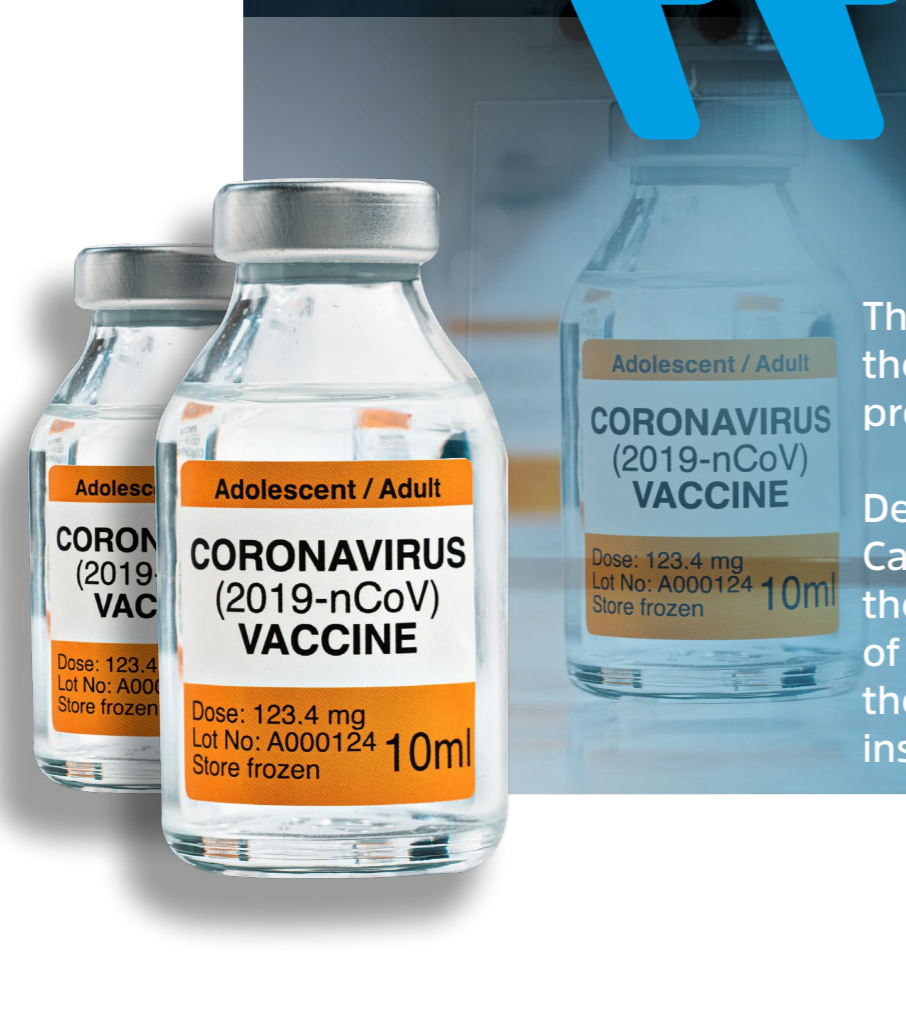


CANTEK E-XPRESS

■ Our valuable companion, with whom we share the food security consciousness together,

A new year means new hopes. Our main goal in 2021 will be to do everything we do better.

Join us. Have a nice reading...



VACCINE COLD STORAGE

The production of vaccines developed against Covid 19 has increased the need for vaccine cold storages. Healthy vaccine storage can only be provided in cold storages that require high technology.

Developing the most innovative technologies in the cooling sector, Cantek is able to produce all technologies from -80 to +8 degrees for the storage of vaccines, developed against Covid-19. With 30 years of experience in 67 countries and the broadest engineering staff of the industry, it produces all cooling systems and provides turnkey installation.

[Click for more information..](#)

2021 INTERNATIONAL YEAR OF FRUIT AND VEGETABLES

When it comes to your life, let the myths aside! UN Secretary-General Guterres said: "Let's use this international year to reconsider how we produce and consume food," and added that 2021 will be celebrated as the International Year of Fruit and Vegetables by the UN General Assembly resolution.

The Secretary-General recalled that the 2030 agenda for sustainable development emphasizes the role that food systems play in fighting hunger, ending poverty and protecting our planet; and he added "However, the effects of increasing population, increasing urbanization, depletion of natural resources, environmental pollution due to agriculture and changes in field use and climate change reveal how fragile our food systems are."

Guterres stressed in his article that COVID-19 continues to affect the health and livelihood of people around the world and he continues to explain that nations should be sure that nutritious foods, including fruits and vegetables, reach the most vulnerable segments and no one should be left behind.



HOW WAS FOOD STORED IN THE OLD AGE?

Did you know Persian's were the first ones to store food?

In the Middle Age, there were cisterns and buildings cooled by wind towers for food storage in Iran. The cisterns were collecting rain water in large pools, in a central courtyard. Wind towers had windows to let in natural breezes. The wind entering through the windows was directed to the lower part of the building, to the pools. In the last stage of the process, the air in the building was cooled by evaporating the water in the cistern.

HEALTHY AND LONG LIFE MILK

In the past, milk which has indisputable benefits for human health, could not be stored in ancient times. Since milk is very suitable for the reproduction of microorganisms according to the biochemical structure, it causes diseases. In 1862, French microbiologist Louis Pasteur developed a method of pasteurization, which allows long-term healthy storing for milk and thus a bigger volume of consumption. With the invention of this method, storing milk, distributing it to long distances and producing milk products now became possible.

The milk found on the market is kept about 15 seconds at 65 degrees and brought back very quickly to 4 degrees which is the marketing temperature. The shelf life of this type of milk is between 3 to 5 days, and must be kept in the refrigerator at home. The UHT Long Life Milk will be heated to 140 degrees, held for 4 to 5 seconds and then cooled very quickly. The UHT milk can be stored for 2 to 6 months at room temperature. However, it should be kept in the refrigerator after opening and it should be consumed within two days.

Cheeses are generally stored between +2 and +5 degrees have storage times of 12 to 12 months. The butter obtained from the milk can be stored for 12 months at -25 degrees.

Cooling plays the most critical role in the adventure of milk up to our tables.

[Click for more information..](#)

THE PROJECT THAT MEETS AFRICA WITH HEALTHY MEAT

Since its establishment, Cantek Meat Technologies has been thriving to add value to livestock development worldwide. In that vision, Cantek Meat Tech has established one of the most modern slaughterhouse and meat processing facility in Western Africa. Additionally, Cantek provides operational and managerial consultancy for 1,5 year with expert teams brought from Turkey.

The slaughterhouse, which is one of the largest in Africa with a capacity of 3,000 sheeps and 500 cattle per day, contributes to the food productivity and food security in Africa. The slaughterhouse paves the way for managing livestock more efficiently and exporting meat to many countries. It also ensures that a majority of African population has access to affordable, healthy and continuous food.



STORING BANANA...

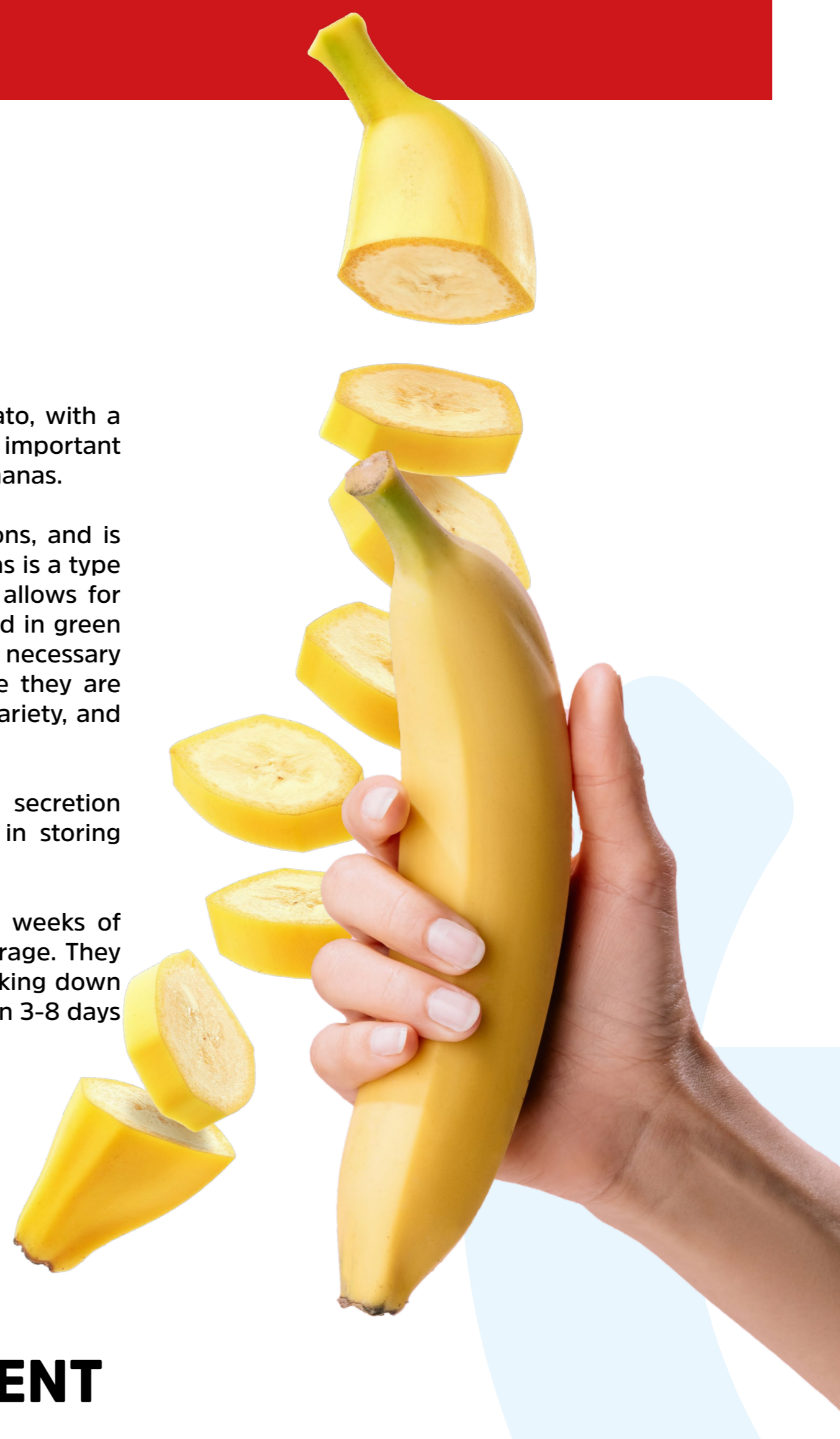
Banana ranks first among the other fruit types, excluding tomato, with a global production of 114 million tons. In England, one of the most important importers of banana, the yearly average consumption is 100 bananas.

Banana is a fruit type that can only be grown in tropical regions, and is prone to spoilage. The most advanced method of storing bananas is a type of controlled atmosphere storage, which has high airflow and allows for temperature, humidity and ethylene control. Banana is harvested in green color before it is ripened. Bunches of bananas are brought into the necessary size for trading, washed and dipped in fungicide water before they are stored in cold storage set up at +12/+15 °C depending on the variety, and with a humidity rate of 85-90%.

Bananas release ethylene gas during respiration. This gas secretion accelerates its maturing. That is why the most critical factor in storing bananas is the level of ethylene in the storage.

Stored while they are still green, bananas have maximum 6-7 weeks of storage life, and cannot be sent to the market straight after storage. They are given ethylene in a controlled way in special rooms for breaking down the chlorophyll on the skin in order to change its color to yellow in 3-8 days depending on the temperature and then sent to the market.

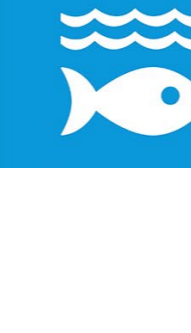
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SUSTAINABLE DEVELOPMENT WITH CANTEK

Cantek does not focus only on how to store your goods or how to slaughter your animal, but also thrives to create Food Security with facilities they design and establish.

Our behaviours in 2020s are crucial to achieve a more liveable and sustainable world. The projects that are developed by Cantek directly contribute at least to 7 of the United Nations Sustainable Development Goals.



MAXIMUM PERFORMANCE ATMOSPHERE CONTROLLED COLD ROOMS

Controlled atmosphere cold storage is a type of storage method using special technology. By using controlled atmosphere cold storage, natural aging process of fruits and vegetables is slowed down by lowering the level of oxygen and keeping CO2 at certain levels. Additionally, this system prevents bacterial growth and spread, and doubles storage life of the product without the use of any chemicals. Along with the increased emphasis on quality and constant availability in fruit and vegetable consumption, the significance in the use of controlled atmosphere storage is increasing all around the world.

Controlled atmosphere storage, which lengthens storage durations two or three times more particularly for apples, pomegranates, grapes, pears and kiwis, allows producers to market their products with the best-selling prices. Cantek, offers complete solutions for the storage of fresh fruits and vegetables, by providing isolation, ultrasonic humidifying equipment, suitable humidity sensors and special doors.

[Click for more information..](#)

PRACTICAL SOLUTIONS WITH MOBILE PRODUCTS

There is an ever-growing need for mobile and compact solutions worldwide. 3 main advantages of mobile systems are:

·Food can be stored at the desired place and time, not depending on seasonal conditions,

·Animal slaughter can be carried out at the desired place and time and

·The installation process is eliminated

With Cantek's innovative mobile solutions, it is now much easier to establish a cold storage facility and slaughterhouse. With a low investment cost, you can have modern and hygienic ready for use wherever you want, quickly and easily.

[Click for more information..](#)



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2020 has been an extraordinary and difficult year for all of us. No matter how much the world and our habits change, there is something that does not change. Our need for food continues and will continue. Although our methods of access to food are changing, we continue and we will continue to consume meat, vegetables, fruits, dairy products.

Our biggest concern in this consumption will be access to affordable, delicious, healthy and hygienic food as it has always been. As Cantek, we will work much harder in 2021 to eliminate this concern.

We wish all geographies use their own resources in the most efficient way; happy new year...