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# AminoSweet® and the Environment

*Slimming Down on Natural Resources*

The logo for AminoSweet, featuring the brand name in a bold, red, sans-serif font. A small green leaf icon is positioned above the letter 'i' in 'Sweet'. A registered trademark symbol (®) is located at the end of the word 'Sweet'.

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# Good for the Waistline and the Environment

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- AminoSweet has a much lower environmental impact than caloric sweeteners
- The Ajinomoto plant in Gravelines, France, is a state of the art production facility that consistently beats strict local environmental targets.



# Manufacturing AminoSweet

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- ✓ Fermentation process produces amino acids from feedstock of molasses, soy and corn
- ✓ Amino acids combined to form AminoSweet crystals
- ✓ Purification and conversion to AminoSweet powder

# Emissions

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- Ajinomoto's plant in Gravelines, France is one of the newest aspartame production facilities in the world
- Emissions are down to less than 1/2 kilo of dust per day



# Less is More

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☘ AminoSweet is around 200 times sweeter than sugar.

Environmental benefits include:

- less bulk
- less fertiliser & pesticide
- less water
- less land
- easier storage

# Less Bulk

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- ✓ Very small quantities of AminoSweet are required to sweeten foods and drinks. As a result:
  - less packaging required
  - reduced emissions from manufacture and transportation
  - less storage space required



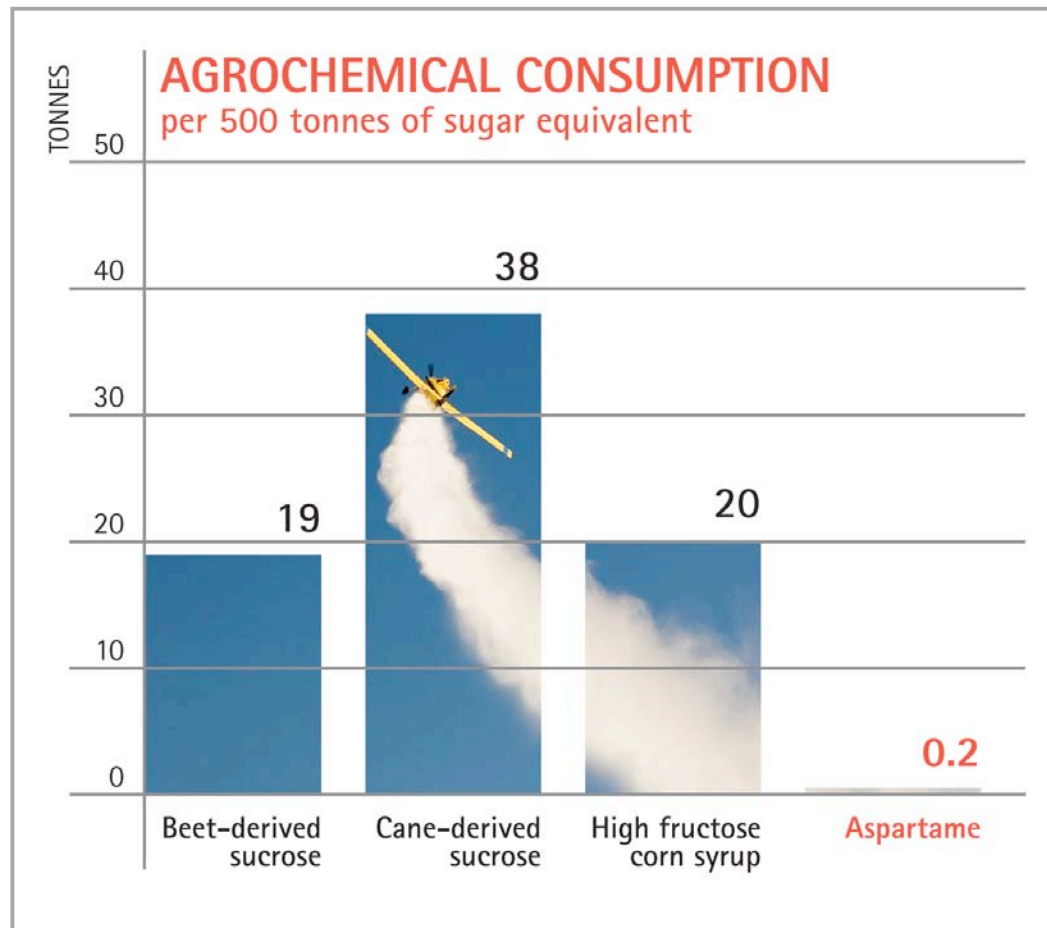
# Less Transport

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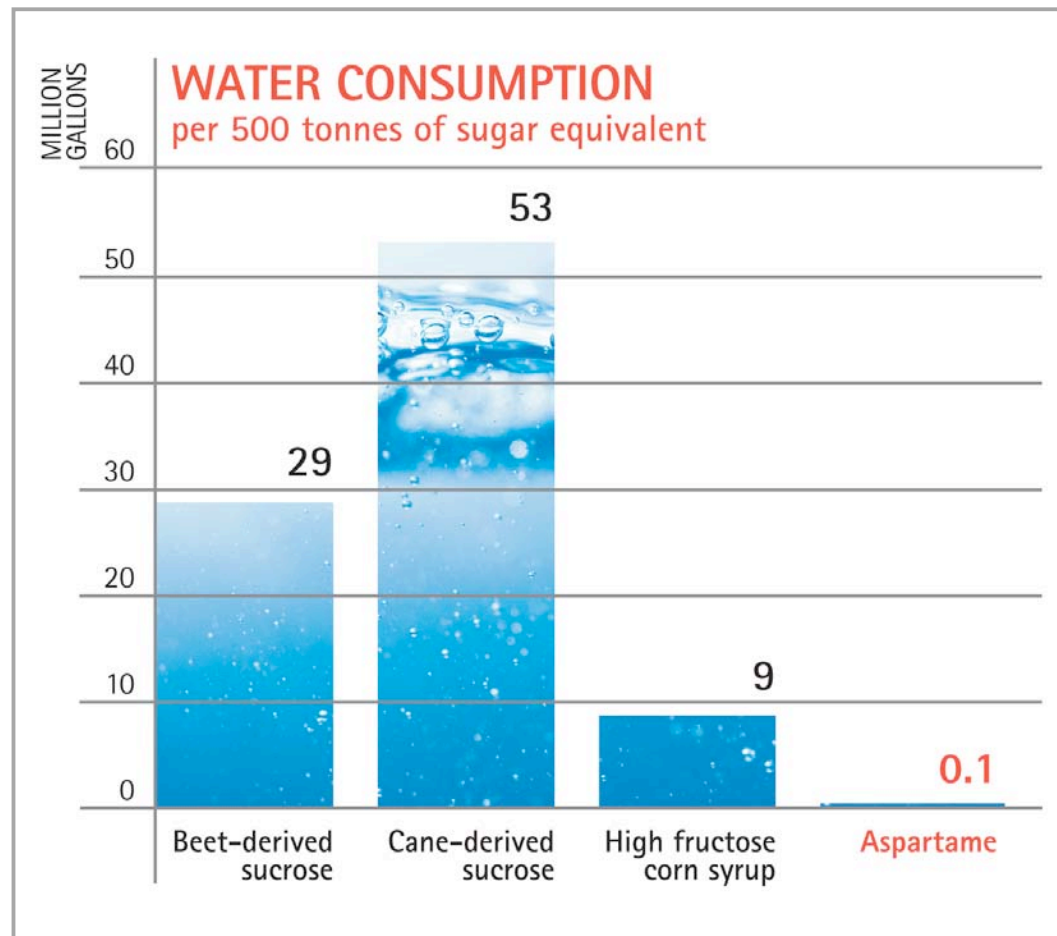
- Globally, the use of aspartame as a sweetening ingredient eliminates the need for 99,500 lorry journeys each year



# Less Fertiliser & Pesticide

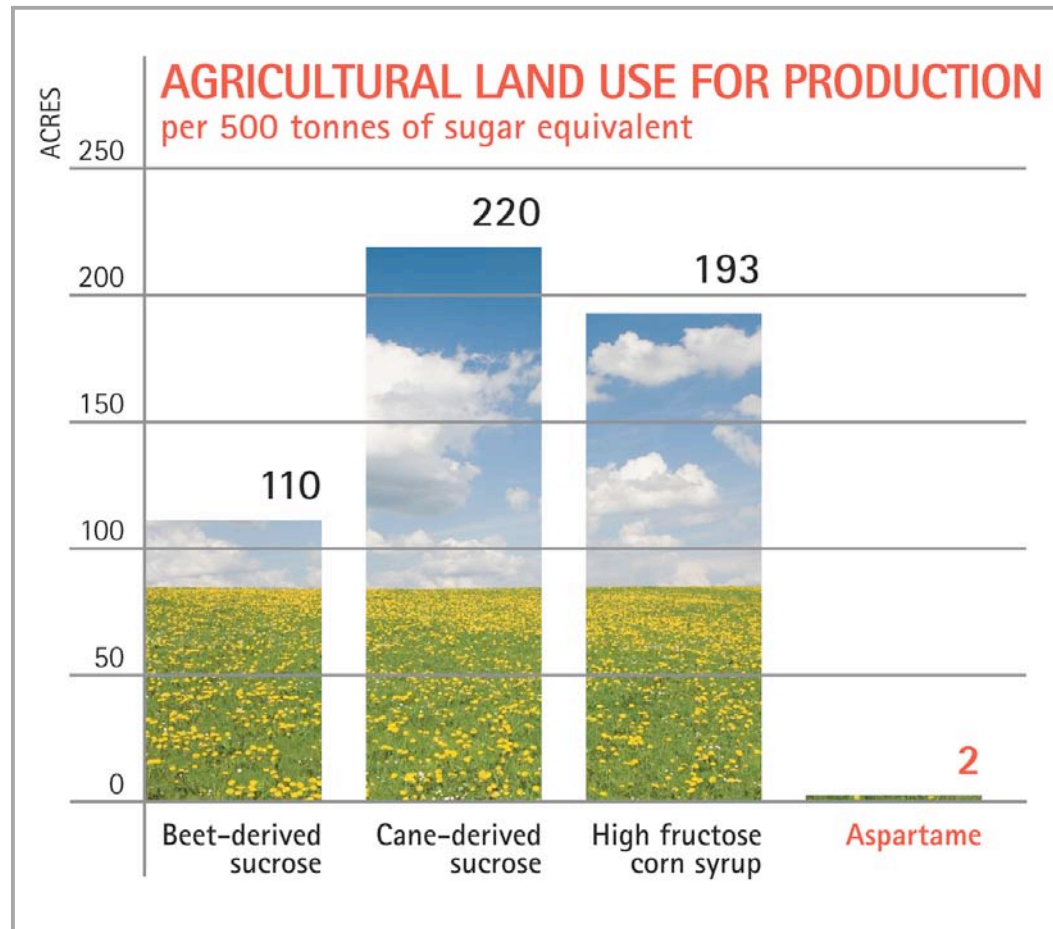


# Less Water



# Less Land

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# Less Land

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- Land scarcity is likely to become an increasingly important issue:
  - expanding global population will require more land for food production
  - farmers giving land over to biofuel production
  - destruction of rainforests to plant crops for biofuels causing increasing concern, freeing up land could help to alleviate this problem

# Ease of Storage

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- ✓ Longer storage life
  - less degradation
  - reduced wastage
- ✓ Less prone to vermin
  - reduced need for vermin control
  - eliminates another manufacturing process from the chain
- ✓ No temperature controlled storage requirement
  - reduced energy consumption



# Summary

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- ✓ AminoSweet production requires
  - less bulk to transport and store
  - reduced amounts of fertiliser & pesticide
  - less water to facilitate manufacture
  - less land for production
- ✓ Resource efficient manufacturing process = much higher degree of environmental sustainability per unit of sweetness versus sugar

