## **IR RELEASE**

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Eat Well, Live Well.

## The Ajinomoto Group Announces the FY2021 ASV Awards

Grand Prize Awarded to "Smart Salt" Promotion to Increase the Number of People Practicing Salt Reduction and Expand Sales of Salt Reduced Products

Ajinomoto Co., Inc. announced its FY2021 ASV Awards and held awards ceremony. The "Smart Salt" Promotion to increase the number of people practicing salt reduction and expand sales of salt reduced products was selected for the ASV Awards Grand Prize.



Award ceremony

Since its founding, the Ajinomoto Group has consistently engaged in initiatives to create both social and economic

value through its business. The Group calls these initiatives ASV (The Ajinomoto Group Creating Shared Value), and believes that promoting them as employees' own initiatives enhances employee engagement and leads to increased corporate value. Within this management cycle, the Ajinomoto Group established the ASV Awards in FY2016 to further instill ASV as one's own initiative by highlighting best practices that evoke pride in employees.

The screening process consists of initial document-based screening followed by online-based active employee voting, deliberation by a final screening committee that includes external experts, and final selection of one Grand Prize, five Prizes for Excellence, one Opportunities Prize, and three Division General Manager's Awards.

An outline of the Grand Prize-winning project is as follows.

- 1. Title: "Smart Salt" Promotion to increase the number of people practicing salt reduction and expand sales of salt reduced products
- 2. Overview:

Excessive salt intake is a global health issue. However, addressing the problem faces issues including dissatisfaction with the taste and trouble of reducing salt, and the difficulty of practicing and making a habit of salt reduction due to lack of viewing the issue as a personal matter. In response, this project was established to promote salt reduction through the use of our core umami and dashi products, by engaging in the following initiatives.

- Developed a foundation: Surveyed salt reduction in seven countries and created a Salt Reduction FACT BOOK; standardized logo design globally; etc.
- Developed products: Utilized reduced-salt ingredients and technologies to bring 25 reducedsalt products from 11 brands to market in Japan and five other countries
- Advertising: Digital advertising targeting consumers according to their level of awareness of salt reduction, and other types of advertising.
- Created an ecosystem: Created an environment for the practice and continuation of the specific initiatives in partnership with local governments, distribution, and academia

These initiatives have led to an increase in the number of people who reduce salt use and expanded sales.

3. Reasons for winning the award:

The project was highly evaluated because it clustered consumers according to level of awareness of salt reduction, engaged in a targeted marketing strategy, attentively addressed insights concerning demographics with low reduced-salt awareness, provided motivation for reducing salt, and spurred changes in attitudes, and generated results. These efforts in Japan have been expanded globally under the common concept of "Smart Salt" and expanding sales of reduced-salt products. The project's efforts toward future expansion of value dividing reduced-salt initiatives into stages, creating an ecosystem through government partnerships and other means were also recognized.



Prize for	Title: Contribution to pharmaceutical companies and patients via CELLiST <sup>™</sup> culture
Excellence	media through cooperation with customers—providing solutions for pharmaceutical
	companies to improve productivity of biopharmaceuticals
	Overview: This project leveraged a variety of analyses and techniques and succeeded
	in the development of a cell culture medium that yields world-class productivity. It has
	expanded the scale of the business over the past three years and future high growth
	potential is also expected. The stable supply of high-performance, high-quality cell
	culture media contributes to the stable supply of pharmaceuticals and to expanded
	treatment opportunities for patients by offering new biopharmaceuticals through our
	client companies.
Prize for	Title: Initiatives and outcomes aimed at the regulation of "chemical seasonings"
Excellence	additive-free labeling: Formulation of "Guidelines for the Labeling of Non-Use of Food
	Additives" by the Consumer Affairs Agency
GC Division & CS	Overview: An Ajinomoto team worked in collaboration with industry groups, to point
Division <sup>1</sup> General	out problems regarding labeling for the non-use of what are called "chemical
Manager's Award	seasoning" additives and other expressions, were considered by a study group of the
	Consumer Affairs Agency and in 2022 "Guidelines for the Labeling of Non-Use of
	Food Additives" was formulated, thereby aiding the development of food labeling rules
	that contribute to consumer choice based on accurate information. Going forward, the
	use of the term "chemical seasonings" will likely decrease, leading to the further
	proliferation of reduced-salt foods made with umami seasonings, the creation of time
	for living due to simplified cooking, and the reduction of food loss through effective
	use of food resources, among other benefits. Along with this, we also expect sales of
	products made with umami seasonings to grow.
Prize for	Title: Achievement of plastic reduction & display improvement for sachet calendar-
Excellence	type <i>Masako</i> ®
	Overview: The project changed the packaging of the <pre> <a href="https://www.sefarce.com"><a href="https://www.sefarce.com"><a href="https://www.sefarce.com"><a href="https://www.sefarce.com"><a href="https://www.sefarce.com"><a href="https://www.sefarce.com"><a href="https://www.sefarce.com"><a href="https://www.sefarce.com"><a href="https://www.sefarce.com"></a></a></a></a></a></a></a></a></a>https://www.sefarce.comsefarce.com"&gt;sefarce.com"/&gt;sefarce.com</pre>
Food Products	mainstay sachet type product and eliminated the
Division General	header and the inner pouch to reduce the amount of
Manager's Award	packaging material while also facilitating attractive
	display of the product. Reducing costs through
	reduced packaging materials and automation, the
	project is contributing to the reduction of plastic waste,
	which is recognized as a serious environmental issue
	of ocean pollution in Indonesia.

The other prize-winning projects are as follows.

Prize for	Title: Altralife: Innovative medical food that changes the lives of patients with Type 2
Excellence	diabetes
	Overview: Nualtra Limited has developed Altralife, a medical food for patients with
	Type 2 diabetes, and has started programs for weight loss using this product in
	cooperation with the UK National Health Service and medical institutions. Experts
	support patients in completing the programs. The programs' effectiveness in weight
	loss has been confirmed through a trial program. This contributes significantly to
	improvement of quality of life that has declined due to the disease and to the
	reduction of the nation's medical expenses, and is expected to see growth in the
	future.
Prize for	Title: How Ajinomoto OmniChem's sustainability program becomes a differentiator
Excellence	toward the customers
	Outline: S.A. Ajinomoto OmniChem N.V. has formulated and is undertaking a
AS Division <sup>2</sup>	business vision aimed at achieving SBTi's Scope 1, 2, and 3 climate targets in the API
General	supply chain for biopharmaceuticals. Because a cooperative approach with customers
Manager's Award	and suppliers is essential to achieving Scope 3's goals, the company has introduced
	and presented Aji Bio-Pharma Eco Passport to leading customers and is working to
	verify what approach will lead to CO <sub>2</sub> reductions on their current manufacturing
	processes.
	Also, with the use of this tool (Eco Passport) the company is making more sustainable
	scenarios and proposing manufacturing methods that take climate change into
	consideration.
Opportunities	Title: Establishment of a supply system for <i>kokumi</i> substances that contribute to
Prize	business development
	Outline: The use of <i>kokumi</i> substances contributes to delicious salt reduction, sugar
	reduction, and protein intake for consumers. The project has succeeded in
	establishing a flexible supply structure matched to business expansion, as the scale
	of the business is expected to grow in the future.

1. Global Corporate Division & Corporate Service Division

2. AminoScience Division

The Ajinomoto Group will continue striving to improve its corporate value with the aim of becoming a solution-providing group of companies for food and health issues, with ASV at the core of its business development.

Reference

Past award-winning projects

https://www.ajinomoto.com/media/asv-awards/fy2020

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

Based on the corporate message "Eat Well, Live Well.", we have been scientifically pursuing the possibilities of amino acids to aim for future growth by creating new value through sustainable and innovative solutions for communities and society. To learn more, visit <u>https://www.ajinomoto.co.jp/company/en/ir/</u>

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