

UNITED STATES
SECURITIES AND EXCHANGE COMMISSION
Washington, D. C. 20549

FORM 8-K

CURRENT REPORT

Pursuant to Section 13 or 15(d) of the Securities Exchange Act of 1934

Date of Report (Date of earliest event reported) **December 22, 2003**

MGP Ingredients, Inc.
(Exact name of registrant as specified in its charter)

KANSAS
(State or other jurisdiction
of incorporation)

0-17196
(Commission
File Number)

48-0531200
(IRS Employer
Identification No.)

1300 Main Street
Box 130
Atchison, Kansas 66002
(Address of principal executive offices) (Zip Code)

(913) 367-1480
(Registrant's telephone number, including area code)

Item 7. Exhibits

99.1 Press Release dated December 22, 2003, furnished solely for the purposes of incorporation by reference into Item 9 herein.

Item 9. Regulation FD Disclosure.

Attached as Exhibit 99.1 and furnished solely for the purposes of incorporation into this Item 9, is a press release which was issued on December 22, 2003, by MGP Ingredients, Inc.

SIGNATURES

Pursuant to the requirements of the Securities Exchange Act of 1934, the Registrant has duly caused this report to be signed on its behalf by the undersigned hereunto duly authorized.

MGP INGREDIENTS, INC.

Date: December 22, 2003

By: /s/ Laidacker M. Seaberg
Laidacker M. Seaberg
President and Chief Executive Officer

INDEX TO EXHIBITS

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1300 Main Street, P.O. Box 130 • Atchison, Kansas 66002-0130
913.367.1480 • 800.255.0302 • Fax 913.367.0192
www.mgpingredients.com • Symbol/Market: MGPI/NASDAQ

NEWS RELEASE

Contact: Steve Pickman at 913-367-1480

FOR IMMEDIATE RELEASE:

MGP INGREDIENTS REPORTS FIRST QUARTER RESULTS

ATCHISON, Kan., December 22, 2003 — MGP Ingredients, Inc. (MGPI/Nasdaq) announced that Loryma GmbH, Zwingenberg, Germany, has been awarded distribution rights within Europe for MGPI's food proteins and starches. The agreement does not include the United Kingdom or Ireland, but does extend to other countries such as Turkey, Algeria, Morocco and Tunisia.

A subsidiary of the German-based Crespel and Deiters group, Loryma is a creator and supplier of complex systems for the production of high quality food. The company offers numerous services in addition to a comprehensive range of products consisting of functional raw materials, ingredients and mixes. In addition, Loryma focuses on providing customer-oriented development and application technology from its state-of-the-art technical center.

"We are very pleased and excited to have our products represented by an organization of the caliber and expertise possessed by Loryma," said Mike Trautschold, executive vice president of marketing and sales for MGPI. "The arrangement between our two companies forms a wonderful match as we share the mutual philosophy of delivering not just ingredients, but, more significantly, innovative solutions to customers," he stated. Trautschold added that "in addition to having our products introduced to new markets, I believe we will be able to learn from Loryma's technical experience."

Wolfgang Strack, managing director of Loryma, said his company "is grateful for the opportunity to expand our range of product offerings with MGP Ingredients' brands." He stated that "these highly functional ingredients will not only attract our existing customers, but will open new doors to clients in the European food industry who are looking for a knowledgeable and reliable partner for innovative ingredients and a wide range of specialties." Strack added that Loryma "is very much looking forward to this new relationship with MGPI, which indeed is a partnership based on the same philosophy of innovative solutions for our mutual customers."

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ADD 1 — MGP INGREDIENTS AWARDS

Headquartered in Atchison, Kansas and founded in 1941, MGP Ingredients is a pioneer in the development, production of marketing of grain-based ingredient solutions for the food industry, as well as for personal care applications and pet chew and related products.

Adding to its long history of innovation, MGPI recently developed a line of wheat protein isolates and fractionates for improving the quality, appearance, shelf life, moisture management properties and nutritional value of breads and other bakery goods. These ingredients can also improve dough production efficiencies in all types of systems, including fresh, par-baked, refrigerated and frozen. In addition, MGPI offers ingredient solutions for use in producing a variety of low-carbohydrate, high-protein bread, snack, dessert and cereal products.

Vegetarian and meat analog products benefit from the use of MGPI's line of textured wheat proteins. These ingredients possess a number of clear-cut advantages over competitive soy-based products, including greater textural integrity and a neutral flavor profile. As a result, customers can create better tasting, more satisfying products.

MGPI's lines of specialty and modified starches are greatly valued for their functionality and versatility. For example, a new modified resistant wheat starch developed by MGPI can be used to increase total dietary fiber in many food systems. This unique ingredient delivers a minimum 70% total dietary fiber and can be added to many foods not typically associated with higher fiber levels. Pregel® 46, a pregelatinized wheat starch, has applications in products as diverse as bakery goods, gravies, soups sauces and salad dressings. The company's Midsol® 46 cook-up wheat starch is also extraordinarily useful in a variety of bakery products and prepared foods.

In addition to its operations in Atchison, Kansas, MGP Ingredients also owns and operates facilities in Kansas City, Kansas, and Pekin, Illinois.
