

Eat Well, Live Well.



Ajinomoto Bakery Co.,Ltd.

AJINOMOTO BAKERY



AJINOMOTO BAKERY PRODUCT CATALOG



Eat Well, Live Well.



Ajinomoto Bakery Co.,Ltd.

[Head Office]

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B to B “for C” This is us, Ajinomoto Bakery.

Ajinomoto Bakery Co., Ltd. is a B to B operating company that operates a bakery business under Ajinomoto Group. Not to mention our direct customers (to B), but also consider the emotions of the **C**onsumers, understand the needs, and keep providing products that are truly wanted. Contribute to solve problems and develop the businesses of our customers using the ingenuity and technology unique to Ajinomoto Group. That is our goal.

Our Philosophy

1 Mission

| What is the purpose of our existence? |

Become an indispensable existence by being loved by customers as a professional in the frozen bread dough business

2 Vision

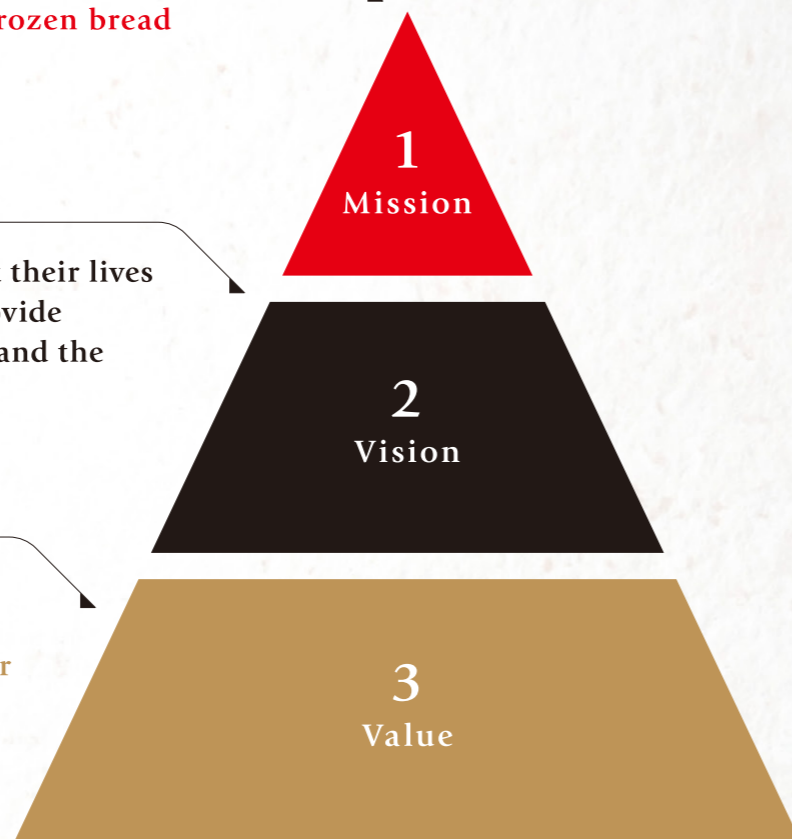
| What do we accomplish? |

Chosen by our customers throughout their lives due to our unparalleled ability to provide solutions, high cost competitiveness and the best development speed

3 Value

| How do we act? |

Provide customer satisfaction with an overwhelming speed that far surpasses expectations as each and every member of our company determining to bring about innovation by thinking, determining, and implementing on the site on our own.



Company Profile

Company Name	Ajinomoto Bakery Co.,Ltd. / Ajinomoto Co.,Inc. 100% owned subsidiary
Office Location	[Head Office] 1-19-4 Kyobashi, Chuo-ku, Tokyo, 104-0031, Japan [Shimada Factory] 1177-1 Ohyanagi, Shimada, Shizuoka, 427-0101, Japan
Establishment	December, 1993
Business Areas	Frozen bread dough and frozen bakery product development, manufacturing, sales

Company history

Dec., 1993	Established Ajinomoto Frozen Bakery Co., Ltd.
Dec., 1994	Established Ace Bakery Co., Ltd.
Apr., 2003	Changed company name to Ajinomoto Bakery Co., Ltd.
Mar., 2004	Acquired ISO 9001 certification
Mar., 2005	Acquired ISO 14001 certification
Jun., 2010	Acquired OHSAS 18001 certification
Jan., 2012	Established Shanghai ABPan Co., Ltd.
Jul., 2015	Established P.T. Ajinomoto Bakery Indonesia
Feb., 2020	Acquired ISO 45001 certification

Production System

Japan's largest frozen bread dough factory

Our Shimada factory is one of the largest frozen dough factory in Japan that can produce delicious and safe products up to 1.1 million doughs per day.



Automation of master craftsmanship

Bakers make delicious bread by adjusting their mixing based on their experience and intuition, depending on the temperature and the condition of the flour of the day. Using sensing and advanced analysis technology, we have realized the visualization of the state of the dough in the mixer. With these unique technologies, we consistently deliver high-quality breads like those made by bakers.



Production by multifunctional robots

Our factory is equipped with a uniquely developed multifunctional robot that can flexibly support the production of various types of products, and it has a great effect on stabilizing quality, increasing production efficiency, and preventing foreign substances such as hair coming from humans.



Advanced production management system

In order to update the production plan according to the demand (production item/quantity) that changes from time to time, we are trying to optimize production elements (personnel, raw materials, etc.) with an integrated production management system that centrally manages all information. In addition to promoting the multi-skilling of production personnel, we create a database of each employee's past work experience, skill level, etc., and utilize it to optimally allocate personnel according to changing production demand.



Quality control and Quality product supply

Deliver safe and secure products to customers

As a member of the Ajinomoto Group, we guarantee "quality" and "food safety and security" with the Ajinomoto Quality Assurance System [ASQUA], which is based on the concept of the ISO.

We take various measures to prevent foreign substances from contaminating from people and equipment into products, both in terms of hardware and software.

Frozen bread dough passes through a foreign substance inspection device on all lines to confirm that no foreign substances are detected.

In response to customer inquiries, we report promptly by conducting analysis and surveys using fluorescent X-ray analyzers, infrared spectrophotometers, etc.



Technology and Product development

Respond dedicatedly and speedily to customer request

We are a custom-made company that carefully and speedily develops products that meet customers' needs for quality and operations, with a variety of dough such as pies, Danish pastry, sweet buns, donuts, and bread, etc.

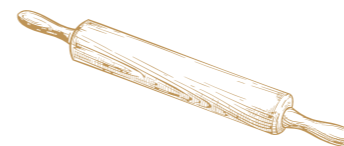
We are aiming for a highly convincing development approach through 'visualization', such as our unique evaluation method and numerical quantification of target quality.

In recent years, we have also been focusing on developing 'Ready To Bake/Ready To Fry' products that can contribute to labor saving in the food service industries.



Provide solutions tailored to customer issues

Our wishes and goals are to contribute to the business of our customers by providing the solution as products that are truly wanted by the Consumers.



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PRODUCTS

Products listed here are the samples of the Company's developed products. Please feel free to consult with us for the development of any products that are not mentioned here.

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PRODUCTS

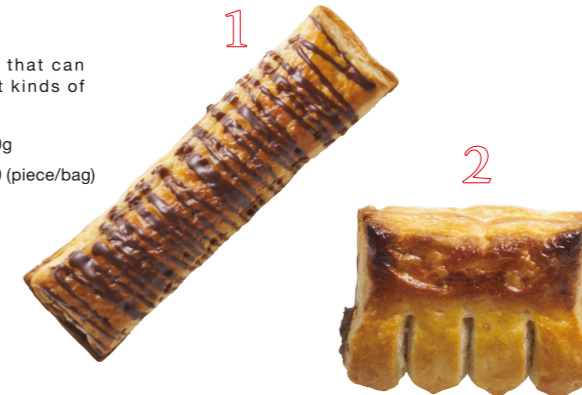
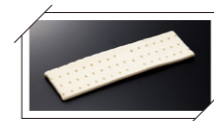
Pie

We offer pies with rich flavors and crispy textures, such as baked and fried pies.

Stick Pie

A stick-shaped pastry dough that can easily be paired with different kinds of fillings and toppings.

Standard of dough weight 50~70g
Number contained 55~70 (piece/bag)



Pie (with blade cut)

Filling inside

Blade cuts are already on the pie dough. You can wrap fillings or solid ingredients or change the pie's appearance simply by tailoring the dough.

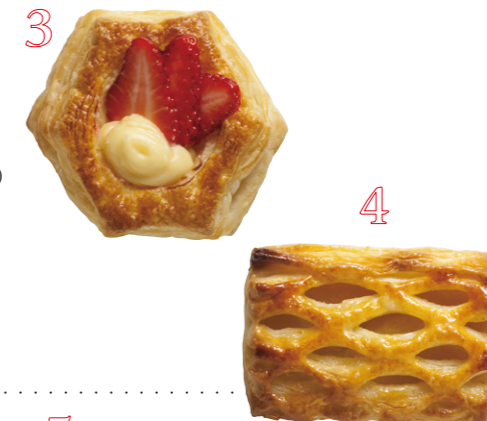
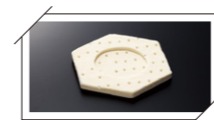
Standard of dough weight 50~90g
Standard of ingredient weight 20~45g
Number contained 35~50 (piece/bag)



Hexagon Pie

A hexagonal bowl of pie dough. You can decorate it with your favorite toppings after it has been baked.

Standard of dough weight 60~70g
Number contained 50~60 (piece/bag)



Square Pie (with mesh)

Filling inside

Fillings such as apple fillings and custard cream can be wrapped with a pie with mesh.

Standard of dough weight 50~90g
Standard of ingredient weight 20~45g
Number contained 35~50 (piece/bag)

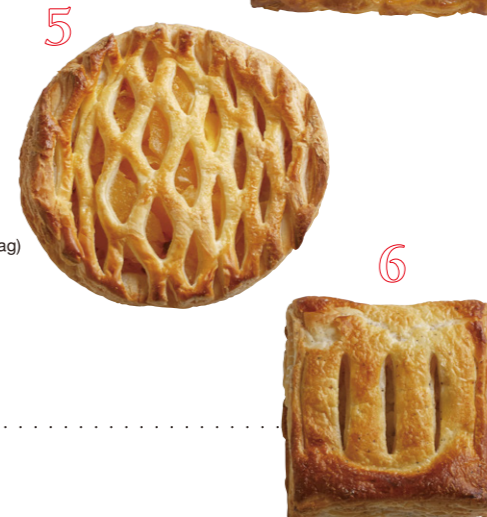
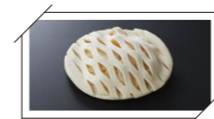


Whole Pie (with mesh)

Filling inside

A whole pie covered with mesh dough with apple filling and custard cream inside.

Standard of dough weight 130~150g
Standard of ingredient weight (apple) 100~120g
Standard of ingredient weight (custard) 20~40g
Number contained 5~15 (piece/bag)



Square Pie (with blade cut)

Filling inside

A square pie dough with cuts with fillings or ingredients inside.

Standard of dough weight 70~80g
Standard of ingredient weight 20~30g
Number contained 40~50 (piece/bag)



Long Sausage Pie

A long sausage pie with a crispy crust.

Standard of dough weight 70~80g
Standard of ingredient weight 50~70g
Number contained 30~40 (piece/bag)



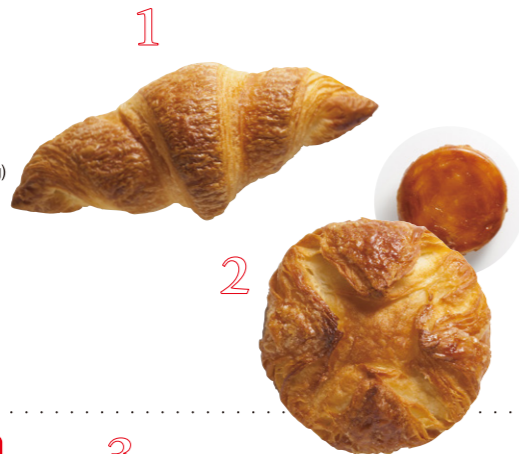
Danish Pastry

We offer elaborate Danish pastries with a crispy texture and a soft mouthfeel, with various shapes, such as tubular and dish.

Croissant

It is molded in the shape of a croissant. It is also possible to produce it using the oil and fat of your choice.

Standard of dough weight 50~65g
Number contained 55~70 (piece/bag)



Square Folded Danish

A dough in a square folded state. It can also be folded after putting the filling inside.

Standard of dough weight 50~70g
Number contained 50~70 (piece/bag)



Bi-Fold Danish

Filling inside

The filling is sandwiched between a Danish pastry dough. The filling can be either solid or a paste.

Standard of dough weight 50~90g
Standard of ingredient weight 20~45g
Number contained 35~50 (piece/bag)



Tri-Fold Danish

Filling inside

Chocolate bars and different kinds of fillings can be wrapped.

Standard of dough weight 50~80g
Standard of ingredient weight 10~20g
Number contained 50~70 (piece/bag)



Diamond Shaped Danish

Great for topping different kinds of fillings, such as fruits and cream.

Standard of dough weight 50~65g
Number contained 50~70 (piece/bag)



Pain Au Chocolat

A Danish pastry including chocolate.

Standard of dough weight 50~65g
Standard of ingredient weight 10~20g
Number contained 40~60 (piece/bag)



Snake Shaped Danish

A twisted, spiral-shaped pastry dough.

Standard of dough weight 55~70g
Number contained 50~70 (piece/bag)



Paper Tube Wrapped Danish

A dough wrapping the paper tube. You can fill it with a generous amount of the fillings after baking it.

Standard of dough weight 50~65g
Number contained 50~60 (piece/bag)



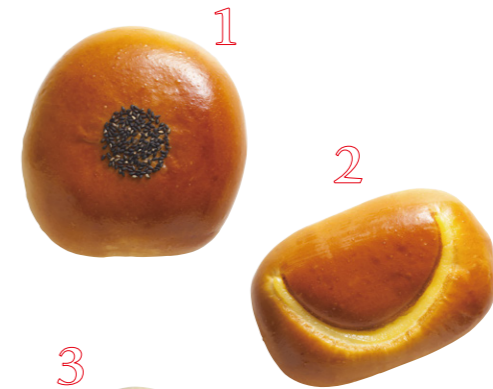
Sweet Buns

We offer sweet buns that meet your need, including dough shapes and filling types.

Sweet Red Bean Bun

Classic varieties of sweet buns will be made tailored to your requests, such as using mashed bean paste, smooth bean paste, and bean paste including whole beans.

Standard of dough weight 35~50g
Standard of ingredient weight 15~55g
Number contained 30~70 (piece/bag)



Custard Cream Bun

We wrap various kinds of creams other than custard cream. We can also make cuts to the dough.

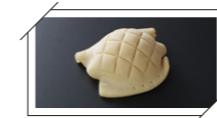
Standard of dough weight 35~50g
Standard of ingredient weight 15~55g
Number contained 30~70 (piece/bag)



Melon Bun

A melon bun with volume and height. It is possible to design a mesh or a desired pattern to the biscuit dough.

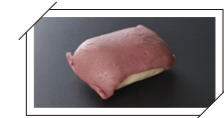
Standard of dough weight 35~70g
Standard of ingredient weight 25~40g
Number contained 40~60 (piece/bag)



Sweet Bun with Filling

A dough wrapping various kinds of fillings topped with a biscuit.

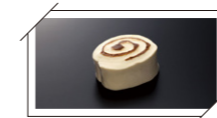
Standard of dough weight 42~60g
Standard of biscuit dough weight 12~26g
Standard of ingredient weight 8~20g
Number contained 40~60 (piece/bag)



Cinnamon Roll

It is possible to change the filling upon your request.

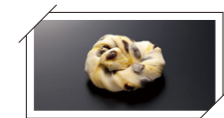
Standard of dough weight 40~100g
Number contained 50~70 (piece/bag)



Chunky Ingredient Pastry

A soft bread with fragrant custard sheets and raisins. Ingredient sheets and chunky ingredients can be changed upon your request.

Standard of dough weight 45~100g
Number contained 50~70 (piece/bag)



Twisted Pastry

A konjac-shape pastry dough with chocolate rolled in it. The sheet type can be changed upon your request.

Standard of dough weight 55~70g
Number contained 50~70 (piece/bag)



Folded Dough Sheet Pastry

The folding layer placed on the top accentuates the contrast between the sheet and the dough.

Standard of dough weight 70~110g
Number contained 40~60 (piece/bag)



Donut

We have a rich lineup of donuts with different kinds of shapes of fillings.

Sweet Red Bean Donut

A classic donut wrapping read bean paste.

- Standard of dough weight 35~60g
- Standard of ingredient weight 15~50g
- Number contained 35~70 (piece/bag)



Curry Donut (Bun)

The bun is stuffed with a generous amount of curry fillings.

- Standard of dough weight 35~55g
- Standard of ingredient weight 15~45g
- Number contained 30~70 (piece/bag)



Donut Ball

A bite-sized donut.

- Standard of dough weight 25~30g
- Number contained 130~150 (piece/bag)



Donut

A round donut that is fluffy and easy to eat.

- Standard of dough weight 40~100g
- Number contained 50~100 (piece/bag)



Sausage Donut

A wrapped sausage in the dough with scores.

- Standard of dough weight 70~90g
- Number contained 50~60 (piece/bag)



Twisted Donut

A twisted donut dough. It is also possible to use a Danish pastry dough.

- Standard of dough weight 60~100g
- Number contained 40~65 (piece/bag)



Ring Donut

A ring-shape donut dough.

- Standard of dough weight 50~90g
- Number contained 35~80 (piece/bag)



Figure Eight Donut

A figure eight shape dough. It is characterized by a crispy texture using a Danish pastry dough.

- Standard of dough weight 50~100g
- Number contained 50~80 (piece/bag)



Bread, Bun, Pizza Dough, and Others

The simple dough pairs great with any kinds of fillings, allowing you to bring out the original flavors of the ingredients. We can also offer confectionery dough other than bread.

Coppe (Hot Dog) Bun

We offer a rich lineup of coppe, such as coppe with sesame seeds and walnuts kneaded in the dough or sandwiching ingredients after baking it.

- Standard of dough weight 40~100g
- Number contained 50~100 (piece/bag)



Bun

We offer a rich lineup of buns, such as buns with sesame seeds and walnuts kneaded in the dough or sandwiching ingredients after baking it.

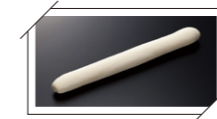
- Standard of dough weight 40~80g
- Number contained 50~100 (piece/bag)



Soft French Bread

A soft French bread dough using flour exclusive for French bread. It can be cut and sandwich fillings after baking it.

- Standard of dough weight 60~100g
- Number contained 40~65 (piece/bag)



Hexagon Pizza Dough

Use hexagonal pizza dough by rolling it into a circle.

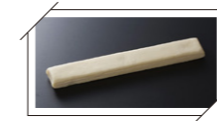
- Standard of dough weight 60~200g
- Number contained 20~60 (piece/bag)



Danish Bread

It is characterized by a crispy outside, a fluffy inside texture, and a rich taste. Ingredients, such as chocolate and maple can be laminated into the dough.

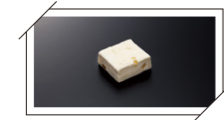
- Standard of dough weight 60~225g
- Number contained 20~60 (piece/bag)



Score

Other ingredients, such as chocolate chips and nuts can also be kneaded in the dough.

- Standard of dough weight 40~70g
- Number contained 50~70 (piece/bag)



Biscotti-Like Cookie

A cookie with a firm and crunchy texture. Dried fruits and nuts can be kneaded in the dough.

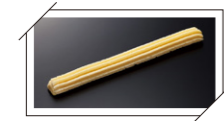
- Standard of dough weight 50~70g
- Number contained 50~70 (piece/bag)



Churro Bar

You can enjoy the crispy outside and a sticky inside texture.

- Standard of dough weight 40~50g
- Number contained 50~60 (piece/bag)



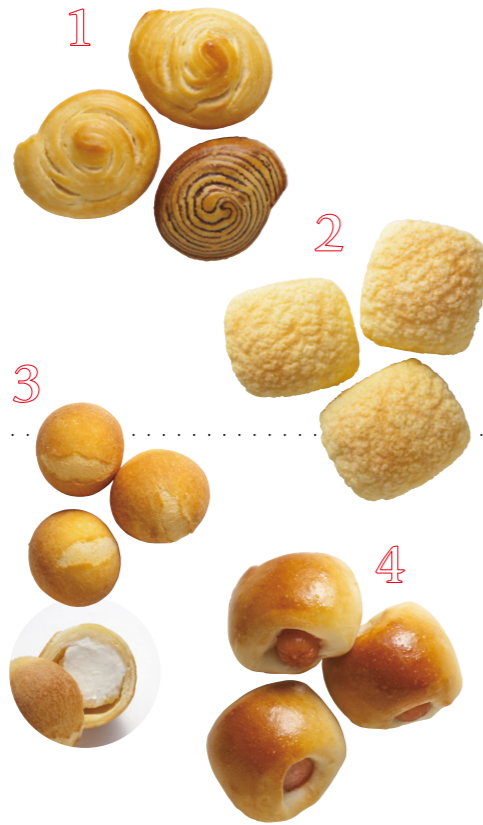
Mini Size Series

A small size bread series perfect for breakfast, including hotel buffets. It can be served for a wide range of purposes, including a meal for children and snacks.

Mini Roll

A small size spiral bread with ingredients sheet laminated into the dough. The sheet can be changed to your favorite taste.

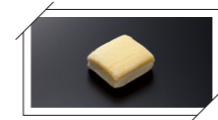
Standard of dough weight 30~40g
Number contained 100~150 (piece/bag)



Mini Melon Bun

A mini-size melon bun made using a biscuit dough with rich flavors of butter. The biscuit dough can be changed upon your request to have flavors such as milk and maple.

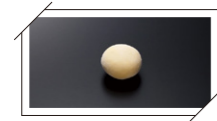
Standard of dough weight 10~30g
Standard of biscuit dough weight 5~10g
Number contained 100~200 (piece/bag)



Mini Donut

A small bite-sized donut wrapping the filling.

Standard of dough weight 8~12g
Standard of ingredient weight 5~8g
Number contained 100~200 (piece/bag)



Mini Sausage Roll

A mini bread roll wrapping a sausage.

Standard of dough weight 10~15g
Standard of ingredient weight 8~13g
Number contained 130~150 (piece/bag)



Bread for Wellness and Healthcare

Low Carb Bread, Bread Using Whole Grain/Non-White Flour

A low carb bread using ingredients, such as whole grain flour, rye, bran, rice flour, containing more fiber, vitamins, and minerals.

Low Protein Bread/High Protein Bread

For people who wish to suppress the intake of protein. For people who wish to take a good amount of protein.

In addition, we develop bread for wellness and healthcare according to the customer's needs.

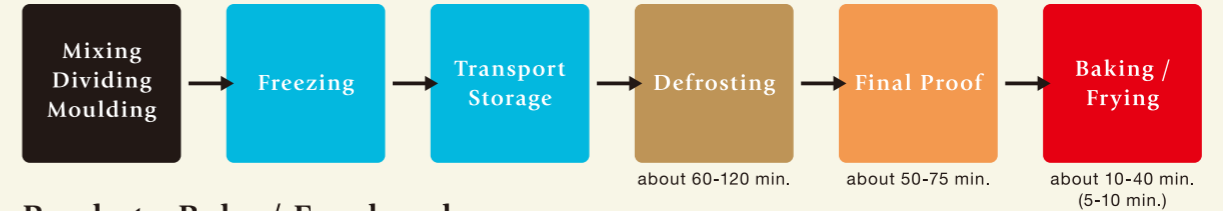


* This photo is for illustrative purposes.

Ready to Bake / Fry

The thawing and proofing process can be omitted as the frozen dough can be baked as it is. You can easily provide freshly baked bread with only the baking process.

Regular Frozen bread dough



Ready to Bake / Fry dough



Cheese Croissant

A croissant including cheese.

Standard of dough weight 50~65g
Number contained 50~70 (piece/bag)



Chocolate Danish

A Danish pastry including chocolate.

Standard of dough weight 50~65g
Standard of ingredient weight 10~20g
Number contained 40~60 (piece/bag)



Raisin Danish

A Danish pastry including raisins.

Standard of dough weight 50~60g
Number contained 50~70 (piece/bag)



Ham, Cheese & Sesame Danish

The ham and cheese is wrapped with a Danish pastry dough including sesame seeds.

Standard of dough weight 50~65g
Standard of ingredient weight 15~25g
Number contained 40~70 (piece/bag)



Sausage & Sesame Danish

The sausage is wrapped with a Danish pastry dough.

Standard of dough weight 50~65g
Standard of ingredient weight 10~30g
Number contained 40~70 (piece/bag)



Apple Danish

A Danish pastry with apple fillings.

Standard of dough weight 50~65g
Standard of ingredient weight 10~20g
Number contained 40~60 (piece/bag)



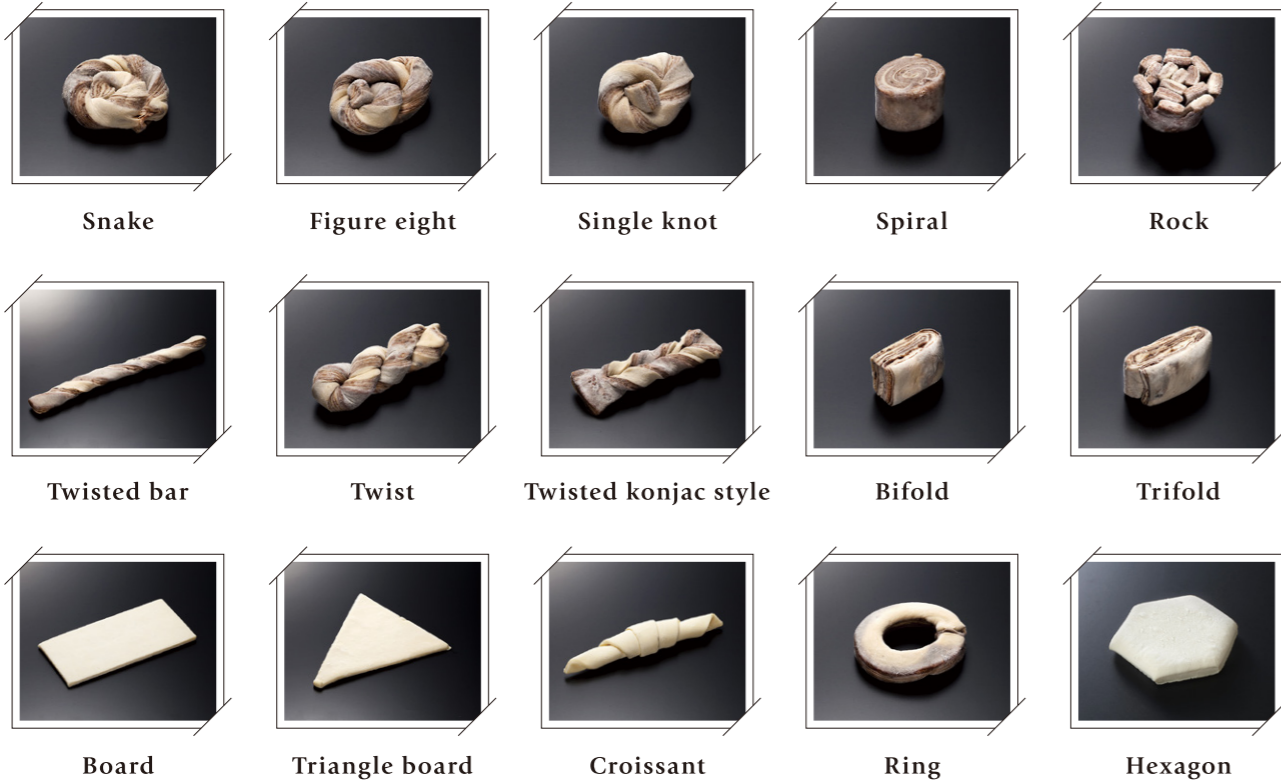


Examples of product proposals which meet customers' needs

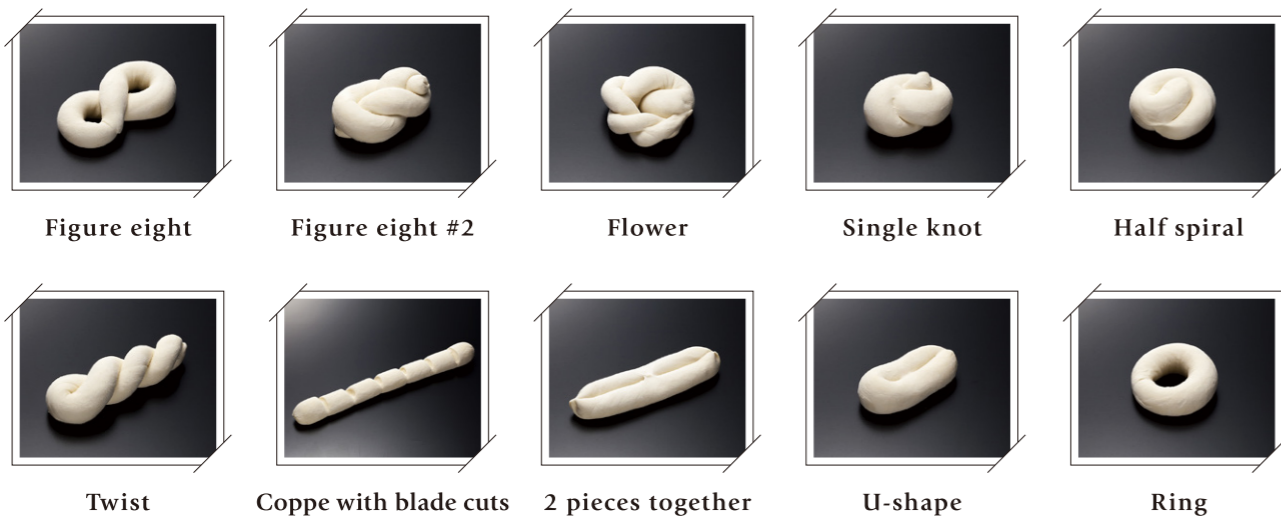
Dough Shape

Various shapes are available. (The followings are examples) Please contact us for shapes not shown here.

Laminated Dough



Non-Laminated Dough



Dough Color

We will express the desired dough color based on your preference.



Texture

We will express the desired texture, such as fluffy, moist, sticky, crispy, and crunchy, based on your preference.



Raw Material

We will carefully select raw materials, such as flour, oil and fat, and fillings with you.

Examples of 'carefully selected raw material.' These are proprietary materials of the Ajinomoto Group.

The proprietary vegetable ingredients used in 'Knorr®' soup, such as super sweet corn powder, pumpkin powder, and tomato sponge, also pairs wonderfully with bakery products!



A mixed powder of "Backaldrin," a product of J-Oil Mills, INC. of Ajinomoto Group.



A mixed powder characterized by high nutritional value and rich dietary fiber and protein. We respond to our customer needs for health promotion, safety and security, and work efficiency.



Backaldrin is one of the world's leading manufacturer of baking ingredients founded in Austria in 1964.

Quality and Food Safety/Environmental Policy

Philosophy

Become an indispensable existence by being loved by customers as a professional in the frozen bread dough business.

Chosen by our customers throughout their lives due to our unparalleled ability to provide solutions, high cost competitiveness and the best development speed.

Provide customer satisfaction with an overwhelming speed that far surpasses expectations as each and every member of our company determining to bring about innovation by thinking, determining, and implementing on the site on our own.

Therefore, we will contribute to realizing a sustainable society by practicing the policies below, continuing to make improvements, and striving to improve the satisfaction of our customers and preserve the global environment.

Policy

1.We are committed to prioritizing our customers above all else. Every single employee will have an awareness as a professional. We will provide safe and high-quality products and services using our rich creativity and excellent technology.

2.We will strive to provide products and services our customers will be satisfied with by ensuring product quality using the quality and food safety management system.
To realize this goal, we will do our best to win the support of our customers under the management leadership by continually improving the process of research and development, manufacturing and logistics, and sales.

3.Upholding the spirit of treasuring resources as our foundation, we will strive to effectively utilize resources by reducing waste and recycling and promoting resource and energy conservation initiatives.

4.We will promote active initiatives for preventing air, water, and soil pollution.

5.We will strictly comply with the laws and regulatory requirements related to food and the environment, as well as the food safety requirements of our customers and business partners that have been mutually agreed upon.

6.We will meet the trust of our customers by providing appropriate information according to our customers' requests.

7.We will promote smooth communication initiatives for the co-existence with the people who live on earth.
We will also review and improve it whenever necessary to maintain it appropriately.

Occupational safety policy

Philosophy

As a member of the Ajinomoto Group, based on the group policy regarding occupational safety and health, we will make valuing the humanity of people our foundation, and act upon our belief that occupational safety and health are among the most valuable foundations of corporate initiatives.

Policy

1.We will strive to realize a happy, safe, and secure workplace by caring for safety first and preventing industrial accidents and health hazards.

2.Under the leadership of our top management, everyone will participate to work to continually improve occupational safety and health initiatives by utilizing the occupational safety and health and safety management system.

3.We will strictly comply with the laws and regulations related to occupational safety and health and promptly respond to the enactments and revisions.

4.We will strive to prevent disasters, industrial accidents, and health hazards, and will always thoroughly reduce and eliminate the risks.

5.We will strive to improve the awareness of every employee's occupational safety and health by educating the stakeholders so everyone working at our company can act following this occupational safety and health policy, our teachings, promotions, and training.

This policy will be thoroughly educated to every employee and will be made public according to external requests.

Our Action

Environmental Action

Promoting the Shift to Non-CFC (natural refrigerant) in Freezers

The freezers used for product freezing and frozen storage have conventionally used CFC/HCFC*, which is also used in refrigerators and air conditioners, as their refrigerant. CFC/HCFC is a gas impacts the ozone layer, as well as climate change. In response, we have been advancing a planned transition since 2010 to non-CFC equipment, which uses environment-friendly natural refrigerants in place of CFC/HCHC.

By 2020, we have completed the transition to natural refrigerant* for 100% of frozen storage in our factories, and 70% of our production lines. We will continue advancing our plan until all our freezer equipment is 100% CFC-free.



*CFC/HCFC: An artificial gas made for refrigeration.

* Natural refrigerants: Naturally-occurring and environment-friendly refrigeration gases, such as CO₂ and ammonia.

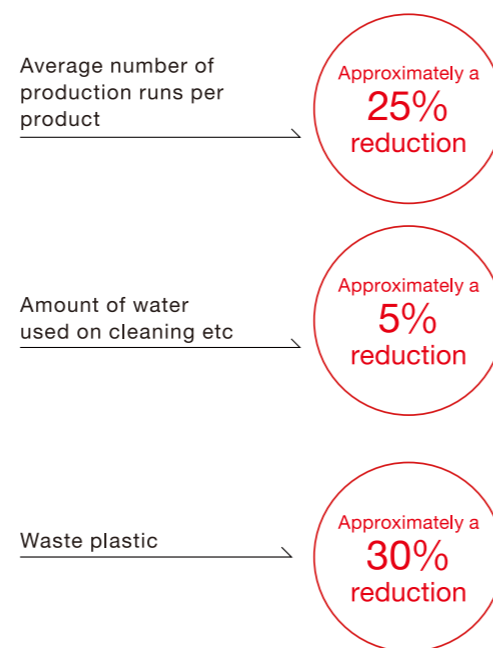
Environmental Action

Action to Reduce Waste

1. Waste dough reduction and water resource saving

Product losses (parts that cannot be made into products) occur in production lines at the start and end of a production run. By keeping track of market movements and precisely gaging the quantities we will need, we make the right amount in each batch, cutting the use of small additional production batches. In that way, we are working to cut bread dough wastage and to reduce the number of times we need to wash equipment after the end of production.

This effort has yielded the following results, compared to 2019.



2. Waste plastic reduction

We use plastic bags and sheets to wrap weighed raw materials and goods-in-process. We have succeeded in reducing plastic waste by revising our working methods to minimize the use of weighing bags, and by increasing the amount of goods-in-process we sample from each bag for quality validation.

This effort has yielded the following results, compared to 2019.

Environmental Action

Green electricity

Our headquarters office (in Chuo ward, Tokyo) uses the green electricity certification system* to entirely cover annual power consumption (16,000kWh) with natural energy.

* In this system, a third-party certifying agency (the Japan Quality Assurance Organization) is the certificate issuer, producing certificates for the environmental added value of power generated from natural energy, such as solar, wind, and biomass. We then obtain and trade these "Green Electricity Certificates". The fees paid by companies, local authorities, and other buyers of Green Electricity Certificates are used to maintain and expand generation equipment. This system is attracting attention as a way to prevent climate change.



Accepting foreign technical trainees



We aim to foster the transfer of skills, technology, and knowledge to developing countries and help to develop the human resources who will propel economic progress. To that end, we have been accepting technical trainees ever since 2016 at our Shimada Factory, under the foreign technical trainee system, advancing international cooperation. Satisfaction levels among our trainees are high, with many of them opting to extend their training periods.

Number registered: **14**

Action for social welfare

Rate of employment of people with disabilities

We strive to improve our working environment, to make it easy for people with disabilities to work for us.

As a result, we have low employee turnover and maintain a high rate of employment. Our effort earned a commendation from the governor of Shizuoka prefecture in September 2016. As a registered company in the Shizuoka Prefecture Supporters for Workers With Disabilities, we actively support this campaign by Shizuoka prefecture to promote the employment of people with disabilities.

Legally required employment rate: **2.2%**

Our employment rate: **4.4%**

