



Eat Well, Live Well. INTRODUCTION OF AJINOMOTO GROUP



AJI-NO-MOTO®, umami seasoning or monosodium glutamate is produced through the fermentation using sugar cane, sugar beets, cassava or corn.



AJINOMOTO GROUP -OUR FINDINGs-





ago in Japan, Dr. Ikeda discovered Umami.



Ajinomoto Co. launched an innovated

Kokumi seasoning.

1960's



Ajinomoto Co. lead application development of

Enzymes in processed foods.

1990's



Over one hundred years

1909

Ajinomoto Co's first product was

Monosodium glutamate

(First umami seasoning in world).



1980's

Ajinomoto Co. developed commercial process and launched

Aspartame (First time in world).

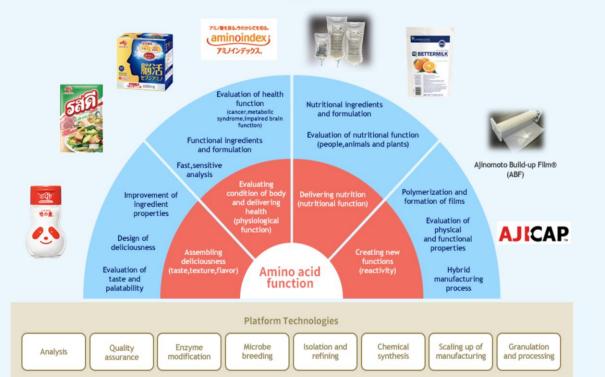


Today, Ajinomoto Co. produces hundreds of products in about 130 countries.

The GLOBAL AJINOMOTO GROUP



1. The World's Leading Maker of Amino Acids



Breakdown of Ajinomoto Group's Core Businesses

As the world's leading manufacturer of amino acids, the Group focuses on expanding its business scope through development of original manufacturing methods and applications for high-quality amino acids to conduct wideranging operations that support the Food and AminoScience businesses domestically and internationally.

Help extend the healthy life expectancy o













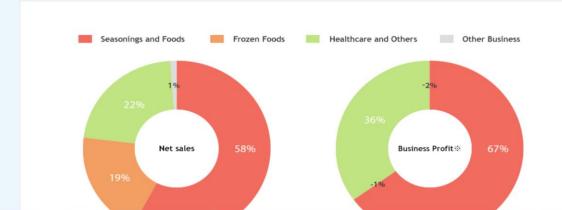




Food Products Roughly 70%

AminoScience Roughly 30%





AJINOMOTO GROUP

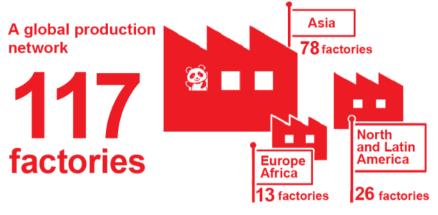


To contribute to greater wellness for people worldwide, unlocking the power of amino acids.

- this is the Ajinomoto Group's promise to our customers.



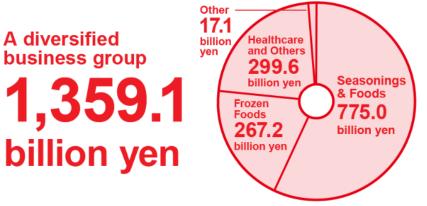
Since the success of our first product AJI-NO-MOTO®, the Group has steadily expanded its business, guided by its aspiration to apply its unique strengths to help resolve social issues by contributing to food and wellness.



We deliver safe and reliable products to people worldwide. We understand and respect global diversity around food customs, values, preferences, and needs. We propose nutritionally balanced menus that utilize readily available ingredients and popular local recipes.



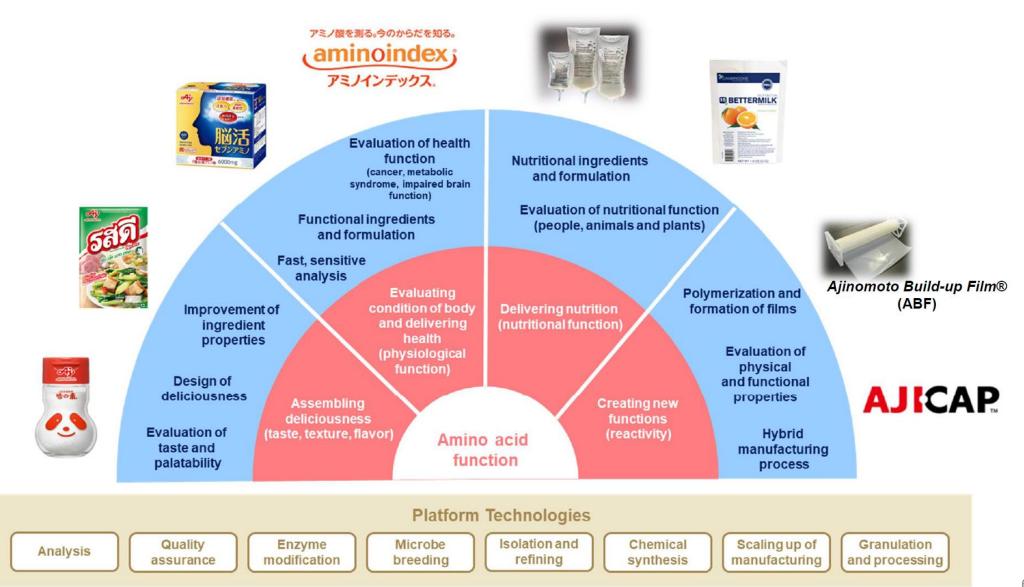
Bases in 36 countries and regions worldwide, the Ajinomoto Group operates a wide range of businesses—from foods and amino acids to pharmaceuticals—deeply rooted in cultures around the world.



By combining the various functions of amino acids, we have succeeded in diversifying our business beyond foods and seasonings into areas such as healthcare and electronic materials.

AJINOMOTO GROUP

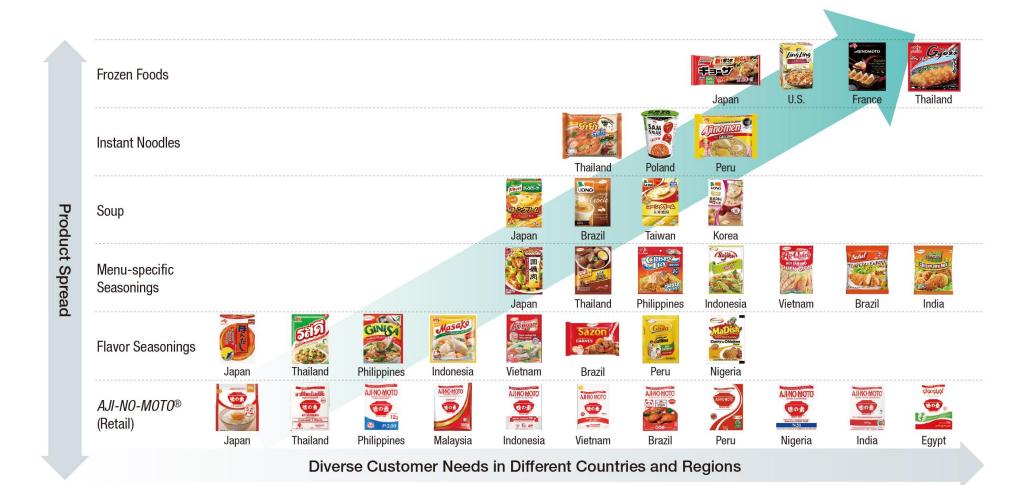




AJINOMOTO GROUP [FOOD]



By utilizing local raw materials to create added value, expanding employment opportunities and applying Japanese technologies, the Group will contribute to the evolution of the local food industry. Through these efforts, the Group will continue to realize a harmonious coexistence with local communities and consumers.

















とれて3日以内の 国産新鮮たまごだけを使用

JINOMOTO.

400g





















Not for ingreen companytion









Since 1961 before

establishment of country Malaysia (1963)







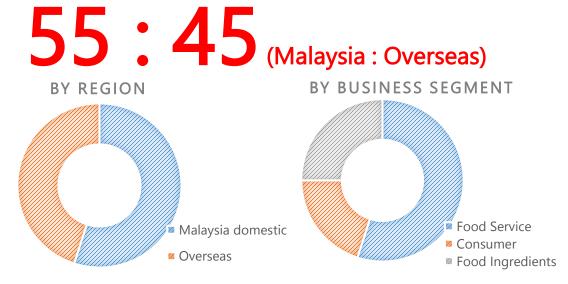
681 people working for AMB, including 9 Japanese expats and 1 Indonesian expat





46 acre new eco-friendly factory with Blending & Spray-Drying facilities (2022)





AJINOMOTO MALAYSIA





<u>Mission</u>

To contribute to the world's food and wellness, and to better lives for the future





<u>Vision</u>

A Global company in Halal market, always think/act "Customer first"

Be a "Global Customer-Centric Halal Food Company" to contribute in resolving People's Food and Health Issues through Our Specialties and Innovative Solutions

Foundation	July 1961				
Number of Employees	68I (including 9 Japanese expats, I Indonesian expat)				
Paid-in Capital	RM 65mil				
Net Sales	FY23: RM 636mil [USD 134mil] *Malaysia domestic business approx. 55%, Overseas business approx. 45% (ME, ASEAN) *Consumer business approx. 20%, Food service business approx. 55%, Ingredients business (B2B for Food industries) approx. 25%				
Business profit	FY23: RM 63mil [USD 13mil]				







AJINOMOTO (M) BHD



KLSE (MYR): AJI (2658)













AJINOMOTO MALAYSIA Berhad (AMB)



Strong brand in Malaysia

More than **80%** of Malaysians like (or

having good impression on) the corporate brand AJINOMOTO®





More than 90% of Malaysians know the brand & the product AJI-NO-MOTO®







Strong in Export as "Halal Hub"

More than 35 countries including 8 ME countries with 9 domestic sales branches and 1 office in Saudi Arabia







HOW AMB CAN HELP YOU to penetrate global market

AMB as Solution provider help you to resolve your challenge on:

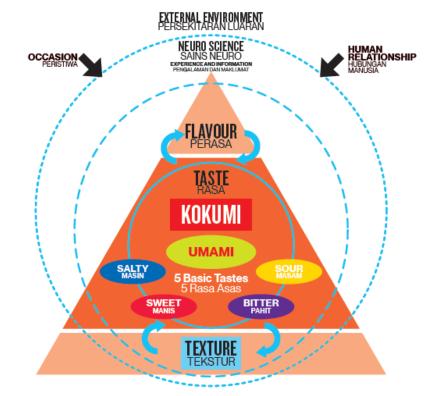
- 1. Upgrade your products quality –example taste and texture
- 2. Improve your products deliciousness
- 3. Improve your products cost competitiveness
- 4. Resolve your ingredients supply & sustainability issue.
- 5. Speed up your R&D developments
- 6. Support providing you your products market information.
- 7. New potential products introduction

AMB – Your SOLUTION PROVIDER

Our Science-based solutions for the food industries

Deliciousness or extremely pleasing taste sensation is, we think, a total sensory experience arising from our combined perception of aroma, taste, and texture. Using Palatability Design Technology developed by the Ajinomoto Group, we offer solutions which reproduce the complex sensation of deliciousness.

FACTORS COMPRISING "DELICIOUSNESS"















AJINOMOTO GROUP -R&D Technology-





R&D Technology

- Taste and flavor technology
- Receptor technology
- Sweeteners and solutions

- Enzymes and texture
- Sensory and consumer science
- Bio-natural flavor
- Yeast extracts for natural solution
- Biotechnologies for amino acids / nutrition and health

AJINOMOTO GROUP -Receptor technology-





WELCOME TO AJINOMOTO (MALAYSIA) BERHAD



ENSTEK
FACTORYYOUR
SOLUTION
CENTRAL



WELCOME TO OUR NEW

SMART AND ECO-FRIENDLY FACTORY



CERTIFICATE





2. WE Produce high quality Products

AMB Factory – **OUR** STRENGTH:





3. WE have high productivity with automation support





4. WE always your No 1 solution provider

VISION: Be a "Global Customer-Centric Halal Food Company" to **Contribute in Resolving People's Food & Health Issues through Our Specialties & Innovative Solutions**

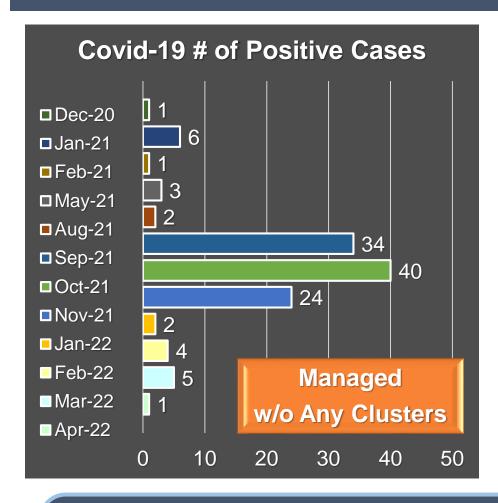


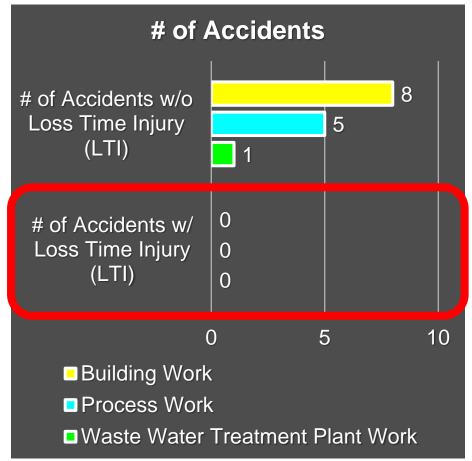
2.0 ENSTEK FACTORY



- 1. Land size : 46.6 Acre ; Land utilization : 60%
- 2. Building up area (Footprint): 53,251.56 m2
- 3. Total employees : about 400 employees
- 4. Production : Production 1 (Spray Dry) & Production 2 (MSG and special Ingredients)
- 5. Others facilities: Waste water treatment; R&D center; Customer Engagement Center

9





Achievements (Man-Hours w/o LTI)

I. Building Work:

II. Process Work:

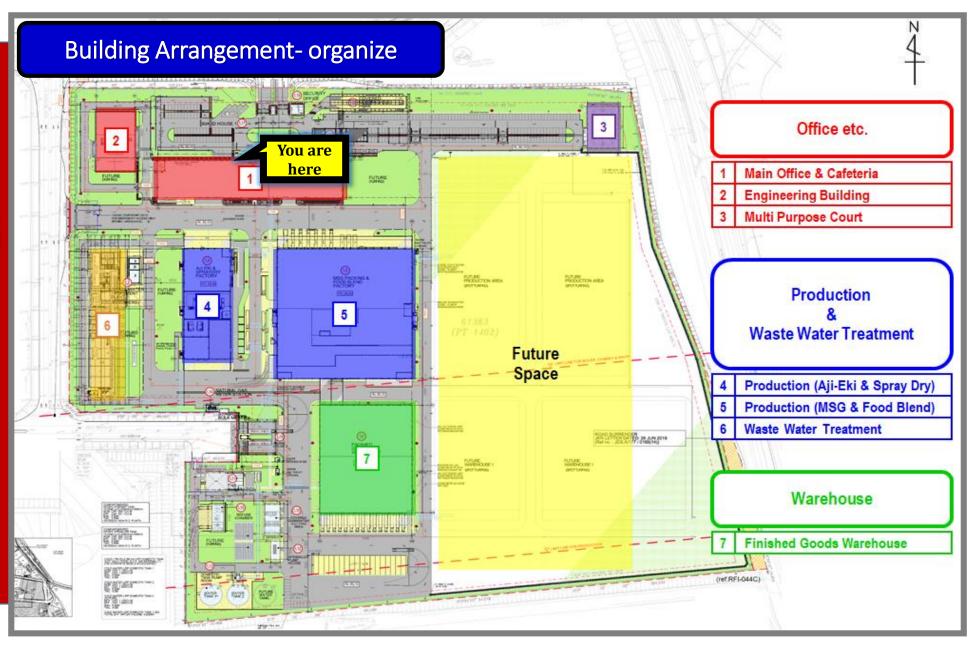
III. Waste Water Treatment Plant Work:

2,901,666 man-hours

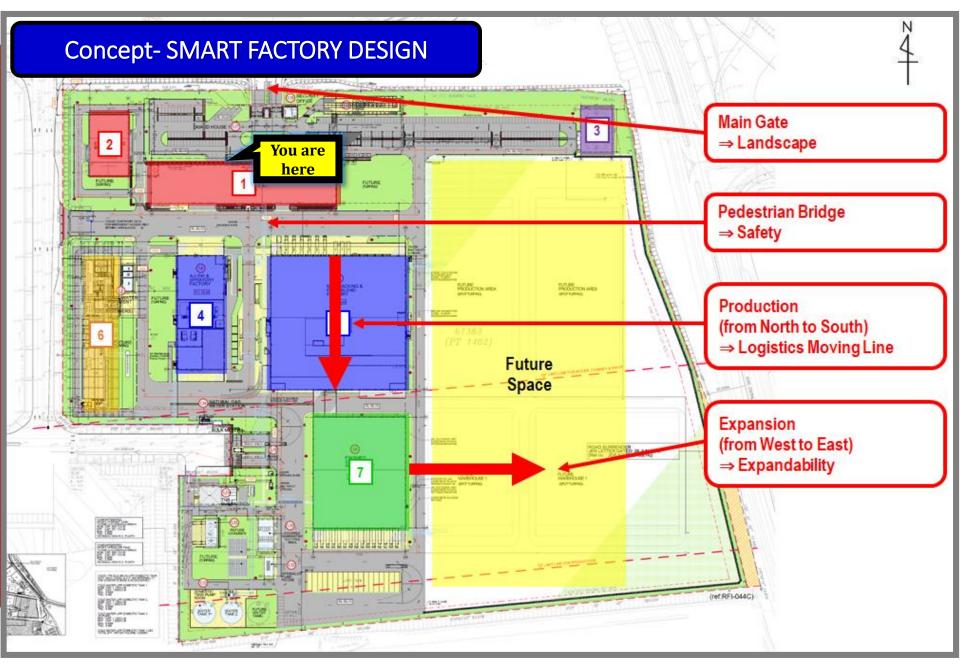
154,888 man-hours

143,328 man-hours

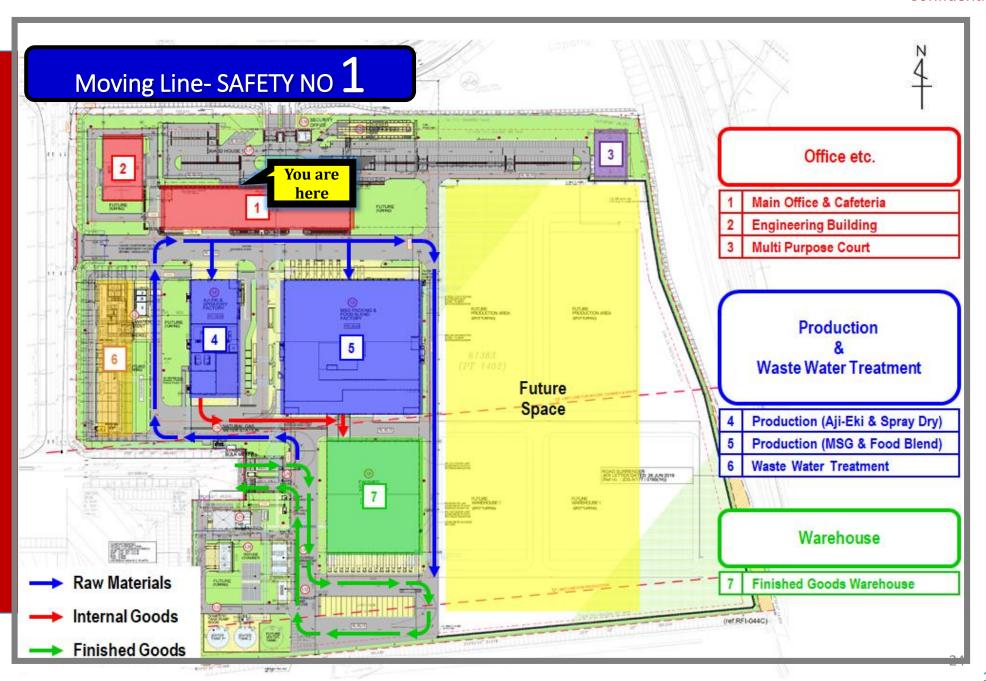
2.1a BUILDING LAYOUT



2.1b LAND UTILIZATION CONCEPT



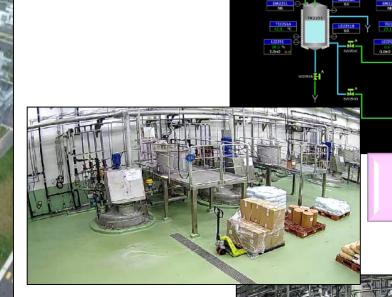
2.1c OPERATION MOVEMENT FLOW



JAKIM HALAL Certified Spray Dryer

2.2 OUR
TECHNOLOGY SPRAY DRY





Digitalization

Clean zone operation





Automation

Auto Weighing System

2.2 OUR **TECHNOLOGY** - Specialty ingredients production

(HACCP & FSSC comply)



P2 Building







Auto Racking System: Weighing

2.4 OUR
AUTOMATION
- INTRODUCTION of
NEW MACHINERIES
& TECHNOLOGIES

Line

AJI-NO-MOTO Small Size

AJI-NO-MOTO Medium Size

Food Blend Small size

Food Blend Big size









Feature

- High Speed
- B Zone Automation
- Remote Support

- High Speed
- Under Planning Remote Support

- Flexibility
- Remote Support

- High Speed
- Under Planning Remote Support

Merit

- Space Saving
- Manpower Reduction
- Space Saving

- Small Mass Prod. Realization
- Space Saving
- Manpower Reduction
- Space Saving
- Manpower Reduction

Eat Well, Live Well.



AWARDS & RECOGNITIONS



"Silver Award"
The Best Community
Programme under the
category of companies
with market
capitalisation less than
USD 1 Billion"

9th Annual Global CSR Summit & Awards and the Global Good Governance Awards



"Whitelist Company"
via Inisiatif Segera
Pensijilan Halal
Malaysia by
Department of Islamid

Department of Islamic Development Malaysia (JAKIM)



"The Best Malaysian
Halal Certificate Holder
Award" under the Large
Industry Category by
the Department of
Islamic Development
Malaysia (JAKIM),
the National Halal
Conference







"5 Star Rating for the Best Solid Waste Management"

Public Cleaning & Solid Waste Management Corporation by Ministry of Local Government Development. "Federation of Malaysian Manufacturers (FMM) Members Award for 50 years & Above"

2017 2018 2021 2022 2023

Eat Well, Live Well.



AWARDS & RECOGNITIONS

Appreciation Award from Negeri Sembilan State Government



YAB Menteri Besar Negeri Sembilan, Dato' Seri Haji Aminuddin bin Harun handover the Appreciation Award to AMB Managing Director, Mr. Tomoharu Abe. AMB is happy to announce to all members that we have received an Appreciation Award from the Negeri Sembilan State Government for AMB's investment in the new eco-friendly factory in Bandar Enstek on January 13, 2023.

The award was given to AMB's Managing Director, Mr Tomoharu Abe, by YAB Menteri Besar Negeri Sembilan, Dato' Seri Haji Aminuddin bin Harun, during the Negeri Sembilan Investors Appreciation Ceremony 2023, which was held in Port Dickson and organised by Invest Negeri Sembilan.





World Halal Excellence Awards 2022 (Food and Beverage)



AMB has received recognition award at the World Halal Excellence Awards 2022 organized by Ministry of Investment, Trade and Industry (MITI) and Halal Development Corporation (HDC) on 5th July 2023.

ESG-E Vision, Mission, & Goals







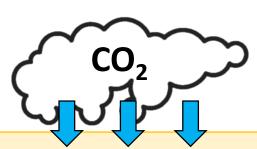
AMB Vision

Be a "Global Customer-Centric Halal Food Company" to contribute in resolving People's Food and Health Issues through Our Specialties and Innovative Solutions.

ESG-Environment Mission

Proactive in achieving **environmental conservation** as company's commitment to **protect** and **preserve** the environment.



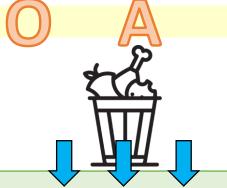


CO₂ Emissions

(*vs FY2018)

FY2024: 65% reduction

FY2025: 75% reduction FY2030: 80% reduction

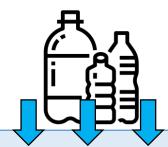


Food Loss

(*to landfill vs FY2018)

FY2024: 75% reduction

FY2025: 50% reduction FY2030: 75% reduction



Plastic Waste

(*to landfill)

FY2025: 90% total PM

recyclability

FY2030: 99% total PM

recyclability

/DIa

AMB ESG-E FY2023, FY2025, FY2030 Target KPIs



ØJINOM(
Theme	FY2023 Result	FY2023 Result FY2025		5 FY2030		
		AJICO	AMB	AJICO	AMB	
GHG (CO2) Emission Reduction	(a) Scope 1 + 2 (i) 58% (11,218 T-CO2) (ii) Sumaiden, Solarvest and Invest negeri as potential candidate (b) Scope 3 GHG emission FY23 baseline: 265,615 T-CO2/year)	↓30%	↓ 75 % (6,611 T-CO₂)	↓50%	↓80% (5,289 T-CO2)	
Food Loss / Waste Reduction	↓ 44% (14.62T)	↓50%	↓ 50 % (22 T)	↓50%	↓ 75 % (11 T)	
Plastic Waste Reduction	(a) Conversion ratio 82% (366MT vs total consumption 441MT) (b) Total plastic reduction	nil	Total plastic recyclability >90%	Zero plastic waste	Zero plastic waste to landfill	

^{*}All the KPI target is against FY2018 result

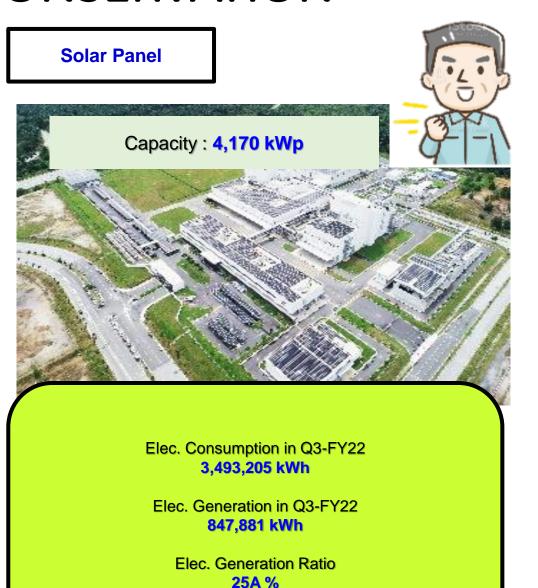
OUR ENVIRONMENTAL CONSERVATION

Green Building Index (GBI)





- Obtained Design Assessment (DA) approval on Apr 2022.
- In progress to compile documents & collect data for Completion & Verification Assessment (CVA) now.
- To submit CVA application in Jul 2023 to GBI authority body for the approval.



Food Waste Reduction Roadmap





Reduce 50% as Ton/Ton vs FY2023

From FY2024 (by FY2030) Reduce food

Reduce food loss & waste generation (From factory)



MSG Recycle

Reduce Defect Input

From FY2024 (by FY2030)

Reduce Sales Return

- Utilization nonexpired products
 - Reselling system set up



Reduce Sales Return



From FY2023 (By FY2030)

Reduce food loss & waste to landfill by increasing utilization rate

(100% utilization rate)



Animal Feed



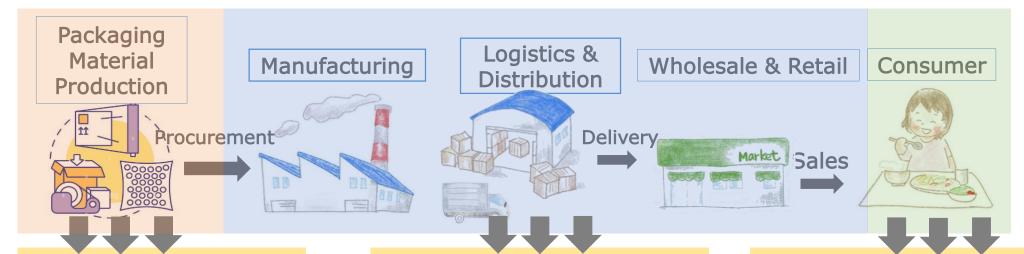
Fertilizer



Food Bank

FY24 Strategies, Action Plans, & KPIs





FY2023-FY2028

Increase plastic and packaging material recyclability

Non-PO mix PO mix (non recyclable (recyclable plastic material) plastic material)

From FY2023

Reduce plastic waste to landfill



Reduce plastic consumption



Waste to Energy

From FY2024

Increase packaging material recycle rate of post consumer

Start of voluntary Extended Producer Responsibility (EPR) as preparation for mandatory scheme in FY26.





2.5c ENVIRONMENTAL CONSERVATION-Actively promoting

HARIALAM SEKITAR NEGARA

PERINGKAT REGERS SEMILLAN

VAR DATO SETT HOLLAMINGTON BUT HATTER

MINISTER SELECT SEMILLAN

VAR DATO SETT HOLLAMINGTON BUT HATTER

MINISTER SELECT SECURIOR SELECT SEL









Environment Day" (Negeri Sembilan state level).

The celebration was organized by Department of Environment

AMB participated in Negeri Sembilan "2023 National

(DOE) Negeri Sembilan on 4th November at Kompleks Belia dan Sukan Paroi, Seremban.

The theme of the celebration was "Environment Shared Responsibility / Alam Sekitar Tanggungjawab Bersama". It was aimed to instil responsible attitude towards the environment among all Malaysians, especially for Negeri Sembilan community.

AMB is DOE NS "Strategic Partner / Rakan Strategik" and received a certificate of appreciation.









2.6 Our contribution to society



Media: Sinar Harian

Date: 12 Nov 2019



Tingkat kesedaran

Kumpulan Ajinomoto perluaskan Projek Victory ke negara ASEAN negara-negara ASEAN termasuk

Di Malaysia, Projek Kesedaran Nutrisi Sukan diperkenalkan dengan kerjasama Kementerian Pendidikan (KPM), Sekolah Sukan Bukit Jalil (SSBJ) dan Ajinomoto (Malaysia) Berhad (AMB).

Projek itu bertuluan mendidik dan

maklumat melalui poster serta portal. Pra pelancaran projek itu diadakan di SSBJ dengan disaksikan Timbalan Pengarah Bahagian Sukan, Kokurikulum dan Kesenian KPM. Suhaimi Sun

menyumbang kepada makanan, kesihatan seria nutrisi melalui teknologi canggih dalam sains amino.

dan Kesenian KPM, Suhaimi Sun Dengan hasil kejayaannya yang tuar Abdullah: Pengerua SSR I Irbnin Mahadi biasa Alinomoto Jepun telah

amino berkualiti tinggi dan telah

to RESOLVE FOOD & HEALTH ISSUES

tengah hari yang selmbang.

2.6 Our contribution to society

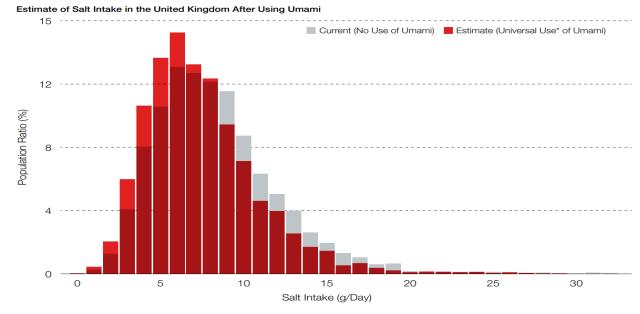


The Ajinomoto Group seeks to extend healthier lives by 2030. One of the most important efforts to achieve this goal is to solve the problem of excessive salt intake. The Ajinomoto Group proposes initiatives for delicious salt reduction, which uses umami to both enhance flavor and reduce salt. 29 Sept 2023

Ajinomoto

https://www.ajinomoto.com > sustainability > pdf PDF

Help Extend the Healthy Life Expectancy of 1 Billion People



Indicates replacing 90% of salt containing foods with foods using umami to reduce salt content

Nakamura H, et al. Reducing salt intake with umami: A secondary analysis of data in the UK National Diet and Nutrition Survey. Food SciNutr 2023; 11(2): 872-82

to RESOLVE FOOD & HEALTH ISSUES

2.6c Collaboration with authorities



Halal Food and Beverages Excellence Award (National level F&B level) at WORLD HALAL EXCELLENCE AWARDS 2022 organised by MITI & HDC on 5th July'23.





ENSTEK FOOD HANDLER SCHOOL resume back operation on 25th October'23.



CIDB (Construction Industry Development Board) visit on 11^{th} October'23 & briefing on enforcement of ACT 520 related to the needs of maintenance workers to register with CIDB.





AMB collaboration with Department of Environment Negeri Sembilan.

2.6d Actively supporting COMMUNITIES activities





Darul Quran, JAKIM students visit on **26 Sept'23** to know AMB Halal experience to maintain Halal Assurance System.





Sport Friendly match between Ajinomoto and **Department of Labor** from Putrajaya and Negeri Sembilan on 13 Oct 23.



Federation of Malaysian Manufacturer (FMM) KL Dinner on **5 Oct 2023** at **One World Hotel, Petaling Jaya.**



Futsal Friendly with Kellogg's on 16 September'23



Futsal Friendly with Coca Cola on 27 October' 23

Eat Well, Live Well.





Your Trusted & Beloved Brand for Generations

We bring smiles & contribute to the health and well-being of the society



ENSTEK FACTORY OPENING CEREMONY

In attendance of the opening were State Executive Council of Negeri Sembilan, the Ambassador of Japan to Malaysia, our President & CEO of Ajinomoto Co., Inc, AMB's Chairman, and Managing Director/CEO.

The opening ceremony was officiated by DYMM Yang di-Pertuan Besar Negeri Sembilan, Tuanku Muhriz Ibni Almarhum Tuanku Munawir.











thank you



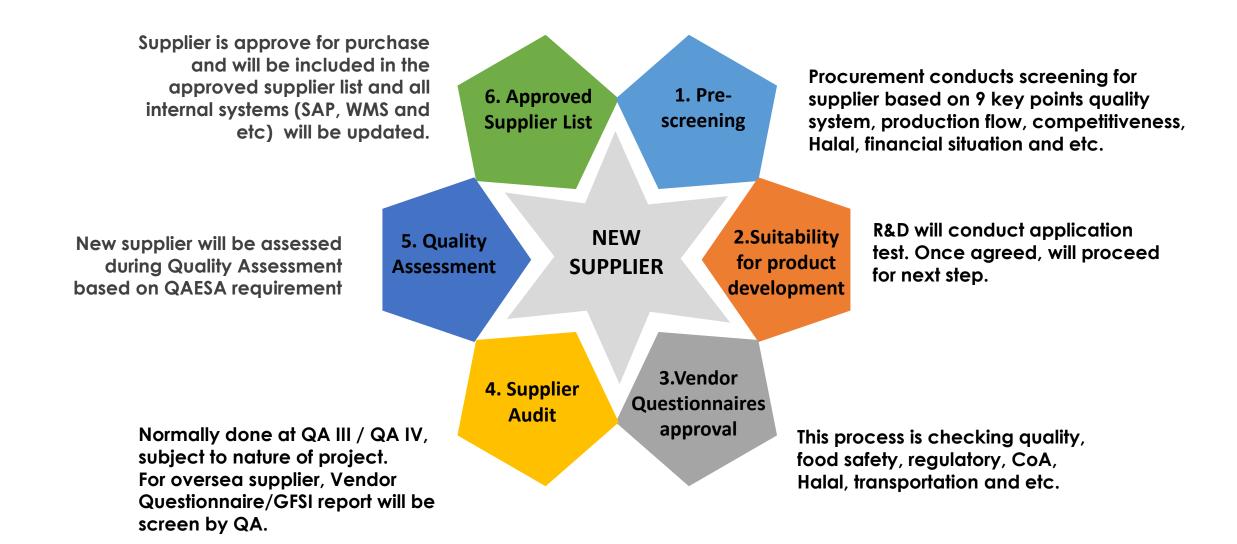
PART 2 : AMB Supplier/ Contract Manufacturer Management → overview and some

case study

Ajinomoto (Malaysia) Berhad



1. Overview of selection of new supplier.





2. How to evaluate the existing suppliers periodically?

AMB conduct Supplier Evaluation on yearly basis. Results of evaluation is discussed in Management Review Meeting.

Basic criteria of evaluation

- 1. Quality
- 2. Cost
- 3. Delivery and
- 4. Support

1. Scope of Supplier Evaluation	 a) SC Dept (Procurement) – RM & PM Suppliers (Stock Items). b) Corporate Affairs Dept – Contract Manufacturing, 3rd Party Transporter, Labour Supply & Contractor. c) Engineering, Marketing, Sales, IT, Finance, QC Depts - Other Suppliers (Non-stocks items & Services).
2. Evaluation Criteria	Quality(25%) Cost(25%) Delivery(25%) Services(25%) **If QA Supplier Audit Result is E. Supplier Evaluation Result will follow as E.
3. Sharing Info with Supplier	 a) 3 FY Continuous A-supplier (Certificate of Appreciation). b) D supplier for improvement activity. c) E supplier for termination activity based on case by case and management decision.

Grade	Evaluation Point	Rating	Counter Measure
Α	85 & above	Excellent	To expand the purchase.
В	70-84	Good	Continue with the stable purchase.
С	55-69	Satisfactory	Still acceptance to purchase.
D	40-54	Poor	Acceptable to purchase. Required improvement plan. Capture under QA yearly audit plan. AMB will support on technical improvement.
E	0-39	Bad	Immediate inspection with related Dept including QA audit within 1 month. Based on inspection result; decide supplier status (business termination decision) or improvement requirement. Stop purchase time is maximum 6 months from the business termination decision (after considering stable supply availability & alternative establishment).



Appreciation letter given to supplier with 3 years consecutive Grade A.



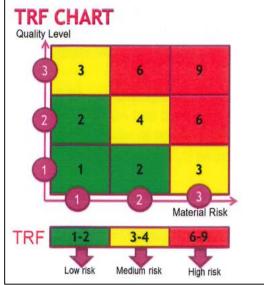
3. How to identify the prioritized supplier which needs more improvement or communication?

For AMB case, prioritisation done based on;

General Risk Assessment (Quality level X Material Risk)

2. Supplier Audit findings

Evaluation Standard					
Grade A	Meets and over the requirement of AMB				
Grade B	Meet but still has a problem that can be rectified by AMB				
Grade C	Has a problem that must be rectified, but still acceptable to purchase				
Grade D	Has a problem that must be rectified. Acceptable to purchase if rectified with the support of AMB				
Grade E	Should not be purchased				



Supplier Quality Assurance Level

- 1 = QMS/HACCP/ISO22000/equivalent.
- 2 = QMS only
- 3 = No QMS

Material Risk

- 1 = Low risk (flavors or chemicals/ Tertiary Packaging Material)
- 2 = Medium risk (Milk derivatives, grains/ secondary Packaging Material.)
- 3 = High risk (natural ingredients i.e. fish products, spices, sauces/Primary Packaging Materials.)

The findings which will be materialize for the improvement / communication with the supplier such as

- (i) Frequency of Audit increased
- (ii) Visits conduct special visit
- (iii) Conduct Supplier Partnership Program

3. Supplier Evaluation Results (as per previous slide)



4. Example of Supplier Partnership Program

Background: AMB started SPP for SUPPLIER A after finding 2 major issues and Grade D during FY19 supplier audit. So, AMB started SPP in FY20 till FY22.

Our objectives:

FY20 -> eliminate 2 major issues and follow-up other important findings.

FY21 → Follow-up and give support to supplier to improve their quality management system.

FY22 → Improve supplier audit results (improved to Grade B) and being HACCP certified.

Current progress: Supplier has been audited by Certification Body with 3 minor NCs. After this, we will monitor and conduct routine audit to check supplier's

We communicate with supplier and monitor their progress closely!

conformance level.



Target: Complete HACCP Audit by Intertek before December'2022.

Receive HACCP Certificate before March 2023.

ACTION ITEMS	PERSON-IN- CHARGE	Aug'22	Sept'2 2	Oct'22	Nov'22	Dec'22	Jan'23	Feb'23	Mac'23
Mock Recall 2022									<u></u>
HACCP Internal Audit 2022									
HACCP Management review 2022									
Gap Analysis! Assessment Audit (by separate service)									
Cinra Make Improvement of Findings									ļ
Quotation receive and Review by Cinra									ļ
Discussion and Confirmation of Intertek									
HACCP Audit by CB (Intertek)									ļ
Cinra make Corrective Action based on Audit Findings & Submit report to CB									
Approval of HACCP Certification by Intertek									
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5. Example of support visit to Suppliers.

Background: AMB conduct visit and extend support to our **SUPPLIER B** who had repeated quality issues.

By doing this activity, we are able to have win-win situation whereby supplier able to reduce their internal rejection and at the same time provide stable supply of material to AMB.

Our objectives:

- Having mutual understanding between AMB Supplier
- Confirms supplier corrective action and provide our technical support to them.



Sample of quality issues



Understanding of supplier's processes





Discussion and joint-evaluation with supplier





6. Example of another Supplier Partnership Programs.

Background: Recently we initiated another SPP with SUPPLIER C in order to have improve quality and food safety together with supplier from Ajinomoto Japan staffs.

Plan:

Year	FY2024	FY2025	FY2026			
Phase	Introduction &	Addressing and solving	Further enhancement of			
	Identification of key issues	of key issues	quality and food safety			
			management			
Focus	 Education on GMP 	 Enhancement of self- 	 Enhancement of Food 			
	 Evaluate pest control 	inspection	Safety Culture			
	monitoring (threshold)	 Fostering Food Safety 				
	 Establishment of self- 	Culture				
	inspection					
Expected	Significant reduction of basic issues on GMP					
outcome	Good score in Annual supplier audit					
	Reduction in customer complaint (as general)					
Requirement	Close communication, sharing of information, periodical meetings, periodical visit,					
	annual audit (As usual)					

Note: The focus of FY25 and FY26 may be revised depending on commitment, progress, result and also availability of resources.

Our goal is to ensure high quality of products to our consumers as well as improve supplier's competence by close communication and engagement!





Regular visits with our Japanese specialist



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Eat Well, Live Well.



Thank you.