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In the World



The Ajinomoto Group contributes to sustainable agriculture and local communities at the upstream, midstream and downstream of the value chain of its umami seasonings business. We visualized our path toward achieving ASV maximization based on strengthening intangible assets using the example of umami

seasonings business at Ajinomoto Thailand, which won the ASV Award last year. We have demonstrated the connections between how business activities throughout the value chain create economic and social value, and how intangible assets are accumulated and circulated.





*1 Calculated by our company per head of cattle per year

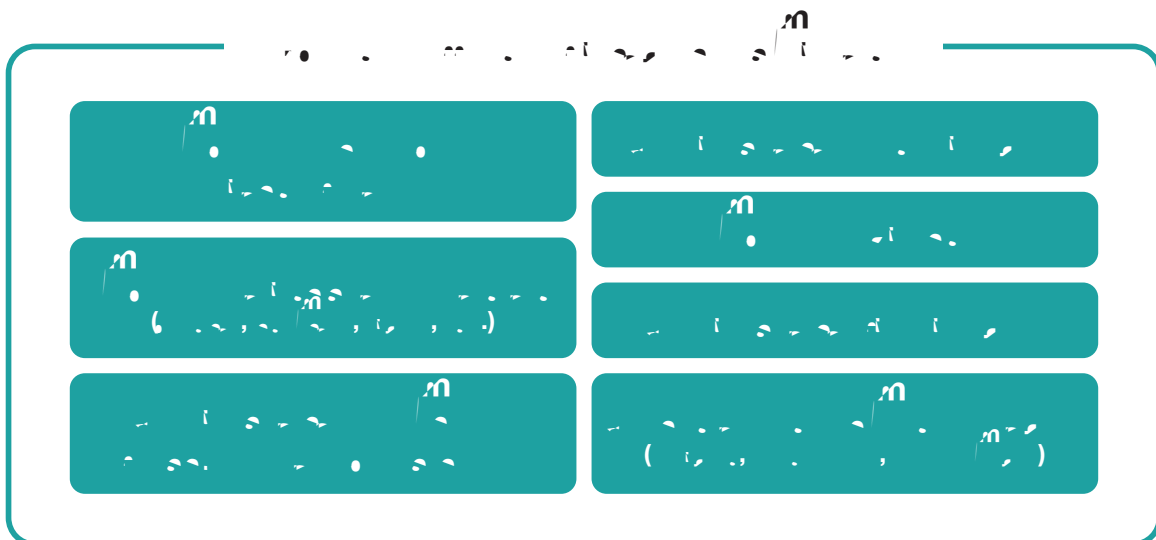
*2 Amount of reduction varies with farmers' feed design, etc.

2.

Since the 1930s, the Ajinomoto Group has been promoting its contribution to sustainable agriculture by utilizing by-products of amino acid fermentation. "Biostimulant," which is sold in over 50 countries by Agro2Agri in Spain, is an agricultural material that draws out the natural power of plants by combining ingredients derived from microorganism-based fermentation such as amino acids and natural extracts. By mitigating environmental stress on plants, we are expected to contribute to the environmental conservation by improving crop yields, quality, and reducing the use of chemical fertilizers and pesticides. According to our research, we have obtained data showing an approximately 24% increase in yield, and approximate

reduction in water and chemical fertilizer usage by 25%, and fuel usage by 8%. Based on current sales volume, we believe that we have contributed to an increase in yield equivalent to approximately 800,000 hectares of farmland. This estimated value is equivalent to approximately 3.3 million tons of wheat production, enough to feed 50 million people for one year.

Biostimulants are currently spreading mainly in Europe, and the market size is expected to grow at a CAGR of over 10%. The Ajinomoto Group will continue to make further contributions that will have a positive impact on addressing climate change and solving food problems.



3.

The Ajinomoto Group recognizes the importance of reducing its impact on biodiversity and protecting the global environment while continuing its business. Because biodiversity issues are closely related to environmental and social issues such as climate change, water and soil, waste, and human rights, we will work to resolve these issues so that they are mutually effective. In fiscal 2023, in line with the LEAP approach of the TNFD guidance, the Ajinomoto Group conducted a risk and opportunity assessment for some of its procured raw materials, including seasonings and foods, frozen foods, and healthcare products, based on an analysis of

dependency and impact on selected raw materials. In fiscal 2024, we will improve the accuracy of our analysis of raw materials by narrowing the range down to specific regions as much as possible, rather than to the whole country of origin. As biodiversity issues based on this are closely related to environmental and social issues such as climate change, water and soil, waste, and human rights, we will work to resolve these issues so that they are mutually effective. We will also work to formulate a new business strategy to realize ASV, where sustainability initiatives lead to increased added value for products.

4.1 Human Rights

The Ajinomoto Group recognizes that all of our business activities are premised on respect for human rights as we strive to achieve sustainable growth through ASV and take the initiative in achieving international consensus such as the SDGs. The Group supports international human rights standards, including the Universal Declaration of Human Rights, the ILO Declaration on Fundamental Principles and Rights at Work and its Follow-Up, and the United Nations Global Compact, and has established the Ajinomoto Group Policy on Respect for Human Rights based on the United Nations Guiding Principles on Business and Human Rights (UNGPs).

We will also encourage our business partners and other related parties (including upstream suppliers) to uphold this Policy and strive to respect human rights, and work together with them to promote respect for human rights.

The Ajinomoto Group's basic approach to human rights due diligence is to build a management system based on the UNGPs that spans the entire value chain. We place the

5.

The Ajinomoto Group is promoting activities that contribute to "spiritual richness" (subjective well-being) by providing "the joy of cooking and human connections through eating together." However, there was a lack of sufficient evidence regarding the relationship between food and subjective well-being.

Therefore, in collaboration with Gallup USA, we conducted a survey on the impact that the "enjoyment of cooking" and "communal eating" have on subjective well-being by adding questions about "the enjoyment of cooking" and "frequency of eating together" to the 2022 edition of the "GALLUP

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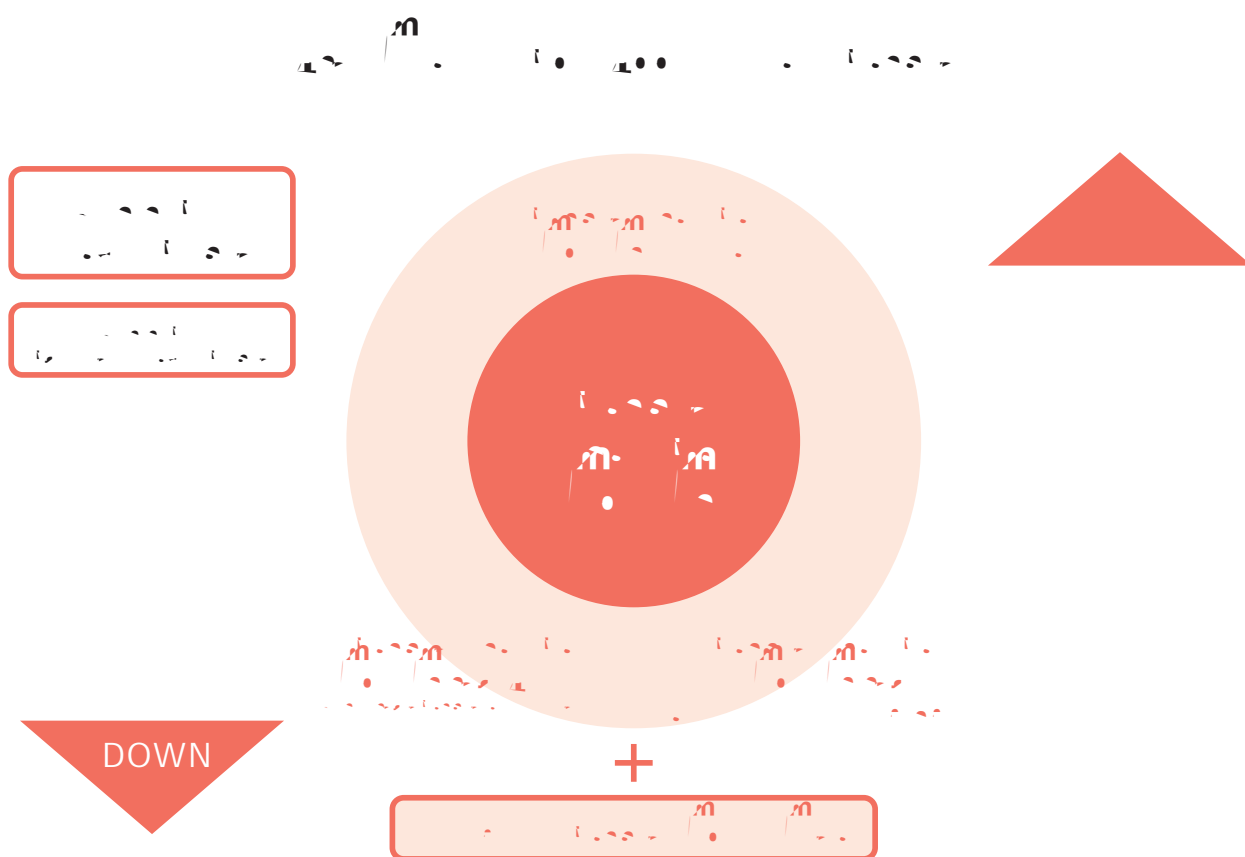


6. 食生活と健康寿命の延伸

The Ajinomoto Group will contribute to extending the healthy lifespan of one billion people through its "Nutrition Without Compromise" approach. The "Nutrition Without Compromise" approach means promoting nutritionally balanced meals by reducing salt, sugar, and fat, and promoting appropriate intake of protein, vegetables, and fruits, without compromising on the Ajinomoto Group's priorities of "delicious taste, access to food, and the dietary

habits of local and individual people."

More specifically, through our "Nutrition Commitment," which we have been working on since fiscal 2021, we aim to increase opportunities to provide products with improved nutritional value and to have a positive impact by improving the nutrition literacy of our employees, who are our closest stakeholders.



8.

In 2020, the Ajinomoto Group launched the Ajinomoto Group Nutrient Profiling System “ANPS-Product” as a method to scientifically evaluate the amount of nutritional components contained in products and express their nutritional quality in an easy-to-understand manner. As of March 2024, it has been introduced to 16 corporations in 13 countries, and nearly 900 products have been evaluated. “ANPS-Product” evaluates the nutritional value of the product itself, but there are limitations to evaluating products such as seasonings that consumers do not consume alone. Therefore, we have been developing a nutrition profiling system (NPS) that evaluates the nutritional

value of dishes cooked using these products, and in

