

Registration No.	Number 00026		
Registration Date	October 6, 2009	Registration Category	Category 2
Name (Model, etc.)	Kikunae Ikeda's First Extracted Glutamate		
Location	Minato City, Tokyo Metropolis		
	AJINOMOTO CORPORATE MUSEUM		
Owner (Custodian)	Graduate School of Tokyo University		
Manufacturer (Company)	Kikunae Ikeda		
Year Manufactured	1908		
Reason For Selection	<p>Kikunae Ikeda identified the brown crystals left behind after evaporating kombu seaweed broth as sodium glutamate, thus discovering a fifth dimension of taste that he called umami. He then patented a method of mass-producing crystalline salt of glutamic acid—known as monosodium glutamate, MSG, Ajinomoto—through hydrolysis of wheat and soybean protein. Sodium glutamate has had an enormous impact on the eating habits of the entire world, and this sample of the original crystals Ikeda distilled from kombu has special significance as the start of a vast umami flavor enhancing industry.</p>		
Registration Standard	1 - B		

Open/Closed to Public	Open to Public
Photo	
Other useful information	