

Ajinomoto Brings Pharmaceutical-grade Fermented Amino Acid L-Cystine to the North American Market



Raleigh, NC (Feb. 8, 2016) - Ajinomoto North America, Inc., a wholly owned subsidiary of Ajinomoto Co., Inc., now offers to North American customers pharmaceutical-grade L-cystine that is produced using fermentation technology.

Ajinomoto's L-cystine is manufactured at the company's amino acid manufacturing facility in Kawasaki, Japan under strict cGMP guidelines using a patented fermentation process. It is produced from non-animal raw materials, kosher and halal certified and European Pharmacopoeia compliant. Fermented L-cystine is the latest addition to Ajinomoto's full line of amino acids and amino acid derivatives.

Fermentation is a microbial process whereby natural renewable substrates are converted to finished products, such as amino acids. Ajinomoto's fermentation manufacturing process, which uses plant-based raw materials, offers significant advantages compared to other traditional manufacturing processes of Cystine and its derivatives, which may use human or animal materials – including human hair and bird feathers. Additionally, manufacturing by fermentation is sustainable and minimizes environmental impact by producing less waste and by-products.

The global market for Amino Acids is projected grow year over year through 2020, driven by an increasing

awareness of the role of amino acids in physiology, an aging population, interest in sports nutrition and the continual identification of human and animal disorders caused by amino acid deficiencies. Ajinomoto North America continues to evolve to meet the growing demand for high quality amino acids in the global market and here in North America.

Current and prospective Ajinomoto customers in the United States and Mexico can contact Ajinomoto North America Customer Service for more information at nc_csr@ajiusa.com. Current and prospective Ajinomoto customers in Canada can contact LV. Lomas for more information at sales@lvlomas.com.

About Ajinomoto

Ajinomoto is a global manufacturer of highquality amino acids, pharmaceuticals, specialty chemicals seasonings, foods and beverages. For more than 100 years, Ajinomoto has contributed to food culture and human health through wideranging application of amino acid technologies. Today, the company is becoming increasingly involved with solutions for improved food resources, human health and global sustainability. Founded in 1909 and now operating in 27 countries and regions, Ajinomoto Co. had net sales of JPY 1,185.9 billion (USD 9.87 billion) in fiscal 2015. Ajinomoto North America, Inc., a wholly owned subsidiary of Ajinomoto Co., Inc., operates offices and manufacturing facilities in New Jersey, North Carolina, Illinois and Iowa.

For more information, please visit www.ajinorthamerica.com