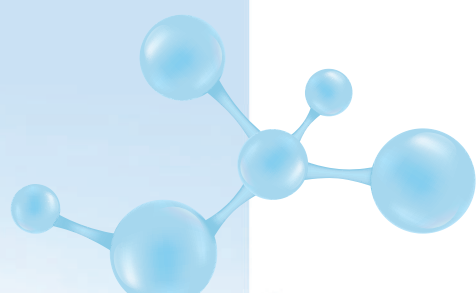
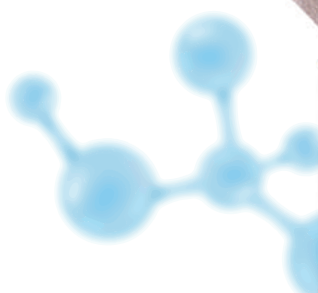


Eat Well, Live Well.

Aji

AJINOMOTO®

Contributing to the well-being of all human beings, our society and our planet with 'AminoScience'.



Our Philosophy

Mission

To contribute to
the world's food and wellness,
and to Better Lives for the future.



Vision

Be a
"Global Customer-Centric Halal Food Company"
to contribute in resolving People's Food and
Health Issues through Our Specialties and
Innovative Solutions.





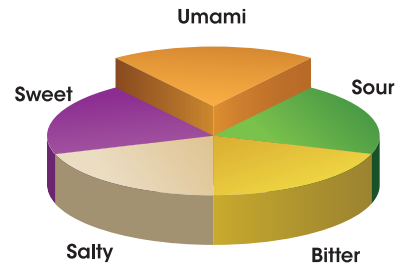
Our History

Our story began when Professor Kikunae Ikeda from the University of Tokyo isolated glutamate, an amino acid which able to provide the *Umami taste from the seaweed. He discovered the flavour enhancing properties of glutamate in 1908. The next year, his discovery was introduced to the market in the form of flavour enhancer, and known as AJI-NO-MOTO®, Umami Seasoning.

Since the founding of AJI-NO-MOTO®, Umami Seasoning in 1909, the Ajinomoto Group has successfully diversified our business into sauce & seasonings, quick nourishment, solution & ingredients, frozen foods, health care and electronic materials. Today, Ajinomoto Group's operation spanning in 36 countries and religions with areas and religions with over 117 manufacturing plants and more than 34,000 employee around the world.

*Umami is the fifth basic taste, apart from sweet, sour, salty and bitter. It is described as "鲜味" (xian wei) in Chinese; "Rasa macam sup atau daging" in Malay and "Savoury" in English.

*The Ajinomoto Group data as of 31 March 2023



Our Business Overview & Network

Ajinomoto (Malaysia) Berhad started its business operations in Malaysia in year 1961. It is one of the very first Japanese companies to be set up in this country. Ajinomoto (Malaysia) Berhad has since grown into a dynamic food & seasoning manufacturer with diverse marketing brand name that is trusted by Malaysian for decades.



Factory in Bandar Enstek, Negeri Sembilan | Headquarter in Technology Park Malaysia, Kuala Lumpur

AMB Office And Sales Branches



OVERSEAS MARKET



Our Commitment To The Innovative & Quality Products

For decades, Ajinomoto Malaysia has been committed to improving and developing new brand that provide a wide range of products to the people and food industry in Malaysia and overseas. Today, we continue to develop and grow by offering innovative products and services to the highest quality and standards.

Seasoning Products



A menu specific seasoning that helps you to prepare delicious home cooked dishes in a quick and easy way. It is a complete mix with variety of high quality ingredients and seasoning that able to satisfy you and your family's taste bud.



With the perfect balance of chicken, garlic and onion tastes, TUMIX® Chicken Stock Seasoning makes your every dish aromatic and tasty. You can use it for all kinds of dishes especially soup and stir-fry dishes. It is also available in Anchovy flavour.



AJI-SHIO® range consists of Flavoured Pepper and Flavoured Black Pepper that add extra zest to food with well-balanced taste of aromatic pepper, Umami (savoury) and saltiness.



A specially blended seasoning made of garlic, onion and other ingredients. It helps to enhance the richness, meatiness and well balanced taste of your food. It is ideal for cooking (best for soup and gravy dishes) and sauces.



The Essence of Umami
AJI-NO-MOTO®



AJI-NO-MOTO® Umami Seasoning is a world renowned brand for Monosodium Glutamate (MSG) since 1909, a trusted brand for generations. It is produced by using tapioca or sugar cane through fermentation process. It enhances the Umami taste of every dish without distorting the original taste. Just a little dash added before, during or after cooking to bring out the full flavour of any dishes.



Sport Drinks



aminoVITAL® is the Number 1 Brand in Japan. It contains 3,000 mg of amino acids, mainly Branched Chain Amino Acids (BCAAs). BCAAs provides benefits of provides energy, muscle endurance and muscle recovery. aminoVITAL® is suitable for endurance sports players such as runners, cyclists, triathlon, golfers and etc.



Sweetener



A sweetener with natural sweet taste that let you enjoy your daily sweetness with low calories in all type of your favourite beverages. It is also strongly recommended for diabetic user with no increase of the glucose level.



Frozen Food



"AJINOMOTO Gyoza" is an authentic Japanese-style Gyoza which made from perfect blend of chicken meat and vegetable with thin skin that can provide crispy and juicy taste.



Industrial Products

Ajinomoto (Malaysia) Berhad has a wide range of functional taste and texture solution products are widely used by industrial producer in food processing.

AJINOMOTO. **AJIMATE™**



Consist of Hydrolysed Vegetable Protein, Amino Acid or Organic Acid and flavour enhancer to intensify its original taste.

AJINOMOTO. **AJI-AROMA™**



A blending of basic taste ingredients and food flavouring to provide specific taste and flavour to final products.

Hydrolysed Vegetable Protein (HVP)



It is made from soya bean to provide rich mouthfulness and strong impact.



A premium flavour enhancer that can further enhance the deliciousness and Umami (savory) taste of all kinds of dishes by just a little of usage. AJI-NO-MOTO® PLUS can be used for different applications and it is more economical.



AJIRISE™

AJIRISE™ is a yeast extract related products that contributing savoury sensation while enhance the original taste and flavour. This product contains no food additives, low salt content, and suitable for clean-label products.



ACTIVA® TG

ACTIVA® TG series are enzyme preparation that were developed to function under various food processing conditions & techniques. The active ingredient in ACTIVA® TG series is transglutaminase. It can strongly bind seafood/meat products and improve texture for protein based products through the nature enzyme action of transglutaminase.

Quality Assurance

In every country, Ajinomoto Company's name represents world-class quality and health standard. We contribute to a better life for all by providing safe and high quality products and services.



CERTIFIED TO MS 1500
REF. NO.: 1092-02 / 2004
Malaysian Standard on Halal Food
General Requirements



CERTIFIED TO ISO 9001 : 2015
CERT NO.: QMS 00504
Quality Management System
(*QMS*)



CERTIFIED TO ISO 45001:2018
CERT. NO.: OHS 00302
Occupational Health and Safety
Management System
(*OHS*)



CERTIFIED TO ISO 14001: 2015
CERT NO.: EMS 00368
Environmental Management System
(*EMS*)



CERTIFIED TO MS 1480 : 2019
CERT NO.: HA0122031
Hazard Analysis and Critical Control Point System
(*HACCP*)

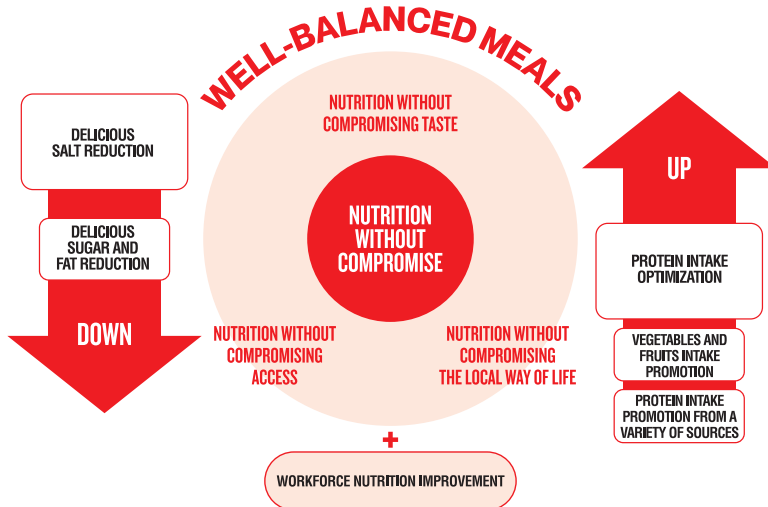
Ajinomoto Group Creating Shared Value (ASV)

ASV represents our unchanging commitment: co-create social and economic value with our stakeholders through our businesses, ultimately to pursue "Eat Well, Live Well.". Our approach focusing in promoting better health and life and environmental sustainability.

Promote Better Health And Life

Nutrition Without Compromise

We are driven by the philosophy that when nutritious foods taste good, are easily accessible, and respect local customs and flavours, global health can be optimised. We aim to help people live healthier lives through our approach to nutrition.



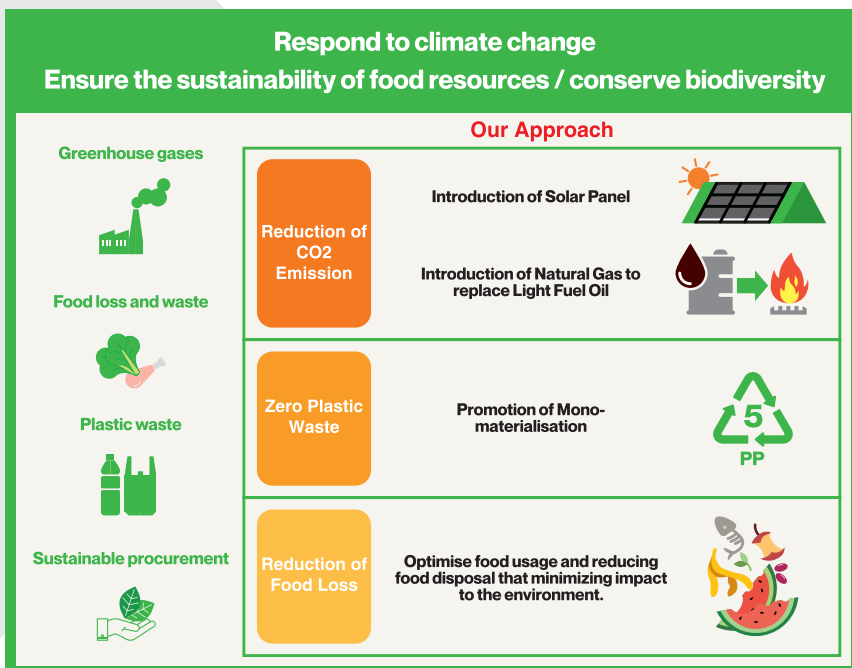
To address the double burden of under-nutrition and over-nutrition, the Ajinomoto Group supports people's efforts to maintain a delicious, well-balanced diet using umami.



Promote Environmental Sustainability

Global Sustainability And Food Resources

We provide products and services that are tasty, nutritionally balanced and that further promote a reduced environmental impact caused by greenhouse gases, plastic waste, and food loss and waste.



Eat Well, Live Well.



AJINOMOTO (MALAYSIA) BERHAD

[Reg. No. 196101000252 (4295-W)]

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Negeri Sembilan Darul Khusus, Malaysia.
Tel: (606) 737 7000 | Fax: (606) 737 7001