

Approach

Targets

GRI203-DMA

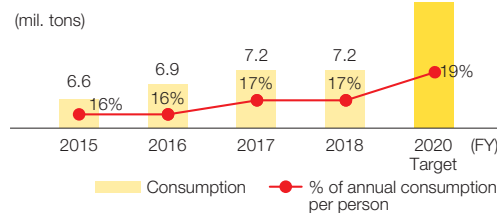
Since its founding, the Ajinomoto Group has aspired to promote health by making nutritionally rich, delicious food that make good use of umami widely available and has spread this message across the world. Aside from making proteins and vegetables tastier through the umami seasoning *AJI-NO-MOTO*[®] and other products, the Group offers well-balanced meals and menus that suit the food culture and help meet various food and nutritional issues and needs of each country and region for a richer daily diet.

By pursuing a balance between deliciousness and nutrition, the Group has constantly aimed to help people live well by nourishing both mind and body. Smart cooking, which lets anyone cook easily and encourages people to enjoy cooking even if they are busy, creates spare time and helps support diverse lifestyles. Increasing opportunities for eating together to connect people and families, and offering beverage and other products, also create more relaxation and peaceful time. Based on the corporate message “Eat Well, Live Well.”, the Group aims for continuous contribution to greater wellness for people by creating value with communities and society through its business.

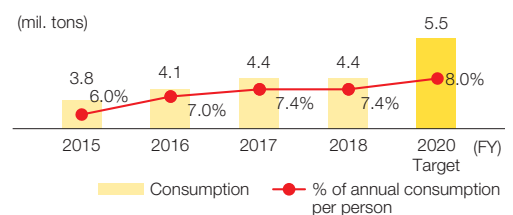
FY2020 Targets for Health and Well-being

Better nutritional balance by eating more protein and vegetables with umami

Volume of meat consumption through the Group's products^[1]

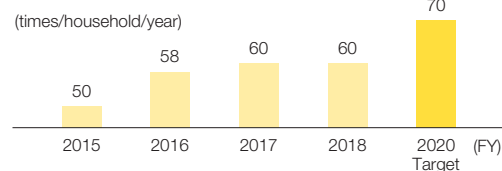


Volume of vegetable consumption through the Group's products^[1]



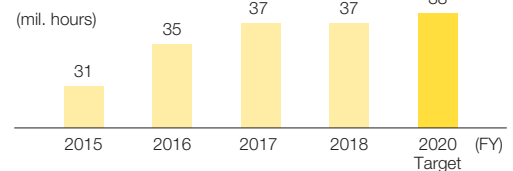
More eating together

Contribution to people eating together through the Group's products^[1]



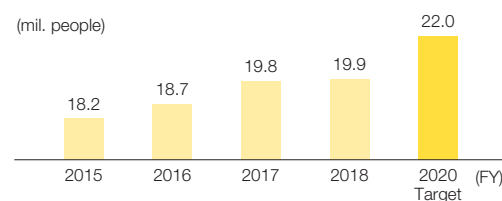
Realizing smart and delicious cooking

Spare time created through the Group's products (Japan)^[2]



Realizing comfortable lifestyles for people

Contribution to comfortable lifestyles through amino acid products (AminoScience)^[3]



[1] Japan: Five types of menu-specific seasoning *Cook Do*[®] products and frozen *Gyoza* (Japanese-style dumplings), *Five Stars* (Thailand, Brazil, Indonesia, Vietnam, the Philippines): flavor seasonings

[2] Japan: Frozen foods (*Gyoza*, *Yawaraka Wakadori Kara-Age* (fried chicken), *The★CHA-HAN* (fried rice)) and three types of *Knorr*[®] *Cup Soup*

[3] Amino acids for pharmaceutical and health food use, *aminoVITAL*[®], *No Mikata*[®], *Glyna*[®], etc.