Eat Well, Live Well.

AJINOMOTO

18th Kawasaki International Eco-Business Forum

Ajinomoto Group Initiative to Address Sustainability Challenges

Ajinomoto Co., Inc.
Sustainability Promotion Department Environmental Group

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Founding Aspirations

In 1909, "Ajinomoto ®" was commercialized from the *umami* ingredient "glutamic acid" contained in kelp soup stock called *dashi*.

Discoverer of Umami
Kikunae Ikeda
(Professor, Teikoku University, Tokyo

Discovered the flavoring ingredient called "glutamic acid" contained in kelp soup stock. He named it **Umami**

Ajinomoto ®
(Monosodium Glutamate)

Ajinomoto Group Founder
2nd generation Saburosuke Suzuki

Launched **Ajinomoto ®, the world's first umami seasoning** based on glutamic acid.

Founding Aspirations

Contribution to Society Through Food

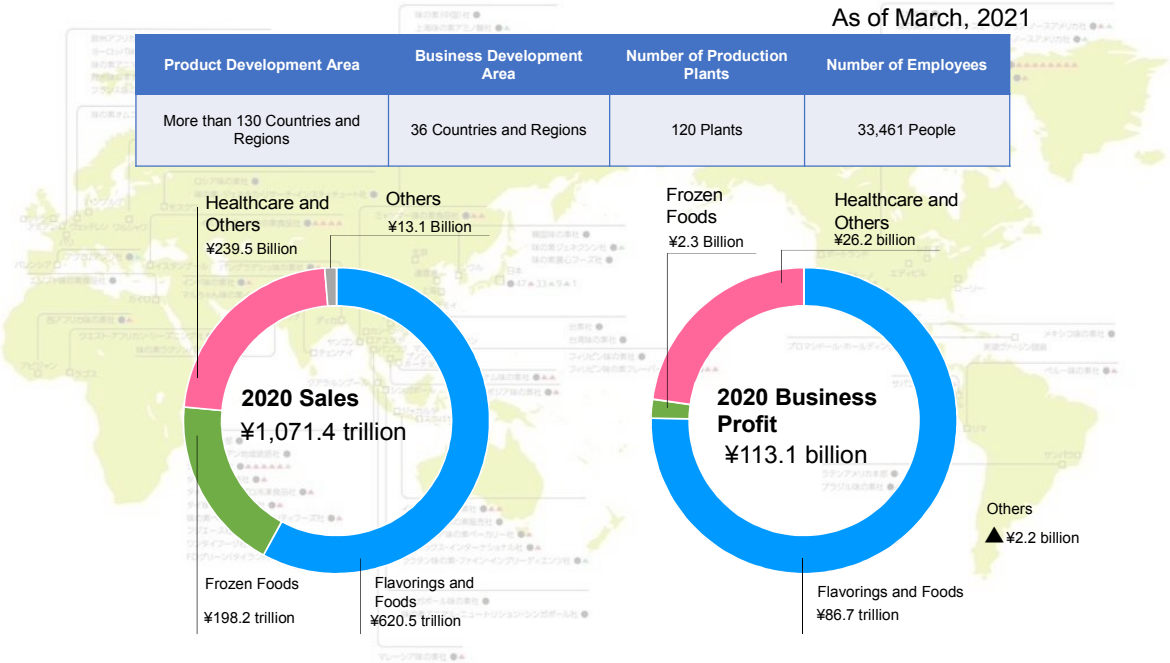
Desired to improve the nutrition of Japanese people through umami.

Development of a Wide Range of Businesses Starting with Amino Acids

Expanding to a Wide Range of Businesses Around the World

As of March, 2021

Product Development Area	Business Development Area	Number of Production Plants	Number of Employees
More than 130 Countries and Regions	36 Countries and Regions	120 Plants	33,461 People



Philosophy of Sustainability Towards Achieving 2030 Outcomes

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Vision

Solve food and health problems associated with eating habits and aging with the use of amino acids, and co-create wellness for people.

Outcomes for 2030

- **Reduce environmental impact by 50%**
- **Extend a healthy life of 1 billion people**

Resilient and Sustainable Food System

- **Reducing the Load on the Global Environment and Recycling**
- **Contribute to a Healthier and Richer Life**

Areas of Focus Towards Achieving Outcomes

Climate Change Response / Food Resource Sustainability Conservation of Biodiversity	Delicious and Nutritionally Balanced Diet

Theme Focusing on Achieving Outcomes

Reducing Greenhouse Gas Emissions	Load Reduction	Delicious Salt Reduction
Plastic Waste Reduction		Protein Intake
Reduce Food Loss	Securing Food Resources	Nutritional Improvement in the Workplace
Sustainable Procurement		

Sustainability Challenges in Current Food Systems

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Negative Impact on Ecosystems, Agriculture, Livestock and Aquaculture

Microplastic

Derived from Agricultural 10%
Derived from Land Use 25%

CH_4 CO_2

Derived From Food Loss 8%

Greenhouse Gas (GHG)

CO_2

Food Waste
Food Loss

Plastic Waste

70% Goes To Food Production

1/3 of Production
1.3 Billion Tons

CO_2

41% are Containers and Packaging

Water

Agriculture, Livestock and Fishery Industries | Food Manufacturing Industry | Food Wholesale | Food Retail | Restaurant Industry | Diet

Poverty, Human Rights Issues
Destruction of Forests, Peatlands
Loss of Biodiversity

Food Systems

Food Imbalance

In the future, there will be a shortage of food, a shortage of nitrogen.

800 million people are chronically undernourished
2.2 billion people are obese

3/4 of the poor are in rural areas
52% of agricultural areas are devastated
80% of deforestation is attributed to agriculture

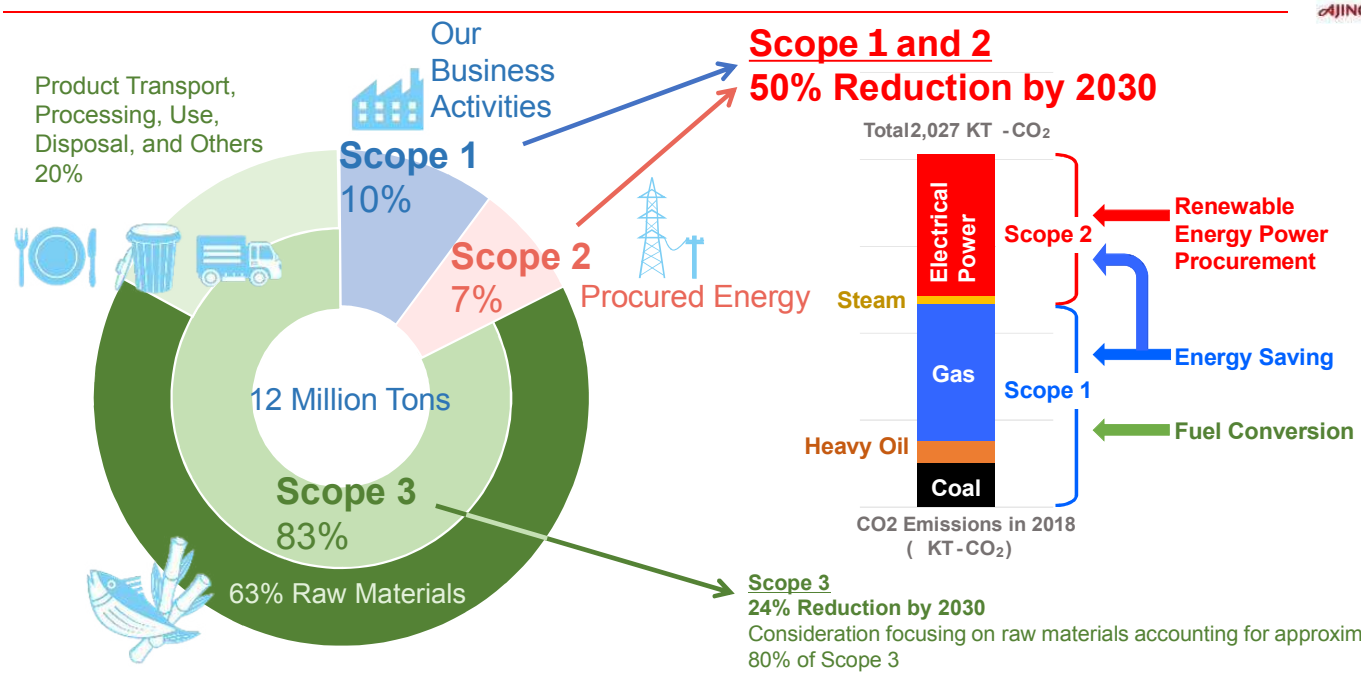
2050 **10 billion people in the world will need twice as much food.**

2025-2030 **Global Protein Crisis**

Objectives of the 2020-2025 Medium-Term Management Plan

	Issues	KPI	Objectives	2020 (Actual)
Climate Change Response	Greenhouse Gas	Scope 1, 2 Total Amounts	2030: 50% Reduction (vs. 2018)	14% Reduction
		Scope 3 Raw Units	2030: 24% Reduction (vs. 2018)	-
	Water Risks	Water Usage Amounts	2025: 80% Reduction (vs. 2005)	78% Reduction
Implementation of a Resource Recycling Type Society	Plastic Waste		2030: Zeroing	-
	Food Loss	From Material Receipt to Customer Delivery	2025: 50% Reduction (vs. 2018)	11% Increase
		Overall Product Lifecycle	2050: 50% Reduction (vs. 2018)	-
Implementation of Sustainable Procurement	Destruction of Forests Biodiversity Human Rights Coexistence With Animals	Sustainable Procurement Ratio Paper Palm Oil Soy Beans Coffee Beans, Beef	2030: 100% Procurement Available	94% 84% 68% Start Risk Evaluation

Ajinomoto Group's CO2 Emissions Reduction Targets



Ajinomoto Group Plastic Waste Reduction Targets

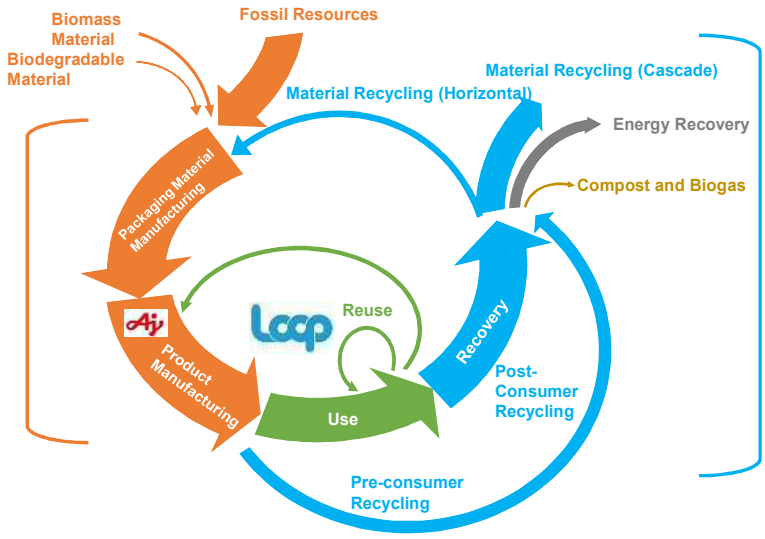
Plastic Waste Zeroing by 2030

Aiming for zero environmental spills and simple combustion by promoting reduction and material recycling

Reduce Usage Amounts, and Prepare for Recycling - Brand Owner Responsibility

The use of plastic is strictly limited to the minimum application and quantity required for the safety and quality of the product.

All plastics used must be converted to mono-materials or other recyclable materials.



Collaboration Across the Value Chain is Essential for the Social Implementation of Material Recycling

Support and contribute to efforts for social implementation of recovery, sorting, and recycling in each country and region where Ajinomoto Group products are manufactured and sold.

Japan is considering promoting recycling through LOMA activities

Ajinomoto Group Food Loss Reduction Targets and Future Initiatives

2050 50% reduction in food losses over the entire product lifecycle

2025 50% reduction in food loss from receiving raw materials to customer delivery

Disposal at the Manufacturer	Raw Material Disposal	Disposal in the Manufacturing Process	Disposal of Inventory Assets	Disposal of Returned Products	Disposal in Wholesale and Retail	Disposal by the Consumer

- Reducing Food Losses and Promoting Utilization
- Optimization Across the Value Chain
- Extraction of Structural Issues in the Manufacturing Process and Countermeasure Planning

- Clarifying Ajinomoto Group Scope of Responsibility
- Understanding Food Loss Amounts
- Formulation of Countermeasures and Effectiveness Measurement Methods

Biocycle (Cyclic Amino Acid Fermentation Production) to Contribute to Sustainable Agriculture

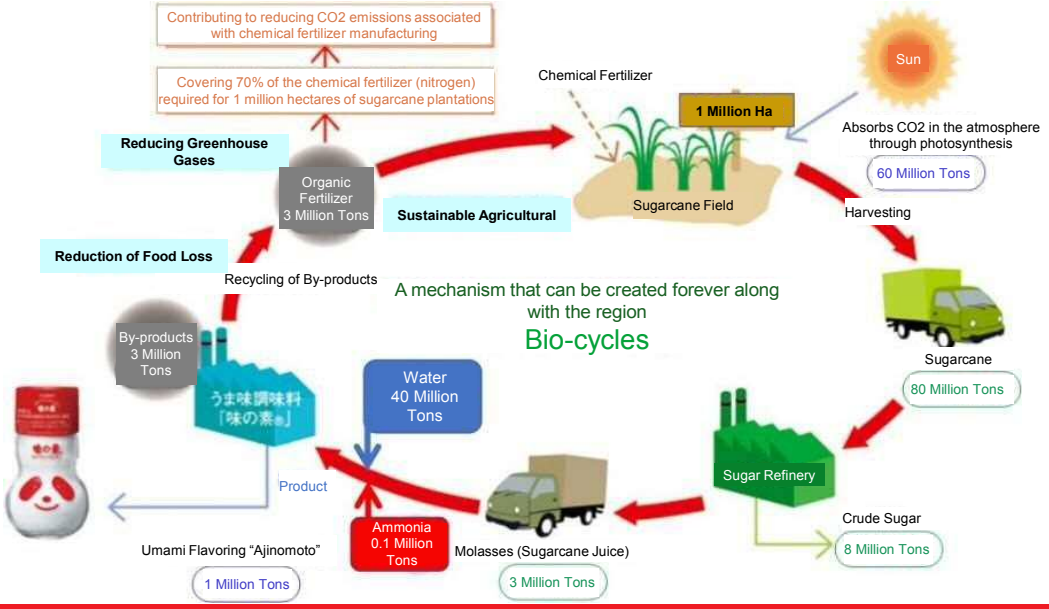
Resource Cycling-type Amino Acid Fermentation Production Methods (Biocycle) to Enrich Regional Agriculture and Sustainably to Procure Crops are introduced in fermentation plants around the world as one of the ways to achieve stable food resources and contribute to sustainable agriculture.

Main raw material

Sugarcane

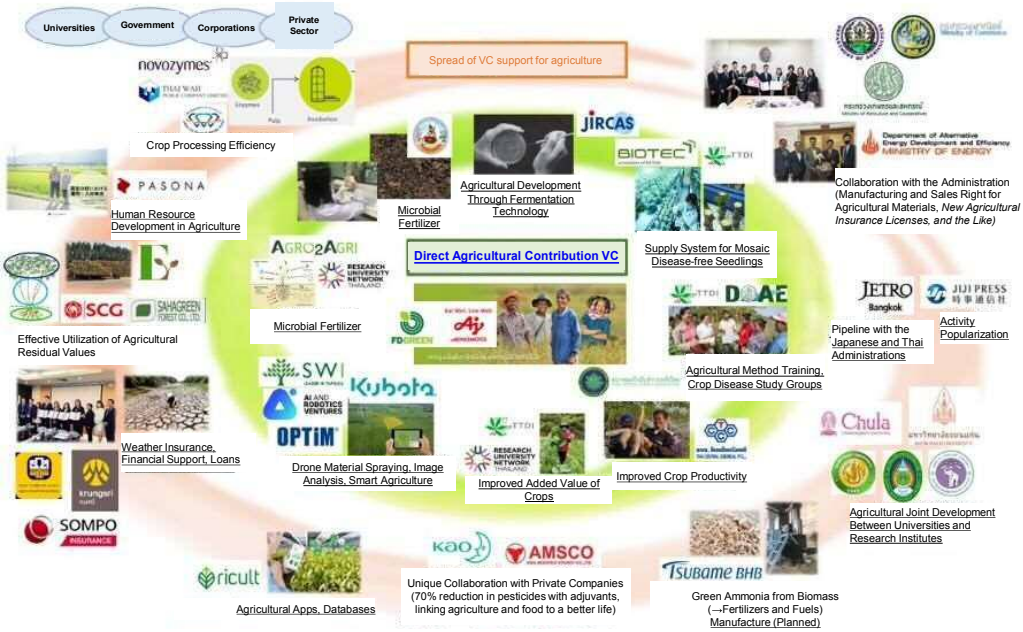
Corn

Cassava



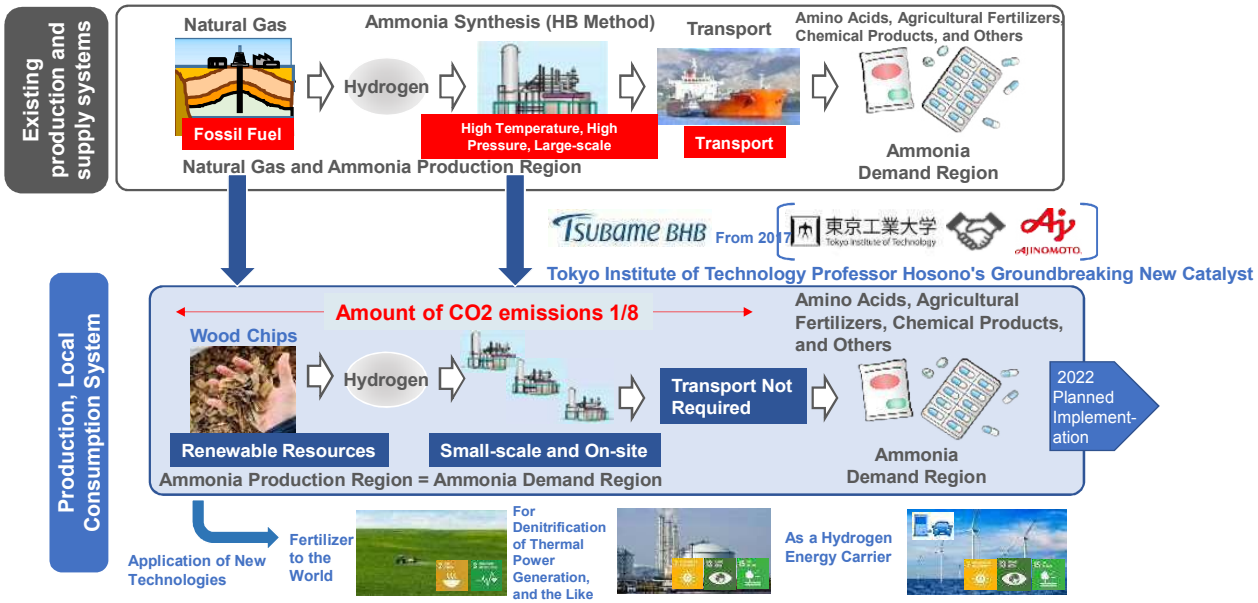
Contribution to Sustainable Agriculture: A Case of Thailand's Efforts Towards Renewable Agriculture

Build an ecosystem with about 40 partners that connect fermentation and microbial technology with "aspiration" as their core



Green Innovation in Ammonia Production and Supply

Contribution to **the global environment through the implementation of green ammonia through the use** of renewable resources **and the building of local-production and local consumption ammonia production and a supply system,** through **breakthrough new catalysts**.



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