



Initiatives to Reduce Waste

The Ajinomoto Group is working to control its generation of waste and by-products. At the same time, the group is committed to effectively utilizing the waste and by-products that it does generate, aiming to recover 99% of these as resources. In fiscal 2006, the Ajinomoto Group achieved a group-wide resource recovery ratio of 98.7%.

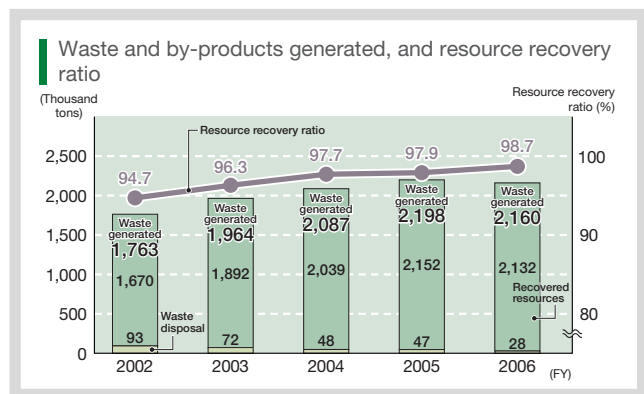
We are committed to improving our production efficiency and converting our waste and by-products* into resources, in order to reduce our waste in accordance with the 2005–2010 Ajinomoto Group Zero Emissions Plan.

As an example, we have a number of initiatives to reduce waste in amino-acid production, including improving production efficiency and generating fewer by-products through the introduction of new technologies; in food production, we are improving the precision of sales forecasts and conducting fine-tuned procurement in order to minimize wasted raw materials and minimize the amount of packaging material used when modifying products.

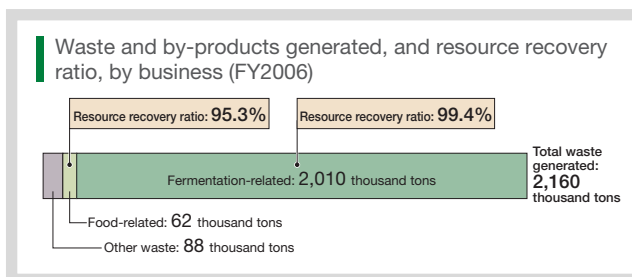
➔ See page 49–50, **Effective Utilization of By-products**, for details.

Fiscal 2006 waste reduction results

In fiscal 2006, we generated about 2,160,000 tons of waste and by-products. Although this was slightly less than the previous fiscal year, our generation per base unit was the same. Our resource recovery ratio was 98.7%, which is 0.8 point higher than the previous year.



At the same time that it is working to control the generation of waste and by-products, the Ajinomoto Group is also working aggressively to effectively utilize those that it does generate. The 2005–2010 Ajinomoto Group Zero Emissions Plan calls for Zero Waste Emissions, defined as the achievement of a resource recovery ratio of 99% at each operation site by 2010. In fiscal 2006, 35 of the 91 targeted business sites achieved this goal. The sales department of dry household products category of our domestic foods business (excluding gifts) also began a Returned Goods Reduction Project in fiscal 2002. The department succeeded at reducing the returned goods ratio from 1.05% to nearly half that by fiscal 2005, and maintained this ratio in fiscal 2006.



Efforts at offices and cafeterias

We are also committed to reducing waste and effectively utilizing resources in the office. Because about 70% of the waste produced in our offices is paper, we recommend the selection of printing methods that enable the reduction of paper use, and the use of projectors in meetings. We also encourage thorough sorting of trash in order to improve the resource recovery ratio of paper that is unavoidably thrown away.

We also continue to work to reduce the amount of waste produced by our onsite cafeterias, including thoroughly removing the water from kitchen waste, adjusting portions to ensure that there are no leftovers, and reducing the amount of waste through menu sales forecasts and the like.

Waste at the employee cafeteria in the headquarters of Ajinomoto Co., Inc. has been a challenge for many years. This cafeteria has been recycling used cooking oil into livestock feed, soap, and vegetable diesel fuel (VDF)* since February 2005, and has been recycling wet refuse into livestock feed since March 2006. Thanks to these efforts, the employee cafeteria at the company's headquarters now recycles the majority of its waste.

* Vegetable Diesel Fuel (VDF): Diesel fuel made from vegetable oil, a kind of biodiesel fuel

Waste reduction results at the headquarters of Ajinomoto Co., Inc.

	FY2005	FY2006	FY2010 Target
Waste generated (tons)	193.3	188.4	—
Resource recovery ratio (%)	85.0	94.3	99.0



A truck collecting used cooking oil



A mixed-paper resource collection box