



FROM THE DESK OF MD



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Dear Team,

Every organisation grows in two directions at once, in what it builds, and in the people who build it. At Repute, we believe deeply in the second. When we invest in our people, we are not just rewarding effort; we are placing our trust in what that effort can become.

With trust comes responsibility. Every opportunity we create is also an invitation, to raise the bar a little higher, to own our work a little more fully, and to bring not just skill but sincerity to everything we do.

I have always believed that a company's true strength lies not in what it gives its people, but in what its people choose to give back, in commitment, in integrity, and in the quality of work they put their name to.

As we move forward, let us match every step the Company takes for you with a step you take for the Company. Growth is never one-sided. It is a promise we keep to each other. Let us work hard, work right, and work together.

With Regards,

Dinesh C. Nambiar

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LEADERSHIP CORNER

Resilience: The Strength to Keep Moving Forward

Plans change. Challenges show up uninvited. Things don't always go as scripted.

That's not the test of leadership. The test is what happens next.

Resilience isn't about avoiding setbacks. It's about absorbing them, learning fast, and moving forward anyway.

A resilient leader doesn't look away from difficulty; they look straight at it. They ask the right question, not "why did this happen," but "what do we do now."

They don't hand their team a problem. They hand them a path.

Because every setback carries a choice: stay stuck or get stronger.

In a world that keeps shifting, resilience is what keeps leaders steady, not by resisting change, but by moving with it, and always forward.

DO YOU KNOW

Do you know how whey is produced during milk processing?

Answer: Whey is the liquid left behind after milk is curdled and strained during cheese or paneer (casein) making. When milk is coagulated using rennet, acid, or heat + acid, the milk splits into two parts — the solid curds (casein and fat, which become cheese/paneer) and the liquid whey (containing water, lactose, minerals, and whey proteins like lactalbumin and lactoglobulin). Roughly 9 liters of whey are generated for every 1 kg of cheese produced.

INSPIRING QUOTES

Imagine with all your mind, Believe with all your heart, and Achieve with all your might.



TECH - SPOTLIGHT



Advancing Fruit & Vegetable Processing Solutions

Alongside our expertise in dairy, beverage and prepared foods, our fruit and vegetable processing solutions help manufacturers turn fresh produce into safe, high-quality products at scale. From washing, sorting, and blanching to pulping, concentration, and aseptic packaging, our systems are built to preserve colour, flavour, and nutritional value at every stage.

Our fruit and vegetable processing lines integrate advanced automation, hygienic design, and precise process control to minimise product loss and maintain consistency batch after batch. Each solution is tailored to the specific produce — from delicate fruits to fibrous vegetables, to help customers achieve consistent quality and enhanced productivity.

With a focus on innovation and sustainability, we continue to help fruit and vegetable processors improve yield, reduce resource consumption, and deliver safe, high-quality products to market.

BIRTHDAYS OF THE MONTH



Saurabh Dandekar

Nitin Kondhalkar

Shubham S. Khairnar

Mahesh Bhopale

Pooja Thorat

Onkar Pukale

FUN CORNER

GAME ON
with

The more you
take, the more
you leave behind.
What am I?



UPCOMING EVENTS

We are participating in Indian Ice Cream Expo 2026, taking place from 10–12 September 2026 at Chennai Trade Centre, Chennai. The expo brings together key players from the ice cream and dairy industry, offering an opportunity to connect, exchange ideas and explore evolving processing technologies. Visit us at Stall No. A6 to meet our team and discover our solutions.

Following this, we will be exhibiting at Anuga FoodTec India 2026, from 29 September–1 October 2026 at Bombay Exhibition Centre, Mumbai. The event brings together the food and beverage processing community to showcase technologies, innovations and solutions shaping the industry. Visit us at Stall No. C02—we look forward to connecting with you.

29 SEPTEMBER | WORLD FOOD LOSS AND WASTE AWARENESS DAY

Observed every year on 29 September, World Food Loss and Waste Awareness Day highlights the importance of reducing food loss and waste across the entire food supply chain. It encourages industries, businesses and consumers to use food, energy, water and other resources more efficiently.

For the food processing industry, reducing losses begins with efficient processing, better product recovery, optimized use of resources and improved shelf-life. Well-designed processing systems can help minimize product losses while maintaining quality, safety and consistency.

Every improvement in processing efficiency can contribute to a more sustainable food system.

TRAINING HIGHLIGHTS

This month, we had an insightful session on “**Basics of Milk & Milk Products**” conducted by **Mr. Saurabh Dandekar**. The session covered the fundamentals of **milk processing and the key steps involved in the milk processing process**, giving participants a better understanding of how milk is handled and processed from the initial stage to the final product.

And as part of our employee awareness initiatives, a session on “**Awareness of Cyber Frauds in Bank Transactions & Products of Canara Bank**” was conducted on 29 August 2026 by the Canara Bank team. The session focused on common banking frauds, safe transaction practices, and ways to identify and prevent potential cyber threats. It also provided an overview of key Canara Bank products and services, helping employees stay informed and make safer banking decisions.