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Louisiana Shrimp Festival & Shrimp Aid Pass Genetic Testing for Second Year in a Row — 100% Local Wild-Caught Gulf Shrimp Confirmed



New Orleans, LA – October 31, 2025 — For the second consecutive year, every vendor at the Louisiana Shrimp Festival and Shrimp Aid has been verified as serving 100% local, wild-caught Gulf shrimp, reaffirming the event's commitment to authenticity, transparency, and support for Louisiana's fishing communities.

Through independent testing by SeaD Consulting, using the company's groundbreaking RIGHTTest system, each participating vendor's shrimp passed genetic verification onsite—delivering results in under two hours. This testing program has set a new national standard for seafood festivals, ensuring attendees are served genuine Gulf shrimp from regional waters.

This marks a broader trend across the South: festivals are now holding themselves accountable to the standards they advertise. Last year, SeaD Consulting exposed vendors at

the National Shrimp Festival in Gulf Shores and the Shrimp & Petroleum Festival in Morgan City for selling imported shrimp while promoting 'local' seafood. Following those revelations, the National Shrimp Festival introduced a Chief Shrimp Investigator role and, with support from the Organized Seafood Association of Alabama, contracted SeaD Consulting to test every vendor. Non-compliant vendors faced fines and were barred from selling until they sourced local, wild-caught shrimp confirmed through RIGHTTest verification.

Meanwhile, rumors of imported shrimp sales at New Orleans Jazz Fest prompted a round of genetic testing this year — with only one vendor found out of compliance. Across the Gulf Coast, festivals are recognizing that consumer trust and community sustainability depend on serving what they promise.

“It’s hard to believe that we have to ensure compliance through genetic testing, but here we are,” said Dana Honn, of the Louisiana Shrimp Festival and Shrimp Aid. “The flood of imports in the U.S. has deeply impacted our shrimping communities, and we’re proud to be in our second year providing education, transparency, and support for our coastal fishers. We have to save them. I don’t want a world where we don’t have a seafaring community providing local fresh shrimp.”

The Louisiana Shrimp Festival and Shrimp Aid’s unwavering commitment to authenticity not only boosts consumer confidence but also helps preserve Louisiana’s maritime heritage. Vendors at the festival worked directly with local shrimpers to keep their supply fresh and Gulf-sourced throughout the weekend, reinforcing the event’s theme: SOS — Save Our Shrimpers.

About the Louisiana Shrimp Festival and Shrimp Aid

A Celebration of Our Shrimpers and Their Coastal Communities

The Louisiana Shrimp Festival/Shrimp Aid aims to raise awareness about the challenges faced by local shrimp and fishing industries while creating new economic opportunities for coastal communities and the broader seafood sector. Featuring award-winning musical artists, top New Orleans restaurants and pop-ups, and family-friendly programming, the festival embodies the spirit of Louisiana culture. The annual “Shrimp Aid” pavilion brings together shrimpers, chefs, and industry leaders for panels, discussions, and documentary screenings focused on sustaining local fisheries.

The Second Annual Louisiana Shrimp Festival took place October 18–19, 2025, at The Broadside in Mid-City New Orleans, with all proceeds directed toward efforts supporting shrimpers and building stronger seafood markets.

About SeaD Consulting

SeaD (Seafood Development) Consulting partners with seafood producers, researchers, agencies, and environmental organizations to advance transparency and innovation across the seafood sector. Through its RIGHTTest™ genetic verification platform, SeaD helps eliminate seafood mislabeling and substitution fraud while promoting sustainable, traceable sourcing practices.

For more information, visit www.seadconsulting.com or contact Glenda Beasley at gb@seadconsulting.com or 512.750.5199.

Disclaimer: *SeaD's testing and reporting is intended to be used as an investigatory tool to assist the restaurant industry's fight against seafood mislabeling and is not intended for use in any legal proceedings, nor may SeaD's data, testing, or reporting be used in any legal proceeding without the express written authorization of SeaD.*

#KnowYourShrimp #SeaDConsulting #LouisianaShrimpFestival
