

To Greet the Next 100 Years

Corporate Guide — Ajinomoto Co., Inc.



Creating value only the Ajinomoto Group can provide, towards a Genuine Global Specialty Company

The Ajinomoto Group was founded on the aspiration to help people "Eat Well, Live Well." and has continuously developed its business, contributed to healthy living in various regions around the world, and then created economic value. Along with the change of the times and the expansion of its business, the Group has expanded this ambition to include not only its products and services, but also all of its processes and the entire global value chain. Each of the approximately 33,000 employees of the Ajinomoto Group will continue to strive toward a healthy and sustainable future together with people in local communities.



Takaaki Nishii Representative Director, President and Chief Executive Officer Ajinomoto Co., Inc.



The Founders' Vision

"Create New Value"

Discoverer of the umami taste **Dr. Kikunae Ikeda**

Display "Pioneer Spirit" Founder of the Ajinomoto Group Saburosuke Suzuki II

This is the thinking that inspired the umami seasoning AJI-NO-MOTO_® more than 100 years ago. In keeping with this original ideal, we continue to create products of scientifically proven benefit in the interest of people's health.



- **1908** Umami was discovered by Dr. Kikunae Ikeda, who had the strong desire to "improve the nutrition of the Japanese people"
- **1909** Saburosuke Suzuki II began selling AJI-NO-MOTO®, the world's first umami seasoning

The glutamic acid extracted from kombu by Dr. Kikunae Ikeda (1908)





- 2000 Researchers at the University of Miami reported the presence of umami receptors on the tongue
- 2006 Ajinomoto's Institute of Life Sciences discovered that such receptors were also present in the stomach.

The original AJI-NO-MOTO® (1909)

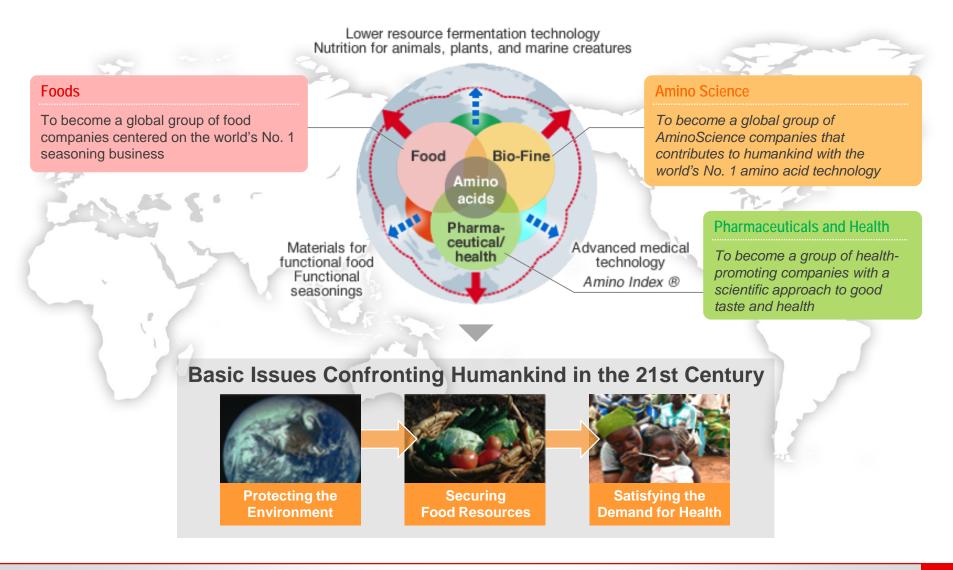
Our "Eat Well, Live Well." is actually an ideal that has been scientifically proven.

Our mission is to contribute to the world's food

and wellness, and to better lives for the future

We aim to be a "group of companies that contributes to human health globally"

by continually creating unique value to benefit customers.

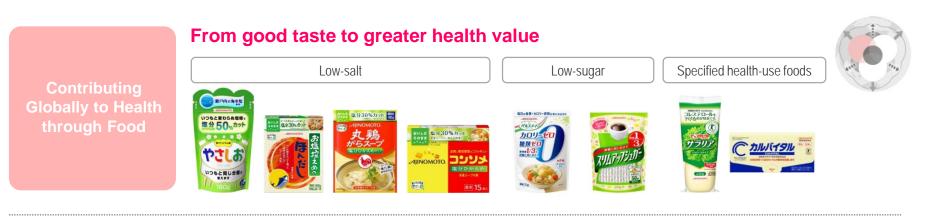


Creating Unique Value to Achieve No. 1 in Deliciousness in Each Country



With monosodium glutamate—the essence of umami—as our foundation, the Ajinomoto Group will strive to create new value in harmony with the needs and lifestyles of customers around the world.





Communicating the Value of Dashi and **Food Culture**



Food Cultures Around the World



Japan HON-DASHI®

Thailand ROSDEE®



Flavor seasonings rooted in food cultures worldwide

Indonesia Masako®



Brazil Sazón®



Vietnam







Philippines China Peru GINISA® MOR CHU GAOTANG® Dona Gusta®

Unlocking New Functions and Limitless Possibilities Through the Science of Amino Acids



Contributing to Sustainable Livestock Production Through Feed-use Amino Acids



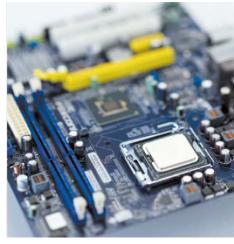




Utilizing the Varied Functionality of Amino Acids in Cosmetics

Producing Electronic Materials Based on Amino Acid Applications







"Ajinomoto Build-up Film"(ABF) is an insulation film for build-up in printed wiring boards for PC.

Creating Unique Pharmaceuticals for Increasing Patients' Quality of Life





Specializing in "Gastrointestinal Diseases" and "Metabolic Diseases" Based on Clinical Nutrition to be a "Sharply Focused Specialty Pharmaceuticals Supplier"



2 The upper digetive tract includes the ecophagas, storaich, and duodenum. The lower digetive tract includes the small and large intentine

Using Original Ingredients and Technologies for Health and Life



Developing Foods by Utilizing the Nutritional and Physiological Functions of Amino Acids







Looking to the Power of Plant Materials in Researching Foods that Serve as Cornerstones of Health

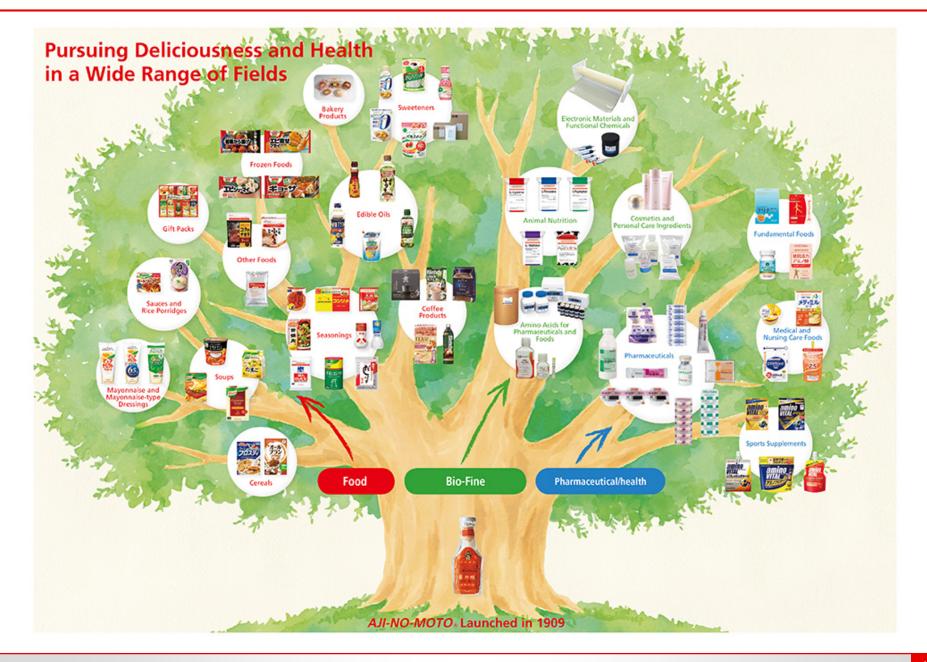


Offering Nutritional Care Food Products for Good-tasting Health Management



Product Tree

Eat Well, Live Well.



A Local Presence in Markets Around the World



For Conserving the Environment, Securing Food Resources, and Ultimately Meeting the Desire for Good Health

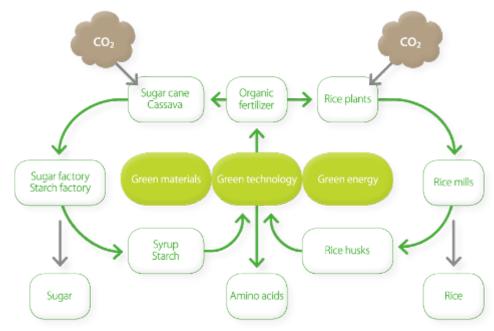
Conducting Joint Research on Bonito Resources

In April 2009, we began a study of bonito resources in the Pacific Ocean off the coast of western Japan together with the Fisheries Research Agency, an incorporated administrative agency.



Using Local Biomass Resources Toward a Low-carbon Society

The Ajinomoto Group is promoting efforts to realize a low-carbon society.

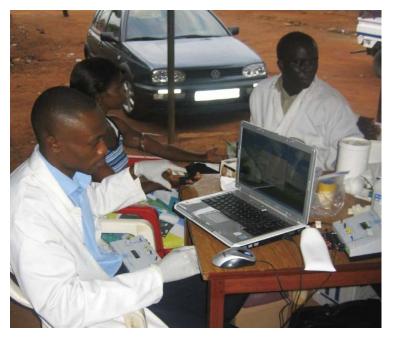


Model for amino acid fermentation production based on recycling local biomass resources

For Conserving the Environment, Securing Food Resources, and Ultimately Meeting the Desire for Good Health

Contributing to Nutrition and Society through Amino Acids: the Lysine Project*1

The Ajinomoto Group has over ten years of experience in field tests using the essential amino acid lysine in regions around the world suffering from malnutrition.



Nutrition Improvement Activities: the AIN*2 Program

The Ajinomoto Group provides support for international cooperation activities in the field of food and nutrition carried out by groups like nongovernmental and nonprofit organizations and universities.



★1 The Lysine Project falls within the scope of the United Nations Millennium Development Goals.
 ★2 Ajinomoto International Cooperation Network for Nutrition and Health

* The AIN program falls within the scope of the United Nations Millennium Development Goals.

For Conserving the Environment, Securing Food Resources, and Ultimately Meeting the Desire for Good Health

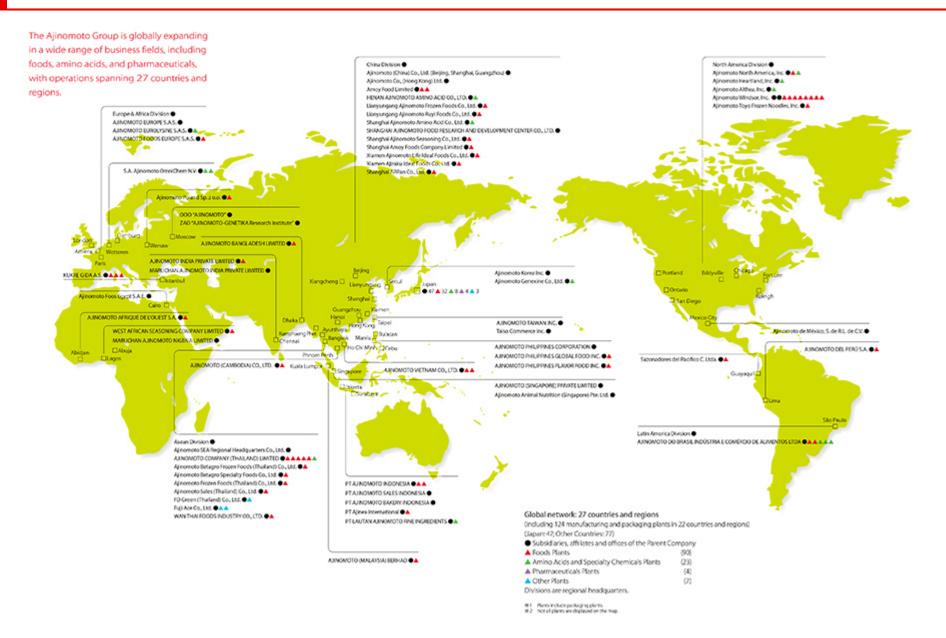
Dietary Education Activities: Umami Education

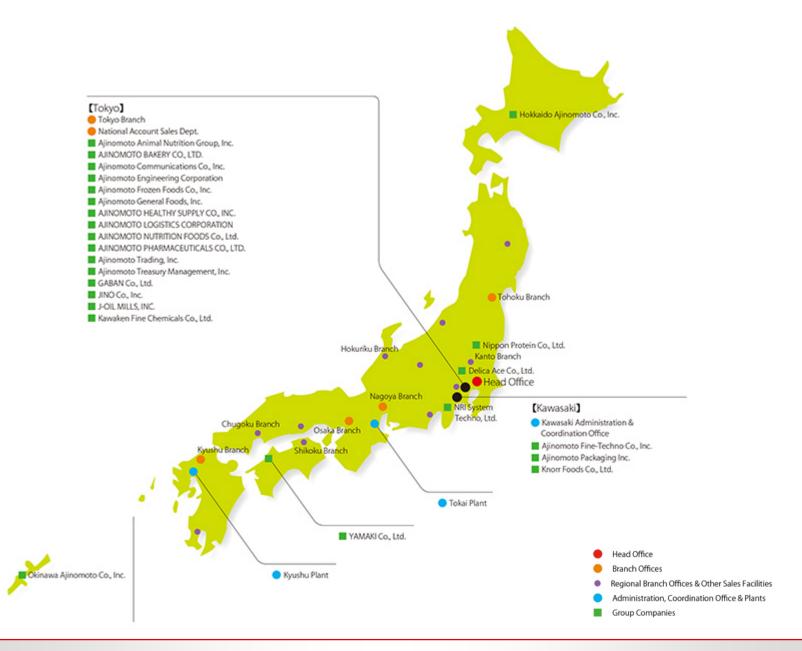
"Umami Education" is a hands-on program that brings Ajinomoto Co., Inc. employees to elementary schools and other institutions throughout Japan to teach dietary habits.

The program communicates the fundamental messages of "the importance of dashi and umami" and "the significance of eating well" to the children who will inherit responsibility for the next generation.





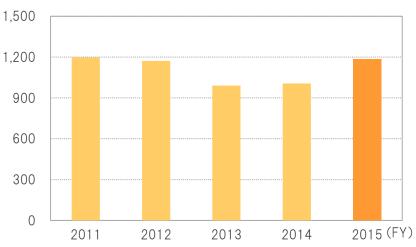




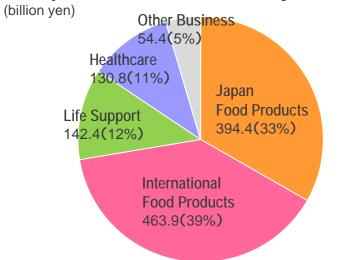
Foundation	• May 20, 1909
Paid-in Capital	 JPY 79,863 million
Number of Employees	 33,295 (Consolidated)
Net sales	 JPY 1,185.9 billion
Ordinary income	• JPY 94.3 billion
Net income	• JPY 63.5 billion
Total assets	• JPY 1,263.2 billion

(as of March 31, 2016)

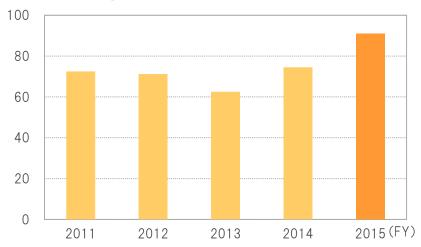
Net Sales (billion yen)



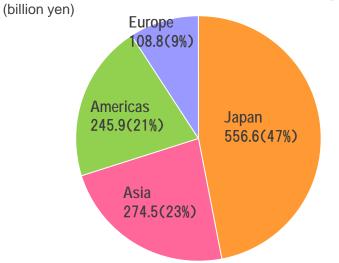
Composition of Net Sales by Business



Operating income (billion yen)



Composition of Net Sales by Region



Eat Well, Live Well.