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9/9/25

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An Instrument of Change

Genetic Testing on Shrimp Dishes Brings Accountability to Festival Goers

Morgan City, LA – September 9, 2025 – On Labor Day weekend 2024, genetic testing at the Louisiana Shrimp & Petroleum Festival uncovered an uncomfortable truth: of five food vendors sampled, only one—Woodreaux's Cajun Cuisine—was serving authentic Gulf wild-caught shrimp. The rest were unknowingly offering imported, farm-raised shrimp just steps away from the Gulf of Mexico, in a town whose very identity was built on shrimping.

This year, SeaD Consulting returned with its Rapid ID Genetic High-Accuracy Test ([RIGHTTest™](#)) to sample another round of randomly selected vendors. In stark contrast to last year's findings, all seven vendors tested were confirmed to be serving local, wild-caught shrimp as advertised.

The Louisiana Shrimp & Petroleum Festival now requires all food vendors to serve local wild-caught shrimp under its vendor rules. That standard of accountability mirrors the success of the New Orleans Jazz & Heritage Festival in 2024, where SeaD testing confirmed that all but one sampled dish featured authentic Gulf shrimp. As an ongoing trend for festivals to serve authentic wild-caught US shrimp, the new Louisiana Shrimp Festival in New Orleans, being held October 18-19 in 2025, required only Gulf shrimp

be served at its inception in 2024. SeaD also RIGHTTested every vendor at that festival last year and found 100% compliance for authenticity.

“Consumers deserve honesty, and shrimping communities deserve fairness,” said Dave Williams, CEO of SeaD Consulting. “Thanks to the leadership of festivals like the Shrimp & Petroleum Festival, Jazz Fest and the Louisiana Shrimp Festival in New Orleans, and the support of our funders, we’re seeing real change that helps both diners and the men and women who make their living on the water.”

The progress in Morgan City highlights how accountability provided by genetic testing, media coverage of the results and partnerships with industry groups are making a measurable impact. With the support of the Louisiana Shrimp Task Force and the Southern Shrimp Alliance, SeaD Consulting continues targeted genetic testing at restaurants and high-profile festivals across the Gulf South.

Kermit Duck, multigenerational commercial shrimper in Morgan City, “I never thought that one call to SeaD Consulting last year could make such a change. I am now proud of the festival that finally represents Louisiana shrimpers. Without the exposure in the press last year, visitors to the festival would likely still be served imported shrimp. Buy local, buy wild all-natural seafood and support the coastal community!”

Vendors Verified for Serving Gulf Shrimp

The following seven vendors at the Louisiana Shrimp & Petroleum Festival were confirmed to be serving authentic Gulf shrimp:

1. George’s Fine Foods
 2. Bon Creole Seafoods
 3. Kat Daddys Catering
 4. Southern Concessions
 5. Morgan Tin Tin
 6. Wooddreaux’s Cajun Cuisine
 7. Kajun Seafood Shack
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About the Louisiana Shrimp Task Force

The Louisiana Shrimp Task Force advises the Louisiana Department of Wildlife and Fisheries and related agencies on protecting and promoting the state's wild shrimp industry. The group works to strengthen transparency, local economies, and seafood quality for consumers.

About the Southern Shrimp Alliance

The Southern Shrimp Alliance (SSA) represents shrimp fishermen, processors, and businesses in the eight warmwater shrimp-producing states: Alabama, Florida, Georgia, Louisiana, Mississippi, North Carolina, South Carolina, and Texas. SSA funds multi-state investigations into seafood mislabeling to protect the domestic shrimp industry and consumers.

About SeaD Consulting

SeaD Consulting collaborates with seafood producers, researchers, governments, and environmental advocates to promote sustainability and truth in seafood sourcing. SeaD holds the patent for the RIGHTTest™ (Rapid ID Genetic High-Accuracy Test) and leads landmark studies across the Gulf and beyond.

For more on the investigation, photos, B-roll, or SME interviews, contact Glenda Beasley at 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 #SouthernShrimpAlliance
#LouisianaShrimpTaskForce

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