



The Ajinomoto Group

Food Loss and Waste Reduction

Our Efforts

October 2022

Sustainability Development Department.
Global Corporate Division
Ajinomoto Co., Inc.

Eat Well, Live Well.



Founder's Spirit, Purpose, Vision



Founder's Spirit

Aspiration to improve health conditions among Japanese people through "UMAMI"

Core competencies

1. Leading-edge bioscience and fine chemical technologies centered on amino acid research.
2. Local adaptation based on our deep understanding of countries and regions.

Present

ASV(※) represents our unchanging commitment : With our stakeholders and businesses, we help resolve society's issues, leading to the creation of economic value.
 (※ASV: Ajinomoto Group Shared Value)

◆ Vision

Purpose : Resolving food and health issues

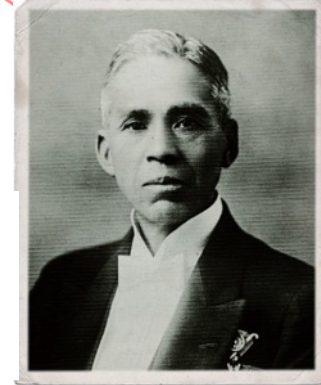
Contribute to greater wellness for people worldwide, unlocking the power of amino acids to resolve the food and health issues associated with dietary habits and aging.



Discovered that the umami component in kombu (kelp) broth is the amino acid glutamic acid



Launched AJI-NO-MOTO®, the world's first umami seasoning based on glutamic acid



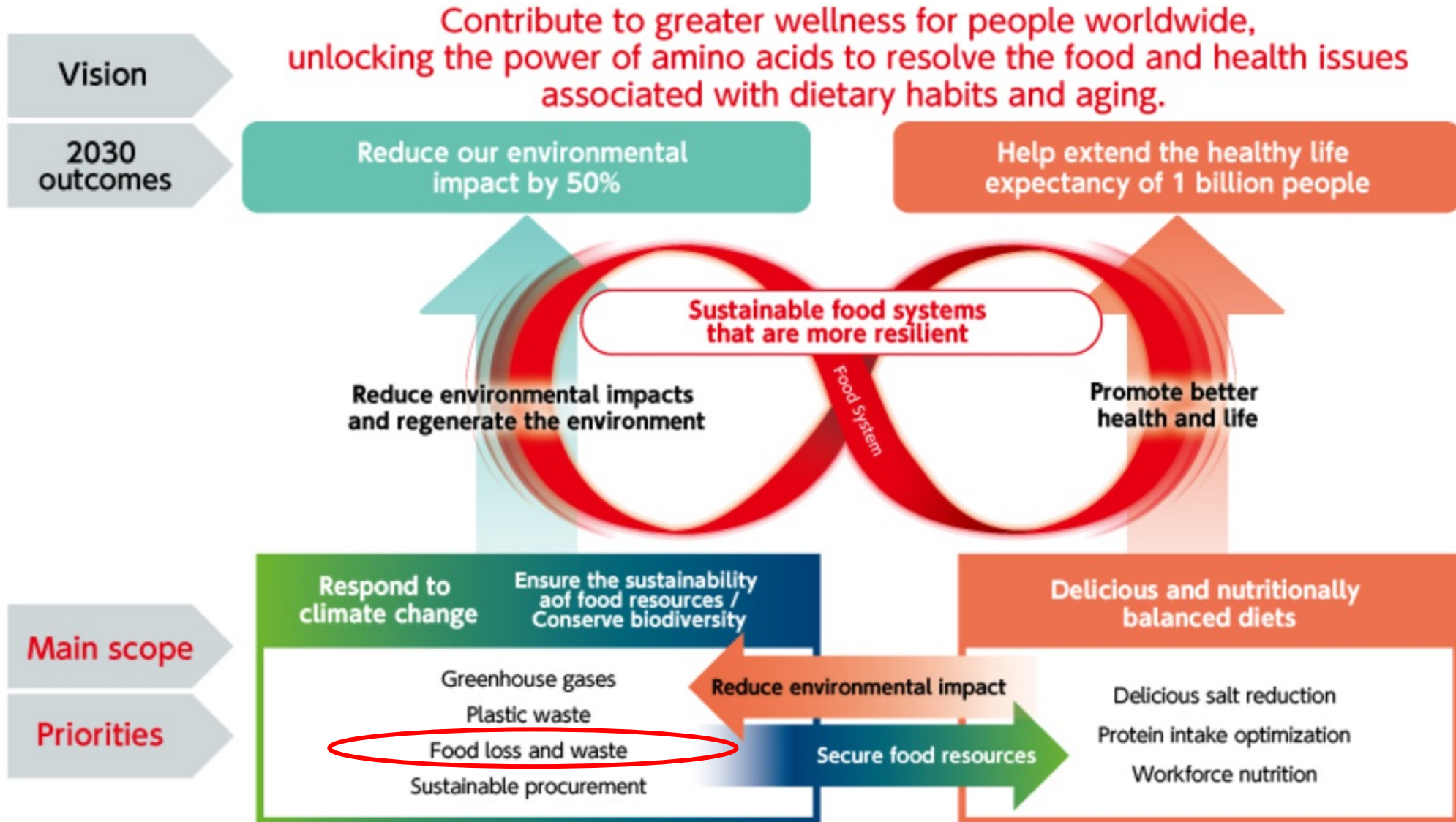
Discovered in 1908

Discoverer of the umami taste
Dr. Kikunae Ikeda
Tokyo Imperial University Professor

Released in 1909

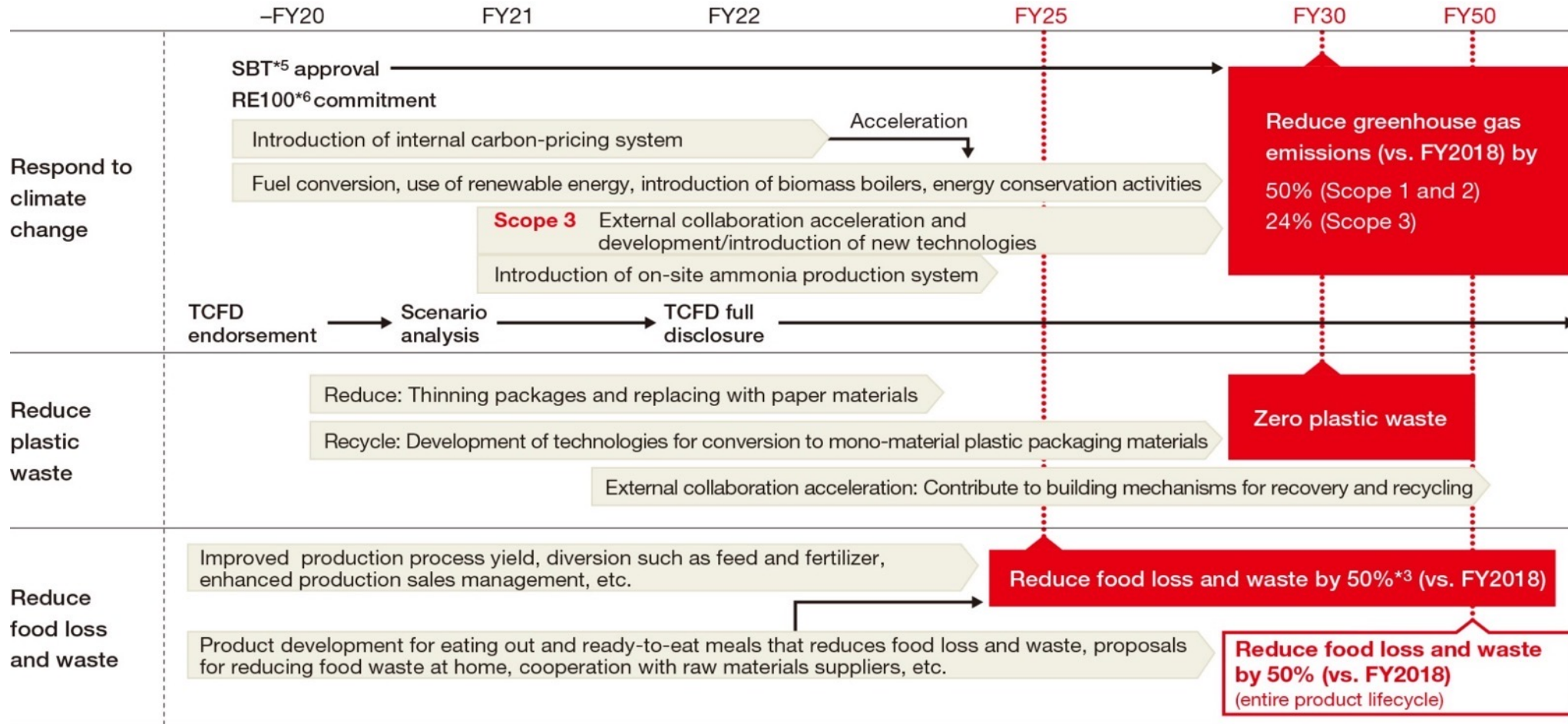
Ajinomoto Group founder
Saburotsuke Suzuki II

Approach to Sustainability toward the 2030 Outcomes



Roadmap for Reducing Our Environment Impact by 50%

Excerpt from "Ajinomoto Group Integrated Report 2021"



*1 Percentage reduction per production volume unit *2 Eliminating plastics that are released into the environment without being recycled or reused

*3 From the acceptance of raw materials to delivery to customers *4 Procured for businesses in Japan

*5 Science Based Targets: The greenhouse gas reduction goals based on scientific evidence and aligned with the levels set out in the Paris Agreement

*6 An international initiative pursuing the goal of procuring and using 100% renewable energy in business operations

Policy and Goals of FLW Reduction



FLW Reduction Policy

“Reducing the loss and waste of food produced for human consumption.”

- 1. First, reduce the generation**
- 2. Reuse the food loss and waste generated**
- 3. Recycle the food loss and waste generated**

Redistribution for food use
(for food bank, etc.)



Animal Feed

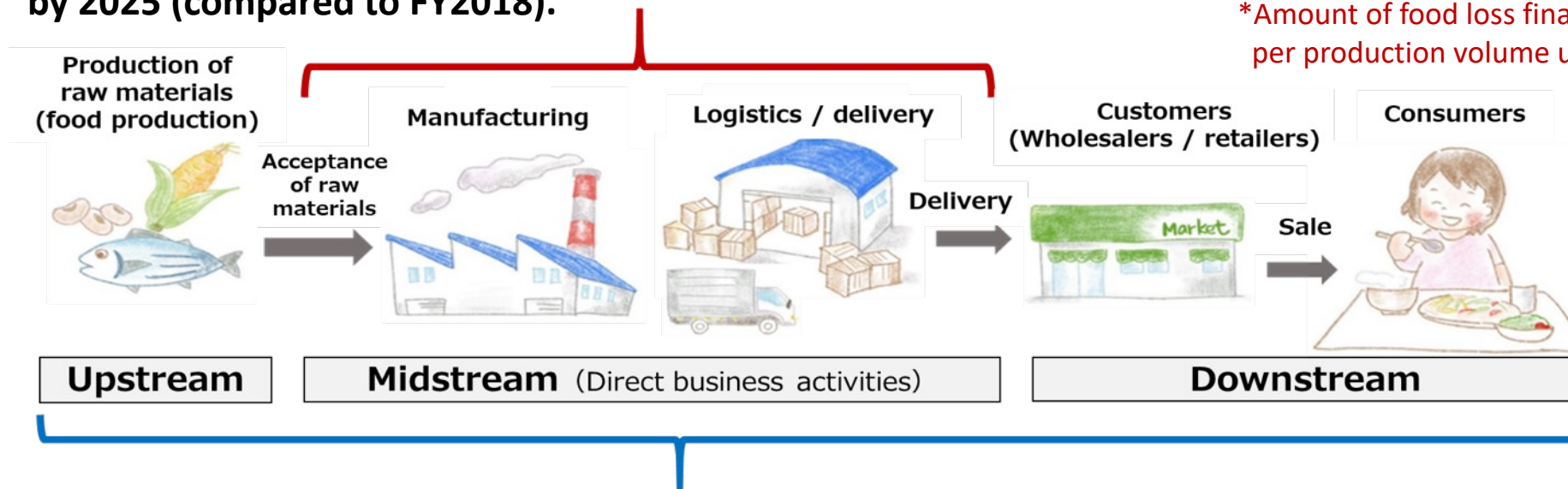


Fertilizer



【Goal 1】 Halve food loss generated from acceptance of raw materials to delivery to customers* by 2025 (compared to FY2018).

*Amount of food loss final disposal per production volume unit



【Goal 2】 Halve food loss and waste generated throughout the product life cycle by 2050 (compared to FY2018).

Transition of FLW Generation Amount

Excerpt from "Ajinomoto Group Sustainability Data Book 2022"



Food loss and waste reduction rate per production volume unit

	FY2021 Target	FY2021 Result	FY2022 Target	FY2025 Target
Food loss and waste reduction rate from the acceptance of raw materials to delivery to customers (vs. Fiscal 2018)	27% decrease	23% decrease	30% decrease	50% decrease

Volumes of food loss and waste^[1]

		FY2018 (Base Year)	FY2019	FY2020	FY2021
Production volume (1,000 t)		2,609	2,542	2,423	2,357
Food Loss and Waste	Total volume (t)	27,710	25,507	22,267	19,262
	Per production volume unit (per ton of product) (kg/t)	10.6	10.0	9.2	8.2
	vs. Fiscal 2018 (%)	—	95%	87%	77%

[1] Measured with reference to the Food Loss & Waste Accounting and Reporting Standard.

Past performance, including its measurement methods, is reviewed retroactively. (Measurement methods may differ between target organizations.)

Breakdown of FLW and Main Efforts



Breakdown of loss & waste	Upstream	Midstream (Direct business activities)		Downstream	
	Farmers, suppliers	Production plants (Factory)	Post-shipment→Delivery	Wholesale, retails, dining out	Household
Loss in cultivation/production	Loss of raw materials (Acceptance, processing)	Waste of rejected products		<ul style="list-style-type: none"> Waste in sale Leftover in restaurants 	<ul style="list-style-type: none"> Leftover Direct wasting Excessive removal
Loss due to out-of-specifications	Process - Loss in normal operation	Returns / Late for delivery deadline			
Loss in storage	Process - Loss due to trouble				

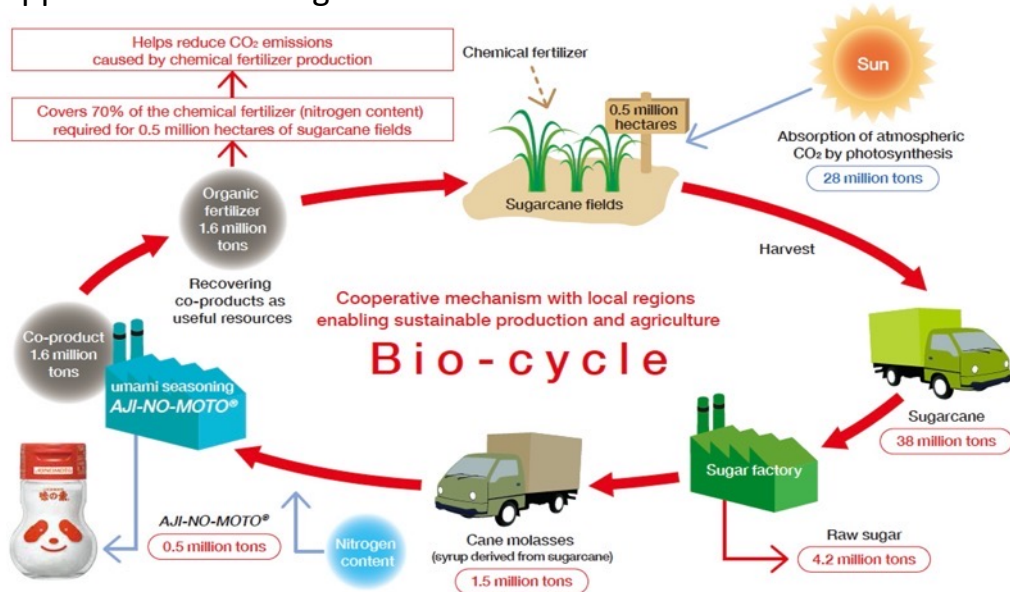
Efforts	Upstream	Midstream (Direct business activities)	Downstream
	<ul style="list-style-type: none"> Improvement of quality and yield Consumption of products in their local area 	<ul style="list-style-type: none"> Reduction of loss in normal operation and due to trouble Reduction of frequency of switching products Visualization of food loss generated (Utilization of material balance sheet, etc.) 	<ul style="list-style-type: none"> Optimization of balance between supply and demand and between production and sales (improvement of accuracy) Easing the delivery deadline Indication of best-before period with year and month Extension of best-before period and development of products with longer period
	<ul style="list-style-type: none"> Effective utilization of raw materials 		<ul style="list-style-type: none"> Utilization of food bank

Examples of Efforts (1)



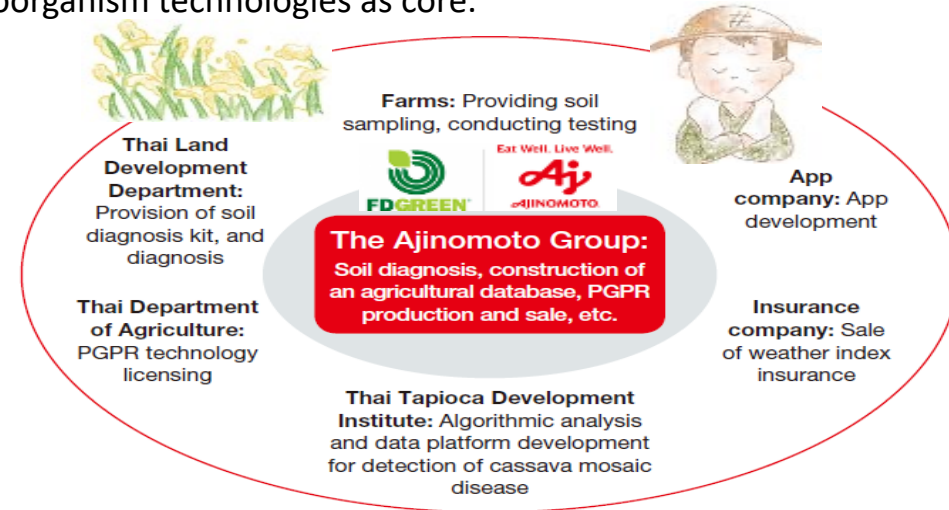
● Bio-cycle (circular amino acid fermentation processing)

We use as fertilizer and feed nearly 100% of the nutritionally rich by-products (co-products) that remain after extracting amino acids in the fermentation process. By introducing this in fermentation facilities around the world, we are working to reduce GHG emissions and support sustainable agriculture.

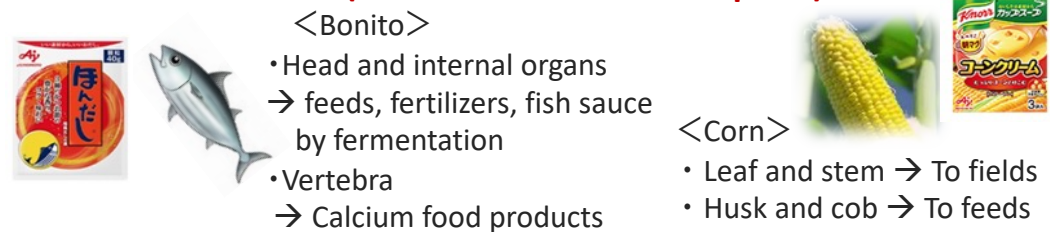


● Improvement of productivity by supporting farmers <Thailand>

Construction of ecosystem with many partners using fermentation and microorganism technologies as core.



● Full use of materials (Effective use of inedible parts)



Examples of Efforts (2)



- **Optimization of balance between supply and demand and between production and sales (Improvement of accuracy)**
 - Sales and order volume forecasting of seasonal products, Improvement of accuracy of sales ending operation, etc.
 - Reduction of inventory turnover days and optimization of SKU, etc. from the viewpoint of improvement of efficiency of assets

- **Indication of best-before period with year and month, products with longer best-before period**

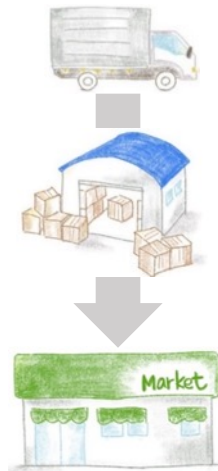
- **Improvement of business practice, easing of delivery deadline**

- **Efforts for reduction of damage in transport**

- **Training for persons in charge of sales**

- Results of waste
- System of waste disposal

- **Utilization of food bank**



- **Launch of products with appropriate capacity for small households**



“Cook Do® Mabo chezu”

- **Professional-use products aiming at keeping the freshness (for eating out and home-meal replacement)**



Retains the texture of freshly cooked rice for an extended period of time

“Okome Fukkura Choriyo”

- **Awareness-raising activity for consumers**



Introduction of how to transform into delicious dishes using fish, vegetables, meat, and seasonings that tend to be left over at home



Eat Well, Live Well.



Thank you

