



## Use of Solein<sub>®</sub>, a Microbial Protein\*<sup>1</sup> that Feeds on CO2 as a Nutrient Source Ajinomoto Co., Inc. and Solar Foods Agree on Strategic Alliance Marketing Study to Begin from fiscal 2024 in Singapore

\*1 Microbe-generated food ingredient, mainly consisting of protein

**TOKYO, May 30, 2023** – Ajinomoto Co., Inc. ("Ajinomoto Co.") has signed a basic agreement of strategic alliance with Solar Foods, a company that developed Solein<sub>®</sub>, microbial protein that feeds on CO2 as a nutrient source, and acquired a license for its sales in Singapore. Through this agreement, the two companies will develop products using Solein<sub>®</sub> and conduct market feasibility studies in Singapore beginning from fiscal 2024.

The Ajinomoto Group is focusing its resources on four growth areas of "Healthcare", "Food & Wellness", "ICT", and "Green", under the purpose of "Contributing to the well-being of all human beings, our society, and our planet with "AminoScience." In the Green Food business, Ajinomoto Co. is aiming to develop new sustainable, tasty, and healthy food ingredients and to co-create food systems by leveraging its strengths in fermentation technology, cell biotechnology, "Deliciousness Technologies", and locally adapted marketing capabilities to provide consumers with food ingredients with low environmental impact in the face of food shortages due to climate change and population growth. At the same time, Ajinomoto Co. plans to refine its technologies for designing the taste, nutrition, and texture of food ingredients themselves, not only to connect food culture to the future, but also to open up new food possibilities while responding to diversifying lifestyles, preferences, and values of consumers.

Meanwhile, Solar Foods, founded in December 2017, is a Finnish food technology company with a mission to revolutionize global food production. The company is developing Solein<sub>®</sub>, a microbial protein produced by a proprietary bioprocess that provides CO2, hydrogen, oxygen, and small amounts of nutrients to microorganisms. Solein<sub>®</sub> uses CO2 while normal fermentation uses molasses or other nutrients for microorganisms. It is considered as a sustainable protein with low environmental impact as it is not affected by weather or land availability, does not depend on natural resources, and is produced using renewable energy. It is composed of 65-70% protein, 10-15% dietary fiber, 5-8% fat, and 3-5% minerals, and is highly nutritious, containing all essential amino acids. Iit has been approved for food sales in Singapore as a novel food\*<sup>2</sup>



Solein⊚ (Source : https://www.solein.com)

in October 2022. It is also receiving high expectations from the Singaporean government from the perspective of national food security.

Solar Foods is building its first Solein<sub>®</sub> factory in Finland, and is scheduled to begin commercial production from fiscal 2024 onwards.

\*2 Novel food is a concept proposed by the EU in 1997, it refers to new foods and food ingredients that have not previously been consumed by humans as food.

Both companies are aiming for the same vision, and by mutually cooperating through leveraging each others' strengths, the companies concluded that the product development process using Solein® can be accelerated, and reached this agreement. Having acquired necessary sales license in Singapore, the two companies will conduct product development and market feasibility study there after completion of construction in 2024 when Solein® is due to begin commercial production. Through this agreement, in the coming years, both companies will also cooperate to obtaining marketing licenses in countries and regions other than Singapore, and work to build a sustainable food system toward the realization of a "with Earth" society where people and the Earth can prosper together.

## Reference

■ Outline of Solar Foods

(1) Name of company: Solar Foods Ltd.(2) Location: Espoo, Finland

(3) Establishment: 2017

(4) Representative: Pasi Vainikka, CEO

(5) Business description: Production and sales of Solein®, a microbial protein that uses CO2 as a nutrient

source

(6) Employees: 35

(7) Website: <a href="https://solarfoods.com/">https://solarfoods.com/</a>

The Ajinomoto Group will contribute to the well-being of all human beings, our society and our planet with "AminoScience" based on the corporate slogan "Eat Well, Live Well.". The Ajinomoto Group has offices in 36 countries and regions, and sells products in more than 130 countries and regions. In fiscal 2022, sales were 1.3591 trillion yen (10.0 billion U.S. dollars). To learn more, visit <a href="https://www.ajinomoto.com">www.ajinomoto.com</a>.

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