



AJINOMOTO FOOD INGREDIENTS LLC

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August 27, 2007

Counterfeit Monosodium Glutamate from China

To whom it may concern,

As a leading manufacturer and marketer of Food Ingredients, Ajinomoto Food Ingredients LLC would like to bring to your attention that some imported brands of MSG, monosodium glutamate, or 味精 in Chinese, are not what they claim to be.

With the recent discovery of melamine and other unapproved additives to protein-based feed ingredients imported from China, Ajinomoto and an independent laboratory analyzed fourteen different products imported from China that are labeled as “pure (99.99%) MSG”. The results revealed that four brands of “MSG” had been diluted with salt, with the salt level in one of these brands estimated at 25.8%. The results of our analysis of these products are summarized in the chart below.

<b>Product</b>	<b>Avg. Sodium Level</b>	<b>Percent Added Salt</b>
pure MSG	12.30%	0%
Super K	19.05%	25.8%
Dragon, <sup>b</sup>	12.65%	1.3%
Superior Choice <sup>b</sup>	12.70%	1.5%
NYW Trading <sup>b</sup>	12.81%	1.9%

<sup>a</sup>External Laboratory Testing AOAC 971.27

<sup>b</sup>Food Chemical Codex 5<sup>th</sup> Edition Chloride Test Method conducted by internal laboratory.

Given the current environment for food safety and the FDA’s encouragement of the food processing industry to share information on the presence of “contaminants” in food ingredients, we have shared the complete set of test results with FDA. Ajinomoto also believes its customers, whether a chef in a restaurant or a consumer, should be aware that some of the products on the market may claim to be 100 percent MSG but are actually a blend of MSG and salt.



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Ajinomoto Food Ingredients, LLC, is the only MSG manufacturer in North America. “AJINOMOTO” or “味の素” pure (99.99%) monosodium glutamate is sourced from locally grown corn and is manufactured in a state-of-the-art manufacturing facility in Iowa. You can be assured that when our product says “monosodium glutamate” on the label, you will be receiving pure MSG.

MSG is a flavor enhancer that, when added to foods, will make good foods taste even better. Extensive data and information support the safety of MSG. Moreover, regulatory agencies world wide have authorized the use of MSG as an ingredient. In addition, it is well recognized that the glutamate in manufactured MSG is no different than the free glutamate that is found in a wide variety of foods such as ripe tomatoes, soy sauce, Parmesan cheese, and mushrooms. The free glutamate in MSG and these foods are equally effective in imparting an UMAMI taste and enhancing the flavors of foods.

Best regards,