

Hanã

Simply Structured Comodity Trading

GLOBAL PRODUCT CATALOGUE 2026

Sugars · Syrups · Flours · Grains

EUROPEAN QUALITY CONTROL · REALIABLE GLOBAL DELIVERY

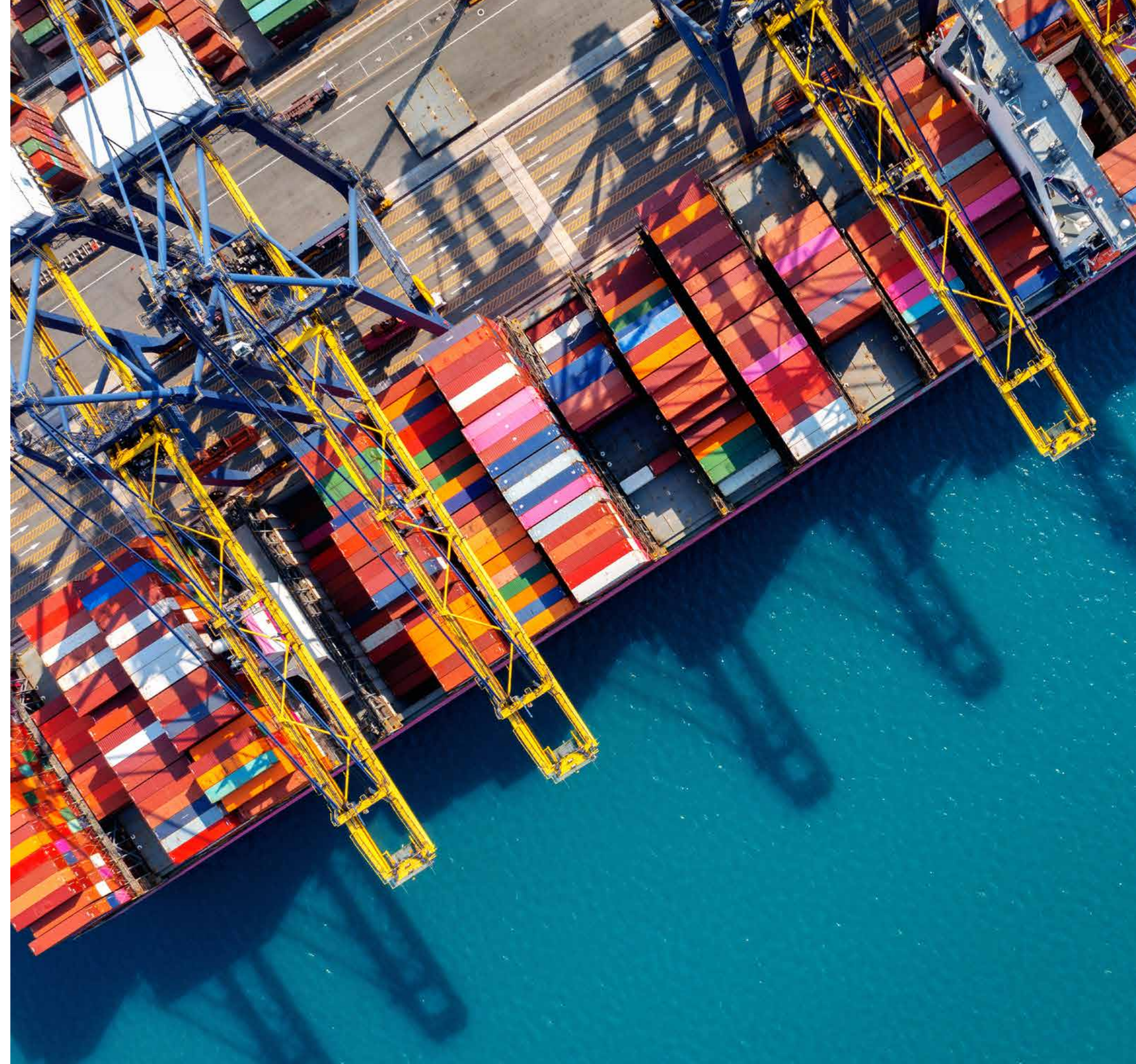


Hana

WHAT WE DO

WE SOURCE & DELIVER FOOD INGREDIENTS

We match each product to your specification, provide the required quality documentation and coordinate delivery to your production site.



Hana

ORIGINS

SOURCING ACROSS EUROPE & THE WORLD

We supply sugars, syrups, flours and grains from verified producers in the Czech Republic, Ukraine, across Europe and selected origins worldwide.





QUALITY & DELIVERY

FROM PRODUCER TO YOUR SITE

We coordinate sourcing, documentation and transport for every order. You receive one commercial contact from the selected producer to delivery at your production site.

- Batch control and traceability
- COA and product specifications
- Compliance sheets
- Road, rail and sea transport
- International delivery coordination

ONE COORDINATED SUPPLY CHAIN

Clear responsibility at every stage of the order.



VERIFIED PRODUCER

Approved origin and product specification



DOCUMENTATION

COA, traceability and required certificates



LOGISTICS

Road, rail or sea according to the route



YOUR SITE

Delivery coordinated with your production schedule

ONE CONTACT FROM ORDER CONFIRMATION TO DELIVERY

Fewer handovers, clear documentation and coordinated transport.



PRODUCT PORTFOLIO

FOUR PRODUCT GROUPS

ONE SUPPLY PARTNER

We supply sugars, syrups, flours and grains in specifications and packaging matched to your production.

SELECTED FOR YOUR REQUIREMENTS

Function · Specification · Packaging

Volume · Documentation · Delivery

01



SUGARS

White · Brown · Muscovado

Bakery · Confectionery · Beverages

02



SYRUPS

Invert · Treacle · Specialty

Bakery · Beverages · Dairy · Bee feed

03



FLOURS

Wheat · Self-raising · Semolina

Bread · Pastry · Biscuits · Industrial baking

04



GRAINS

Buckwheat · Selected grains

Cereals · Functional foods · Food processing



FOUR DISTINCT PROFILES FOR COLOUR, FLAVOUR, MOISTURE AND TEXTURE IN FOOD PRODUCTION.

BROWN SUGARS

01



SOFT BROWN SUGAR LIGHT

Moist light brown sugar with a smooth caramel-like taste.

MAIN APPLICATIONS

Bakery · Confectionery
Desserts

02



SOFT BROWN SUGAR DARK

Moist dark brown sugar with a rich flavour and deep colour.

MAIN APPLICATIONS

Bakery · Cakes
Sauces

03



LIGHT MUSCOVADO CANE SUGAR

Unrefined cane sugar with natural molasses and soft texture.

MAIN APPLICATIONS

Biscuits · Cakes
Confectionery

04



DARK MUSCOVADO CANE SUGAR

Unrefined cane sugar with high molasses content and robust flavour.

MAIN APPLICATIONS

Dark cakes · Gingerbread
Sauces

TREACLES & BURNT SUGARS



TREACLE 1003

Partially inverted cane syrup with deep colour and slight bitterness.

MAIN APPLICATIONS

Bakery · Puddings ·
Toffee · Sauces ·
Marinades



TREACLE 1006

Standardised cane refinery molasses with high viscosity and deep colour.
Industrial food applications

MAIN APPLICATIONS

Industrial food applications



BURNT SUGAR 001

Syrup made by controlled heating of sucrose without additives.

MAIN APPLICATIONS

Bakery · Beverages · Dairy ·
Sauces · Confectionery



BURNT SUGAR 005

Dark caramel syrup with a sweet to slightly bitter flavour profile.

MAIN APPLICATIONS

Food · Beverage applications

Hana

SYRUPS

COLOURED SUGAR SYRUPS PROVIDING CONTROLLED SWEETNESS, COLOUR AND CARAMEL

01



LIGHT BROWN SYRUP 012

Light brown viscous syrup with a mild caramel flavour, made from cane sugar and partially inverted sugar syrups.

MAIN APPLICATIONS

Bakery · Confectionery
Sauces · Marinades

02



YELLOW SYRUP 1011

Partially inverted syrup containing molasses, with a yellow colour and distinctive sweet-salty taste.

MAIN APPLICATIONS

Bakery · Confectionery
Food manufacturing

03



GOLDEN SYRUP 1000

Golden viscous syrup with a clean caramel flavour, produced from partially inverted and refinery sugar syrups.

MAIN APPLICATIONS

Bakery · Confectionery
Desserts · Food manufacturing

04



BROWN SYRUP 001

Dark brown sucrose-based syrup with high viscosity and a rich characteristic flavour.

MAIN APPLICATIONS

Bakery · Puddings · Fruit cakes
Toffee · Sauces · Marinades



CLEAR LIQUID SUGARS PROVIDING CONSISTENT SWEETNESS, MOISTURE RETENTION AND REDUCED CRYSTALLISATION.

INVERT SUGAR SYRUPS

01



INVERT SUGAR SYRUP 50

Free-flowing syrup suitable for applications requiring lower viscosity and easy processing.

MAIN APPLICATIONS

Beverages · Dairy
Fermentation
Liquid blends

02



INVERT SUGAR SYRUP 66

Versatile invert syrup providing stable sweetness and improved moisture retention.

MAIN APPLICATIONS

Bakery · Confectionery
Dairy · Beverages

03



INVERT SUGAR SYRUP 80

Concentrated invert syrup for applications requiring high solids and limited crystallisation.

MAIN APPLICATIONS

Confectionery · Fondants
Fillings · Industrial food production

04



LIQUID SUGAR 01

High-purity liquid sugar with a clean taste and very low colour.

MAIN APPLICATIONS

Beverages · Dairy
Confectionery · Premium food products

Hana

SPECIALTIES

01



APISYRUP 53

Ready-to-use sugar syrup formulated for supplementary feeding of honeybees.

MAIN APPLICATIONS

Spring feeding ·
Autumn feeding ·
Colony support

02



APISYRUP 71

Concentrated bee feed syrup with consistent composition and easy handling.

MAIN APPLICATIONS

Seasonal feeding · Winter preparation ·
Professional beekeeping

03



FRUCTOSOL

Almost pure liquid fructose solution made from non-GMO crystalline fructose (beet or corn origin).

MAIN APPLICATIONS

Fruit preparations · Preserves ·
Fillings · Confectionery

04



POLYDEXOL

Liquid soluble-fibre syrup providing mild sweetness and improved nutritional value.

MAIN APPLICATIONS

Bakery · Beverages · Dairy alternatives ·
Functional foods



FOOD-GRADE FLOURS AND GRAINS SELECTED FOR RELIABLE PROCESSING ACROSS BAKERY, MILLING AND FOOD MANUFACTURING.

FLOURS & GRAINS



WHEAT FLOURS

Refined wheat flours available in types 405, 550 and 650 for consistent baking performance.

MAIN APPLICATIONS

Bakery · Pastry · Pizza
Food manufacturing



WHOLE WHEAT FLOUR

Wholegrain flour retaining the natural bran and germ of the wheat kernel.

MAIN APPLICATIONS

Wholegrain bread · Rolls · Crackers
Bakery products



BUCKWHEAT FLOUR

Milled buckwheat flour with a characteristic taste, darker colour and versatile processing properties.

MAIN APPLICATIONS

Pancakes · Bakery · Pasta
Gluten-free products



CEREAL GRAINS

Selected food-grade grains supplied for milling, further processing and industrial food production.

MAIN APPLICATIONS

Milling · Cereals · Bakery ·
Food processing

RICE & RICE FLOUR

01



LONG-GRAIN RICE

Milled white rice with long, slender grains for everyday cooking and prepared foods.

MAIN APPLICATIONS

Side dishes · Ready meals
Food service

02



PARBOILED RICE

Rice steamed before milling, with firm grains that remain separate after cooking.

MAIN APPLICATIONS

Catering · Ready meals
Salads · Side dishes

03



JASMINE RICE

Aromatic long-grain rice with a fragrant profile and a soft texture when cooked.

MAIN APPLICATIONS

Asian cuisine · Food service
Ready meals

04



RICE FLOUR

Finely milled rice flour with a neutral taste for a wide range of food applications.

MAIN APPLICATIONS

Bakery · Noodles · Snacks
Coatings · Sauces



FLOUR LOGISTICS & PALLETISATION

Packaging, pallet weights and total loads at a glance.

01 PACKAGING

BAG SIZE	DIMENSIONS	SECONDARY PACKAGING
25 kg	650 × 400 × 125 mm	-
1 kg	160 × 110 × 60 mm	Shrink-wrapped: 10 or 12 bags

WOODEN PALLETS ONLY
1,200 × 800 / 1,200 × 1,000 mm
EPAL · ISPM 15
Paper layer under bags

02 WEIGHT PER PALLET

TRANSPORT	25 KG BAGS	1 KG BAGS
Truck	800 or 1,050 kg	768 or 990 kg
Container	1,350 kg	1,210 or 1,350 kg

03 TOTAL LOAD

TRANSPORT / LOADING	25 KG BAGS	1 KG BAGS
Truck / palletised	22,400 kg	22,272 or 23,760 kg
20 ft container / manual	24,500 kg	24,000 kg
40 ft container / palletised	27,000 kg	27,000 kg
40 ft container / manual	28,000 kg	28,000 kg