

Ajinomoto Co., Inc. FY2017-2019 (for FY2020) Medium-Term Management Plan "Sustainable Growth through ASV"

Towards a Genuine Global Specialty Company

February 17, 2017 Takaaki Nishii President & CEO



Contents of FY17-19 Medium-Term Management Plan

- I. Ajinomoto Group: What We Aim for
- II. Key Principles
- **III. Key Strategies**
- IV. Enhancing Corporate Brand



What We Aim for (Our Philosophy):

We will accomplish our Mission by engaging in businesses that embrace our ASV

Our Philosophy

Corporate Message

Eat Well, Live Well.

Ajinomoto Group Mission

(Mission)

Ajinomoto Group Vision (Vision)

ASV

(The Ajinomoto Group Creating Shared Value) (Value)

Ajinomoto Group Way

Ajinomoto Group Principles (AGP)

Our mission is to contribute to the world's food and wellness, and to better lives for the future

Our vision is to become a genuine global food company group with specialties guided by our leading-edge bioscience and fine chemical technologies

ASV represents our unchanging commitment:
With our stakeholders and businesses,
we help solve society's issues,
leading to the creation of economic value

Japan Food

Intl. Food Products

Products



Review of FY14-16 Medium-Term Management Plan (MTP):

Financial

KPIs

Operating

in constant

currency4)

income

Steady progress with FIT & GROW, but issues remain in commodities (incl. Animal Nutrition)

Operating Income by business

Pharma-

ceuticals

Others

Achievements and remaining issues



Delivered steady shareholder returns

· Achieved plan of shareholder returns and payout ratio



Underdelivered Operating Income and ROE targets

^{1.} FY2015: USD1 = ¥120, FY2016: USD1 = ¥103.5; 2. Percentage of operating income accounted for by Umami Seasonings for Processed Food Manufacturers, Sweeteners and Animal Nutrition; 3. Excludes Animal Nutrition and Pharmaceuticals; 4. Operating income calculated by assuming the exchange rate was fixed to the FY14-16 MTP rates; 5. Five Stars: Thailand, Brazil, Indonesia, Vietnam, Philippines; 6.FY13-16, local currency based calculation; 7. AGF = Ajinomoto General Foods, Inc. (made a consolidated subsidiary); 8. Windsor Quality Holdings, LP (acquired); 9. Acquired; 10. Promasidor Holdings Limited (equity participation); 11. Partnership in the fermented natural flavors business



Direction for the Next MTP:

Continue "FIT & GROW with Specialty" to become a global top 10 class company



FIT

Scale-down commodities and expand specialty

GROW

Enhance growth drivers by adapting to changes in lifestyles in Five Stars

Management Foundation

Reinforce our organization, human resources and work-styles as a global top class company

Financial KPI

Establish business structure with high asset/capital efficiency capable of creating sustained profitability



"Genuine Global Specialty Company"

To become a global top 10 class company that grows sustainably through ASV

"Genuine Global Specialty Company"

- 1. Contribute to the future progress of humanity and the earth
- 2. Possess our own industry-leading technologies and

business domains

- 3. Assemble a group of diverse, globally capable talent
- 4. Achieve the business and profit scale of a global company
- 5. Meet global efficiency standards to generate profit

Category
positioned within top 3 globally

Business profit #130 bil. or more

Business profit margin 10% or higher

Elements needed to become a global top 10 class company

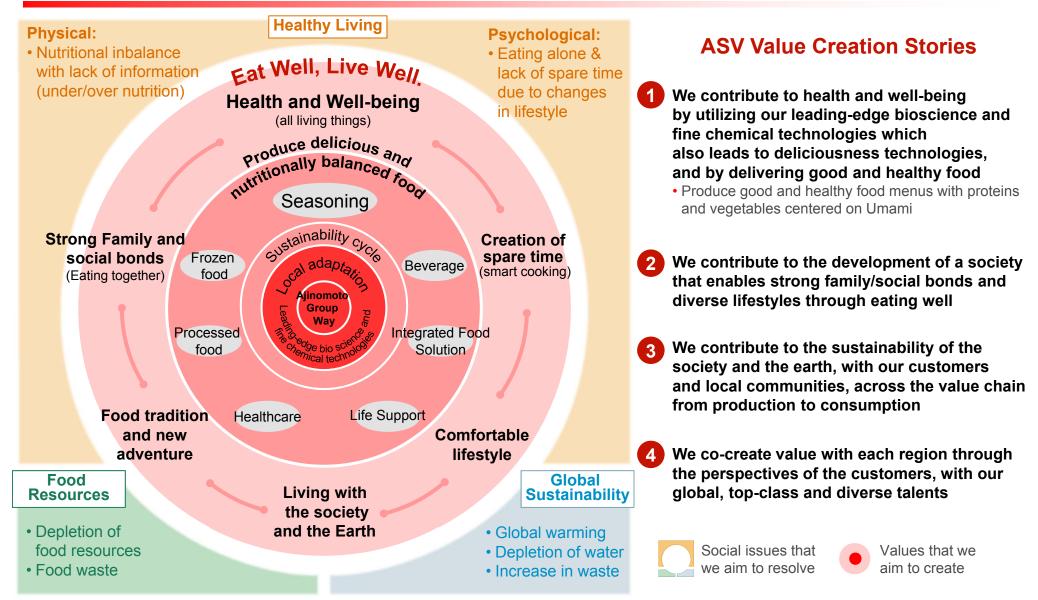
– what the Ajinomoto Group aims for

Achieve sustainable growth through ASV, that creates specialties

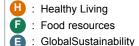


Social Issues to Resolve and Values to Create as The Ajinomoto Group:

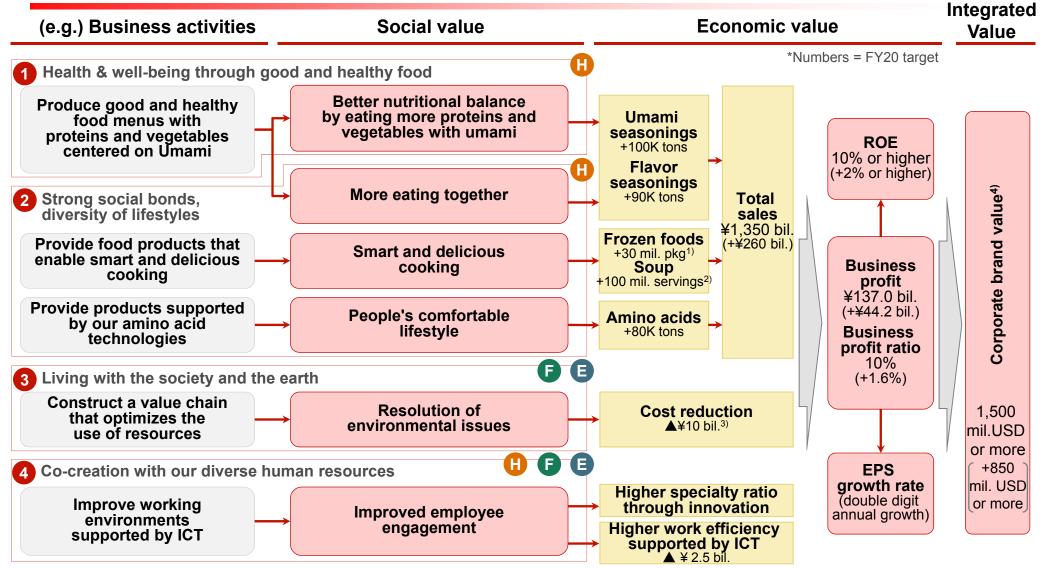
Contribute to resolve social issues with our businesses, leading to economic value and sustained growth







How Business Activities and Social/Economic Value Connect



^{1.} Counting only products for household consumers in Japan; 2. Counting only the "Cup Soup" brand products in Japan; 3. Comparison between FY16 and FY19; 4. Measured by Interbrand, "Japan's Best Global Brands 2016" (based on FY15 results)

Notes: The numbers for Umami seasonings, Flavor seasonings, Frozen foods, Soup, Amino acids = FY15-20 comparisons; for financial KPIs = FY16-20 comparisons

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Ajinomoto Group's FY2020 Integrated Targets:

Achieve value creation by setting integrated targets for both social and economic values

"Genuine Global Specialty Company"

To become a global top 10 class company that grows sustainably through ASV

Integrated Value

Corporate Brand

Enhance brand value through creating social/economic value, which leads to further value creation FY20 brand value target¹⁾ = 1,500 mil.USD or more

FY20 Integrated Targets Financial targets in IFRS Non-financial targets²⁾ S: Social : Environmental (social value) (economic value) G: Governance Meats: Vegetables: Meats and vegetables ¥137.0 bil. or more 8.6 mil. tons/vr: 5.5 mil. tons/yr; **Business profit** consumption³⁾ 19% (9.7kg/person/yr) 8% (6.2 kg/person/yr) (Japan, Five Stars)4) vs FY15 +3% (+2.0kg) vs FY15 +2% (+1.6kg) S Contribution to **Business profit margin** 70 times / households / year 10% eating together vs FY15 +20 times (Japan and Five Stars)4) 38 mil. hrs / vr S Spare time created (6 hrs / yr / households) ROE 10% or higher (Japan)⁵⁾ vs FY15 +7 mil. hrs Contribution to comfortable S 22 mil. people lifestyles (AminoScience) vs FY15 +4 mil. people **EPS** growth rate Double-digit annual growth Contribution to the global environment Resolution of through initiatives ahead of std. intl. targets environmental issues e.g. GHG6): 50% reduction by FY307) Intl. sales growth rate Double-digit annual growth (consumer foods) **Employees with** 80% (local currency basis) high engagement

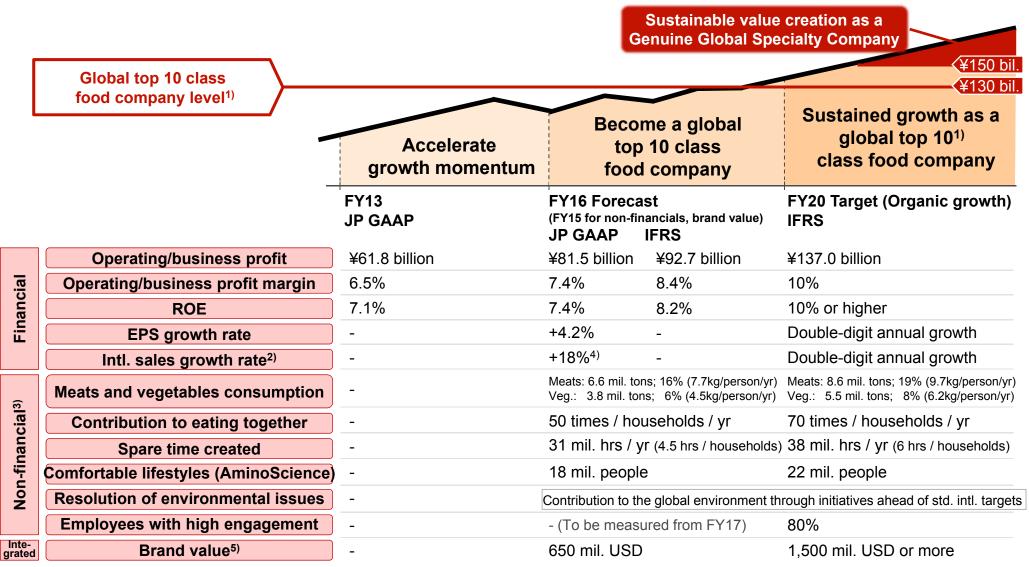
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^{1.} Measured by Interbrand; 2. Refer to Reference Materials (p.36-40) for definitions of non-financial targets and calculation assumptions; 3. Annual total and % of annual consumption per person; 4. Calculation based on certain products in Japan and Five Stars; 5. Calculated using certain Japan Frozen Foods and Soup products.; 6. GHG = Greenhouse gases; 7. Compared to FY05 Note: std. = standard, intl. = international



Roadmap to a "Genuine Global Specialty Company":

Become a global top 10 class company with robust business structure

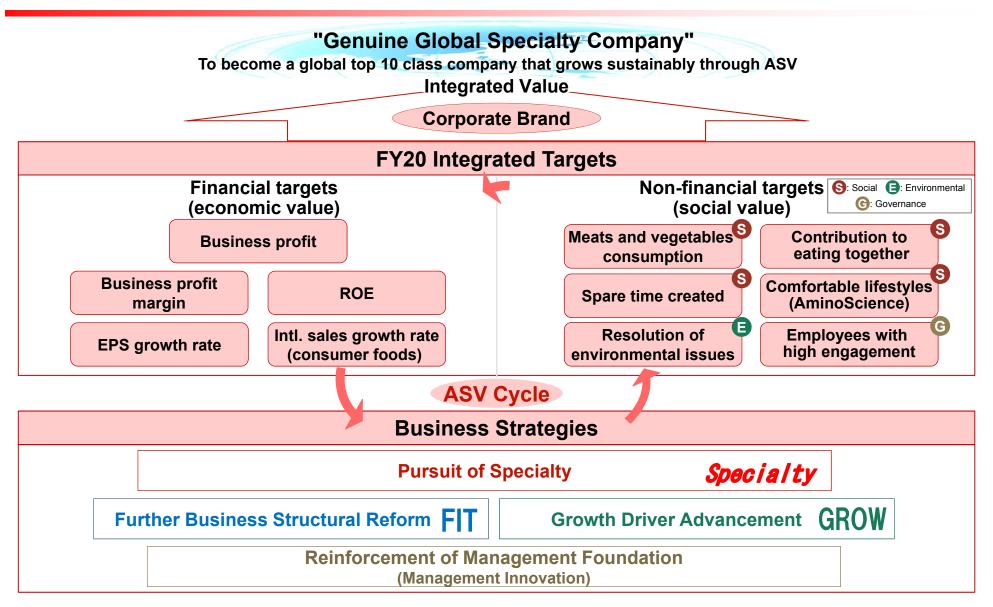


^{1.} Global top 10 class status defined as business profit of ¥130.0 billion or higher with IFRS accounting standards.; 2. Consumer foods, local currency basis

^{3.} Refer to Reference Materials (pp.36-40) for definitions of non-financial targets and calculation assumptions; 4. Includes Frozen foods (Ajinomoto Windsor, Inc.); 5. Measured by Interbrand



Overall Outline of Initiatives towards FY2020





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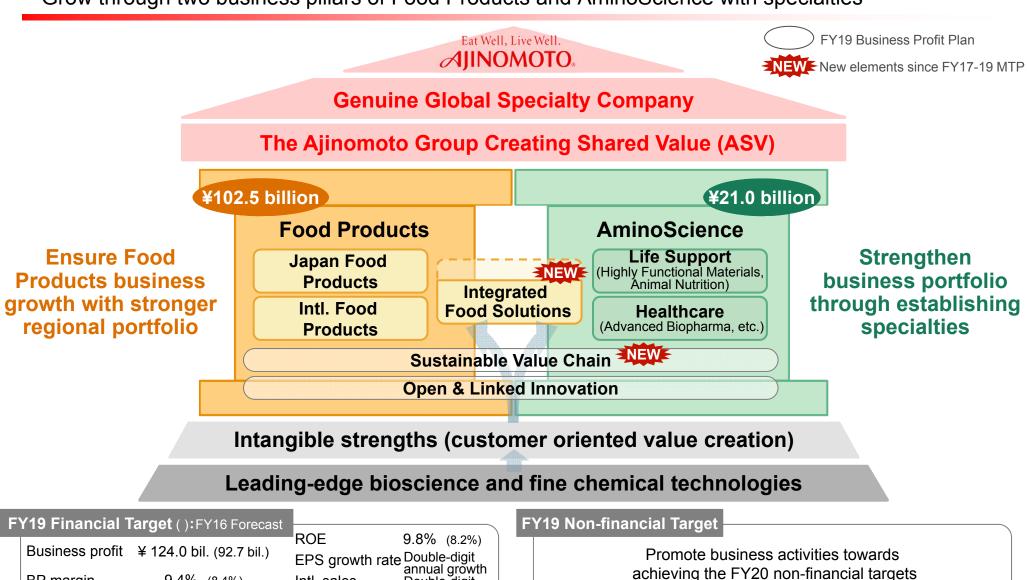
III. Key Strategies

IV. Enhancing Corporate Brand



Our Business Direction:

Grow through two business pillars of Food Products and AminoScience with specialties



^{1.} Consumer foods, local currency basis

9.4% (8.4%)

BP margin

Intl. sales

growth rate¹⁾

Double-digit annual growth



Business Strategies of the FY17-19 MTP in Summary



Pursuit of Specialty

Specialty |

FIT

Further Business Structural Reform

Shift Fundamentally from Commodities to Specialties

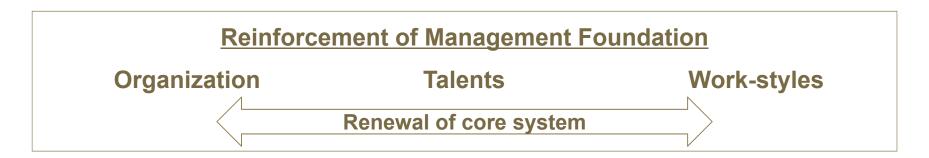
Construct Sustainable
Value Chains across Businesses

GROW

Growth Driver Advancement

Ensure Food Products Business Growth with Stronger Regional Portfolio

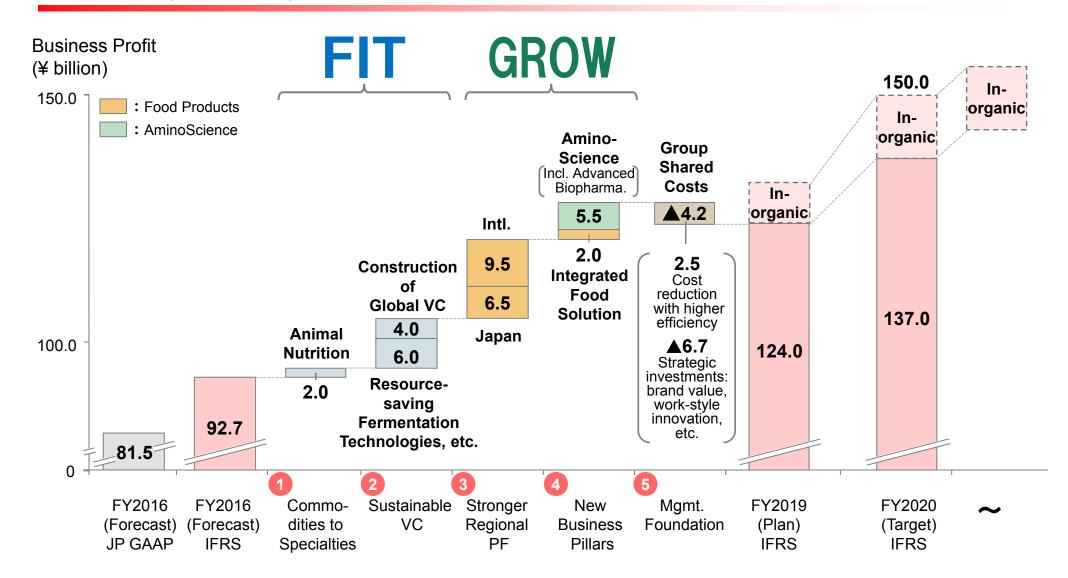
Expand Business Portfolio with New Business Pillars





Breakdown of Growth in Business Profit:

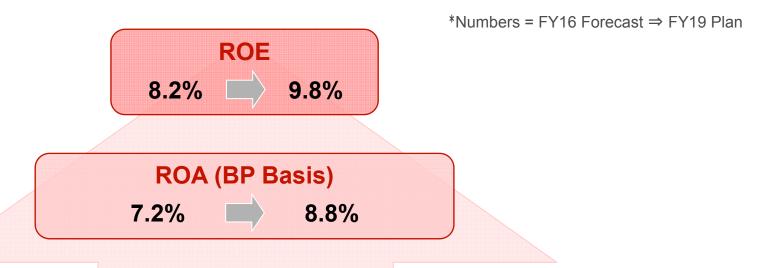
Drive profit growth through initiatives of FIT & GROW

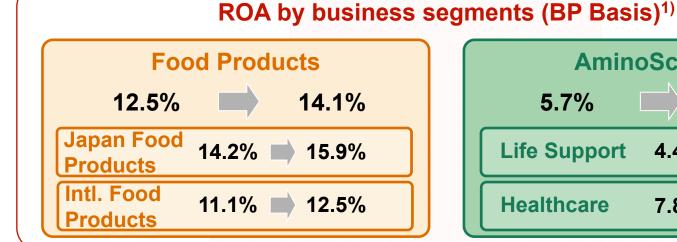


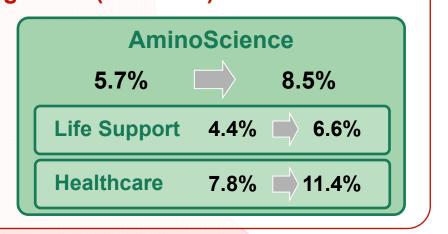


ROE and ROA (BP Basis) Targets:

Enhance capital and asset efficiency by focusing investments on the areas of growth





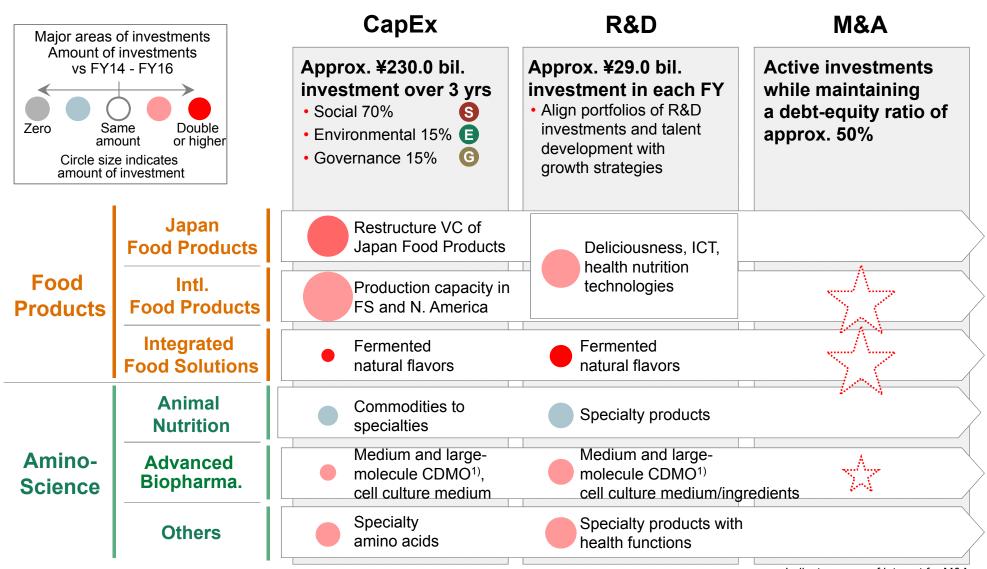


^{1.} Group shared costs are allocated to each business segments, group shared assets (cash and deposits, Ajinomoto Co., Inc. central office assets, etc.) are not allocated Copyright © 2017 Aiinomoto Co., Inc. All rights reserved.



Integrated Management of Three Elements of Investment for Growth:

Allocate resources to support strategies for stronger regional and business portfolios





Financial Strategy:

Generate cash flow, invest for growth and provide stable shareholder returns

Cash flow Investments for growth (+)**Shareholder** returns **Financing**

Operating cash flow of approx. ¥350.0 bil. during FY17-19

 Improve capital and cash flow generation efficiency through steady execution of FIT initiatives

EBITDA to sales ratio to 13% (to the level of latter half)

FY14-16 Forecast (JP GAAP)

Operating CF: ¥354.1 bil.

¥330 billion excluding one-time factors

EBITDA ratio: 12.7%¹⁾

 Engage in integrated mgmt of CapEx, R&D, and M&As and allocate investments corresponding to areas of growth

– R&D: Approx. ¥29.0 bil. per FY (ratio to sales = 2.5%)

- CapEx: Total of approx. ¥230.0 bil. over 3 years

M&A: Actively engage in strategic M&A investments

Consider raising the ownership ratio of affiliated companies for higher net profit

Total expenditures:

¥488.4 bil.

R&D: ¥93.4 bil. CapEx: ¥186.5 bil.

M&A: ¥208.5 bil.

Pay stable and continuous dividends (Target payout ratio of 30%)
 Payout ratio: 32%²⁾

 Consider flexible share buy back with a target shareholder's return (payout + buy back ratio) of 50% or higher

Shareholder's return:71%³⁾

Utilize interest-bearing debt while maintaining a debt-equity ratio of approx. 50%

Debt-equity ratio: 31.2%⁴⁾

^{1.} FY16 forecast; 2. 3-years average value calculated - extraordinary gain from the transfer of equity in NISSIN-AJINOMOTO ALIMENTOS LTDA. is excluded from the denominator (3-year average of 30% when the gain is included); 3. 3-years cumulative forecast; 4. FY16 forecast



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source

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food

of

sustainability

t

ontribute

Shift Fundamentally from Commodities to Specialties:

Reduction of environ. impacts

FY20-

¥5.0

bil.

Business Profit

FY19

1) Animal Nutrition - Outsource production of commodities and accelerate shift to specialties

Commodity

Reduce in-house production significantly, and convert the facilities to specialty products

- Convert the facilities to manufacture valine, low-limiting amino acids¹⁾, etc., while retaining our own technologies
- Invest approx. ¥4.0 bil. anticipated for the specialties conversion

Specialty

Shift to domains with high barriers to entry by leveraging our unique technologies and strong customer relationships

- Next-generation products of AjiPro®-L
- Highly functional premix products
 - for cattle, swine, poultry, fish, etc.
- Diagnosis solution w/ ICT (FY20 or later)



FY16

^{1.} Amino acids that become the limiting amino acid following Lysine and Threonine



Shift Fundamentally from Commodities to Specialties:

2) Accelerate conversion of other bulk businesses to specialties

Improve nutrient balance

Comfortable lifestyle

Umami seasonings for processed food manufacturers (MSG)

Expand supply for retail/internal demand, and reduce costs

- Utilize existing production capacities, and adjust sales based on market prices and sales capacity
- Reduce the production costs with resource-saving fermentation technologies

Ratio of retail sales⁴⁾

71% FY16 Forecast FY19 Target

FY14-16 MTP FY13: 68% → FY16: 74%

Sweeteners

Pursue specialties with retail business, and reduce costs

- Reorganize the brand portfolio to clarify focus of investments, expand sales to food services (low-carb menus, etc.)
- Reduce manufacturing and SG&A costs, and expand sales of products with price premium

Ratio of retail sales

28% | 32% | FY19 | Target

FY14-16 MTP

Due to change in assumptions¹⁾

Pharmaceuticals custom manufacturing

Shift from small-molecules to med./large-molecules

- Medium/Large-molecules: Invest in Fill and Finish²⁾ and launch ADC³⁾ business
- Small-molecules: Integrate with medium/large-molecules business and build external partnerships for wider range of service offerings

Ratio of medium/largemolecules BP

25% FY16 Forecast FY19 Target

FY14-16 MTP



2 Construct Sustainable Value Chains across Businesses:

Reduction of environ. impacts

Establish a value chain that supports sustainable growth

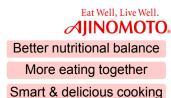
Restructure VC of Japan Food Products jointly with affiliated companies

Production Distribution Sales Corporate Improve efficiency of Restructure production Jointly implement Develop key account distribution reform with sales teams Japan corporate function of seasonings and processed foods other companies Attain solution offering jointly with AGF, FFA1) Improve efficiency with capabilities for CVS, EC, and etc. automation and ICT and major food services Optimize shared functions Investments of approx. ¥4.0 bil. for the most advanced facilities **Build Social Infrastructure** Joint distribution system via F-LINE Co., LTD.

Construct sustainable value chain on a global scale

Reduce costs by using less resources in all the scenes of procurement, production, and consumption

- Lower cost of raw materials, use less energy
- Resource-saving fermentation technologies
 - Lower costs of MSG, nucleic acids, etc.
- Optimize global fermentation processes
 - Link production facilities on a groupwide scale with ICT
- Reduce environ, impact at consumption stage
 - Eco-friendly packaging
 - Extension of expiration dates



1) Wider set of business models and innovative technologies to grow globally

Innovate products and business models powered by science and digital ("Meals x Amino acids = Balanced Nutrition", etc.)

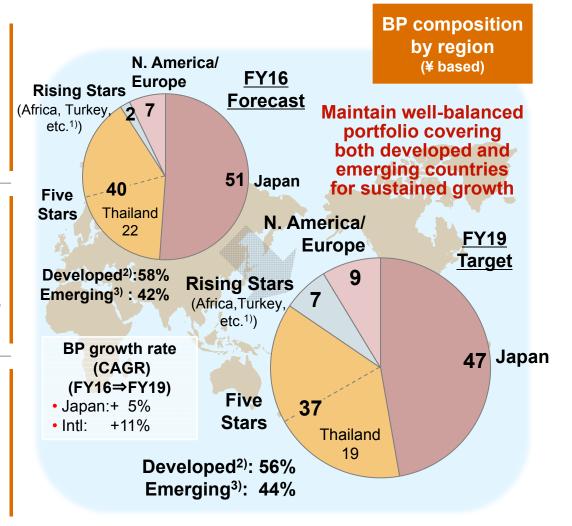
Prove the model in Japan and roll out globally

Develop categories that match with the food culture and lifestyle of each country

- Emerging: New applications and categories
- Developed: Expand N. America frozen food business. build platform in Europe (M&A, etc.)

Expand business in new regions through partnerships with local industry leaders

Leverage platforms acquired in FY14-16 (e.g., Africa)



^{1.} Includes Africa, Turkey, Malaysia, Singapore, Cambodia, Peru, China, Taiwan, Korea, Hong Kong; 2. Developed = Japan, North America, Europe; 3. Emerging = Five Stars, Rising Stars



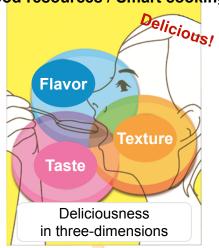
2) Deepen our deliciousness technologies for regional expansion and new business

Better nutritional balance

More eating together

Smart & delicious cooking

Deliciousness / Healthy /
Food resources / Smart cooking



Flavor (Aroma)

Kokumi
Umami
Salty 5 basic Sour tastes
Sweet Bitter

Texture

Psychology

Deliciousness technologies

Deeper understandings of biological mechanism for deliciousness

- Mechanism of each of taste, flavor and texture
 Cooking, receptors, etc.
- Mechanism of interaction among taste, flavor and texture
 - Intraoral dynamics, cognitive brain functions

Technologies to control deliciousness freely

- Simulation and control tech. (Retronasal aroma¹⁾, etc.)
- Acquisition of key ingredients, and establishment of natural production methods²⁾
 - New taste ingredients, meat flavor, masking

Technologies to optimize deliciousness for local preferences

- Analysis of preference in each country (local adaptation)
 Our unique preference maps³⁾
- Optimal applications adapted to local preferences

Digital technologies to deliver more deliciousness to individual consumers

- Consumer behavior: Advanced customer segmentation
- Consumer psychology: Reveal drivers of happiness & deliciousness for better customer experience & offerings

No.1 in deliciousness with our leading-edge technologies and local/customer adaptation

Global No.1 in Dry Savories⁴⁾

Category No. 1 in each country

Launch
Integrated Food
Solutions business

ICT /
Digital Transformation

Refer to p. 30

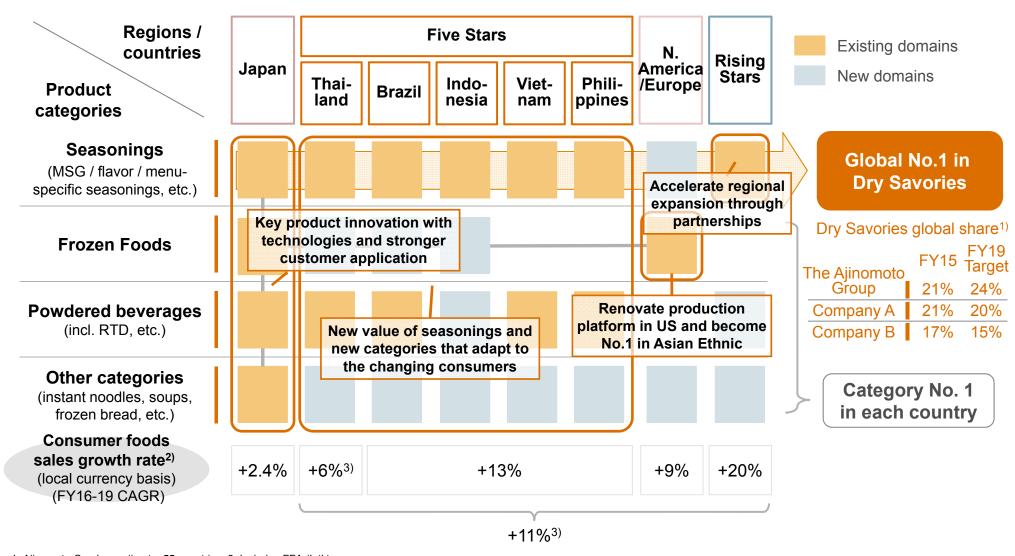
1. Retronasal aroma = the aroma that comes from your throat and goes through your nose; 2. Natural production methods = production using fermentation;

3. Preference map = Technology that enables objective assessment of preference; 4. Dry Savories = Umami seasoning and flavor seasonings (powdered, cubes, etc.)



3) Become No.1 in deliciousness with our Group technologies and local adaptation

More eating together
Smart & delicious cooking



^{1.} Ajinomoto Co,. Inc. estimate, 55 countries; 2. Includes FFA (Intl.);

^{3.} Includes sales increase from new excise tax in Thailand. Figures excluding the effect are Thailand = +4%, International Food Products total = +10%

Eat Well, Live Well. JINOMOTO Better nutritional balance More eating together

Smart & delicious cooking

3 Ensure Food Business Growth with Stronger Regional Portfolio:

4) Intl. Food Products – Five Stars

Five Stars

Deepen value proposition of seasonings, and develop new categories that adapt to local eating habits and lifestyle

CapEx of approx. ¥35.0 billion to be invested

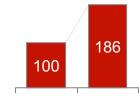


Refine quality of existing products X More new product lines

- · "No.1 in deliciousness" with our unique technology
 - More meat flavor in flavor seasonings
 - Easy-to-use products (<u>Ros Dee[®] cubes</u>)
- Menu-specific seasonings:

 Expand menu and regional coverage as the next pillar after *AJI-NO-MOTO*® and flavor seasonings
 - Ros Dee[®] Menu, Aji-Quick[®], Sajiku[®]
- <u>Powdered beverages:</u> Leverage AGF's tech. for coffee, expand into <u>tea domain</u>
 - Birdy® 3 in1 green tea
- Expand sales to <u>food services and</u> <u>food processing companies</u>

Sales of menuspecific seasonings (Powder, Liquid) (Indexed : FY16 = 100)



FY16 FY19 Forecast Plan







New categories

categories

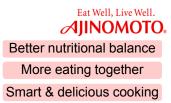
Existing

Launch new categories Exploit new channels & occasions

- <u>Frozen foods (Gyoza, frozen bread, frozen cakes, etc.)</u> addressing convenience needs
- Instant noodle with larger regional coverage (YumYum®)
- · Light meal (snacks, kid's category, etc.)
- Food services and convenience store channels
 - Adapt to changes in shopping behaviors







5) Intl. Food Products: North America, Europe and Rising Stars

North America and Europe

Expand the frozen foods business by leveraging our industry leading technologies and know-how



CapEx of approx. ¥20.0 billion to be invested to renovate and expand production platform

Become No.1 in the Asian/Ethnic frozen foods category by introducing new line-ups and pursuing deliciousness

- Capture double-digit growth¹⁾ of Asian/Ethnic market
- Enhance products to adapt to consumer preferences (Gyoza, TOKYO STYLE SHOYU RAMEN, etc.)



- Develop products that meet low-sodium/fat demands
- Amplify appetizer products for the food services





Build business platform in Europe through M&A



Rising Stars

Accelerate regional expansion through partnerships with local industry leaders



Accelerate regional expansion by leveraging business platforms acquired through active partnership

Africa

 Leverage Promasidor to expand in African countries (5 keys + 31 others)



Turkey, Middle East Leverage Örgen and Kükre to develop businesses in Turkey and Middle Eastern countries (incl. Iran)



Pakistan

Leverage the sales network of Lakson



Myanmar

India

Apply know-how earned in Thailand to accelerate growth







6) Japan Food Products: Key products innovation and stronger customer applications

More eating together Smart & delicious cooking

Key products innovation with the Group technologies

Our proprietary deliciousness technologies leveraged to reinforce products, enhance brand equity and expand to adjacent domains

(Examples)



Technology that quickly softens root vegetables and meats



Frozen Foods

Technology that draws out flavors and umami from meats

that prevents leaking even

Frozen Foods

Blendy

Soup

Improvements

in convenience

and deliciousness

Beverage

Unique formula Applied technologies for milk-based component that when unfrozen enhances mildness and richness

Customer application capabilities powered by science and digital

Enrich the health & well-being value offerings through co-creation with local communities/customers

Nutritional framework powered by our unique science (Example)

Kachi-Meshi®

"Nutritionally balanced meals" that support for people working hard

Proteins that make up strong and healthy body Vegetables that provide vitamins and minerals

Soups with **Umami** that supports digestion and absorption

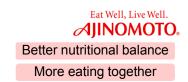
Cafeteria X Employees

No metabolic syndrome! Workers' Kachi-Meshi®

Local govt. X Elderly No locomotive syndrome! Elderly's Kachi-Meshi®

Utilization of digital/ICT E-commerce AIINOMOTO. Advanced customer segmentation Small mass Communication

Establish world class quality and productivity with the most advanced facilities



Expand

into Sweets

category

Snacks, drinks,

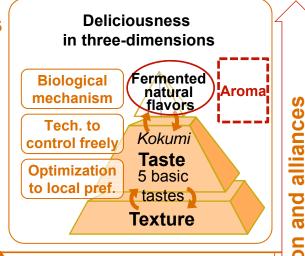
diary, etc.

Expand Business Portfolio with New Business Pillars:

1) Launch Integrated Food Solutions business

Deepen our deliciousness technologies

- Proprietary technologies and ingredients
 - Fortify Taste and Texture
 - Add more varieties of fermented natural flavors such as Vanillin
- Further strengthen technologies by external partnerships

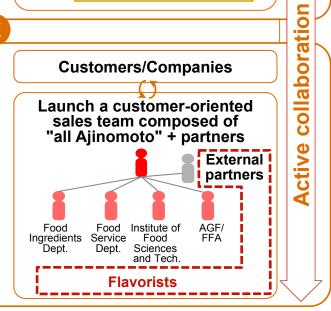


Integrated
Food Solution
business for
food services
and food
processing
companies

No.1 in Savories¹⁾

Establish key account sales team

- Form customer-centric sales structure via internal and external collaboration
- Establish the teams globally through external partnerships
 - Acquisition of flavorists, etc.



 Leverage technologies/ for taste, texture and flavor to provide integrated "delicious" solutions

Expand globally

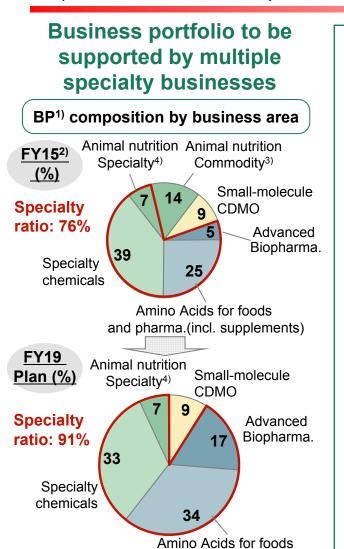
1. Savory = Seasonings for snacks, soup, frozen foods, pouched retort foods, etc.



Comfortable Lifestyle

Expand Business Portfolio with New Business Pillars:

2) Transform business portfolio of AminoScience with specialty businesses



and pharma.(incl. supplements)

Advanced Biopharmaceuticals

CDMO business

Large molecule biologics (antibodies, recombinant proteins, ADC)

- Accelerate growth of Fill and Finish
- Launch ADC business

Medium molecule biologics (morpholino⁵⁾ / oligo nucleotides)

- Expand pipeline through GeneDesign, Inc.
- Become global No.2 player by expanding production capacity

Net sales (Indexed, taking FY16 as 1.0)

1.0 FY16 Forecast Plan

Cell culture medium/ingredients

Cell culture medium

- Antibodies: Develop new customers in biosimilars
- Regenerative medicine: Expand varieties for growth and differentiation

Cell culture ingredients (e.g., scaffold protein⁶⁾, growth factor)

 Enhance capabilities of cell culture solution through expanding business into cell culture ingredient

No. of institutions using StemFit®

R&D leadership that supports new businesses

Highly bioactive ingredients⁷⁾

Protein expression Oligo-chemistry⁸⁾

Solubility control

technology

Compounding technology

Formulation technology

Metabolic analysis technology

Nutrition design technology

^{1.} Business profit composition before allocation of company-wide common expenses, Yen based; 2. Converted from JP GAAP to IFRS; 3. Commodity = Lysine, Threonine, Tryptophan;

^{4.} Specialty = all except commodities; 5. Morpholino = Type of nucleotide which overcome issues of nucleotide therapy (e.g., stability and toxicity); 6. Scaffold protein = Ingredients that maintain the environment for the proliferation and differentiation of the cells; 7. Highly bioactive ingredients = ingredients that are highly effective in small doses; 8. Oligo-chemistry = Mass production technology of peptides and nucleic acids

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ICT / Digital Transformation :

Reengineer value chains to be powered by R&D leadership

Value offering enhancement

Health & Well-being

Consumer behavior

Advanced customer segmentation

Consumer psychology

Reveal drivers of happiness & deliciousness

Value chain re-engineering

Digitalization of production

Improve efficiencies of fermentation processes

Automate production plants on a global scale

Customer relationships enhancement

Re-examine current channels and develop new channels (e-commerce, etc.)

Co-creation with processed food manufacturers and food service companies

Drive initiatives with company-wide cross-functional teams collaboratively with external partners

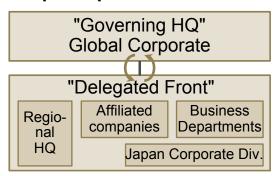


Improved employees' motivation towards work

5 Management Innovation: Reinforcement of Management Foundation

Organization

Focus the role of global corporate to planning func. and optimize support func. throughout the Group companies



Reinforce/Evolve the governance foundation that conforms to the Corporate Governance Code

Talents

Promote customer-oriented innovation through creating sufficient and diverse talent pool

- Identify and develop 300 nextgeneration global managers / highly specialized talents
- Promote internal promotion / mid-career hires of female managers through updating HR policies, etc.

Ratio of female managers (Group) FY15 16%⇒ -FY20 Target 20%

 Proactively hire mid-career specialists

Work-styles

Enhance the interactions between each employee and the society, and generate "Best Place to Work" that enables further value creation

- Global standard working hours
 - Average annual working hours (Japan)
 FY16 forecast 1,900⇒
 -FY20 target 1,800 hours
- Standardize/simplify work flow (business admin., meetings, etc.)
- Teleworking with ICT
 - Enhance support for child care and nursing care
 - Improve employee's health and well-being

Renewal of Core System

Renew core systems to improve the efficiencies of and sophisticate the Group's business / customer management



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Enhancing Corporate Brand:

Enhance brand value through corporate brand management

Introduce new Group global brand logo and consolidate value to the corporate brand

- ⇒ Maximize the value of business activities with consolidated value
- Organize operational guidelines and brand architecture for each business / region
- Promote group-wide brand communication activities



Key Initiatives

Global sharing and penetration of the value of Umami

"UMAMI Project" (Japan/USA)

UMAMI

Biological science

- Evolution of the living things and birth of the essential amino acids
- Comparative biology of Umami receptors
- Evaluation of Umami with Big Data

Social anthropology

- Social changes involving MSG and Umami
- What the discovery of umami has brought to the society
- The future of Umami and humanity

Continue to expose on media and organize events/symposiums

e.g.: "World UMAMI Culinary Forum"

An event to globally disseminate
the idea of "soul foods" meals that are certified as traditional,
nutritionally well-balanced and delicious
at the same time



Reference Materials



Social Issues That We Aim to Resolve: Healthy Living, Food Resources, and Global Sustainability

Social issues that we aim to resolve

Key global social issues (United Nations' SDGs¹⁾, etc.)

New social issues surfacing in developed countries



The Ajinomoto Group's strengths and businesses

Produce good and healthy food menus with seasonings centered on umami

Health and Well-being: Nutritional inbalance due to

changes in the food environment

Lack of knowledge and information on nutrition

Access to nutrition and information is difficult for disadvantaged and poor people in the emerging countries

Less attention towards healthy dietary habits due to eating alone Inattentiveness to bother with one's own meals

Decrease in time allocated to food preparation and meals due to lack of spare time Wider variety of interests

(Connection with SDGs)



2. Zero hunger



3. Good health and well-being

Food Resources

Healthy

Living

Depletion of food resources, increased food loss

Overflowing food demand and food loss, as the global population increase

Destruction of the global environment

Global Sustainability Global warming

Depletion of natural resources Water, energy, etc.

Increase in waste



2. Zero hunger



12. Responsible consumption and production



13. Climate action



14. Life below water



15. Life on land



Outline of Non-financial Targets:

Targets set by each business/department, and ESG targets expected will be covered accordingly

Non-financial targets

ASV Value Creation Stories

We contribute to health and wellbeing by utilizing our leading-edge bioscience and fine chemical technologies which also leads to deliciousness technologies, and by delivering good and healthy food

2

3

4

We contribute to the development of a society that enables strong family/social bonds and diverse lifestyles through eating well

Environmental

Social

(s)

We contribute to the sustainability of the society and the earth, with our customers and local communities, across the value chain from production to consumption

Governance

We co-create value with each region through the perspectives of the customers, with our global, topclass and diverse talents

Group-wide targets

 Our unique targets for creating social value

Targets by business/department

 Targets linked to activities of the business/department

Consumer Foods & Seasonings Dept.: No. of in-store promotions for *Kachi-Meshi*[®], etc.

Food Service Dept.: No. of menu items provided using reduced-salt seasonings

North America (AWI): No. of new categories, etc.

FFA: Sales share of products for convenience stores (business use), etc.

Mentioned in p.8

Consumer Foods & Seasonings Dept.:

No. of recipe information that evokes consumer environmental awareness, etc.

AminoScience: No. of introductions of the low-resource fermentation production

Human Resources Dept.:

% of employees receiving regular health examinations, etc.

AGF: % of employees who think the management values individual career development, etc.

ESG targets that are expected to be covered

Address ESG items considered important by international standard organizations and external evaluation organizations

International standard organizations



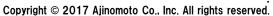


External evaluation organizations











Non-financial Targets — 30 Priority ESG Items

ESG items considered important by the public (30 items of ESG defined by SASB)			Items considered important by international standardization organizations and external evaluation organizations ¹⁾					The Ajinomoto Group
			United Nations GRI ²⁾	SASB ³⁾	DJSI	MSCI	ATNI	: Items related t group shared targets
_	Social capital	Human rights and community relations	/		/			
		Product access and affordability			/		/	/
		Customer welfare (health and nutrition, etc.)	/	V	/	V	/	✓
		Data security and customer privacy	/		/			All the other indicators
		Fair disclosure and labeling	/	V			V	will be shared in the
		Fair marketing and advertising	V	V	/		V	Integrated Report
		Labor relations	/					(July, 2017)
Social		Fair labor practices	/		/			✓
Ŏ N	Human capital	Employee health, safety, and wellbeing	/		/		/	✓
S		Diversity and inclusion	/		/			✓
		Compensation and benefits	/		V			
		Recruitment, development and retention	/		✓			/
	Business	Lifecycle impacts of products and services		V				
	model	Environ., social impacts on assets and operations	/		/		/	
	and inno-	Product packaging	/	V	/			V
	vation	Product quality and safety	✓	V		V		✓
		Greenhouse gas emissions	✓		V	V		/
ita		Air quality	/					V
mental	Environ- ment	Energy management	/		V			V
		Fuel management	V	V				V
		Water and wastewater management	V	V	V	V		V
		Waste and hazardous materials management	/		V			V
		Biodiversity impacts	✓					/
டுGovernance	Leader- ship and gover- nance	Systemic risk management ⁴⁾	/		V			
		Accident and safety management	/		V			
		Business ethics and transparency of payments	/		V			
		Competitive behavior	/		V	/		
		Regulatory capture and political influence	✓				V	
		Materials sourcing	✓	V	V	/		V
		Supply chain management	✓	V	V	V		

^{1.} Ajinomoto Co.'s analysis 2. List of indicators that consist of the Sustainable Development Goals (SDGs), international social targets defined by the United Nations, translated by the GRI together with the United Nations for the purpose of facilitating setting of indicators by business operators. 3. ESG items to be focused on by the process food industry defined by the SASB; 4. Risk of collapse of an entire financial system due to credit uncertainty regarding or failure of a single financial institution; Source: Websites of the respective organizations

Note: GRI=Global Reporting Initiatives, SASB=Sustainability Accounting Standards Board, DJSI=Dow Jones Sustainability Indexes, MSCI=Morgan Stanley Capital International, ATNI=Access to Nutrition Index

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Social Targets (Group-wide Targets) in Details: "Social"

Indicator **Definition**

Meats and vegetables consumption through our products

(Annual total and % of annual consumption per person)

Contribution to the number of occasions of eating together through our products

Spare time created through our products

Contribution to comfortable lifestyles through our amino acid products (AminoScience)

Annual total consumption of meats and vegetables

Calculated using the weight of our products sold. and the amount of meats and vegetables in the popular food menu (in which our seasoning is being used)

% of average annual consumption per person

Amount of meats and vegetables consumed through our products per person / average annual per capita consumption of meats and vegetables published by FAO

Calculated the contributed number of meal occasions based on estimated number of menu items produced through our products, the average number of people per household, and the approx, number of menu items per meal occasion

Calculated based on the difference between preparation time for preparing the same menu item from scratch, and preparing it using our products, multiplied by the sales volume targets for the products

Calculated the number of people using our materials (mainly amino acid) as a means of nutritional support, ranging from healthy individuals to patients with injuries and diseases

(As the amount of consumption varies for different lifestyles and purpoes, certain assumptions are set for each products)

- Japan
- Cook Do® 3 items1),
- Cook Do[®] Kvo-no Ohzara® 2 items²⁾
- Gvoza
- "Five Stars"
- Thailand: Ros Dee[®]
- Brazil: Sazón®
- Indonesia: Masako[®] Vietnam: Aji-ngon®
- Philippines: GINISA
- Frozen foods: Gyoza, Yawaraka Wakadori Kara-Age (fried chicken). The ★CHA-HAN (fried rice)
- Soup: Knorr® Cup Soup -Corn Cream, Potage, Tsubu Corn
- Amino Acids for foods and pharma. (incl. supplements): for use in transfusions. medical foods, amino VITAL®, No • Mikata®, Glyna®, etc.

Note: FAO = the Food and Agriculture Organization of the United Nations

^{1.} Twice-Cooked Pork, Szechwan Style Minced Pork with Eggplant, Beef/Pork with Green Pepper (incl. two-serving packs); 2. Sautéed Meat and Cabbage with Miso, Sautéed Pork and White Radish (incl. two-serving packs)



Non-financial Targets (Group-wide Targets) in Details: "Environmental"

Contribute to the global environment throughout the procurement, production and consumption processes via initiatives ahead of standard international targets

	Long-term vision	Indicators	Economic v	/alue	International goals	
	Overall product lifecycle to become carbon neutral		(cost reduction impact	t, FY16⇒FY19)		
		Greenhouse gas production volume vs. emission intensity FY20: 5% reduction (vs. FY15) FY30: 50% reduction (vs. FY05)			SDGs: 7. Clean Energy; 13. Climate Action Paris Climate Conference: Temperature rise of less than 2°C by latt half of this century; Balance out the emission and absorption of GHG by latter half of this century (Reduce 40%-70% of GHG emissions by 2050)	
Reduce greenhouse gases		Renewable energy use ratio FY20: 20% FY30: 50%	Use of less energy and more recyclable energy ▲¥ 5.5 bil.	Improve total market value by		
		CFC elimination FY25: 100% for new FY30: HFCs ¹⁾ extremely small			 <u>CGF²</u>: Cut fluorocarbon refrigerant starting from 2015 <u>Montreal Protocol³</u>, <u>POPs Conv.⁴</u> 	
2 Reduce food loss within lifecycle by half by 2050		Reduce food loss from receipt of ingredients through to customer delivery FY20: 20% reduction (vs. FY15) FY25: 50% reduction (vs. FY15)	Less food loss ▲¥ 0.6 bil Expand productions alles by improve			
3 Secure food resources and protect natural	Secure food resources for the next generation	FY30: 100% for other ingredients	Resource-saving fermentation tech., improved yield, less	product purchase intent Increase the brand value	• <u>SDGs</u> : 14. Life Below Water;	
environment, including ecosystems and biodiversity	contribute to protection of natural environment incl. ecosystems and biodiversity, achieve sustainable procureme	Reduce natural raw materials used via resource-saving fermentation tech., usage of	promotional goods, etc. ▲¥ 3.5 bil. Expand animal nutrition and agriculture business	FY20: 1,500 mil. USD or more FY16: 650 mil.USD	15. Life on Land • CGF ²⁾ : Zero forest destruction by 202 • RSPO ⁵⁾ , FSC ⁶⁾ , ASC ⁷⁾	
4 Conservation of water resources	Create an enviroment where water resources are sustained	Production volume vs. water usage in plant FY20: 5% reduction (vs. FY15) FY30: 80% reduction (vs. FY05)	Less water usage ▲¥ 200 million		• <u>SDGs</u> : 6.Clean Water and Sanitation	
5 3R for waste material (Reduce, Reuse, Recycle)	Zero emission of waste materials Reduce waste generated via business activities/recycle ratio Maintain higher than 99% in FY20 and FY25		Reuse of waste material, lighter packaging ▲¥ 200 million		• <u>SDGs</u> : 12. Responsible Consumption and Production	

^{1.} HFCs = Hydrofluorocarbons, substitute for CFCs; 2. CGF = Consumer Goods Forum; 3. Montreal Protocol = Montreal Protocol on substances causing destruction of the ozone layer;

4. POPs Convention = Stockholm Convention on Persistent Organic Pollutants (POPs) (such as regulatory control of organic substances that contain polychlorinated biphenyls); 5. RSPO = Roundtable on Sustainable Palm Oil; 6. FSC = Forest Stewardship Council; 7. ASC = Aquaculture Stewardship Council

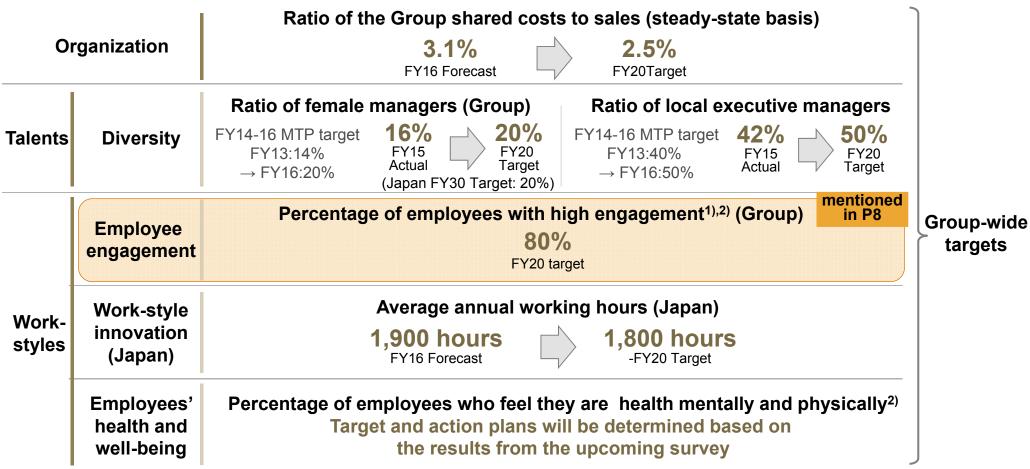
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targets

Non-financial Targets (Group-wide Targets) in Details: "Governance"

Towards strengthening and specialization of global corporate functions and improving efficiency of group-wide support functions: restructure organization, secure sufficient and diverse talent pool and realize better work-style



^{1.} The percentage of employees who feel that their company is creating value towards solving social issues, and that they feel they are contributing to that value creation will be measured;

^{2.} Measured through "Ajinomoto Global Engagement Survey" starting FY17. All the full time employees will be surveyed



An Example of ASV: Value Co-creation with Local Communities (Vietnam)

Achieved further value creation through co-creation



Provided good and healthy food

 e.g.: Provided menus centered on umami that enable children to eat protein & vegetables (School Meal Projects)

Contributed to the global environment through utilization of co-products

 Supported wide range of fruits and vegetables, such as gum trees, sugar cane, pineapple, and coffee



Schools and companies

Government and

municipalities

Shared channels

 Reached to schools and other public facilities by collaborating with the Ministry of Education and local govt.

Co-creation with local communities

Constructed sustainability cycle

 Provided co-products to suppliers (rubber cultivation, coffee beans, etc.) Consumers

Local suppliers



Develop social infrastructure (raising awareness of the importance of nutritional balance)

- · Launched the licensing system for nutritionist with the govt.
- Found Vietnam's first Bachelor of Nutrition Science through an initiative with Hanoi Medical University and the National Institute of Nutrition



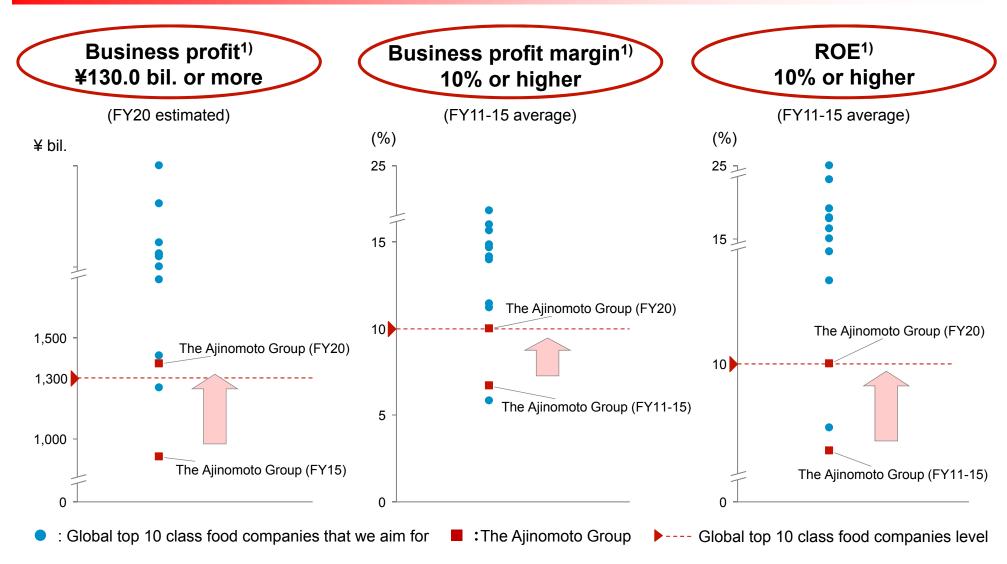
Eat Well, Live Well.

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Elements Needed to Become a Global Top 10 Class Food Company

- What the Ajinomoto Group Aims for (in Details)



^{1.} Figures for the Ajinomoto Group: FY11-15 is JP GAAP based operating profit and ROE actual. FY20 figures are IFRS based business profit and ROE goals

Note: Figures for each global top 10 class food company are estimates calculated by the Ajinomoto Co., Inc.; Exchange rates used for calculation are yearly averages for each accounting year

Source: Bloomberg



Targets by Business: Net Sales and Business Profit

	FY2016 Forecast		FY2019 Plan			Difference	
	Net sales	Business profit	Business profit margin	Net sales	Business profit	Business profit margin	Business profit
	(¥ billion)	(¥ billion)	(%)	(¥ billion)	(¥ billion)	(%)	(¥ billion)
Food Products	817.4	80.5	9.8	960.9	102.5	10.6	+22.0
Japan Food Products	403.0	41.1	10.1	433.5	48.5	11.2	+7.4
Intl. Food Products	414.4	39.4	9.5	527.4	54.0	10.2	+14.6
Amino Science	216.1	12.6	5.8	285.5	21.0	7.3	+8.4
Life Support	124.5	4.7	3.7	155.7	7.4	4.7	+2.7
Healthcare	91.6	7.9	8.6	129.7	13.5	10.4	+5.6
Others	61.5	▲0.4	▲0.6	64.5	0.3	0.5	+0.7
Consolidated	1,095.0	92.7	8.4	1,311.2	124.0	9.4	+31.2



Currency Assumptions for FY17-19 MTP

Exchange rates of the major currencies

	JPY	vs USD		
USD	100.00	-		
EUR	110.00	0.90		
BRL	30.30	3.30		
ТНВ	2.80	35.7		

Foreign exchange sensitivity of FY19 business profit

(1) Impact of exchange rate on currency translation

```
USD \pm JPY 1 \rightarrow Approx. \pm0.2 billion

EUR \pm JPY 1 \rightarrow Approx. \pm0.05 billion

BRL \pm JPY 1 \rightarrow Approx. \pm0.3 billion

THB \pm JPY 0.01 \rightarrow Approx. \pm0.1 billion
```

(2) Impact of exchange rate on trade

```
JPY 1 increase vs USD \rightarrow Approx. \blacktriangle ¥0.2 billion 0.1 EUR increase vs USD \rightarrow Approx. \blacktriangle ¥0.0 billion 1 THB increase vs USD \rightarrow Approx. + ¥ 0.3 billion 0.1 BRL increase vs USD \rightarrow Approx. + ¥ 0.2 billion
```

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