



Date: 11-02-2023

DANBRO UPDATES

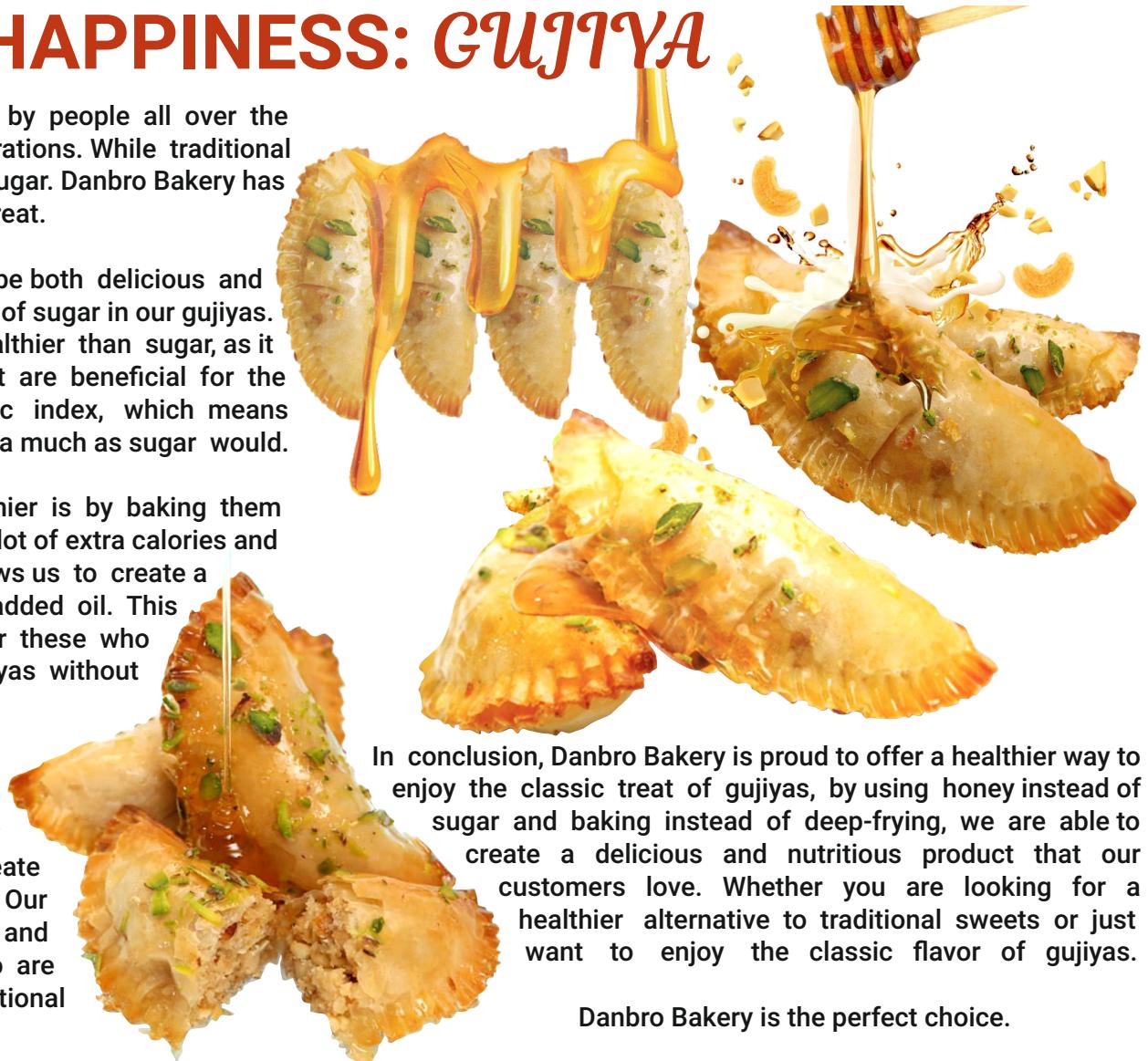
A POCKET OF HAPPINESS: GUJIYA

Gujiya is a popular sweet dish, enjoyed by people all over the world especially during festivals and celebrations. While traditional gujiyas are deep-fried and packed with sugar, Danbro Bakery has taken a healthier approach to this classic treat.

At Danbro, we believe that food should be both delicious and nutritious. That's why we use honey instead of sugar in our gujiyas. Honey is a natural sweetener that is healthier than sugar, as it contains antioxidants and minerals that are beneficial for the body. In addition, it has a lower glycemic index, which means that it won't spike your blood sugar levels as much as sugar would.

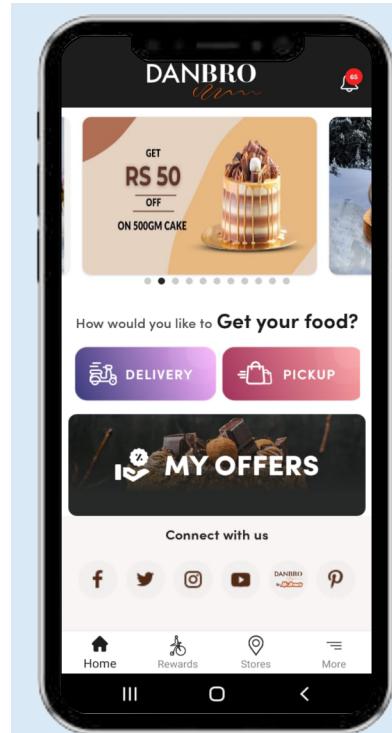
Another way we make our gujiyas healthier is by baking them instead of deep-frying. Deep-frying adds a lot of extra calories and unhealthy fats to the dish, but baking allows us to create a crispy and crunchy texture without the added oil. This makes our gujiyas a healthier option for those who want to enjoy the traditional flavor of gujiyas without sacrificing their health.

Not only our gujiyas are healthier than traditional versions, but they are also just as delicious. We use high quality ingredients and traditional recipes to create a flavor that is authentic and satisfying. Our customers love the taste of our gujiyas and we receive rave reviews from those who are looking for healthier alternatives to traditional sweets.



In conclusion, Danbro Bakery is proud to offer a healthier way to enjoy the classic treat of gujiyas, by using honey instead of sugar and baking instead of deep-frying, we are able to create a delicious and nutritious product that our customers love. Whether you are looking for a healthier alternative to traditional sweets or just want to enjoy the classic flavor of gujiyas.

Danbro Bakery is the perfect choice.



NOW YOU CAN REACH DANBRO OR DANBRO WILL REACH YOU WHENEVER YOU WANT

Scan the QR code and
DOWNLOAD DANBRO APP
from Google Play to order
and get membership points



Are you tired of standing in long lines at the bakery or searching for a reliable delivery service? Look no further! Introducing Danbro Bakery App, the solution to all your bakery needs.

At Danbro Bakery we understand the value of time and convenience. That's why we have created a user-friendly app that allows you to order your favorite baked goods with just a few taps on your phone. Our app is designed to make your life easier, allowing you to order your treats anytime, anywhere. With Danbro Bakery App, you can browse our menu, select the items you want, and place your order with just a few clicks. Our app is fully integrated with our bakery, so your

order will be prepared and ready for pickup or delivery as soon as you place it. And with our secure payment options, you can rest assured that your personal information is protected.

In addition to convenience, the Danbro Bakery App also offers a range of exclusive benefits for our loyal customers. You can receive notifications about special promotions and discounts, and even earn reward points with every purchase. At Danbro Bakery, we are committed to providing our customers with the best possible experience. Whether you are looking for a quick breakfast on the go or a special treat for a loved one, we have something for everyone. And with our app, you can enjoy all the deliciousness of Danbro Bakery from the comfort of your own home. So why wait? Download the Danbro Bakery App today and start experiencing the convenience of ordering your favorite baked goods with just a few taps. We look forward to serving you soon!

DANBRO UPDATES

Date:11-02-2023

HOW HEALTHY DANBRO IS?

Whatever product we make in Danbro are healthy for our consumers. We in our products use more of Natural Sweeteners that can be a healthy alternative for diabetic people. According to general surveys of raising of diabetes in Indian people we need to find some healthy alternatives for people who are of sweet tooth. People love to eat Biscuit, Cookies, Cakes, etc but has to compromise for their taste. Bit the thought of Danbro works like why should these people compromise to their wishes of eating, so to maintain that desire of eating bakery products, DANBRO is up



with using natural sweeteners These Natural Sweeteners maintains the taste and health too. Natural stevia based sweeteners give us the option of enjoying the sweet delicacies without increasing our blood sugar levels and thus they are using better than sugar for obvious reason. As it provides you the sweetness of life without sugar : Sweetness has a special place in everyone's life.



DANBRO OUTLET

15/10, Sector 15, Munshi Pulia, Block D, Indira Nagar,
Lucknow, Uttar Pradesh 226016



Interior of Danbro Outlet at Munshi Pulia, Indira Nagar

This is our Indira Nagar Outlet of Lucknow. We with our best efforts try to serve our people, with the best quality of sweets and delicacies. We have a aim to reach at each and every corner of Lucknow.

DANBRO PREMIX

Danbro Food Solutions Pvt. Ltd.

Danbro Premix: We produce Danbro Premix in one of our company i.e. Danbro Food Solutions 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.

We have nearly different varieties of premixes available with us and they are as follows:- Red Velvet, Brownie, Pizza Base for various sponges etc. With these premixes we have tried to reach out to more and more bakery products so that baking and making for people at industrial level as well as for home bakers could be saved lot of and efforts of many industries and many bakers.



LITTLE CHEF BAKING COMPETITION

By Mr Brown Bakery and Food Products Pvt Ltd
On 23 Dec - 2018, At Magnum Plaza, Opp. Fun Mall, Lucknow, Uttar Pradesh



This was a Little Master Chef Competition organized by Danbro by Mr. Brown. We collected students from several field drives to schools, and used our marketing strategies to make more and more students participate in the competition. The winners were awarded with some prize money and some goodies from Danbro. Overall it was a successful event.

DANBRO UPDATES

Date:11-02-2023

PLACEMENT DRIVE BY THE BELGIAN WAFFLE CO.

Danbro Institute is proud to announce that a successful placement drive was recently held by Belgian Waffle, one of the leading food and beverage companies at providing employment opportunities to the talented and skilled students of the Institute.

The placement drive was held on campus and students from various field of study were invited to attend. Belgian Waffle representatives were impressed with the quality of the students and the high level of professionalism they displayed during the interviews.

Belgian Waffle is a company that values innovation and creativity, and the students of the Danbro Institute were able to demonstrate these qualities during the drive. The representative were impressed with the student's passion for the industry, their strong work ethic and their ability to think critically and creativity.

As a result of the placement drive, many students were offered



At Danbro Institute of Bakery and Culinary Art and Science

exciting job opportunities with Belgian Waffle. These opportunities range from entry-level positions to managerial roles, and they provide a great chance for students to Kick-Start their careers in the food and beverage industry.

The Danbro Institute is proud to have played a role in connecting talented students with a leading company like Belgian Waffle we are committed to providing our students with the best possible education and employment opportunities and this placement drive was a testament to our commitment.

We would like to thank Belgian Waffle for their participation in the placement drive, and we look forward to working with them again in the future. We also extend our congratulations to the students who were offered job opportunities and wish them all the best in their careers.

FACTORY VISIT BY ELDECO CITY RESIDENTS

By Danbro by Mr Brown Bakery and Danbro Institute
Danbro Tower CP3-CP4 Sector-B Jankipuram, Lucknow Uttar Pradesh 226024

On 11th February 2023 that was Saturday, bakers who shared a group of ladies from Eldeco city had a chance to visit the Danbro Factory, a well-known bakery factory, where they participated in a free demo at the Danbro Institute. The visit was an educational and fun experience that showcased the workings of a modern bakery factory and the techniques used to produce high-quality baked goods.

The visit started with a warm welcome by the staff of Danbro by Mr. Brown, who gave the ladies a brief overview of the history and evolution of the company. The group was then taken on a guided tour of the factory where they witnessed the process of baking from start to finish. The ladies were fascinated by the state-of-the-art machinery and technology used in the production of bread, cakes, pastries, and other baked goods.

The highlight of the visit was the free demo at the Danbro Institute. The demo was conducted by a team of expert

ladies. In addition to the demo, the ladies also had the chance to sample some of the delicious baked goods produced by the factory. The variety of bread, cakes, and pastries on display was impressive, and the ladies were pleased to taste the fresh and high-quality products.

The visit to the Danbro Factory was an enlightening experience for the ladies of Eldeco city. It provided them with a glimpse into the world of modern baking and the opportunities available in the industry. The ladies left the factory with a greater appreciation for the art and science of baking and a newfound love for the delicious baked goods produced by Danbro.

In conclusion, the free demo at the Danbro Institute was a fantastic opportunity for the ladies of Eldeco city to learn about the bakery



industry and try their hand at baking. The staff of Danbro by Mr. Brown and the expert bakers were welcoming and knowledgeable, making the visit a memorable experience for all. We hope that more opportunities like this are provided in the future for individuals to learn about the fascinating world of baking.

DANBRO UPDATES

Date: 11-02-2023

■ INFO@DIBCAS.COM

DANBRO *by Mr Brown*

INSTITUTE OF BAKERY & CULINARY ART & SCIENCE

— [HTTPS://DIBCAS.COM/](https://DIBCAS.COM/)

ADMISSION OPEN NOW!

FOR THE SESSION 2023-24

Courses:

Diploma in Bakery & Patisserie
Diploma in Food & Culinary



For Registration
Call Now: +91 6389021804 & +91 5223510839



Add: Danbro Institute of Bakery & Culinary Art & Science,
Danbro Tower CP3-CP4 Sector-B Jankipuram,
Uttar Pradesh, Lucknow-226021



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

Danbro Institute of Bakery & Culinary Art & Science
project@dibcas.com, admin@dibcas.com

Online

www.dibcas.com

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.

Contact: B-35, Sector-P, Aliganj, Lucknow U.P.
Outlets: Lucknow, Kanpur, Delhi/NCR, Chandigarh
Tel: 7309032618, 0522-4113205
E-mail: info@danbrobakery.in
Website: <https://www.danbrobakery.in/>
<https://mrbrownbakery.com/>

Danbro Institute of Bakery & Culinary Art & Science

Contact: Danbro Tower CP3-CP4 Sector-B Jankipuram, Lucknow Uttar Pradesh - 226024
Tel: +91-6389021804
+91 522 3510839
E-mail: info@dibcas.com
Website: <https://dibcas.com/>

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

DANBRO OUTLET

B 35, Beli Garaha crossing6, Sector P, Aliganj, Lucknow Uttar Pradesh 226021



Interior of Danbro Outlet at Sector P, Aliganj

This is our very first outlet of Lucknow. Our journey from Mr. Brown to Danbro by Mr. Brown began from this very particular place. We began from a very small scale and now with God's grace and lots of HARDWORK, we are one of the leading brand in Bakery. We with Danbro have a statement that says 'LIVE MAKING AND LIVE CAKE BAKING'. With this we want to built-up a transparent relationship between our consumers and us.