



Voice @ Exeltis India

March 2025

ISSUE - 21

1977

CHEMO
INDUSTRIAL

First commercial office in Spain

1984



Manufacturing of hormonal APIs in Italy

1988



Acquisition of WL

2003



Starts branded pharma business with the acquisition of Effik.

2008



Chemo Wan Bang, new-joint venture agreement.

2010



Gets FDA approval for manufacturing in Spain

2012

mAbxience
BIOTECH

Launches mAbxience, biopharmaceutical company

2013



Creation of Exeltis, a branded pharmaceutical business worldwide

2024



Senador Laboratories Pvt. Ltd.
Manufacturing oral and injectable contraceptives for export

Excellence Through Quality, Safety, and Innovation

Dear Colleagues,

At Exeltis India, we are deeply committed to providing innovative solutions that address the unmet medical needs of people across the globe. Our unwavering dedication to delivering high-quality medicines remains our greatest asset.

In recent months, we are proud to report that our Manufacturing division has performed exceptionally well, both in terms of volume and value, and we are on track to meet the Q1 manufacturing budget. Our plant, situated in Karunguzhi, Madurantakam, is a state-of-the-art manufacturing and formulation research & development facility, staffed by highly qualified professionals with exceptional technical expertise.

Our manufacturing facility focuses on 3 Ds - Design, Development, and Delivery models, encompassing pre-formulation studies, formulation development, stability studies, analytical method development, validation, method transfer, scale-up, commercial production, process validation, and stability studies - all in strict accordance with GMP / ICH guidelines.

We take immense pride in our strong commitment to protecting the environment and ensuring the health, safety, and well-being of our employees. Our mechanisms and procedures conform to internationally accepted standards and meet stringent regulatory and compliance requirements without deviation.

At our plant, we celebrate National Safety Day every year on March 4th, marking the foundation day of the National Safety Council. This celebration is a week-long campaign dedicated to safety awareness and implementation. The primary objective of National Safety Week is to create awareness about the importance of safety and health in every aspect of life.

In addition, we observe Quality Day in the month of May and Environment Day in June, promoting quality awareness and environmental consciousness, respectively. The core objectives of these celebrations include:

- Promoting safety and quality work everywhere, every time.
- Reducing accidents and injuries while fostering a safe work culture.
- Educating employees about their roles and responsibilities in maintaining a safe environment.
- Ensuring the effective implementation of robust safety regulations.
- Empowering employees with the knowledge and tools to protect themselves and their colleagues during emergencies.

It is important to remember that quality, safety, and health in the workplace are not limited to operational areas like granulation and punching or handling chemicals. These principles apply across all work environments, including offices and fieldwork.

As we progress, let's remain committed to fostering a culture of quality, safety, and well-being-both in our workplace and in our homes and communities. Let us take pride in our shared commitment and responsibility, ensuring that every effort we make today shapes a safer, healthier, and more innovative tomorrow for Exeltis India and the world we serve.

Until next time,

Mathialagan Muthukamatchi,
Director of Plant
Exeltis India

Know your Leader



Sivakumar .B

Deputy General Manager Finance & Accounts

1. What inspires you to be a part of Exeltis India?

The entrepreneurial spirit, people-driven culture, and the opportunity to work together in a creative, innovative, and productive manner to accomplish goals have greatly inspired me to be a part of Exeltis India.

2. What's the most important lesson you've learned in the past year?

Time is the most valuable asset-we can never get it back. It's essential to spend time on things that bring joy, make us happy, and contribute to our growth. Additionally, staying true to oneself and maintaining a healthy work-life balance is crucial.

3. If you could give your younger self one piece of advice, what would it be?

Be completely honest with your parents-they support you like no one else. Also, make time to take care of your personal health.

4. If you could relive one day of your life, which day would it be?

The day of my Chartered Accountancy Final Exam Result Declaration-a moment I will never forget, when my adrenaline was at its peak.

5. If you could switch lives with someone for a day, who would it be?

A pilot in the cockpit, experiencing the thrill of take-off and landing.

6. If you could visit any place in the world, where would it be?

Switzerland.

7. What's a skill you've always wanted to learn but haven't yet?

Blockchain (Cryptography) and Digital Marketing.

8. Which is your favorite movie and book?

**Movie: Punnagai Mannan / Guna
Book: Rajeshkumar Crime Novel**

9. What is one thing you can't live without?

My family and my faith in God.

10. What is your favorite dish?

I love all types of dishes, but my favorite is curd rice with bhindi masala gravy.

Town Hall January 2025



Employee Handbook Inauguration at Town Hall 2025



AI Toolbox

Exploring the Tools of Tomorrow

AI tools are revolutionizing everything from task automation to creating art. In this series, we'll explore various AI tools and their unique applications. This edition highlights the top AI tools for text generation.

synthesia

AI-powered video generator that transforms text scripts into professional-quality videos with life-like avatars.

DEEPBRAIN AI

All-in-one video creation tool with realistic AI avatars, natural text-to-speech, and easy customization.

VEED.IO

Online AI-powered video editing suite offering tools for video creation, image generation, and more.

Video Generators



invideo AI

Video creation platform enabling users to make videos from scratch or using text-based prompts.



AI tool that creates ultra-realistic, five-second videos with multiple detailed shots.

Gen-3 Alpha

Advanced text-to-video tool with precise motion control, multi-motion brush, and dynamic camera movements.

PICTORY

AI-based tool that converts text into videos with backgrounds, voice overs, subtitles, and multi-platform resizing.

EMPLOYEE OF THE MONTH AWARD Winners

December



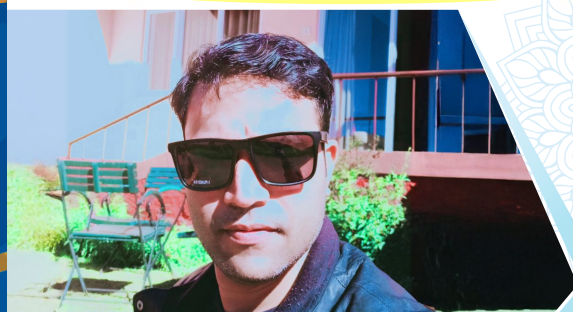
January



February



Employee Spotlight



Rajesh.G

Deputy General Manager - AR & D

- If you could learn one new skill, what would it be?
Robotics and AI
- If you could time travel, would you go to the past or the future?
I would like to go back to the past, 15 years ago.
- What is your go-to comfort food?
Sandwich, chapati, and rice.
- What is the best gift you've ever received?
The first gift from my daughter - a greeting card.
- If you could only listen to one song for the rest of your life, what would it be?
Any Ilayaraja melody.
- What is the most beautiful place you've ever been to?
Manali in Himachal and Coral Island in Thailand.
- What is the most adventurous thing you've ever done?
Paragliding and scuba diving.
- What's the best book you've read recently?
The Richest Man in Babylon by George S. Clason.
- What is your nickname?
Gera.
- What's a hobby or activity that instantly lifts your mood?
Trekking or weekend parties.

Paw-some Companions



New Joiners

- Aamir Hussain
- Abdul Sadik
- Abdul Samad
- Abhishan Rastogi
- Adesh Kambale
- Akshay S Hulagur
- Alok Kumar Singh
- Ambala Jayanth Kumar
- Amit Mishra
- Anish Thanga Rajan
- Ankit Verma
- Ashish Dhanpalaji Pudekar
- Avishek Kumar Tiwari
- Azhar Uddin Laskar
- Belum Naveen Kumar Reddy
- Bharat Bhushan
- Brahma Shrimant Borule
- Chetan Kumar Goswami
- Dhiraj Bharat Mukhi
- Digambar Bhagwanrao Ghatol
- Dinesh Suresh Yeole
- Dipankar Bhowmik
- Dipankar Chakrabarty
- Divesh Chandrakant Katkoria
- Gampala Viswanadh
- Govind Kumar Singh
- Gowtham V D
- Irfan Jeelani Rather
- Jayanth A
- Kanhaiya Lal Yadav
- Lakshmi Ahmed J
- Madhu G
- Maharasi Shankar Konar
- Manoj Suklal Irache
- Mohammad Akbar Patel
- Mohammed Ijaz Ahammed
- Mohd Sadiq
- Moses Maria Lawrance
- Mukesh Yadav
- Muntazir Fayaz
- Naba Kumar Nath
- Nagesha ANibha Kumari
- Nikhil Balabhau Mangulkar
- Pradeep Dubey
- Pradeep Kumar Pal
- Pramod Dixit
- Prasanta Sahoo
- Pratyay Kumar Pahari
- Priyanshu Raj
- Ranjeet Anand
- Ravi K
- Rushikesh Rajendra Dukare
- Sanjoy Barman
- Shaik Nagoor Baji
- Shivam Kumar
- Shivendra Pratap Singh Sengar
- Simran Kumar
- Subba Reddy K B
- Suraj Vijay Bhor
- Tharanitharan T
- Tonmoy Kar Purkayastha
- Tribhuvan Narayan Tripathi
- Vadde Surendra

Mindful Leadership Workshop at Mumbai



Pongal Celebration Plant, Chennai office and Warehouse



Republic Day Celebration at Mumbai HO



Did You Know?



A shark can
grow & lose
up to 30,000 teeth
in its lifetime

Family Flavour Finds

CHICKEN BIRYANI



Chef : M A Gousekhan



Ingredients

- 1 kg Fresh Chicken
- 1.5 kg India Gate Basmati Rice
- Salt as per taste
- 2 tbsp Red Chilli Powder
- 2 tbsp Ginger and Garlic Paste
- 1 tsp Turmeric Powder
- 1 tsp Cumin (Zeera) Powder
- 2 tsp Coriander (Dhaniya) Powder
- 2 tsp Garam Masala Powder
- 500 g Chopped Onions
- 10 strands of Saffron (Kesar)
- 500 g Curd (Yogurt)
- 5 Green Chillies
- Fresh Mint Leaves
- Fresh Coriander Leaves
- A pinch of Lemon Yellow Food Colour
- 200 g Oil
- Juice of 2 Limes
- 100 g Pure Ghee
- Whole Garam Masala (Shah Jeera - caraway seeds, Cinnamon Sticks, 20 Cardamoms, 10 Cloves)

Procedure

- Take the chicken in a large vessel (capacity – 2 litres) and add all the ingredients listed above (except rice, oil, ghee, whole garam masala, onion, and water). Marinate for two hours.
- Fry the onions in oil until golden brown and crispy. Remove the fried onions from the oil and add them to the marinated chicken.
- Wash the basmati rice three times and soak it in water for one hour.
- Add the remaining oil from the fried onions into the chicken vessel.
- In a separate vessel, boil 2 Liters of water. Add salt, half of the whole garam masala, and one teaspoon of oil.
- Once the water starts boiling, add the soaked basmati rice and cook until 70% done.
- Drain the rice and layer it over the marinated chicken.
- Drizzle pure ghee over the rice.
- Seal the biryani vessel properly and cook on high flame for 20 minutes, then on low flame for 10 minutes.

Your delicious Chicken Biryani is ready to serve!



Puzzle

What is unusual about the following words:

Revive, Banana, Grammar, Voodoo, Assess, Potato, Dresser, Uneven?

Last Edition Correct Answers

Ninosha Dsouza | Stuti Thakur | Asha Perumal

