Reduction of food loss and waste

Approach

Global food loss and waste has risen to nearly 1.3 billion tons annually^[1]. This figure represents one-third of all the food produced for consumption in the world. This food loss and waste occurs throughout the supply chain, from the farm to the dinner table. Food resources are limited. At the same time, the global population is growing and demand for food is expected to rise as well. In this context, reduction of food loss and waste is a critical issue.

The Ajinomoto Group aims to reduce food loss and waste through the product lifecycle, from the acceptance of raw materials to customer use and disposal. We will accomplish this effort by working closely with our suppliers and consumers. [1] Source: Global Food Losses and Food Waste, 2011; Food Agricultural Organization

leftovers

Specific examples

- · Efficient use of materials
- \cdot Consumer edification (sustainable consumption, etc.)
- \cdot Waste reduction in the distribution process

Related opportunities and risks (Opportunity Risk)

- Cost reduction through initiatives to reduce product returns and waste
- Damage to corporate value due to delays in addressing food loss and waste

Key initiatives by the Ajinomoto Group

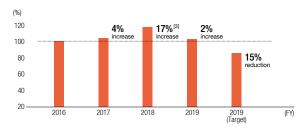
- \cdot Using raw materials in manufacturing process without waste
- · Upgraded, optimal supply chain management using digital technology
- Reducing product returns and waste by extending product bestbefore dates, etc.

Related SDGs



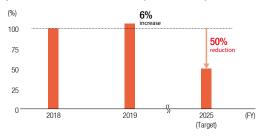
KPIs set in the 17-19 MTP

Reduction rate of food loss and waste (amount generated)^[2] (vs. FY2016)



KPIs set in the 20-25 MTP

Food loss and waste reduction rate per production volume unit^[2] (vs. FY2018)



 \cdot Reducing food loss and waste during product use by consumers

· Proposing eco-friendly lifestyles for enjoying food without

[2] From the acceptance of raw materials to delivery to customers. In 17-19 MTP, the amount included those used for feed and fertilizer.[3] Updated with the data for companies newly added to the Ajinomoto Group.