

Pop Into Our Pop-Up Ramen Bar at FNCE®

Hello!

On behalf of Ajinomoto Health & Nutrition, we are looking forward to exhibiting at the 2018 Food & Nutrition Conference & Expo™ on October 21-23. We hope you'll join us at Booth #2311 to learn more about the world's first umami seasoning, sample our house-made Vegetarian Ramen, and get chef-inspired tips for reducing sodium in recipes. We look forward to seeing you soon!

Kind regards,
Tia Rains, PhD
Ajinomoto Health & Nutrition North America, Inc.

Sample Ramen and Get Insightful Science at FNCE®



Ramen Bar

Pop into our pop-up ramen bar for complimentary Vegetarian Ramen. This chef-inspired, savory ramen is layered with robust flavors and has 35% less sodium than traditional ramen!

Ramen Bar Hours at Booth #2311:

Sunday, October 21, 10:00 am - 3:00 pm

Monday, October 22, 10:00 am - 3:00 pm

Tuesday, October 23, 9:00 am - 1:00 pm



Culinary Demonstrations

Learn chef strategies for layering unique flavors, textures and aroma profiles in recipes. Plus, get the lowdown on making Vegetarian Ramen.

Culinary Demonstration Hours at Booth #2311:

Sunday, October 21, 9:30 am & 3:00 pm

Monday, October 22, 9:30 am & 3:00 pm

Tuesday, October 23, 11:00 am



Academy Foundation Nutrition Symposium

Consider [registering](#) for the Academy Foundation Nutrition Symposium, Understanding Your Clients' Food Relationship Status to take a critical look at the psychological underpinning of how food decisions are made and learn client-directed counseling techniques.

This session is organized by the Academy of Nutrition and Dietetics Foundation, and proudly supported by Ajinomoto Health & Nutrition.

Nutrition Session Date/Time:

Saturday, October 20, 1:30 pm - 3:30 pm
Walter E. Washington Convention Center

Did You Know?

WHY USE MSG?

MSG seasoning is a quick and easy way to deliver savory deliciousness to foods and added dimension to flavors. MSG has two-thirds less sodium than table salt and can enhance the flavor of food while decreasing the need for salt.

GLUTAMATE IS GLUTAMATE

Monosodium glutamate (MSG) separates into sodium and glutamate when it's exposed to water in foods or saliva in the mouth, which is why the body cannot distinguish between the glutamate naturally present in foods (such as Parmesan cheese) and added MSG.



Resources

Our new website for health professionals, www.whyusemsg.com, is loaded with information about MSG safety, the great taste of umami and how MSG can be used as a sodium-reduction strategy.

Key Topics Include:

- [What is MSG?](#)
- [MSG Safety](#)
- [Patient Education Resources](#)
- [Scientific Citations](#)

Eat Well, Live Well.



About Ajinomoto Health & Nutrition North America, Inc.

Ajinomoto Health & Nutrition is the North American subsidiary of Ajinomoto Co. Inc. (Global Corporate Office) in Japan, a global leader in the research, development, manufacturing, and sale of the highest quality amino acid-based products and food solutions. As experts in harvesting the power of umami since its discovery in 1908, Ajinomoto focuses its efforts on building the bridge between science and taste. From breakthrough innovation to social impact, Ajinomoto Health & Nutrition contributes to significant advances in Nutrition and Health, creating a better life for all.

For more information visit www.whyusemsg.com and www.ajifoodsolutions.com.