



Louis-Marie Rocque, founder and CEO of Loop Dee Science.

Loop Dee Science, Normandy's biotech rising star, now internationally certified: the innovation set to transform global food safety!

The company has just been awarded THE international AOAC certification for its rapid detection solution for *Listeria monocytogenes*, in under 90 minutes.

Product recalls: the food industry's worst nightmare!

While no global cost figure exists, authorities (such as the DGCCRF or the Rappel Conso platform) limit themselves to recording the number of recall procedures and notices. Yet the individual costs for any food business are substantial: a recall means stock destruction, production shutdown, reverse logistics, and reputational damage, often running into millions of euros depending on the scale of the batch...

In 2025, the volume of food alerts and product returns reached 3,143 across all food categories combined. Thousands of alert notices are processed every year across European and French platforms, spanning multiple sectors (meat, dairy products, ready meals), amounting to more than 60 per week. This is the backdrop against which France's food industry is already operating under significant pressure.

Loop Dee Science, a biotech company based near Caen, has just obtained the AOAC food safety certification: the AOAC Performance Tested MethodsSM, recognised worldwide and carrying full authority in the sector.



Enormous economic stakes for businesses in the food and feed industry!

"In practice, it is above all the halt in production at the point of detection that truly hits a business hard: to make up for the loss of affected products, you have to keep producing. And yet today, even the best-performing solutions take between 24 and 72 hours to deliver reliable test results," explains Rodrigue Courchant, Commercial Director at Loop Dee Science.

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"We needed a concrete answer to real-world constraints and economic pressures"

When results take 24 to 72 hours, production continues to run with a potential contamination risk, batches must be retested, the likelihood of recalls rises, and operational losses translate into significant financial impact.

If a product recall is confirmed, it triggers reverse logistics, batch destruction, brand damage, and sometimes legal liability, resulting in very substantial financial losses...



LoopiX® automated system and LoopDeetect analysis reagents

Photo credit: CGastebois/Loop Dee Science

"A certified method like ours also meets the requirements of major retailers. This matters enormously when you consider how much of food manufacturers's revenue comes from retail. For example, 61% of the turnover of meat and charcuterie producers is generated through large-scale retail. (Source: INSEE, 2016)" adds Rodrigue Courchant. "The economic stakes and the commercial development prospects for Loop Dee Science are now in our hands, and I believe there is strong demand from our clients and prospects in the sector..."

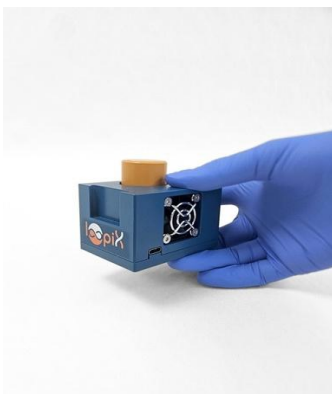
"An immense source of pride!"



"This certification recognises years of work by our teams on a technology built for real-world conditions. It is an immense source of pride to see a method designed and developed here, in Normandy, validated against one of the most demanding frameworks in the world. This recognition confirms that French biotechnology has every right to stand alongside international standards"

says Louis-Marie Rocque.

"Certified AOAC Performance Tested MethodsSM, LoopDeetect *Listeria monocytogenes* combines speed, simplicity and reliability: a result in under 90 minutes, without enrichment, directly on site, with no laboratory required," adds Louis-Marie, "but above all, it is a public health issue and an economic issue for the businesses concerned."



The LoopiX® automated system, a truly innovative all-in-one technology.



Photo credit: Pierre-Alain Mounier - Visuels et Photos.

Founded in 2017 by Louis-Marie Rocque, Loop Dee Science develops rapid pathogen detection solutions for the food industry, animal feed, and pet food sectors. Its technology, designed and developed in Normandy, is now deployed by companies across France and Europe. The company's ambition is to simplify quality control and provide food manufacturers with a genuine decision-support tool to improve food safety at their production sites.

With LoopDeetect *Listeria monocytogenes*, Loop Dee Science offers a method combining speed, ease of use, and reliability validated against an international standard, and is now focused on this next phase to accelerate its commercial and capital development among French and European food manufacturers.



Loop Dee Science headquarters, based in Bretteville-sur-Odon

Photo credit: Pierre-Alain Mounier - Visuels et Photos.

A true beacon of biotech innovation, Loop Dee Science is based in Bretteville-sur-Odon, near Caen.

Its ambition is to deliver fast, reliable on-site pathogen detection solutions, contributing to a safer food environment for everyone...

"And building on this momentum, we are also currently pursuing certification for LoopDeetect Salmonella, which means we will very likely have another excellent piece of news to celebrate very soon!" concludes Louis-Marie Rocque.

Capital opening, late 2026...

Loop Dee Science is opening its capital to new investors to support this growth, with the ambition of continuing to make pathogen testing faster and more accessible for field teams facing food safety challenges every day...

I remain available for any further information, and in particular if you would like to arrange an interview, or a laboratory visit, with Louis-Marie Rocque, founder of the biotech company Loop Dee Science.

Kind regards,

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