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## **MGP Offers Non-GMO Proteins and Starches**

ATCHISON, Kan., Sept. 10, 2014 (GLOBE NEWSWIRE) -- The use of genetically modified organisms (GMO) in the production of food and beverage ingredients is a growing concern among some segments of the consumer public. MGP is uniquely qualified to help address this issue by offering food manufacturers a host of non-GMO solutions for a highly diverse mix of product formulations.

MGP's specialty proteins and starches are all derived from non-GMO wheat. Each possesses characteristics and benefits to match specific functional, nutritional and sensory needs across a comprehensive range of bakery and prepared food applications.

"Unease about what some advocacy groups consider unknown safety risks and other possible ramifications continue to fuel debates over the acceptance and viability of GMO products," said David Whitmer, MGP's corporate director of quality, research & development and innovation. "This situation has the potential to impact broader consumer perceptions, thus increasing demand for GMO-free alternatives and calling for package labeling to proclaim the difference."

Whitmer noted that in the past two years, a few state GMO ballot initiatives have passed while a few others have failed. "However," he added, "public interest in GMO labeling has caused the introduction of bills and ballot initiatives in 30 states."

The World Health Organization (WHO) defines GMOs as "organisms which the genetic material (DNA) has been altered in a way that does not occur naturally." Common GMO grain crops include corn and soy varieties, which, according to Whitmer, "have been genetically modified to provide crop protection, especially from diseases and herbicides."

Currently, there is no commercially available GMO wheat grown in the United States. This further ensures that MGP's proteins and starches are non-GMO and provides customers with practical, highly effective options for creating tasty and nutritious products that are void of GMO-related concerns.

Additional details regarding MGP's lines of non-GMO specialty wheat proteins and starches can be obtained by accessing the company's website, [mgpingredients.com](http://mgpingredients.com), or by contacting a member of the ingredients sales team at 866-547-2122.

### **About MGP Ingredients**

MGP processes grain-based starches and proteins into nutritional and highly functional ingredients for the branded consumer packaged goods industry. The company is also a

leading independent supplier of premium spirits, offering flavor innovations and custom distillery blends to the beverage alcohol industry, as well as high quality food grade industrial alcohol for a wide range of product applications. The Company is headquartered in Atchison, Kansas, where it also has facilities for the production of distilled spirits and food ingredients. Distilled spirits are additionally produced at the Company's facility in Lawrenceburg, Indiana. For more information, visit [mgpingredients.com](http://mgpingredients.com).

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