September 10, 2026

BSE Limited
20th Floor, P.J. Towers
Dalal Street
Mumbai - 400001

Scrip Code: 544868

National Stock Exchange of India Limited
Exchange Plaza, C-1, Block G
Bandra Kurla Complex, Bandra (E)
Mumbai - 400 051

Scrip Symbol: MILKYMIST

Dear Sir/Madam,

Subject: Commissioning of New Skyr and Greek Yogurt Manufacturing Plant at Perundurai Manufacturing Facility

Pursuant to Regulation 30 of the SEBI (Listing Obligations and Disclosure Requirements) Regulations, 2015, we wish to inform you that the Company has commissioned its new state-of-the-art Skyr and Greek Yogurt manufacturing plant using ultrafiltration technology at its integrated manufacturing facility situated at Perundurai, Tamil Nadu, with effect from September 10, 2026. The new plant has a processing capacity of up to 150 tonnes per day and has been established with an investment of approximately Rs. 40 Crores.

Details pursuant to Regulation 30 of the SEBI (LODR) Regulations, 2015, read with SEBI Master Circular HO/49/14/14(7)2025-CFD-POD2/I/3762/2026 dated January 30, 2026 are attached as Annexure-A.

The above disclosure is also being made available on the website of the Company at https://www.milkymist.com

This is for your information and records.

Thanking You,
For Milky Mist Dairy Food Limited
(formerly Known as Milky Mist Dairy Food Private Limited)

PRAKASH SIVASAMY
Digitally signed by PRAKASH SIVASAMY
Date: 2026.09.10 18:53:35 +05'30'

S Prakash
Company Secretary and Compliance Officer
Membership No: A22495

Annexure A

S.No.	Particulars	Details
1.	Existing capacity	20 tonnes per day
2.	Existing capacity utilization	100%
3.	Proposed capacity addition	Processing capacity of up to 150 tonnes per day through the new plant
4.	Period within which the proposed capacity is to be added	Not applicable. The new plant has been commissioned with effect from September 10, 2026.
5.	Investment required	Approximately Rs.40 Crores.
6.	Mode of financing	Combination of internal accruals and proceeds of IPO
7.	Rationale	To establish a dedicated facility for manufacturing Skyr and Greek Yogurt using ultrafiltration technology and to strengthen the Company's capacity to cater to the growing demand for high-protein food products.