



IR Day 2021 **Sustainability Initiatives**

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September 29, 2021



Content for Today

1. Vision & Strategy of the Ajinomoto Group

- Initiatives to Extend Healthy Life Expectancy of 1 Billion People
- 3. Initiatives to Reduce Environmental Impact by 50%
- 4. Toward Regeneration of the Environment; Sustainable Food Systems; and Eat Well, Live Well



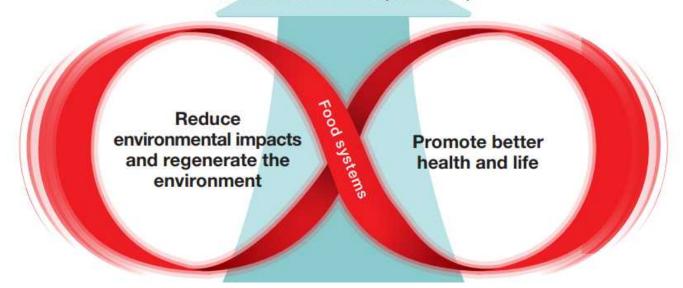
1. Vision & Strategy of the Ajinomoto Group

Ajinomoto Group Vision

Contribute to greater wellness for people worldwide, unlocking the power of amino acids to resolve the food and health issues associated with dietary habits and aging.



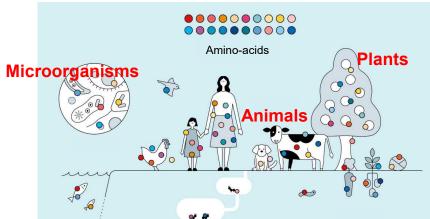
Increase customer value (social value)



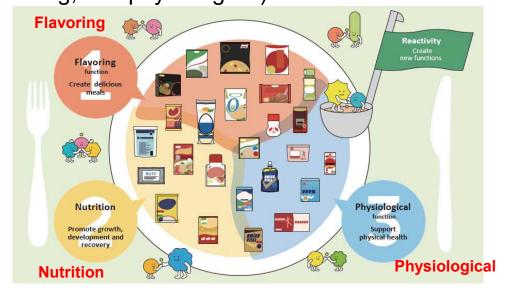


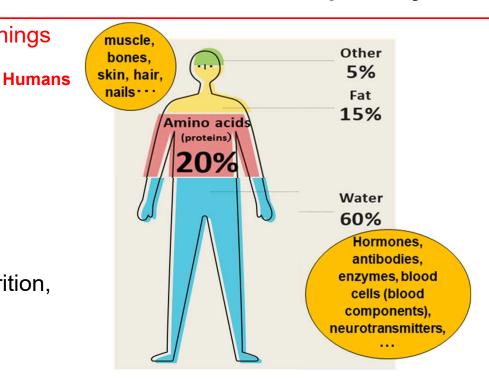
Continuing to Refine "Action of Amino Acids" as Our Core Competency

Amino acids are the "Essence of life" for all living things

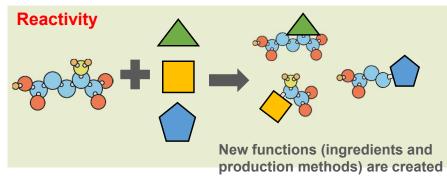


Amino acids work for the three functions of food (nutrition, flavoring, and physiological)





We utilize "reactivity" to create new solutions.



So, by unlocking the power of amino acids, we can resolve the food and health issues associated with dietary habits and aging.

Reason to believe



2. Initiatives to Extend the Healthy Life Expectancy of 1 Billion People





The Nutritional Approach of the Ajinomoto Group



Nutrition Without Compromise

Nell-balanced meals **Nutrition Without** Compromising <u>Taste</u> **Delicious Salt Reduction Nutrition** Without Delicious Sugar and Fat Reduction Compromise **Nutrition Without Nutrition Without** Down Compromising Compromising the Local Way of Life Access

Protein Intake Optimization

Vegetables and Fruits Intake Promotion

Protein Intake Promotion from a Variety of Sources

Workforce Nutrition Improvement



Path toward Extending the Healthy Life Expectancy of 1 Billion People



In our **commitment to nutrition**, we have established specific targets for improved nutrition by the year 2030.

Currently
Providing
deliciousness
-focused
foods to 700
million people



3% annual rate of touchpoint expansion

Average 27 million people/year

2030

Provide delicious, wellbalanced foods to 1 billion people





Commitment to nutrition

Raise customer value in terms of nutrition

Support delicious salt reduction using umami

Provide products to contribute to people's wellness

Product with health value percentage¹ increase: 60% Expansion of product² provision:

400 mln people/yr

Amino acid functionality³ use: 2X

Provide health and nutrition improvement information as well as easy recipes/menus



- Innovation (collaboration with academia)
- Ecosystem
- creation and social implementation (collaboration with multi-stakeholders)

Workplace nutrition improvement

0005 4

:2030 targets

:2025 targets

- 1. Products with enhanced nutritional value (reduction in salt, saturated fat and other nutrients with concerns about excessive intake and increases in protein, vegetables, and other recommended nutrients).
- 2. Products that promote delicious salt reduction and protein intake.
- 3. Opportunities for use of products that use the nutritional and physiological functionality of amino acids.

Nutrition education for 100 k employees total

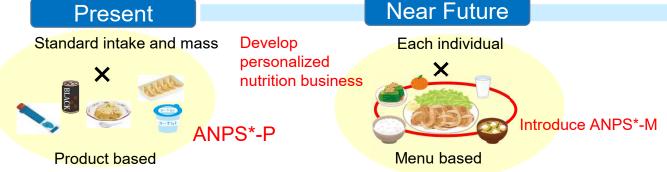


Path toward Extending the Healthy Life Expectancy of 1 Billion People



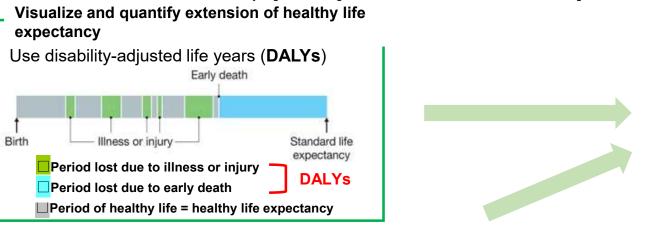
Visualize and quantify outcomes and put onto international agenda

Visualization of nutritional value



*ANPS: A tool for analyzing and scoring the amount of nutrients in food and visualizing their nutritional value.

Assessment index



Visualize and quantify subjective well-being



Connections with people Creating and eating together, etc.









Menu and meal-based nutritional value



2030

Develop concept of healthy life expectancy

Put well-being onto the agenda

Collaborate with wellbeing initiatives





Delicious Salt Reduction: An Example of a Specific Initiative toward Extending the Healthy Life Expectancy of 1 Billion People





"Smart Salt" Project

Delicious salt reduction using umami and dashi broth!

Motivation for salt reduction





<Owned media>
Provide delicious salt
reduction recipes

Encourage cooking practice





<Products>
High quality based on Ajinomoto
proprietary technologies

Experience the deliciousness



Global Rollout







Low salt products



22 products



































Delicious Salt Reduction: An Example of a Specific Initiative toward Extending the Healthy Life Expectancy of 1 Billion People

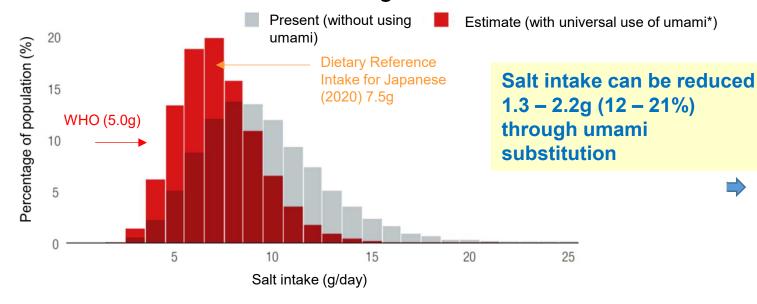


Explore impact of salt reduction using umami: Collaboration with academia

- **♦** Prior research in the U.S.
 - · Prior research conducted to evaluate the impact of salt reduction using umami in the U.S. packaged food products market.
 - Conclusion: MSG can be used to reduce salt intake from packaged food products by 3-8%.

→ Plan to implement in major G20 countries and make an interim report at the **Tokyo Nutrition for Growth Summit (Dec.)**

◆Research in Japan: U20 Healthy Umami Research Project (multiple collaborations with academia, including The University of Tokyo)
Estimated salt intake after using umami



^{*}Refers to 100% replacement of food containing salt with reduced salt food using umami. Estimates by Nomura, Shibuya, et al. (The University of Tokyo)

Next, we will visualize extension of healthy life expectancy by linking it with DALYs

(Collaboration with Tokyo City University)



Protein Alternatives: An Example of a Specific Initiative toward Extending the Healthy Life Expectancy of 1 Billion People

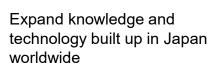


Efforts to balance nutrition improvement with reducing environmental impact

◆ Increase deliciousness of plant protein ingredients using deliciousness technologies

◆ Realize delicious protein ingredients with high nutritional value through collaboration





(dried)



Contribute broadly to increasing deliciousness of plant protein ingredients around the world

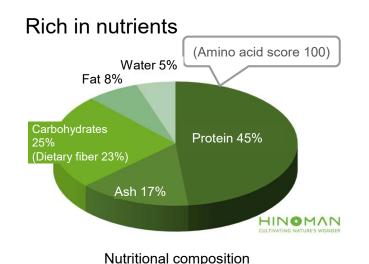


Sprouted soybeans with high nutritional value

Further improvements in nutritional value through amino acid analysis (sprouting method, etc.)

Enhance value added using amino acids and deliciousness technology

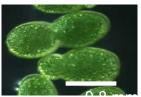
♦ Mankai: The world's smallest leafy green vegetable is a new source of environmentally-friendly protein.



Efficient production with low environmental impact







Commercialized as a healthy basic food







3. Initiatives to Reduce Environmental Impact by 50%



Greenhouse gas emission reduction rate (vs. FY2018) (total of Scope 1 and 2)

FY2025: Reduce by 25% FY2030: Reduce by 50%

Water use reduction rate¹¹

FY2030: Reduce by 80% (vs. FY2005)

Recharge rate of drinking water into forest

FY2025: 100%+

Plastic waste

FY2030: Achieve "Zero"

Food loss and waste reduction rate² (vs. FY2018)

FY2025: Reduce by 50%

Sustainable procurement ratio

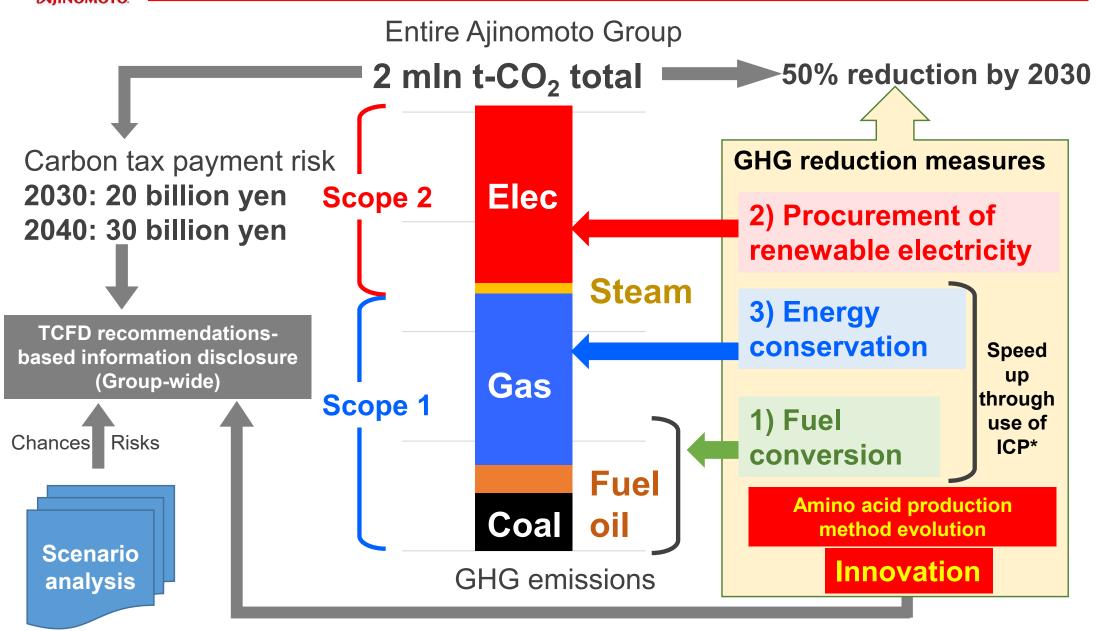
FY2030: 100% of important materials





Initiatives to Reduce Greenhouse Gasses(GHG)



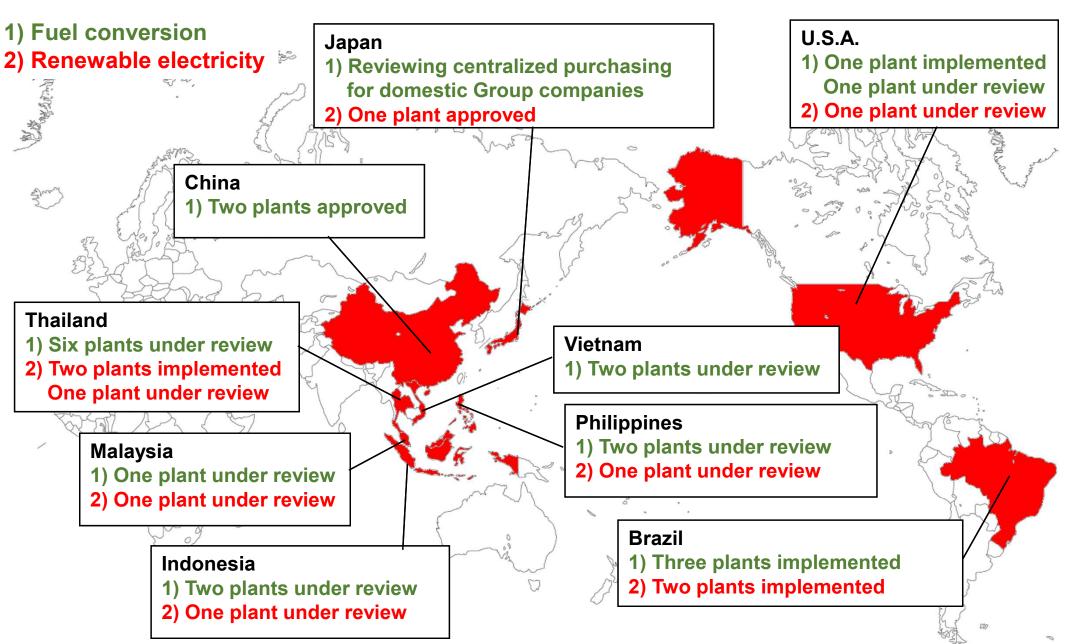


Capital investment, financial impact *ICP: Internal carbon pricing



Status of Greenhouse Gas Reductions







Toward Regeneration of the Environment and Sustainable Food Systems

Bio-cycle (recycling-based production of amino acids through fermentation): Contribution to sustainable agriculture

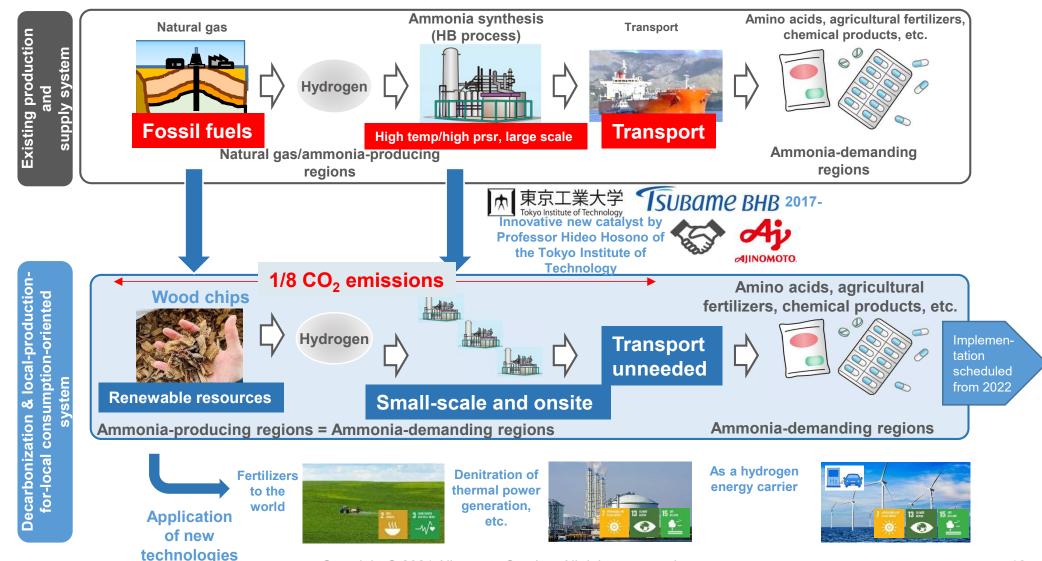
Recycling-based production of amino acids through fermentation (bio-cycle) for sustainable procurement of crops while helping local agriculture to thrive is being introduced at fermentation plants around the world as a way to secure stable food resources and contribute to sustainable agriculture.

Helps reduce CO₂ emissions caused by chemical fertilizer production Sun Chemical Main raw materials for Covers 70% of the chemical fertilizer (nitrogen content) fertilizer amino acid production required by 1 million hectares of sugar cane fields 1 million ha. Absorption of atmospheric CO2 by photosynthesis Reduce greenhouse gases Organic **60 million tons** Sustainable fertilizer Sugar cane fields agriculture Harvest 3 million tons P.17 Reduce food loss Sugar cane **Use co-products** Cooperative mechanism with local regions enabling as resources sustainable production and agriculture **Bio-cycle** Co-products Sugar cane 3 million tons Water 80 million Umami seasoning 40 million tons AJI-NO-MOTO® Corn tons Sugar **Products** factory Raw sugar **Ammonia** Umami seasoning Cane molasses (syrup 0.1 million 8 million tons AJI-NO-MOTO® derived from sugar cane) tons Cassava 3 million tons 1 million tons P.16



Green Innovation in Ammonia Production and Supply

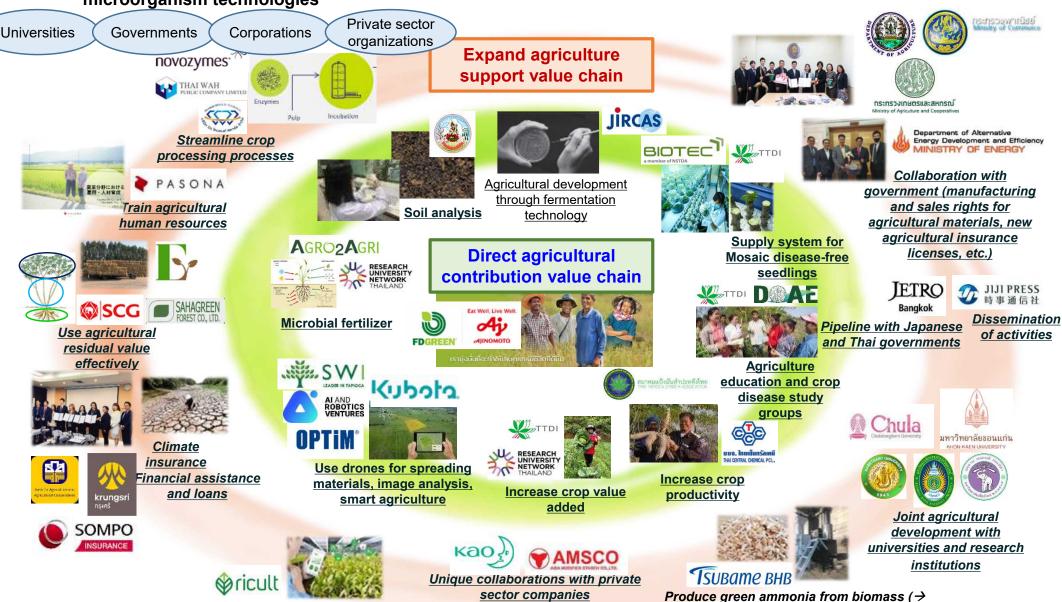
We will contribute to the environment through the realization of "green ammonia," through the use of renewable resources and the construction of a local-production-for-local-consumption system for ammonia production and supply using innovative new catalysts



Eat Well, Live Well.

Contribute to Sustainable Agriculture Example of Regenerative Agriculture Initiative in Thailand

Building an ecosystem with approximately 40 partners connected by "aspirations" based on fermentation and microorganism technologies



(70% reduction in pesticides using

adjuvants, connecting agriculture,

food, and a better life, etc.)

Develop agriculture apps and

databases

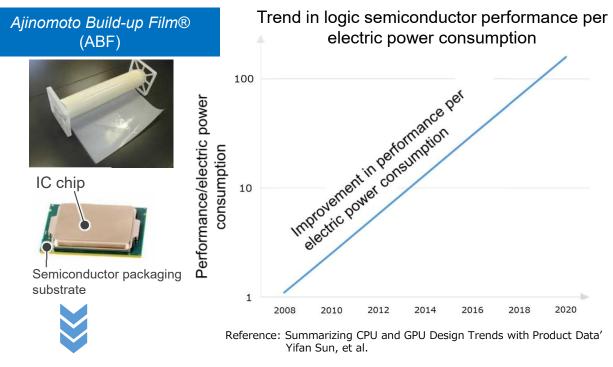
fertilizer and fuel) (planned)



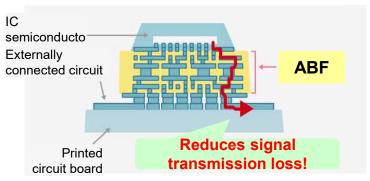
Electronic Materials Business: Contribute to Reducing Environmental Impact (Scope 3)

We are contributing to reducing semiconductor electric power consumption and the associated CO_2 emissions, thereby helping to lower environmental impact.

- · Ajinomoto Build-up Film® (ABF) reduces signal transmission loss.
- · Magnetic material AFTINNOVA® increases semiconductor package energy conservation.



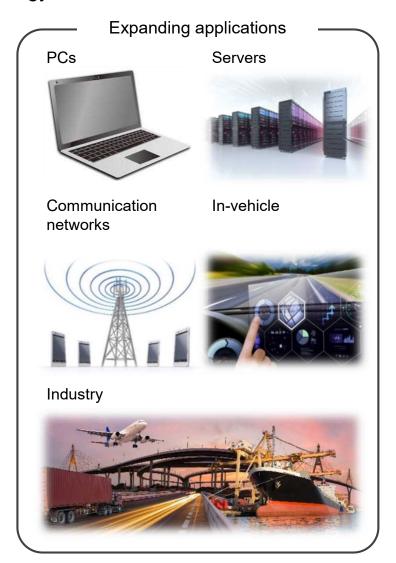
Cross-section of semiconductor packaging



Magnetic material AFTINNOVA®









Ajinomoto Co., Inc. 15-1, Kyobashi 1-chome, Chuo-ku, Tokyo 104-8315, JAPAN



Ajinomoto to Issue Group's First SDG Bonds

Funding Use Linked to ESG, Clarification of Efforts to Resolve Food and Health Issues

TOKYO, September 28, 2021 -- Ajinomoto Co., Inc. ("Ajinomoto Co.") has formulated a sustainable finance*1 framework based on the four core components set out in the Green Bond Principles and Social Bond Principles of the International Capital Market Association (ICMA), namely (1) Use of Proceeds, (2) Process for Project Selection and Evaluation, (3) Management of Proceeds, and (4) Reporting. Based on this framework, we plan to issue sustainability bonds (unsecured straight bonds) as the Ajinomoto Group's first Sustainable Development Goals (SDG) Bonds in October in a public offering format in the Japanese domestic market, with an amended shelf registration statement for this issue submitted today to the Kanto Local Finance Bureau.

We will further accelerate our efforts to realize a sustainable society.



APPENDIX



ANPS: Visualization of Nutritional Value



Introduction of ANPS (The Ajinomoto Group Nutrient Profiling System)

Analyzes and scores food nutritional content and visualizes its nutritional value



Improving nutrition content with ANPS

ANPS-P: Assessment of products

Introduced and used in product development at nine companies in seven countries based on the Health Star Rating (HSR) System¹ (FY2020 results: 519 recipes²)

recipes²)











ANPS-M: Assessment of menus (after cooking)

Currently under development.

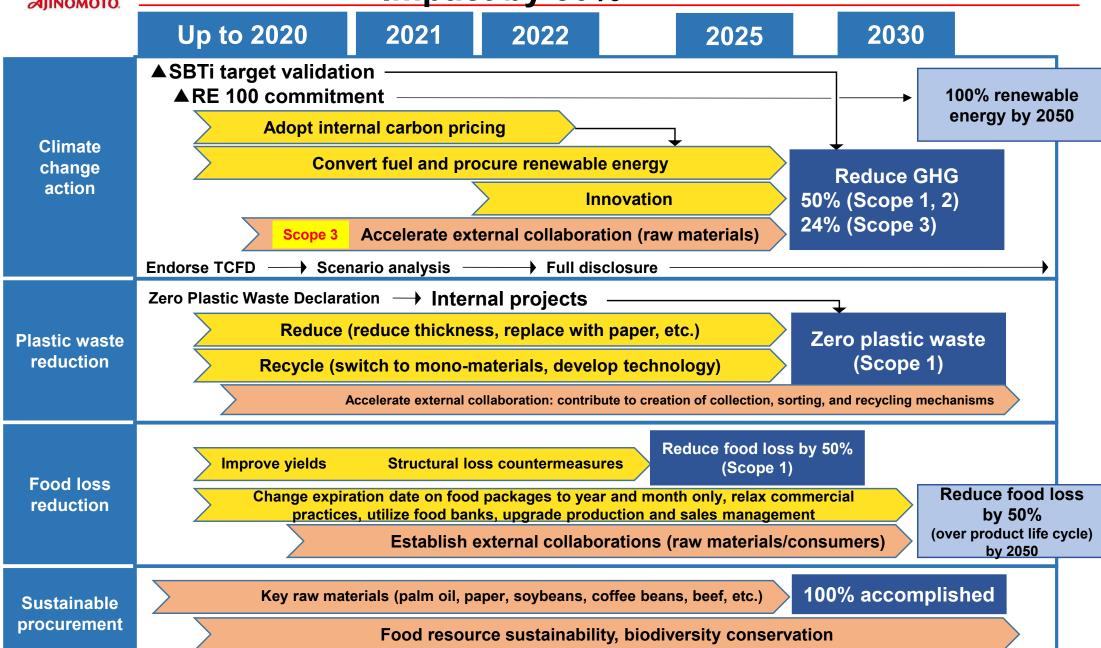


- 1. Health Star Rating System (HSR): A nutrient profiling system (NPS) used in Australia and New Zealand.
- 2. ANPS is scheduled to be introduced at several additional companies in FY2021. As a result, it is expected that most of the major corporations with ANPS-target product groups can be covered by the system.



Path toward Reducing Environmental Impact by 50%





Eat Well, Live Well.

