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Scrip Code: 544595

Scrip Symbol: ORKLAINDIA

Subject: Press Release

Please find enclosed the press release titled “**A Taste of Tradition: MTR brings back its annual cultural and culinary fest- MTR Karunadu Swada 2026**”.

The above information will also be available on the website of the Company at www.orklaindia.com

We request you to take the same on record.

For Orkla India Limited
(Formerly known as Orkla India Private Limited)

Kaushik Seshadri
Company Secretary and Compliance Officer

Encl.: as above

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A Taste of Tradition: MTR brings back its annual cultural and culinary fest- MTR Karunadu Swada 2026

Inauguration of MTR's flagship festival blends regional flavours, cultural experiences, and celebrates the iconic sambar with a Sambar Song in collaboration with Vasu Dixit

Bengaluru, April 24, 2026 – MTR successfully inaugurated the latest edition of its flagship food festival, MTR Karunadu Swada, held from April 24th, 2026 at Jayamahar Palace, Bengaluru. The event was inaugurated by Shri Maheshwar Rao M, I.A.S., Chief Commissioner GBA and Administrator- All Bengaluru City Corporations. It brings together food enthusiasts, cultural connoisseurs, and culinary experts to rediscover the depth and diversity of Karnataka's rich food heritage.

Centred around the theme of 'the story before the recipe', this year MTR Karunadu Swada celebrates indigenous ingredients of Karnataka. This year's opening night showcased an immersive culinary journey across six regions of Karnataka—Uttara Karnataka, Kalyana Karnataka, Kodagu, Dakshina Kannada, Udupi, and Hale Mysuru. With a showcase of **75+ dishes**, the spread stands out as a rich culinary archive bringing together both well-loved classics and lesser-known, almost-forgotten flavours under one roof.

Curated by MTR's culinary experts along with home-cooks, the festival places a strong emphasis on hyper-local, seasonal ingredients, celebrating the authenticity, sustainability, and regional identity of Karnataka's cuisine. A distinctive highlight is the concept of "One Region. One Unique Ingredient. One Forgotten Recipe.," with each region also featuring a traditional summer cooler, rooted in local wisdom and climate-responsive food practices.

MTR also unveiled the second edition of its coffee table book at the inauguration, an ode to Karnataka's culinary legacy. The book titled "The story before the recipe" celebrates ingredients that grow in the 6 regions of Karnataka and have shaped its rich culinary tradition. Adding a memorable cultural layer to the celebration was acclaimed musician Vasu Dixit, who took centre stage with the launch of a specially composed Sambar song, performed live at the festival. The composition stood out as a heartfelt tribute to Sambar, celebrating the everyday rituals, warmth, and nostalgia that celebrates the dish, elevating the beloved Sambar into a symbol of shared memories and togetherness.

Speaking on the occasion, Mr Sunay Bhasin, CEO, MTR, said: *"For over a century, MTR has been deeply rooted in Karnataka's culinary heritage, steadfast in its commitment to preserving and celebrating the authenticity of regional cuisine. MTR Karunadu Swada has now become an annual fixture on every food enthusiast's calendar, serving as a platform that celebrates Karnataka's local ingredients, revives forgotten recipes and spotlights the state's regional diversity, and bringing people closer to Karnataka's food traditions."*

Beyond the food, the festival offers a vibrant cultural showcase with **folk and classical performances**, bringing alive the spirit of Karnataka through music, dance, and art, making it a truly immersive cultural experience.

The festival is expected to witness an enthusiastic response, with **3000+ visitors** over the next two days, further strengthening its position as one of Bengaluru's most anticipated culinary and cultural platforms.