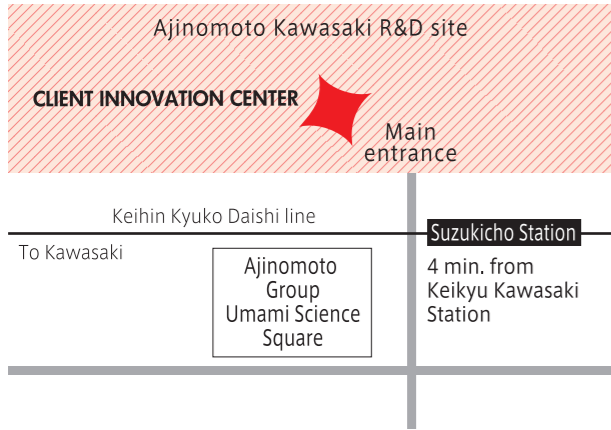




CLIENT INNOVATION CENTER



CLIENT INNOVATION CENTER

Address : 1-1 Suzuki-cho, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture

Open : During Ajinomoto business hours (reservation required)

This facility is designed for meeting business partners. We offer customized programs at your request. Please contact us for details.



Join your strengths with ours. Together, we can change the world.

Sharing a vision for the future

Pressing issues facing our planet today include water, energy, agriculture, biodiversity, and poverty. Finding solutions to such problems is beyond the capacity of any single entity, so we are always seeking partners who share our pioneering spirit and our commitment to the future of the planet and humankind.

Seeking breakthrough technologies


Throughout history, there have been instances of scientific or technological breakthroughs that have completely changed the way we all live. We believe that our open and linked innovation approach is the most effective means of generating the breakthroughs needed to solve today's urgent issues.

Combining diverse strength

Enterprises are distinguished by the unique nature of their core technologies and research programs. Each time two entities combine their capabilities, there is potential for a reaction-a synthesis that creates new value. This is the key moment for us, generating the spark that transforms imagination into creation.

Co-creating new value

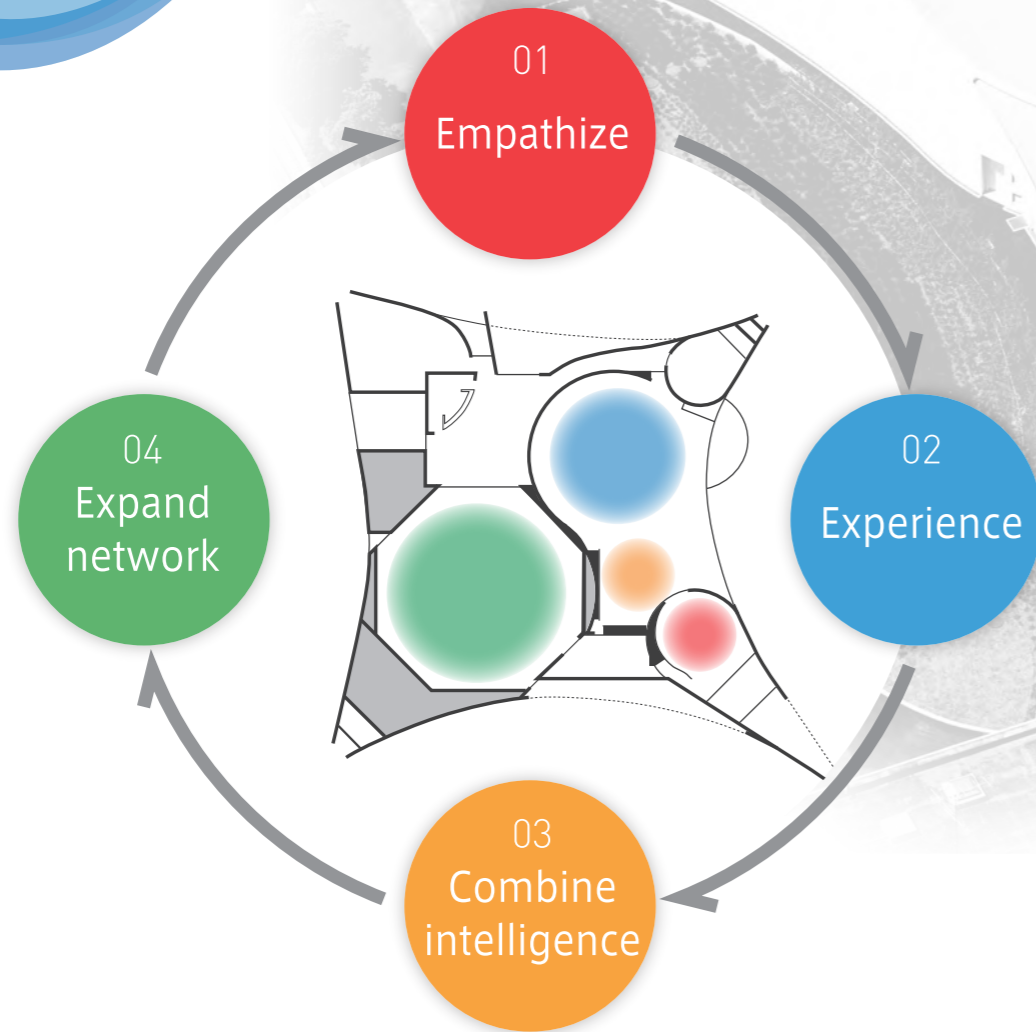
The Ajinomoto Group is committed to pursuing initiatives based on open and linked innovation. By linking with others to combine and optimize capabilities, we believe we can create new value that would be impossible for a single entity acting alone to achieve.



However hard you try,
there are answers you cannot find alone.
Even when you see the solution,
it may be impossible to realize without a partner.
We are ideally placed to be that partner,
thanks to our core technologies:
leading-edge bioscience and fine chemical technologies,
and deliciousness designing technologies.
These Ajinomoto Group technologies have contributed
to various fields, ranging from food products
to electronic materials.
Our open and linked innovation approach commits us
to working with partners like yourself,
creating new value by exploring the limitless
potential of amino acids.

CLIENT INNOVATION CENTER

CIC is a place where people, technology, and intelligence meet and connect like neurons, to tackle business partners' assignments or social issues.



01 Introduction space
Empathize:
Share Ajinomoto's philosophy of open and linked innovation.

02 Technology space
Experience:
Introduce the Ajinomoto Group's technology, cultivated throughout its long history.

03 Digital ideation space
Combine intelligence:
Engage in discussions to solve common issues by utilizing ICT tools.

04 Convention hall
Expand network:
Expand open and linked innovation network by holding symposiums and poster sessions in our convention hall.

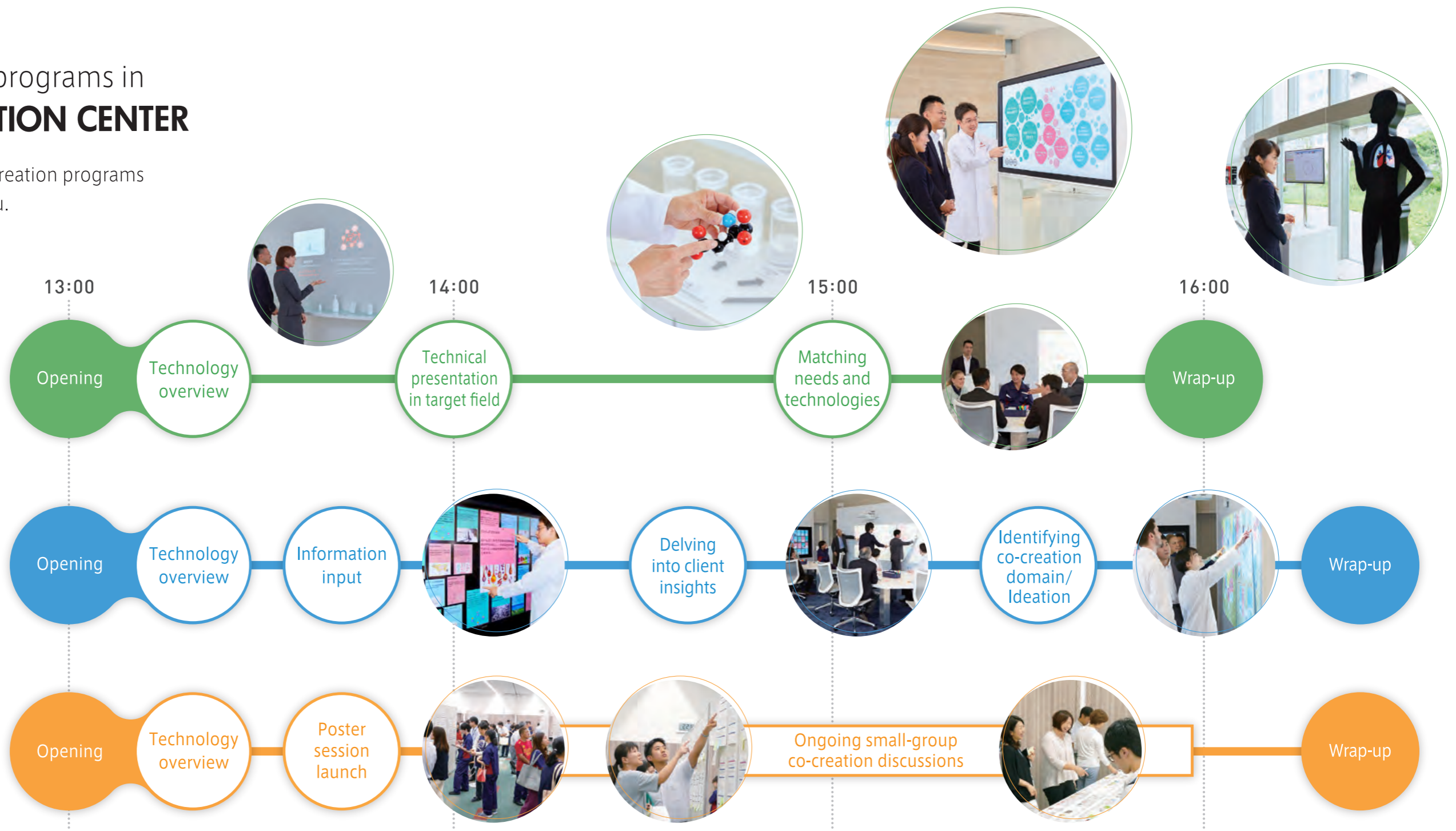


Model co-creation programs in **CLIENT INNOVATION CENTER**


We develop customized co-creation programs based on discussion with you.



Model 1
Matching partners' needs with Ajinomoto's technologies

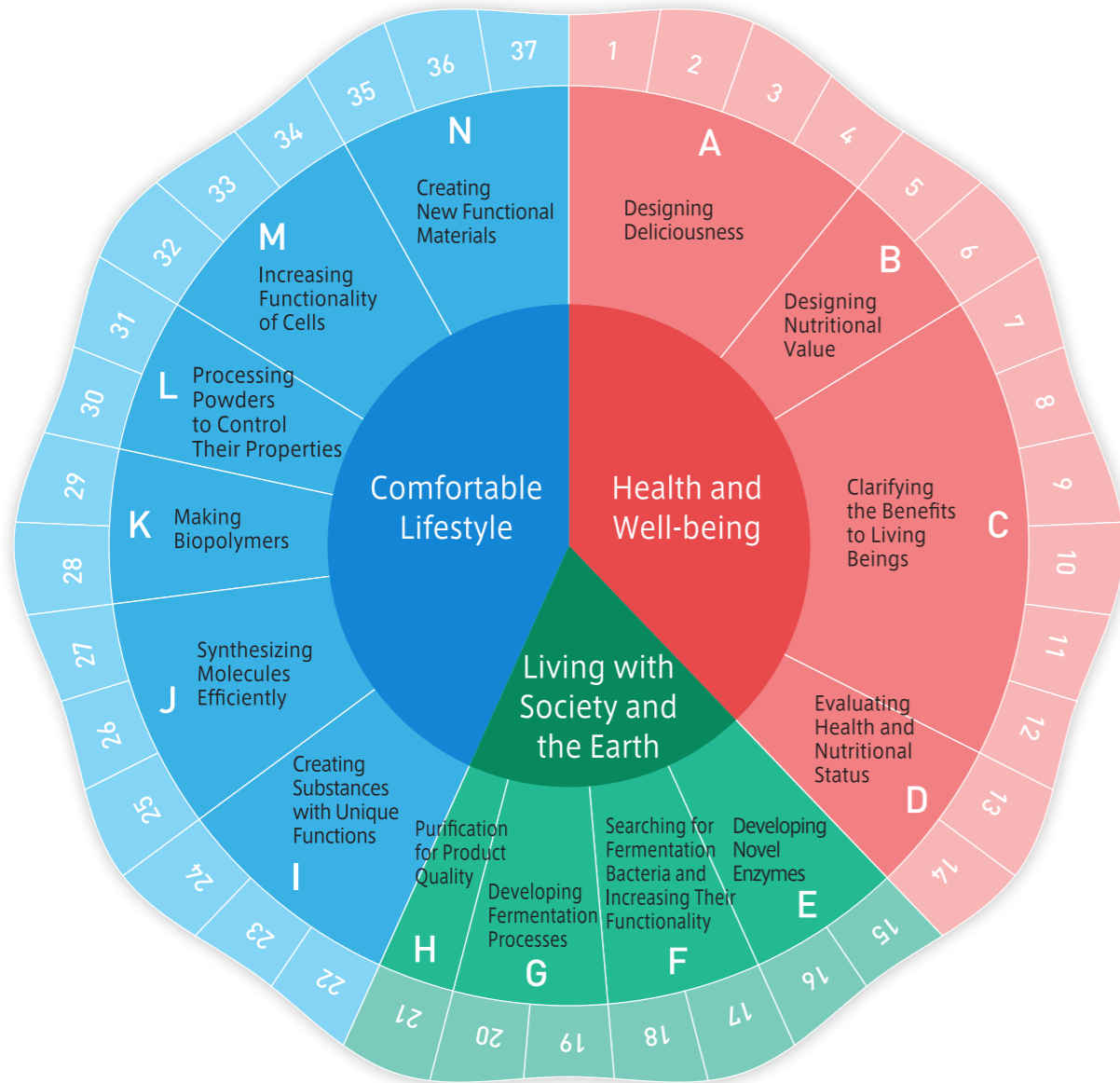



Model 2
Workshop designed to solve common issues



Model 3
Technology networking with poster sessions

The Ajinomoto Group's representative technologies*



Technologies for "Health and Well-being"

- ① Deliciousness evaluation
- ② Deliciousness analysis
- ③ Deliciousness formulation
- ④ Deliciousness production
- ⑤ Nutritional design
- ⑥ Applying nutritional functional materials
- ⑦ Evaluation of taste receptor activity
- ⑧ Analysis of intestinal flora
- ⑨ Physiological analysis of plant growth and development
- ⑩ Evaluation of digestion and absorption
- ⑪ Skin evaluation
- ⑫ Evaluation of functional health materials
- ⑬ Analysis of nutritional status
- ⑭ AminolIndex® ~Risk assessment of various diseases~

Technologies for "Living with Society and the Earth"

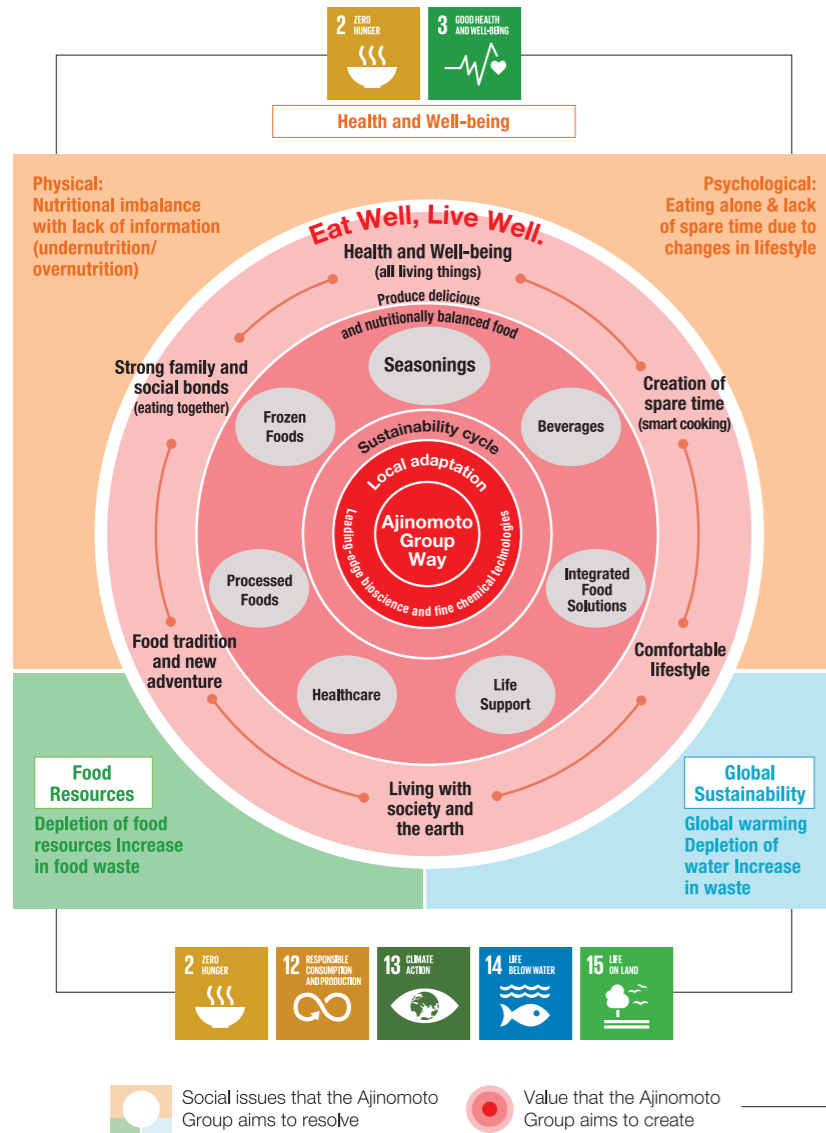
- ⑮ Enzyme screening and modification
- ⑯ Fermentation/cultivation
- ⑰ Developing enzyme reaction processes
- ⑱ Designing fermentation facility
- ⑲ Designing fermentation bacteria
- ⑳ Purification and crystallization
- ㉑ Creating high-performance bacteria for fermentation

Technologies for "Comfortable Lifestyle"

- ㉒ Discovery of taste materials
- ㉓ Personal care ingredients development
- ㉔ Surface control and dispersion
- ㉕ Molecular synthesis
- ㉖ Precise synthesis
- ㉗ Manufacturing by special facilities
- ㉘ Protein manufacturing
- ㉙ Peptide/oligonucleotide synthesis
- ㉚ Enteric products for animal feeds
- ㉛ Granulation of powder mixtures
- ㉜ Designing culture medium composition
- ㉝ Culture medium manufacturing
- ㉞ Evaluation of iPS cell culture
- ㉟ Cosmetics formulation
- ㊱ Designing combined resin products
- ㊲ Selective adsorption of substances

*As of June 2018

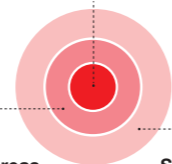
Social issues for us to target



ASV Value Creation Stories

- 1** We contribute to health and well-being by utilizing our leading-edge bioscience and fine chemical technologies, which also lead to deliciousness technologies, and by delivering good and healthy food
- 2** We contribute to the development of a society that enables strong family/social bonds and diverse lifestyles through eating well
- 3** We contribute to the sustainability of society and the earth with our customers and local communities, across the value chain from production to consumption
- 4** We co-create value with each region through the perspectives of the customers, with our global, top-class and diverse talents

The Ajinomoto Group Way and core competencies*



Business areas in which core competencies are to be demonstrated

Social value created by the Ajinomoto* Group

- * Leading-edge bioscience and fine chemical technologies that also lead to deliciousness technologies
- * Thorough marketing approach that adapts to local cultures and customers

The Ajinomoto Group's Other Co-creation Spaces



AFT FUTURE CREATION CENTER



AFCC is a forum for business collaboration, where clients can learn more about Ajinomoto Fine-Techno's core technologies and their potential, in order to create new business value together.

Business domain: fine chemicals

Address: 1-2, Suzuki-cho, Kawasaki-ku, Kawasaki City, Kanagawa Prefecture



Ajinomoto Healthy Supply Co., Inc. Tokyo Customer Development Center

This is a forum where clients can learn more about Ajinomoto's cosmetics ingredients and their possibilities. Clients can also try out cosmetics formulations, and touch and feel the unique properties of prototypes.

Business domain: Cosmetics, toiletries and associated materials

Address: Nissay Kandasudamachi Building, 2-6-6, Kandasuda-machi, Chiyoda-ku, Tokyo