

Date:04-04-2023

DANBRO UPDATES



A COMBINATION OF MANGO AND CHEESE MANGO CHEESE CAKE

As summer approaches, there is nothing better than indulging in a refreshing and delicious dessert that will cool you down and satisfy your sweet cravings. One such dessert that is perfect for summer is Mango Cheesecake. With its creamy texture and fruity flavor, it's an ideal dessert to enjoy during the warmer months.

Mango Cheesecake is a popular dessert that combines the rich, creamy flavor of cheesecake with the sweet, tropical taste of fresh mango. It is a refreshing and flavourful dessert that is perfect for any occasion, whether it's a family gathering or a party with friends. The cheesecake is made with a buttery, graham cracker crust, which provides the perfect base for the creamy cheesecake filling.

The cheesecake filling is made with cream cheese, sugar, fresh cream which are blended together until smooth and creamy. To give the cheesecake its delicious mango flavor, fresh mango puree is added to the mixture, which gives it a refreshing and tropical taste.



Once the cheesecake is set, it is then topped with a layer of jelly that is made from fresh mango pulp, which add a sweet and juicy texture to the dessert. To give it elegant look the cake is then garnished with pieces of mangoes. To make the dessert even more delicious and refreshing, you can serve it with a dollop of whipped cream or a scoop of vanilla ice cream. This will add an extra layer of creaminess and sweetness to the dessert, which will make it even more irresistible.

Mango Cheesecake is a dessert that is perfect for summer, as it is refreshing, sweet, and creamy. It is a dessert that can be enjoyed by people of all ages, and it is easy to make at home with just a few ingredients. Whether you are looking for a dessert to serve at a summer barbecue or a sweet treat to enjoy after a long day at work, Mango Cheesecake is the perfect choice. So why not give it a try and see for yourself how delicious and refreshing this dessert can be?



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CHEESE

Cheese is a dairy product that has been enjoyed by people all over the world for centuries. It is made from milk, usually from cows, goats, or sheep, and comes in a variety of flavors, textures, and colors. Cheese is a versatile ingredient that can be eaten on its own, added to sandwiches, melted on pizzas or pasta, and used in a wide range of recipes.

The Romans were known to be fond of cheese, and they developed many different varieties, including Parmesan and Pecorino. Cheese-making techniques were brought to Europe by the Romans, and over time, new varieties were developed.



Cheese-making is a complex process that involves a series of steps. The first step is to add rennet or an acid to the milk, which causes it to curdle. The curd is then cut into small pieces, drained, and pressed to remove excess liquid. The cheese is then aged or ripened, which gives it its unique flavor and texture. The length of the aging process can vary depending on the type of cheese, and can range from a few days to several years.

There are hundreds of different types of cheese, each with its own unique flavor and texture. Some of the most popular types of cheese include:



Cheddar: This is a hard cheese that originated in England. It has a sharp, tangy flavor and can range in color from white to orange. The texture is slightly buttery, moist, and a little melty. It's truly a versatile crowd-pleaser. Cheddar cheese is used in appetizers, breads, casseroles etc.

Brie: This is a soft cheese that originated in France. It has a mild, creamy flavor and a soft, velvety texture. Brie cheese is an excellent source of casein protein, vitamin B12 for energy production, calcium for strong bones, and vitamin A for enhanced immune system response.



Mozzarella Cheese

Mozzarella: This is a soft, fresh cheese that is used in many Italian dishes. It has a mild, slightly sweet flavor and a stretchy texture when melted. Mozzarella is relatively low in fat and calories. This makes it a healthier cheese option compared to others.



Blue Cheese

Blue cheese: This is a cheese that has been inoculated with mold spores. It has a sharp, tangy flavor and a creamy texture. Blue cheese is rich in calcium, which is essential for healthy teeth and bones. The cheese also contains other nutrients that may help promote immune and cardiovascular.



Swiss Cheese

Swiss: This is a hard cheese that originated in Switzerland. It has a sweet, nutty flavor and large holes throughout the cheese. Swiss is high in vitamin A and low in calories, fat and sodium. One ounce contains 112 calories, 9 g of fat and 53 mg of sodium.

CHEESE NUTRITION GUIDE

for 28g serving

Cheddar:

110 Calories
9g Fat
0g Carbs
7g Protein

Brie:

95 Calories
8g Fat
0g Carbs
6g Protein

Mozzarella:

80 Calories
5g Fat
1g Carbs
8g Protein

Swiss:

110 Calories
8g Fat
1.5 Carbs
8g Protein

Blue:

100 Calories
8g Fat
0g Carbs
6g Protein

Cheese is a good source of protein, calcium, and other essential nutrients. It is also high in fat and calories, so it should be consumed in moderation. However, studies have shown that cheese can have some health benefits, such as reducing the risk of osteoporosis and improving bone health.

Cheese is a delicious and versatile dairy product that has been enjoyed by people all over the world for centuries. With so many different types of cheese available, there is something for everyone to enjoy. Whether eaten on its own or added to a recipe, cheese is a delicious and nutritious addition to any meal.

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AAHAR DELHI FOOD FESTIVAL

DANBRO Institute recently organized an educational trip to showcase the Aahar Delhi Food Festival that was held at Pragati Maidan. The festival is one of the most renowned events in the food industry and attracts food enthusiasts from across the globe.

The event was organized to provide the participants with experience of the latest food trends, innovation and culture. The festival was to spread across multiple pavilions and

had over more than 500 exhibitors. It was a platform where people could taste different cuisines, interact with food experts and learn about the latest food technology and equipment.

The participants of the trip were mainly students and professionals from the food industry who were eager to explore the food festival and gain insights into the latest food trends. The trip was led by experienced mentors and educators from DANBRO Institute, who were able to provide the participants with valuable



insights and knowledge.

During the festival, the participants were able to taste a variety of cuisines from different regions of India and the world. They were also able to learn about the latest food processing techniques and technologies, which are used in the food industry. The participants also had the opportunity to interact with food industry professionals, chefs, and other experts.

Overall, the educational trip organized by DANBRO Institute to showcase the Aahar Delhi Food Festival was a huge success. The participants were able to gain valuable knowledge, taste new cuisines, and experience the latest food trends and technologies.

DANBRO BAKERY PACKAGING

DANBRO Bakery is committed to producing high-quality baked goods that satisfy the taste buds of our customers. We are proud to say that we put a lot of effort into not only baking the best products but also ensuring that they reach our customers in the best condition possible. Our packaging is a key component of this effort, and we are excited to tell you about it.

Our packaging is designed to protect the freshness and quality of our baked goods. We use high-quality materials that are safe for food contact and help to preserve the flavor and texture of our products. Our packaging is also designed to be easy to open, ensuring that you can access your favorite treats quickly and easily. One of the unique features of our packaging is that it is environmentally friendly. We understand the impact that packaging waste can have on the environment, which is why we have taken steps to minimize our footprint. Our packaging is made from recycled materials, and we encourage our customers to recycle it after use. We believe that this small step can make a big difference in reducing our impact on the planet.

At DANBRO Bakery, we understand that our customers lead busy lives, and convenience is key. That's why we have designed our packaging to be easily transportable. Whether you are heading to the office, on a picnic or simply enjoying a day out, our packaging is compact and convenient to carry. You can enjoy our delicious baked goods on the go, without worrying about spills or damage to the product.

We take pride in our commitment to quality, and this extends to our packaging. We ensure that all our products are packaged in a way that preserves their freshness and taste, so that you can enjoy them to the fullest. Whether you're purchasing our products from our retail stores or ordering online, you can be confident that your baked goods will arrive in top condition.

In conclusion, at DANBRO Bakery, we are committed to providing our customers with the best quality baked goods, and our packaging is an essential part of that promise. Our packaging is designed to be convenient, environmentally friendly, and protect the freshness and quality of our products. We take pride in our packaging, and we hope that our customers appreciate the effort that we put into ensuring that their experience with DANBRO Bakery is as enjoyable as possible.



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ADMISSION

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SESSION 2023-24

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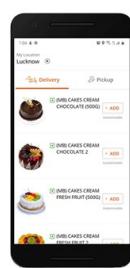


Our Institute was founded on 27th September 2021 with a aim to give world qualified chef's in bakery & Culinary. Our Institute is running under the guidance of Mrs. Tanu Shree Gupta (Founder of the Institute)

Danbro Institute of Bakery and Culinary Art and Science is a premier Organization and focussing on New and Advance Techniques of Market with skill development, Food Technology, Research and Development projects by developing platforms for Market Demands and Skill Acquisition and Skill Enhancement.



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DANBRO PREMIX

Danbro Food Solutions Pvt. Ltd.



Pizza premix by DANBRO

DANBRO PREMIX: We produce DANBRO Premix in one of our company i.e. DANBRO Food Solutions Pvt. Ltd., we produce premixes at large scale industries and also at small scale. So that, baking would become easy for everyone. With this we have an aim to make DANBRO, a ONE STOP SOLUTION for every baker. We have different varieties of premixes available with us and they are as follows:- Red Velvet, Brownie, Pizza Base for various sponges etc.

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