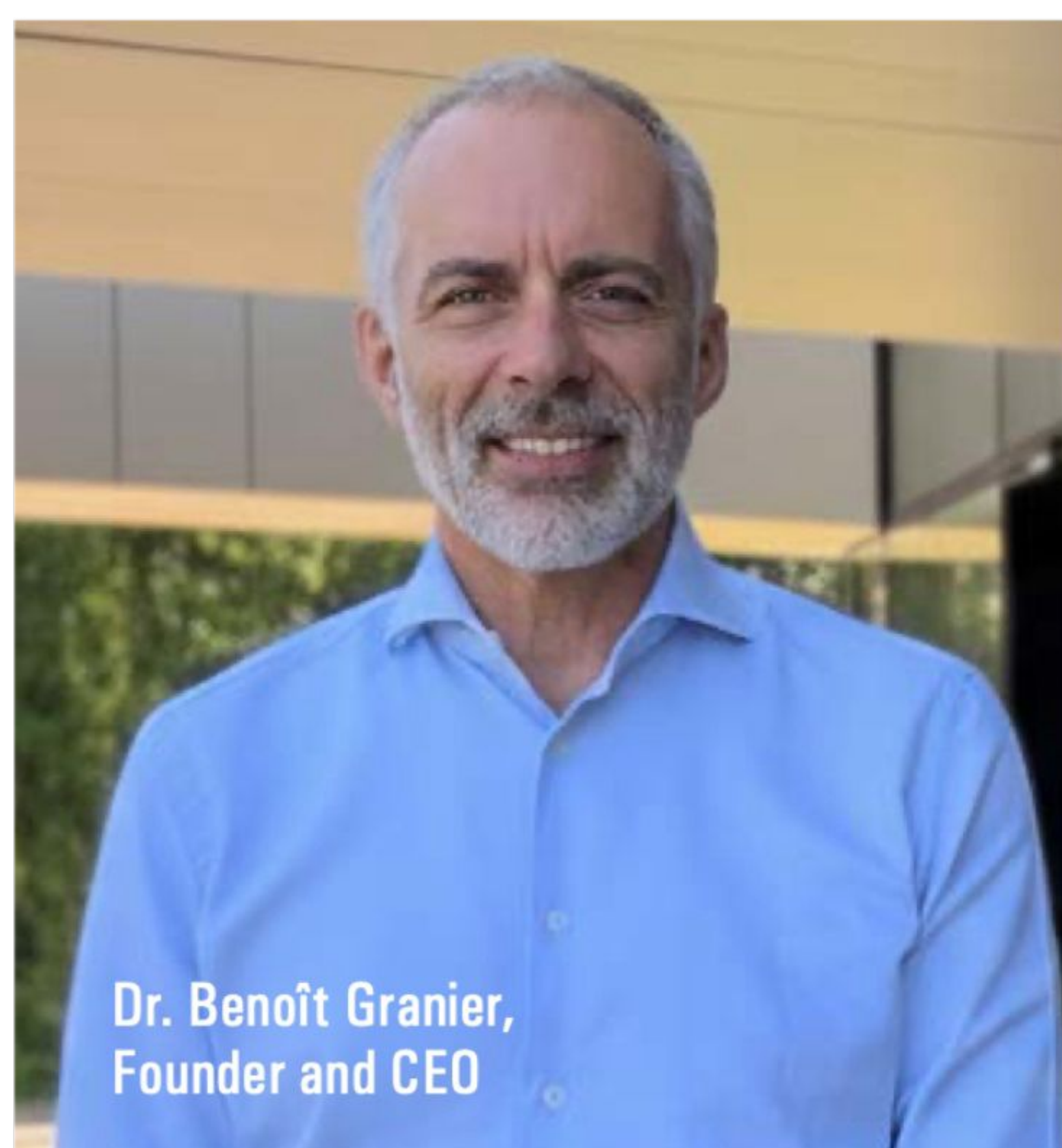


TECHNOLOGY SOLUTIONS THAT DRIVE F&B INDUSTRY



Unisensor

Shaping the Future of Food Diagnostics in Europe and Beyond



Dr. Benoît Granier,
Founder and CEO

For nearly three decades, Unisensor has stood at the forefront of food diagnostics in Europe, reshaping how the dairy and food industries approach safety, compliance, and quality. Founded in 1997 by Belgian biochemist Dr. Benoît Granier, the company started as a spin-out from the University of Liège.

“We began with a simple idea to move testing out of the central lab and closer to where decisions are made,” Dr. Granier recalls. That founding vision continues to define the company’s approach today.

From the outset, Unisensor has built a reputation for delivering fast, reliable, and user-friendly testing kits that combine European build quality with practical, field-ready design. Its portfolio, including DipSensor, TwinSensor, Aurox, Extensio, and Beadyplex, covers the entire dairy chain, from farms and collection points to factories and laboratories.

Today, Unisensor serves a diverse client base that includes dairy processors, cooperatives, intake labs, veterinary practices, and confectionery producers.

The product line is built for purpose and validated against strict regulatory frameworks worldwide such as EU MRLs, Codex, and local importer rules. DipSensor, a pocket-sized, no-pipette test, provides

clear go-or-no-go results in under ten minutes, making it ideal for farm and field use. TwinSensor screens for two major antibiotic families simultaneously, supporting routine checks at intake. For plants requiring higher throughput, the award-winning Aurox automates incubation and reading in three minutes, feeding results directly into management systems. Extensio extends the detection panel to over 100 contaminants, helping cheese producers avoid costly fermentation failures, while Beadyplex enables multiplex screening across ten antibiotic groups in various food matrices.

“
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Together, these solutions embody Unisensor’s mission of simplifying workflows while ensuring regulatory compliance.

By focusing on compatibility, the company ensures that its readers and software work seamlessly across multiple tests, reducing training time, simplifying maintenance, and unifying data. This design philosophy reduces costs while also enhancing traceability, enabling producers to meet the highest standards of compliance. Unisensor also addresses recurring consistency, speed, and traceability bottlenecks in testing by providing solutions that fit directly into existing workflows.


Whether it is screening raw milk at intake, protecting starter cultures in cheese production, or maintaining lean staffing at plants, the company’s tests are engineered to streamline processes. Results are digitally logged with full identifiers,

allowing teams to support audits, analyze trends, and connect seamlessly to ERP or LIMS systems. In practice, this translates to fewer disputes, reduced waste, and greater confidence in release decisions.

Innovation remains central to the company’s growth. By keeping development cycles short and engaging directly with intake labs and plant QA teams, Unisensor rapidly adapts its products to evolving industry needs. Its scientific focus on immunoassay chemistry, multiplex formats, and automated reading enhances sensitivity, selectivity, and repeatability.

The company manufactures in Europe and operates globally through subsidiaries and distributors, ensuring that training, troubleshooting, and logistics are handled quickly and reliably. By building one ecosystem to support multiple needs, Unisensor helps reduce ownership costs and simplify audits. Its willingness to co-develop assays and protocols with customers reflects a pragmatic, collaborative culture that fosters long-term trust.

Its work has been recognized internationally, with Aurox receiving the 2024 International Dairy Federation Innovation Award and DipSensor being named a finalist in 2025. From its headquarters in Liège, Belgium, the company continues to expand its reach while staying true to its founding principle: delivering the right test at the right place to enable fast, confident decisions.

With a blend of scientific rigor, practical design, and deep industry collaboration, Unisensor has truly earned its place as a trusted partner in food diagnostics. Looking ahead, the company is broadening its scope beyond dairy to address emerging needs across the wider food sector and animal health, reinforcing its commitment to delivering diagnostic solutions wherever they are needed most. 



Unisensor

This award is in recognition of **Unisensor's** stellar reputation and trust among customers and industry peers, evident in the numerous nominations we received from our subscribers. **Unisensor** emerged as the **Top Food Diagnostics Testing Kits Solution in Europe 2025** after an exhaustive evaluation by an expert panel of C-level executives, industry thought leaders, and our editorial board.



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