

About Us.

For more than 100 years our family-owned business has had a role in the world of flavors where our priority has been to offer high quality products. These high standards strengthen our international position as one of the leading flavor producers. At the same time we maintain the attributes of a family-owned company that is driven by its traditional values. Our company philosophy guides us to act responsibly when dealing with our employees, our customers and the environment.

High standards, customer focus and close collaboration with our clients guarantee a product developed to meet each customer's needs. The result: innovative, high quality food products, which give our customers a decisive competitive advantage.

Welcome to our world of flavors. The world of Silesia.

Silesia

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Silesia. Taste the flavor.

GREAT GARLIC.

Popular Flavor for
Many Dishes.



Garlic - Popular Everywhere.

Taste Varieties.

Garlic is used in all cuisines across the world. It pairs perfectly with all kinds of vegetables, spices, meat and fish. Depending on origin and recipe the taste varies from fresh & pungent to sweet and fruity.



Fresh Garlic.

The use of garlic has a long history and was already part of their diet when slaves built the Egyptian pyramids and since then has become a part of dishes across the world. The flavor of raw garlic with its strong odor is characteristically pungent and spicy.

Wild Garlic.

The lush sword-like leaves that grow in damp woodlands are the product of a different species of allium. The bulbs are delicious, too, but very small and fiddly. The leaves and flowers make a great addition to salads, pestos or as a garnish for cheese sandwiches.

A taste of spring with a mild pleasing combination of sweetness and astringency.



Black Garlic.

is a type of caramelized / fermented garlic first used as a food ingredient in Asian cuisine. It is made by heating whole bulbs of garlic over the course of several weeks, a process that results in black cloves. The taste is sweet, syrupy with hints of balsamic vinegar and plum.



Roasted Garlic.

Roasting mellows the potency of the garlic and gives it a milder, more delicate flavor. Whole heads of garlic with sliced of top were roasted with olive oil until each individual clove is completely golden and butter-soft.

Service & Information.

According to your needs we offer liquid or powder formates and flavors in natural or non natural quality. Just contact us for further informations.