

**PRESS RELEASE**

Ajinomoto Health & Nutrition North America, Inc.  
1300 North Arlington Heights Road, Suite 110, Itasca, IL 60143  
(630) 931-6800

**Ajinomoto Health & Nutrition Delivers Umami & Kokumi Expertise at Flavor Experience 2019**

Company shows unique savory solutions with an emphasis on innovation

**FOR IMMEDIATE RELEASE – August 5th, 2019** – Ajinomoto, the global experts in umami and kokumi, will be showcasing savory deliciousness through a variety of innovative applications at the Flavor Experience conference in Newport Beach, CA. The company will be bridging food science and exceptional taste through a series of food demonstrations and culinary inspired booth discussions.

Attendees are invited to visit our booth to experience our expertise in the fifth taste. On day one, we will feature umami, one of the hottest flavor trends. Breakfast boudin blanc flavored with sage and maple black pepper glaze, mushroom duxelles with French oeufs brouilles, and an Umami Bloody Maria loaded with umami impact and spiked with Spanish chorizo vodka will be available for tasting. All of these delicious recipes will be highlighting the impact of monosodium glutamate, the purest form of umami. On the second day, we will be serving a Moroccan spiced lentil and lamb soup as well as a shrimp katsu sando and wakame milk bread with an okonomiyaki croquette. These bites will be featuring the rounded, harmonious sensation that kokumi brings to dishes through our Savorboost™ Yeast Extracts. Make sure to stop by our table to learn about both umami and kokumi from the savory taste experts!

In addition, Ajinomoto's Joe Formanek, PhD will lend his expertise to a discussion panel, along with other industry experts, titled, "Innovating on the Edge of Flavor". Dr. Formanek has over 20 years of experience working with food and beverage companies to create the best tasting applications possible. This panel will occur on Tuesday, August 20 from 3:50-4:50PM.

"As a chef, I know what umami can do and now also understand the power of kokumi in making food really pop. I look forward to showing how Ajinomoto has pioneered and developed umami and kokumi through some great taste experiences." -Chef Chris Koetke, culinary lead from Ajinomoto and creator of our booth recipes. The event will be held at the Newport Beach Marriott hotel in Newport Beach, CA on August 19th-21st, 2019.

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**About Ajinomoto Health & Nutrition North America, Inc.**

The Ajinomoto Group is a global leader in amino acids thanks to its advanced bioscience and fine chemical technologies. Its products cover a range of fields such as seasonings, processed foods, beverages, amino acids, pharmaceuticals, and chemicals. Since discovering "umami" (the fifth basic taste, created by glutamic acid, a type of amino acid) in 1908, we have been scientifically pursuing the possibilities of amino acids, and supporting the healthy lives of people all around the world. Based on our corporate message "Eat Well, Live Well" we aim for further growth and continuous contribution to greater wellness for people by creating value with communities and society.

The Ajinomoto Group has offices in 35 countries and regions, and sells products in more than 130 countries and regions. Its sales were 1.1502 trillion yen (10.3 billion U.S. dollars) in fiscal year 2017. To learn more, visit [www.ajinomoto.com](http://www.ajinomoto.com).

Ajinomoto Health & Nutrition is the North American subsidiary of Ajinomoto Co. Inc. (Global Corporate Office) in Japan, a global leader in the research, development, manufacturing, and sale of the highest quality amino acid-based products and food solutions. As experts in harvesting the power of umami since its discovery in 1908, Ajinomoto focuses its efforts on building the bridge between science and taste. From breakthrough innovation to social impact, Ajinomoto Health & Nutrition contributes to significant advances in Nutrition and Health, creating a better life for all. For more information visit [www.ajifoodsolutions.com](http://www.ajifoodsolutions.com) or email us at [publicrelations@ajiusa.com](mailto:publicrelations@ajiusa.com).