Traditional Genetic Testing vs. The RIGHTTest

Features	Traditional Genetic Testing	RIGHTTest
Time Needed for Results	Several days	Two hours
Accuracy	Limited for cooked products due to DNA degradation	Accurate for all states (cooked, raw, frozen)
Cost	Relatively expensive	Highly cost-effective
Accessibility	Requires high-end laboratory	Portable and field-ready

Traditional genetic testing requires access to a high-end laboratory, with a turnaround time of several days to receive results. This process is relatively expensive and presents significant challenges when applied to cooked seafood products, where DNA degradation can affect accuracy.

In contrast, the RIGHTTest offers a revolutionary alternative. It is portable and designed for use in the field, providing results in just two hours. This method is highly cost-effective and engineered to accurately identify seafood samples regardless of their state—cooked, raw, or frozen.

Conclusion

The RIGHTTest represents a major advancement in the seafood industry's efforts to combat mislabeling and substitution. Its innovative genetic testing capabilities not only enhance the accuracy and speed of seafood identification but also enable widespread application in diverse settings. By ensuring authenticity and transparency in the supply chain, the RIGHTTest supports the integrity of coastal fishing communities and builds trust with consumers, paving the way for a more accountable and sustainable seafood industry.



The RIGHTTest was developed in collaboration with Florida State University.