

Ajinomoto Group to Begin Full-Scale Operation of a New Plant for HON-DASHI[®] in Mie Prefecture in October To Approximately Double Current Labor Productivity through Introduction of ICT and Automation Technologies, Integrated Manufacturing and Packaging, etc. — Enhanced Plant Tour for More Direct Communication with Consumers —

TOKYO, August 27, 2020 – Ajinomoto Co., Inc. ("Ajinomoto Co.") has completed construction of a new plant that will conduct integrated manufacturing and packaging of *HON-DASHI*® and the supplements *Glyna*® and *Amino Aile*® on the premises of the Mie Plant of Ajinomoto Food Manufacturing Co., Ltd. (Yokkaichi City), in accordance with the details announced in the press release "Ajinomoto Group to Build a New Plant for Manufacturing and Packaging Seasonings and Other Products," dated October 20, 2017. Total investment was approximately JPY 15 billion. Following the startup of packaging operations in January 2020, the plant will begin manufacturing operations in October to achieve integrated manufacturing and packaging.

PRESS RELEASE



Mie Plant of Ajinomoto Food Manufacturing Co., Ltd.

Ajinomoto Co. has set forth a Vision of becoming a solution-providing group of companies for food and health issues and is reorganizing the production system of its Japan Food Products business to achieve this vision. As part of this effort, Ajinomoto Food Manufacturing Co., Ltd., a new company responsible for production of seasonings and processed foods in Japan, was launched in April 2019, and structural reforms are underway for the consolidation in stages of plants in Japan. This plant is the first to be completed under this plan, and the functions of the Kansai Plant, which was responsible for packaging, have been transferred to and consolidated at the Mie Plant to achieve integrated manufacturing and packaging of *HON-DASHI*[®]. The plant will also produce *Glyna*[®], *Amino Aile*[®] and other supplements, which are a growth area.



Main Products of Mie Plant

By introducing leading-edge ICT and automation technologies, the new plant will approximately double labor productivity during fiscal 2020, with the aim of world-class production. To flexibly respond to the changing needs of customers and society, Mie Plant has designed flexible production processes that can seamlessly switch between product types. The introduction of state-of-the-art energy-saving technologies and other measures will reduce environmental impact in ways such as reducing food loss and minimizing CO₂ emissions. Mie Plant also intends to enhance the plant tour with hands-on content and other features for more direct communication.





Part of the HON-DASHI® Tour Course

To realize its corporate message, "Eat Well, Live Well." the Ajinomoto Group is strengthening its value chain to steadily deliver products that customers can enjoy with peace of mind, and to contribute further to advances in food and health for customers.

The impact of the restructuring described in this news release on Ajinomoto Co.'s consolidated business results for fiscal 2020 will be immaterial.

Overview of Ajinomoto Food Manufacturing Co., Ltd. Mie Plant

(1) Location:	Premises of the Ajinomoto Co. Tokai Plant 1730, Oaza-hinaga. Yokkaichi City, Mie
(2) Plant manager:	Takao Hishiyama
(3) Start of construction/	Start of construction: November 2017,
start of operation:	start of full-scale operation: October 2020
(4) Total investment:	Approximately JPY 15 billion
(5) Products produced:	HON-DASHI®, Oshio Hikaeme no HON-DASHI®, HON-DASHI® Katsuo to
	Kombu no Awasedashi, HON-DASHI [®] Yakiagodashi, HON-DASHI [®]
	Irikodashi, HON-DASHI [®] Kombudashi, Mainichi Calcium HON-DASHI [®] AJI-
	NO-MOTO [®] (Packaging), <i>Glyna[®], Amino Aile[®]</i>
(6) Number of employees:	138 (as of July 1, 2020)
(7) Floor area:	16,697m ² (steel-frame four-story building)
(8) Start of public tours:	Scheduled for spring 2021 (<i>HON-DASHI</i> [®] Tour Course)

HON-DASHI[®] is a long-selling product that was launched in 1970 and celebrates its 50th anniversary this year. It is a moisture-resistant granulated Japanese-style dashi (soup stock) that uses three types of dried bonito flakes with outstanding aroma, richness and flavor. Because it is a simple and easy to use seasoning for preparing a variety of delicious Japanese dishes, *HON-DASHI*[®] has been popular with consumers since its launch.

Reference

Press release dated September 29, 2017

"Ajinomoto Group to Restructure Seasonings and Processed Foods Production System in Japan" <u>https://www.ajinomoto.com/en/presscenter/press/detail/g2017_09_29.html</u>

Press release dated October 20, 2017

"Ajinomoto Group to Build a New Plant for Manufacturing and Packaging Seasonings and Other Products" <u>https://www.ajinomoto.com/en/presscenter/press/detail/g2017_10_20.html</u>

Press release dated September 27, 2018

"Ajinomoto Group to Form Ajinomoto Food Manufacturing Co., Ltd., a New Company in Charge of Manufacturing and Packaging of Seasonings and Processed Foods in Japan, in April 2019" <u>https://www.ajinomoto.com/cms_wp_ajnmt_global/wp-content/uploads/pdf/g2018_09_27_02.pdf</u>

Press release dated November 30, 2018

"Ajinomoto Group to Build a New Plant for Soups and Other Products at Its Kawasaki Administration & Coordination Office" <u>https://www.ajinomoto.com/cms_wp_ajnmt_global/wp-content/uploads/pdf/g2018_11_30.pdf</u>



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.

The Ajinomoto Group has offices in 35 countries and regions, and sells products in more than 130 countries and regions. In fiscal 2019, sales were 1.1000 trillion yen (10.1 billion U.S. dollars). To learn more, visit <u>www.ajinomoto.com</u>.

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