Climate Change Adaptation and Mitigation

Impact Reduction through On-site Ammonia Production

The Ajinomoto Group uses purchased ammonia in amino acid fermentation processes. Currently, this ammonia is manufactured at large-scale, high-pressure plants and then shipped to factories that need it, a system that necessitates large quantities of energy.

To address this issue, in 2017 Ajinomoto Co., Inc., in partnership with Professor Hideo Hosono at Tokyo Institute of Technology, etc. established Tsubame BHB Co., Ltd. and is working toward practical application of an innovative ammonia production technology. Using a new catalyst invented by Prof. Hosono's team, the Company aims to build an on-site, volume-flexible production model and pursue commercialization in years 2021 to 2022.

Management of Fluorocarbons

Performance

GRI302-1
GRI305-4
GRI305-5
GRI305-6

The Ajinomoto Group aims to completely switch from using fluorocarbons (HCFCs[1], HFCs) as refrigerants in newly purchased chillers and such to using natural refrigerants or refrigerants with low GWP (Global Warming Potential) of less than 150 by fiscal 2025 and minimize ownership of HFCs by fiscal 2030. To achieve these targets, in fiscal 2018 the Group revised its fluorocarbon reduction long-term target, better clarifying applicable facilities and deadlines for new installations or replacements.

The Group's seven frozen food factories in Japan have converted 24 units to natural refrigerants as of the end of fiscal 2018 and plan to switch the remaining six units to non-fluorocarbon equipment by the end of fiscal 2020.

[1] Hydrochlorofluorocarbons. Manufacture of HCFCs, which are ozone-depleting substances, will be phased out in developed countries by 2020 and in developing countries by 2030.

Number of freezers using fluorocarbons (frozen food factories in Japan)