

## PRESS RELEASE

### **AJI-NO-MOTO<sup>®</sup>, new price coming in June**

**AJI-NO-MOTO<sup>®</sup> IS THE ONLY MSG MADE OF IOWA CORN AND  
MANUFACTURED IN THE HEARTLAND OF AMERICA**

Torrance, CA, May 13 - Ajinomoto Food Ingredients LLC, announces a recent price increase to its popular food ingredient, AJI-NO-MOTO<sup>®</sup>, commonly known as monosodium glutamate (MSG). This price increase is due largely to the rising costs of the product's base component, U.S.-grown corn.

Since August 2006, certain corn prices have seen increases more than 200%. This increase has significantly affected most corn-based products, including cereal, sweeteners and tortilla. Because the company mandates the use of natural food components in the manufacture of its products, price changes that affect these components also have a direct affect on product pricing decisions.

Ajinomoto is a U.S. division of one of Japan's leading food manufacturers, and is America's only manufacturer of MSG. The company is committed to providing the consumer markets with products of superior quality, in spite of the rising global costs of commodities such as corn. Ajinomoto will continue its mission to deliver the best food products to the markets it serves, at the most competitive and affordable prices possible.

#### About AJI-NO-MOTO<sup>®</sup>

AJI-NO-MOTO<sup>®</sup> is produced in Iowa, through an advanced corn fermentation process similar to the making of wine or cheese. The product's flavorful characteristics can be traced to glutamate, a common amino acid naturally found in meat, fish, milk and many vegetables. It's the glutamate in natural foods that imparts the fullness and impact of taste and mildness and complexity of flavor. By replicating these natural taste components, AJI-NO-MOTO<sup>®</sup> has the exceptional ability to improve the taste characteristics of processed foods as well. AJI-NO-MOTO<sup>®</sup> boasts superb quality and performance, giving the user a truly versatile cooking ingredient.

#### The Fifth Taste

Growing up, many of us learned of the four basic tastes: sweet, sour, salty and bitter. One flavor has, for many years now, escaped description in the English language. Umami (pronounced "oo-mommy"), most often described as a "savory" or "meaty", is not new to the Japanese, who have used the term to describe the "fifth taste" since the early 1900s. Ajinomoto's MSG flavoring provides a hearty taste to meat, poultry, seafood and vegetable dishes.

People have been cooking with MSG for many, many years. Why? Because it's an easy and effective way to enhance favorite recipes. Monosodium glutamate can create a smooth, rich and full-bodied flavor in many traditional dishes. For example, MSG gives soups and stews a more robust flavor, accents a zesty salad dressing, and enriches the delicate flavors of many favorite sauces and casseroles.

#### More About Ajinomoto

Ajinomoto Food Ingredients LLC is a pioneer in the science of flavor enhancement, and a world leader in food technology. The company's Iowa facilities are ISO 9002 certified. Our parent company, Ajinomoto Company, Inc., is the largest food and beverage company in Japan, and was the world's first manufacturer of monosodium glutamate. Today we are still the leading supplier of this widely used food ingredient, and as such we strive to provide consumers and health professionals with necessary and helpful information about its safety and efficacy.

In addition, we encourage and support scientific research relating to this ingredient. We place a high level of investment in research and development, knowing that consumers deserve a safe, consistent and high-quality product.

Ajinomoto has offices in 22 countries and operates manufacturing facilities in 14 countries around the world. Our first American office opened in 1917. Today our headquarters are located in Fort Lee, NJ, with additional offices in Los Angeles, CA, Honolulu, HI, Chicago, IL and Washington, DC. Ajinomoto U.S.A., Inc. manufacturing plants are located in Raleigh, NC, Portland, OR and Eddyville, IA.