

DANBRO UPDATES



WHAT IS DANBRO?

Danbro is a European registered brand. It is basically based on the concept of Italian Bakery café. Danbro by Mr. Brown was earlier Mr. Brown Bakery & Food Products Private Limited and was established on June 12, 2008, promoted by Mr Ramu Gupta and his family members. The beginning of this brand marks from Aliganj Outlet. We started our journey from zero and now we are one of the leading brand in bakery.

Danbro is all about "LIVE BAKING & LIVE CAKE MAKING", by this concept we mean to build up a transparent relationship between the customers and DANBRO. We not only have our outlets in Lucknow but also in Kanpur, Delhi, Ghaziabad and Chandigarh. Our aim is to establish our bakery in each and every city so that Danbro products can reach to each and every human being.



DANBRO *from* **Mr.Brown**
BUILD YOUR SKILLS NOT YOUR RESUME
INSTITUTE OF BAKER & CULINARY ART & SCIENCE

This is a visit from Italy by Federico Maria Scotti for our Italian collaboration. Mr. Federico visited our factory and made an Italian pizza as a gesture for the partnership with Danbro.

Mr. Federico also visited to our Danbro Institute of Bakery & Culinary Art & Science and had an interaction with our students in which he discussed some new cultures of Bakery with the students.

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Date: 14-01-2023

CHOCOLATE (THEOBROMA)

Chocolate is one of the most tempting food & flavour in the world.

We as DANBRO, produce one of the best quality chocolates by using superior quality of raw materials available in the market. Our raw material comprises of imported Belgium Couverture, Cocoa Butter, Double Refined Sugar & Superior quality of milk solids in Milk Chocolates.

Chocolate means a homogeneous product obtained by an adequate process of manufacture from a mixture of one or more of the ingredients, namely, cocoa materials including cocoa beans, cocoa nib, cocoa mass (cocoa liquor/cocoa paste), cocoa powder (cocoa fines or cocoa dust), including fat reduced cocoa powder with or without addition of sugars, cocoa butter, milk solids including milk fat. The addition of vegetable fats other than cocoa butter shall not exceed 5 per cent of the finished product, after deduction of the total weight of any other added edible foodstuffs, without reducing the minimum contents of cocoa materials.

The types of chocolates that DANBRO offers are:-

- Belgium Chocolates
- Sugar Free White Chocolates
- Sugar Free Dark Chocolates
- Dark Chocolates
- Milk Chocolates
- Flavoured Chocolates
- Centre Filled Chocolates
- Truffle Chocolates.



DANBRO as a leading bakery brand makes sure that the quality of our products & the health of our consumers is our foremost priority. For that we avoid using low grade raw materials like cocoa butter substitutes (Edible vegetable fat, Palmolein oil etc.) which is not healthy for regular consumption.



MASTERCHEF COMPETITION

At Indira Gandhi Pratisthan, Gomti Nagar, Lucknow, UP

AGRO BASED MSME UDYAMI MAHASAMMELAN 02 NOV 2022



This is a Masterchef Competition organized by Danbro by Mr. Brown Bakery and Food Products Pvt Ltd in Agro Based MSME Udyami Mahasammelan 02 Nov 2022 at Indira Gandhi Pratisthan, Gomti Nagar, UP. The participants were asked to assemble a beautiful finished cake in 11 mins.

It was a successful event for Danbro by Mr Brown . Each and every participant was offered some goodies and the winners were offered with cheques and goodies from Danbro.

DANBRO
Your health our mission

BAKERY PREMIX LAUNCH



The Choice of every home bakers

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 at small scale also for home-bakers, we have made baking easy. With this we have an aim to make Danbro a ONE STOP SOLUTIONS for every baker.

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BAKERY EXCELLENCE AWARD

At Dubai by Dainik Jagran 2022



Mrs. Tanu Shree Gupta was awarded with this achievers award in Dubai by Dainik Jagran 2022 for achieving a milestone in bakery

CERTIFICATE OF EXCELLENCE

Deputy CM Keshav Prasad Maurya at the HTDS Excellence Awards ceremony in Lucknow on Sunday (Hindustan Times)



She was awarded HTDS Excellence Award by Deputy CM Keshav Prasad Maurya for achieving excellence in her field of work hanging from education, health and business to any service related activity.

DANBRO BREADS

We as DANBRO produce different quality of breads that are made up of using best of wheat flour.

The flour which we use is from SHARBATI WHEAT, which has its origin in Madhya Pradesh. According to several articles & surveys this Sharbati wheat is one of the best quality wheat in the world. It is rich in protein as compared to other types of wheat & the speciality about this wheat is that, it is slightly sweeter in taste as compared to the other wheat varieties.



The flour whenever comes to our plant goes through a quality analysis test in our In-house laboratory. Tests are performed as per the specification of FSSAI for wheat flour quality standards.

The raw materials that is brought to our plant is only after getting COA (Certificate of Analysis) from the suppliers & then it is approved for further processing.

Types of bread we produce

- Milk Bread
- Brown Bread
- Whole Wheat Bread
- Multigrain Bread
- Fruit Bread
- Garlic Bread
- Buns etc.

As per the consumer demands & health concerns, we have a balanced SKU's in our breads category.

Likewise our whole wheat bread is prepared from whole wheat flour which is rich in fibre, protein & promotes healthy digestion, Boost heart health.

In our Multigrain Bread we use 7 grains (Sunflower seeds, pumpkin seeds, oats, flaxseeds, quinoa etc.) which are rich in fibre, protein, different types of vitamins & minerals. This multigrain bread helps in weight loss, aids digestion etc.



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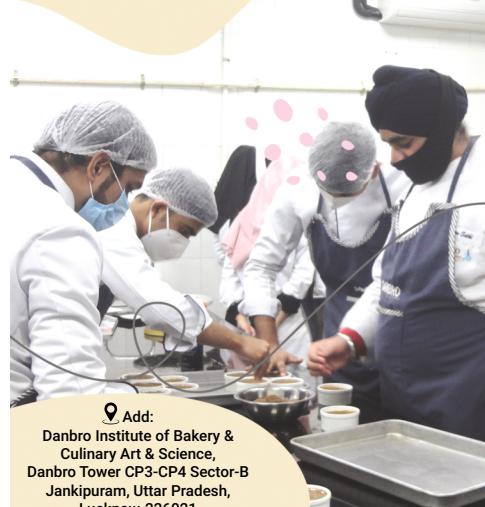


INSTITUTE OF BAKERY & CULINARY ART & SCIENCE

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Danbro Institute of Bakery and Art and Science

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.

Editor, Advertisements & Designed by

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Note:

We welcome articles, success stories and other allied information from our readers and patrons, concerning Mr. Brown's products and other allied matters.

Views expressed in the articles are exclusively of the author only.

Mr. Brown Bakery & Food Products Pvt. Ltd.

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Publisher Printer and Editor: Ramu Gupta on the behalf of Danbro by Mr Brown Bakery & Food Products Pvt. Ltd., Printed and Published at Central Store Lucknow, Danbro Tower CP3-CP4 Sector-B Jankipuram, Near Jankipuram Post Office, Lucknow, Uttar Pradesh - 226021