Unlocking the power of Amino acids, we contribute to greater wellness for people.

Welcome to Ajinomoto Europe & Africa.

We’re part of the Ajinomoto Group in Europe and Africa, aiming to become a solution-providing group for food and health issues with our founding aspiration “Eat well, Live well.”

Do you know what are Amino acids?

Amino acids are the source of life and the core of our businesses.

Humans, plants, animals and all living things on earth would not exist without amino acids.

Every company in the Ajinomoto Group will strive to provide a workplace environment that empowers employees to realize their full potential, so that they and the company can grow together.

***About the Ajinomoto group***

For more than a century, the Ajinomoto Group has been “unlocking the power of amino acids” to pursue realizing both deliciousness and well-being, while passing down its founding aspiration of “Eat Well, Live Well.” As a leader in amino acids, by combining the various powers of amino acids, we have been able to develop a multifaceted business portfolio spanning foods, seasonings, healthcare, and electronic materials.

***Mission***

Our mission is to contribute to the world’s food and wellness, and to better lives for the future.

***Vision***

Contribute to greater wellness for people worldwide, unlocking the power of amino acids to resolve the food and health issues associated with dietary habits and aging.

***Our Philosophy***

Since its founding, the Ajinomoto Group has been consistency engaging in initiatives to resolve social issues through its business. By improving economic value through the creation of shared value with society and local communities, these initiatives have contributed to the Group’s growth.

These kinds of initiatives have been named ASV (The Ajinomoto Group Creating Shared Value). We have positioned ASV at the core of the Group’s corporate philosophy. We strive to realize our mission and vision adopted under this philosophy.

***Ajinomoto Group Way***

Shared values among employees in pursing our mission and vision; basic approach and stance in taking on our work.

***Ajinomoto Group Policies (AGP)***

The AGP represent our fundamental, globally shared views as well as the code of conduct that governs the Group’s business activities as they relate to compliance in each country and region in which we operate, international rules concerning “21st-century issues of human society”, and the pursuit of ASV.

***History***

Explore the series of deliberate and eventful steps that brought us from place we started to where we stand today.

***The members of Ajinomoto Europe & Africa***

Ajinomoto OmniChem is your leading global business partner for Pharmaceutical APIs and Intermediates, Green Specialties, Agro Solutions and Amino Acids. We are committed to supplying the highest quality products and services, based on our reliable and flexible production, innovative research and market responsiveness.

Based on the know-how of the native company in Japan, Ajinomoto Poland develops a line of Japanese instant soups and dishes with noodles under OYAKATA and YUMYUM brands. The company is also the producer for leading clients in Polish market, as well as the brands of major foreign customers from the European Union.

AGRO2AGRI® is a group of companies that provide BioSolutions that solve the challenges of the modern agriculture and the food chain. We help to feed a fast-growing population by increasing crop yields ensuring the sustainability and the lowest possible environmental impact. We make it possible, thanks to our biocycle production system based on our idea of circular bioeconomy: Returning to the earth what it gives 2 us.

(Agro2Agri has 7 affiliates in Spain, Kenya, Côte d’Ivoire, Russia and China)

AJINOMOTO Foods Nigeria Limited is a food seasoning manufacturing and marketing company established in Nigeria in 1991 with her factory located at 37, Creek Road, Apapa- Lagos.

An affiliate of the AJINOMOTO Company Inc., Tokyo, Japan in Nigeria; AFN is totally committed to providing our numerous customers with the best quality, safety, high valued, differentiated products that meet their needs, wants and in conformity with regulatory requirements.

Located on the very crossroad between European, Asian and Mediterranean civilizations, Turkey has a very rich food culture. As Ajinomoto Istanbul, we produce delicious taste in 8 categories for Turkey’s domestic as well as international markets with two popular brands: Kemal Kükrer® (Vinegar, Sauces, Pickles) and Bizim Mutfak®(Soup, Bouillon, Meal Mix, Seasoning, Powder Dessert).

The company was established in Cairo, Egypt in 2011. Started import and sales of Umami seasoning (MSG), Aji-no-moto®. In October 2017, the company launched a new rice menu seasoning product, Spice Mix®, based on Umami seasoning and spices.

“Under construction”

Solutions for professionals

Products for consumers

We have heritage of 110 years to be proud of.

One small business that began in Japan has expanded to Europe and Africa over the course of its 110 years history.

***History of Ajinomoto Europe & Africa***

There are two important figures in the history of Ajinomoto.

In 1888, the Suzuki family started Chemical business with extracting iodine from the seaweed which wash up on the shore. They started production of saltpeter by co-decomposition of potassium chloride and Chile saltpeter, which are contained in iodine ash and their business became one of the leading chemical companies in Japan.

In 1899, Dr. Kikunae Ikeda went to Leipzig, Germany to study chemistry. In Leipzig, he studied directly under Dr. Wilhelm Ostwald, who was later awarded the Nobel Prize in Chemistry in 1909. Without Dr. Ikeda’s study in Germany, Ajinomoto would not have been born.

After returning to Japan, Dr. Ikeda continued his research, and in 1908, he discovered glutamic acid as the source of savory taste. He named this "umami" and designated it as the fifth of the five basic taste modalities.

In recognition of this achievement, Ikeda was officially selected as one of the “Top Japanese Great Inventors” by the Japanese Patent Office

“I want to make Japanese people healthier by making their meals more delicious. “

“I want to bring “umami” seasoning to many people in Japan.”

The history of Ajinomoto began with this passion of two Japanese gentlemen.

**1909 The beginning of the Ajinomoto Group**

- Ajinomoto Co. was established by launching the world’s first umami seasoning: AJI-NO-MOTO®, by Saburosuke Suzuki, foundation of the Ajinomoto group.

- France is the first country outside of Japan to patent AJI-NO-MOTO®

**1949 The 1st export of AJINOMOTO® to Europe**

The 1st export of AJINOMOTO® to Europe was started from Switzerland

**1952 The market cultivation in Europe**

Mr. Domen, as the president of Ajinomoto, went to Europe at the first time.

He actively visited major food manufacturers and introduced AJINOMOTO®.

**1954 The establishment of representative office in Paris, France**

**1956 The beginning of pharmaceutical businesses**

The Ajinomoto Group started various amino acid businesses for pharmaceuticals

**1961 The establishment of Deutsche Ajinomoto G.m.b.H.**

Deutsche Ajinomoto G.m.b.H. was established in Hamburg, Germany

Later, it became a current Hamburg sales branch office of Ajinomoto Foods Europe S.A.S.

**1974 The establishment of Eurolysine S.A.**

Eurolysine S.A. by joint venture with Orsan S.A., Lafarge Group in France, was established.

 (Divested in 2021) The market for amino acids for animal nutrition increased mainly in Europe at that time.

**1980 Business Partnership with Cie. Gervais Danone**

Ajinomoto and Cie. Gervais Danone of France, the largest dairy company in Europe, signed an agreement to establish a joint venture for the production and sale of dairy products in Japan. The partnership continued until 2007.

**1984 The establishment of Ajinomoto Osteuropa - Handelsgesellschaft m.b.H.**

Ajinomoto Osteuropa – Handelsgesellschaft m.b.H. was established in Austria to enforce sales in Eastern European territories. (closed in 1997)

**1988 Award of the “Legion of Honor”**

The grandson of the company's founder, Saburosuke Suzuki IV, former chairman of the company, was awarded the Legion of Honor which is the highest French decoration and one of the most famous in the world, by the French government.

**1989** **The acquirement of S.A. OmniChem N.V., Belguim**

S.A. OmniChem N.V., Belguim was acquired by the Ajinomoto Group and became S.A. Ajinomoto OmniChem N.V..

**1991 The establishment of West African Seasoning Co., Ltd.**

West African Seasoning Co., Ltd. was established in Lagos, Nigeria (Current Ajinomoto Foods Nigeria Ltd.)

**1999 The establishment of Ajinomoto Poland Sp.z.o.o.**

Ajinomoto Poland Sp.z.o.o. was established in Warsaw, Poland and started instant noodle businesses for European markets.

**2002 The establishment of Ajinomoto Europe S.A.S**

Ajinomoto Europe S.A.S. was established in Paris, France as a regional headquarters

**2003 The establishment of Ajinomoto Foods Europe S.A.S**

Ajinomoto Foods Europe S.A.S was established in Paris & Nesle, France

**2004 The establishment of OOO"AJINOMOTO"**

OOO"AJINOMOTO" was established in Moscow, Russia

**2011 The establishment of Ajinomoto Istanbul Foods Sales Ltd.**

 Ajinomoto Istanbul Foods Sales Ltd. was established in Istanbul, Turkey

**2011 The establishment of Ajinomoto Foods Egypt S.A.E.**

Ajinomoto Foods Egypt S.A.E. was established in Cairo, Egypt

**2011 The establishment of Ajinomoto Afrique de l'Ouest S.A.**

Ajinomoto Afrique de l'Ouest S.A. was established in Abidjan, Ivory Coast

(Closed in 2021)

**2017 The acquisition of Örgen Gıda Sanayi ve Ticaret A.Ş., and Kükre Gıda A.Ş..**

**2017 The acquisition of Labeyrie Traiteur Surgeles S.A.S.**

Labeyrie Traiteur Surgeles S.A.S. in France was acquired, and it became Ajiomoto Frozen Foods Francs S.A.S.

**2017 The capital participation in Agro2Agri SL.,Spain**

**2018 The amalgamation of 3 Turkish firms**

Ajinomoto Istanbul Foods Sales Ltd., Örgen Gıda Sanayi ve Ticaret A.Ş. and Kükre Gıda A.Ş. were integrated and became Ajinomoto Istanbul Food Industry and Trade Ltd.

At that time of founding, a large amount of starch was produced as co-products in the manufacturing process of umami seasoning, “AJI-NO-MOTO”. In order to use them effectively, we started to sell it to a spinning company for use in spinning. Since then, we’ve been supporting a wide variety of professionals by providing solutions in various ways.

***Aji Bio-Pharma Services***

Aji Bio-Pharma services is a key supplier of intermediates and APIs. Using innovative technologies, we offer our clients the ability to scale from pilot to commercial supply, saving both time and money.

We have been actively producing small molecule APIs and intermediates for the pharmaceutical industry for more than 40 years. As trusted contract partners and leaders in this field, we are focused on providing high quality manufacturing services, as well as, supporting process and analytical development.

***Natural Specialties***

For more than 70 years, our Natural Specialties division has been actively extracting, purifying and synthesizing botanical and fermentation derived products for a variety of applications and markets. Today, we are a global leading producer of high quality polyphenols. Based on this very long experience and our extensive knowledge of the green chemistry principles, we are also a trusted CDMO partner for high value fine chemicals.

***Amino acids***

The Amino Sciences group in Belgium provides highly pure Ajinomoto Amino Acids for pharmaceuticals, medical food & nutraceuticals, food, and cosmetics & personal care applications to customers in the EMEA. In addition to amino acids, we also provide Ajinomoto Amino Acid-based emollients, humectants, surfactants, oil gelling agents and texture modifying products for the cosmetics and personal care industries. All products are mild, environmentally friendly, paraben & sulfate free, biodegradable, and safe to use.

***Agro Solutions***

Complete catalogue of bio solution for Agriculture. We offer solutions for the whole agro industry chain.

Our products include Active compounds for agro formulas on the design of tailor-made biostimulants in a B2B service model, surfactant range products consisting of in-house developed emulsifiers, wetting-dispersing agents, and other additives, and biostimulant and plant nutrition products as finished goods.

***Instant Noodles***

Easy to stock, carry and prepare. Instant ramen soup with noodles and the yakisoba sauce noodles are part of daily life in Japan. As noodle culture has no borders, beside the OYAKATA® brand, you'll find our European, healthy style JUST DELI® and Asian style YUMYUM® brand noodle products side by side.

***Seasoning***

Together with AJI-NO-MOTO® which is the world’s No. 1 Umami Seasoning, made from Monosodium Glutamate, we produce localized seasonings which improve the nutritional and good eating habits with balanced rich taste and aroma.

***Powder Foods, Condiments, Pickles***

Thanks to 20 years of history, Bizim Mutfak® is one of the well-known powder nourishment brands in Turkey. Bizim Mutfak® produces delicious taste in 5 categories (soup, bouillon, meal mix, seasoning, powder dessert) for Turkey’s domestic as well as international markets.

Thanks to more than 100 years of history, Kemal Kükrer® is one of the most well-known brands in Turkey. Kemal Kükrer® produces delicious taste in 3 categories (vinegar, sauce, pickles) for Turkey’s

domestic as well as international markets through its 2 factories.

**#1 Taste of Food**

**I want more YUMMY foods!**

**Amino acids hold the key to deliciousness!**

Do you know amino acids play an important role for the taste of food?

There are 20 kinds of amino acids that make up proteins, but all of them can be classified into amino acid families that have some taste, sweetness, bitterness, and umami. The combination and ratio of these amino acids contained in food are one of the important factors of taste of the food.

**Five basic tastes**

Do you know how many flavors exist in the world? It has long been said that there are 4 basic tastes namely sweet, sour, bitter, salty. However, it has been advocated by Japanese researchers that umami discovered by Dr. Ikeda Kikunae is also one of the basic tastes**.** And, in 2002, receptors that actually feel umami were identified, and it was proved scientifically that umami is one of basic tastes. Today, the taste of food is thought to be made up of a combination of these five basic tastes.

**Roles of basic tastes**

* The basic tastes have important meaning of providing nutrients to the body
* It is said that sweetness is energy, salty taste is mineral which regulate the body fluid, and umami is a marker of protein intake. Basically, acidity and bitter tastes are markers of "danger when eating".
* We depend on the basic tastes for choosing and ingesting the necessary nutrients to live.

**Fermented Foods are rich in Amino Acids**

Fermented foods are one of the ways that we have learned to make food more delicious.

When we ferment foods such as soy, fish and milk, the proteins are digested and become amino acids, which produce various tastes. Amino acids are used as flavor enhancers and seasonings to make foods everywhere taste delicious and give them a unique taste.

The longer the fermentation time, the more various amino acids increase and the richer the taste!

**#2 Good Health**

**Everyday health starts from the inside!**

**Amino acids and Nutrition**

Nutrients are the substances found in food which drive biological activity and are essential for the human body. Amino acids are the building blocks of proteins, one of the five essential nutrients.

There are 20 amino acids in our human body.

9 amino acids which call “essential amino acids” must be taken from foods and remaining 11 of amino acids which call “non-essential amino acids” can be synthesized from other amino acids in the body.



Essential amino acids

Leucine, Valine, Phenylalanine, Isoleucine, Histidine, Lysine, Methionine, Threonine, Tryptophan

Non-essential amino acids

Aspartic acid, Asparagine, Glutamic acid, Cysteine, Arginine, Serine, Proline, Glycine, Tyrosine, Alanine, Glutamine

Amino acids are not only used to form muscles, bones, skin, and other internal organs, they are also used to make hormones and enzymes that maintain and regulate body processes, antibodies that protect against illness, as well as neurotransmitters.

**Amino acids for everyday health**

**For Sarcopenia (Progressive Loss of Muscle)**

As we reach old ‘age, our muscle mass and strength naturally decline, and we grow weaker. This natural condition is called Sarcopenia and it affects everyone. To prevent and treat Sarcopenia, the right exercise and consumption of enough proteins are needed. Recent studies have found a clear link between the consumption of amino acids, Leucine in particular, and exercise with the increase of muscle mass and muscle strength.

**For Good Quality Sleep**

Getting good quality sleep means that you sleep deeply and soundly when you go to bed.

The latest research shows that taking glycine which is one of amino acids before bed helps you to quickly and naturally fall into a deep sleep. By supplementing your diet with the appropriate amino acids, you will probably have a better sleep quality to rest your mind and body!

**For Hangover**

The hangover saver is here! We get a hangover when we drink too much alcohol, and from acetaldehyde that is produced from alcohol. Taking the amino acids alanine and glutamine before and after drinking and during the next day has been shown to promote liver function and weaken hangovers!

**#3 Keep Beauty**

**Stay Healthy and Stay Beautiful!**

**Amino Acids—Natural Moisturizing Factor for Skin**

The outermost layer of the skin has a natural moisturizing factor (NMF) that helps maintain moisture in the skin.

When the amount of NMF falls, the amount of water in the skin also drops and causes it to become dry and coarse. In addition, the amount of collagen, which is another component known for keeping the skin supple, decreases with aging and exposure to UV rays. The main components of both NMF and collagen are **amino acids**. In other words, using amino acids helps keep your skin looking beautiful and healthy!

**Amino Acids for Damaged Hair Cuticles**

Moisture retention is just as important for hair as it is for skin.

The cuticle is the outermost part of the hair and plays an important role in retaining moisture and the amino acids in cuticles work to retain it. Using shampoos, conditioners and treatments that contain certain amino acids helps promote moisture retention and keep hair from breaking. Amino acid care helps give you smooth and silky hair!

**Amino Acids are Environmentally Friendly**

Soaps and detergents are flushed down with household wastewater. Ideally, they should be biodegradable, so they rapidly decompose into the environment. Even if these products are released into rivers and lakes, they can be broken down by microorganisms into carbon dioxide and water. Since amino acids are building blocks of living things, they are readily broken down in nature. Many popular detergents nowadays are made by binding amino acids such as glutamate and glycine to fatty acids.

Try to use the beauty products containing amino acids for your beauty and planet’s beauty!

**#4 High Performance**

**Be more active and enjoy sports more!**

**Ideal nutrients for sports**

Amino acids are ideal nutrients for sports. Why? The answer is very simple. Proteins are the main component of muscle and proteins are made of amino acids. Amino acids can be absorbed in the body in just 30 minutes, and it is much faster than absorbing proteins because proteins eventually have to be digested into peptides and amino acids before it can be absorbed.

**BCAAs to improve your performance**

Roughly 40% of the essential amino acids that make up muscle are BCAAs (branched amino acids) which is consist of valine, leucine and isoleucine. Supplementing with BCAAs before or during exercise, gives the body energy to move and reduces muscle breakdown and damage. Supplementing with BCAAs right after exercising or before bed helps damaged muscles recover faster and reduces damage like muscle soreness!

**#5 Contributions to Medical treatment**

**Know more about your life saver!**

**Amino Acids are Essential to Medicine**

Amino acids were used in medicine for the first time in 1956 and Japan was the first country in the world to make a medical infusion containing high-quality amino acids.

The infusions contain the five major nutritional elements needed to sustain life: proteins, sugars, fats, vitamins and minerals. Since the body rejects proteins with side effects such as nausea and fever, infusions containing a mixture of amino acids instead of proteins became a way of providing nutrition to patients, used before and after surgeries and as an essential treatment for patients who cannot eat or drink. They are widely used today for the reason.

**Amino Acids Are Key Ingredients in Medicines**

Amino acids alone have various effects.

**Glutamine** has been noted for its ability to repair the mucous membranes of the digestive tract and is used as a treatment for ulcers.

**Arginine** is known for immune-enhancing effects and helps not only healthy people, but also patients after operations with impaired immune functions, patients undergoing intensive care, and patients infected with the HIV virus.

Amino acids are used as pharmaceutical intermediates in many medicines all over the world such as antibiotics, antihypertensives, hypoglycemic agents, and antiviral medicines.

**#6 Sustainable Planet**

**Our health depends on the health of the planet**

**Environmentally Friendly “Bio-cycle”**

-The Ajinomoto Group produces amino acids through fermentation processes from sugars of crops that are easily available in each region.

-The by-products left over after extracting amino acids contain rich nutrients

-The Ajinomoto group sell them to local farmers as organic fertilizers.

-The farmers, in return, feed their sugarcane and other plants with these fertilizers

-And those plants become raw materials of amino acids.

This is what we call the **“bio-cycle”.**

**Amino acids based biostimulant**

Ajinomoto, also, uses these by-products to produce biostimulant.

What is “Biostimulant”? Biostimulant is any substance or microorganism applied to plants with the aim to enhance nutrition efficiency, abiotic stress tolerance and/or crop quality traits.

Ajinomoto mainly uses raw materials of plant origin, and formulates them using its own technological process, creating natural products that help crops to be more resistant to external agents and increase fertilizer’s efficiency, reducing the use of agrochemicals.

Farmers using Ajinomoto biostimulant will therefore enjoy higher yields and better-quality produce.

Biostimulant has demonstrated in many studies that it has a positive impact on environment.

For instance:

• Saving water resources and improving it quality

• Reducing carbon dioxide emission

• Food saving

• Land saving

• Reducing use of pesticides and fertilizers

• Improving soil quality

• Soil erosion prevention

At Ajinomoto Europe & Africa, we are committed to providing you with opportunities, boosting your career with exciting experiences.

Join us! Do what you're passionate about, every day. Find your future role and join our community here!

This is our corporate culture that leads to fulfilling careers and a workplace environment where employees can grow together with us.

Health Management Initiatives

We strive to offer a workplace environment that enables employees to maintain and improve their mental and physical health.

Diversity & Inclusion

We not only practice D&I in hiring and promotion but also implement initiatives to encourage diverse workstyles and career paths.

View all jobs at group companies in Ajinomoto Europe & Africa!