

CANTEK E-XPRESS

Our valuable companion who cares about our future, The food market, which grows by about 5% every year, will reach approximately 9 trillion USD in 2022. There are some interesting incidents in the sector, which gained momentum after the corona process. In 2021, daily food consumption per capita reached 1 kg. While the share of meat products was 13% 10 years ago, it has reached 20% in 2021 with a steady increase. The most important change has occurred in online sales. In 2021, 78% of total global food sales took place through online channels. 78% of all newly established food companies are functioning on the field of food logistics.

Have a nice year, enjoy reading...



WE COMPLETED OUR MESK PROJECT IN AMMAN

In November 2021, we completed the Mesk project, which consists of 15 logistics food warehouses, each of which is 130 m2. The most interesting feature of this facility is the fact that it is located on the 4th floor of Pavillon Shopping Center in Amman. Mesk cold storage facility gives a colorful touch to the 4 stored shopping center where playgrounds, shops, cafes and restaurants are located.

SUCCESS SECRET OF RONALDO



A -200 degree C cold room everyday...

Cristiano Ronaldo, a football legend continuing to dominate the world football despite his advanced age, used to work with a strictly planned and regular schedule. The 36 year-old player, who never leaves his work to chance, keeps giving himself over to his job.

Ronaldo's biggest secret lies in cooling technologies. The player enters a -200 degree C cold room everyday and stays there for 3 minutes for ensuring that the blood flow functions properly. Thanks to the cryotherapy (use of low temperatures in medical therapy), he keeps staying strong and fit.



WE WELCOMED THE MINISTER OF AGRICULTURE AND FORESTRY IN OUR PRODUCTION FACILITIES



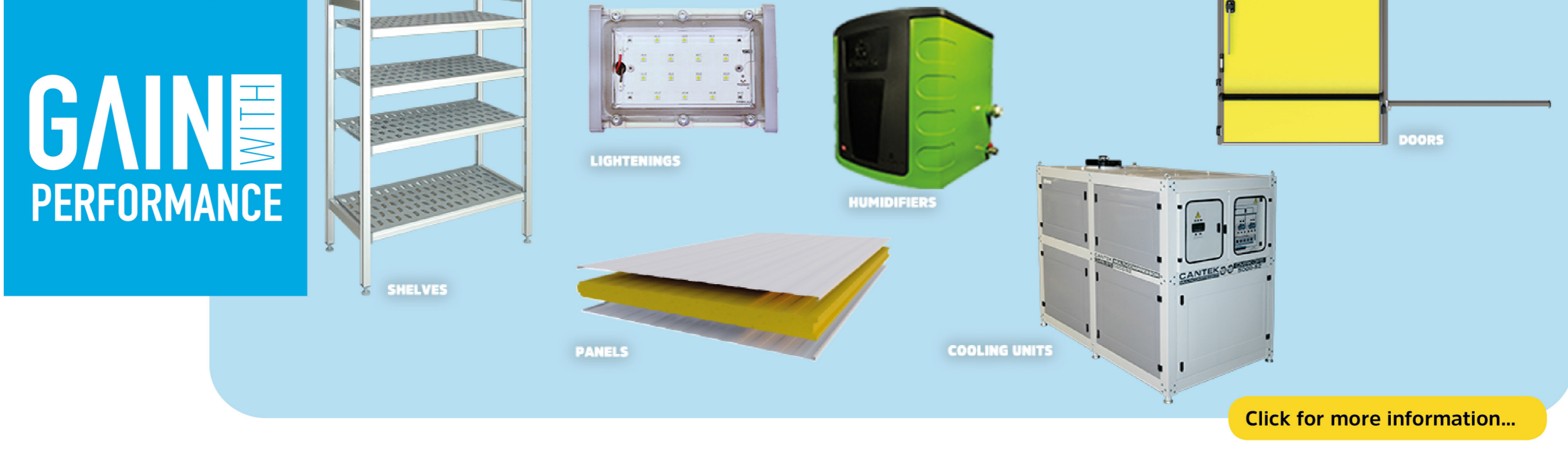
Minister of Agriculture and Forestry of the Republic of Turkey, Dr. Bekir Pakdemirli visited our company on 21.12.2021. Mr. Pakdemirli was accompanied by our Chairman of the Board, Can Hakan Karaca. During his visit, the honorable minister was informed about our production facilities and R&D studies. Additionally, we exchanged our views about the future of food sector.

OUR NEW SLOGAN IN COOLING EQUIPMENT

All refrigeration equipment designed and produced by Cantek is based on the principle of the most efficient use. The best quality materials, as well as the most accurate engineering are used in all our products. That means;

- With perfect insulation and smart algorithm technology, minimum energy consumption is ensured.
- The most suitable equipment is determined according to the food to be stored and by aiming to keep the product as fresh as the first day.
- Installation, commissioning, and facilitation in operation is provided.
- Long-term durability is ensured in all different types of working conditions all around the world.

Products to be stored in cold stores are worth tens of times the cost of the warehouse itself. Thereby even a very small problem can cause huge damage. With high-performance cooling equipment, users will have a great profit by reducing significantly the return on investment.



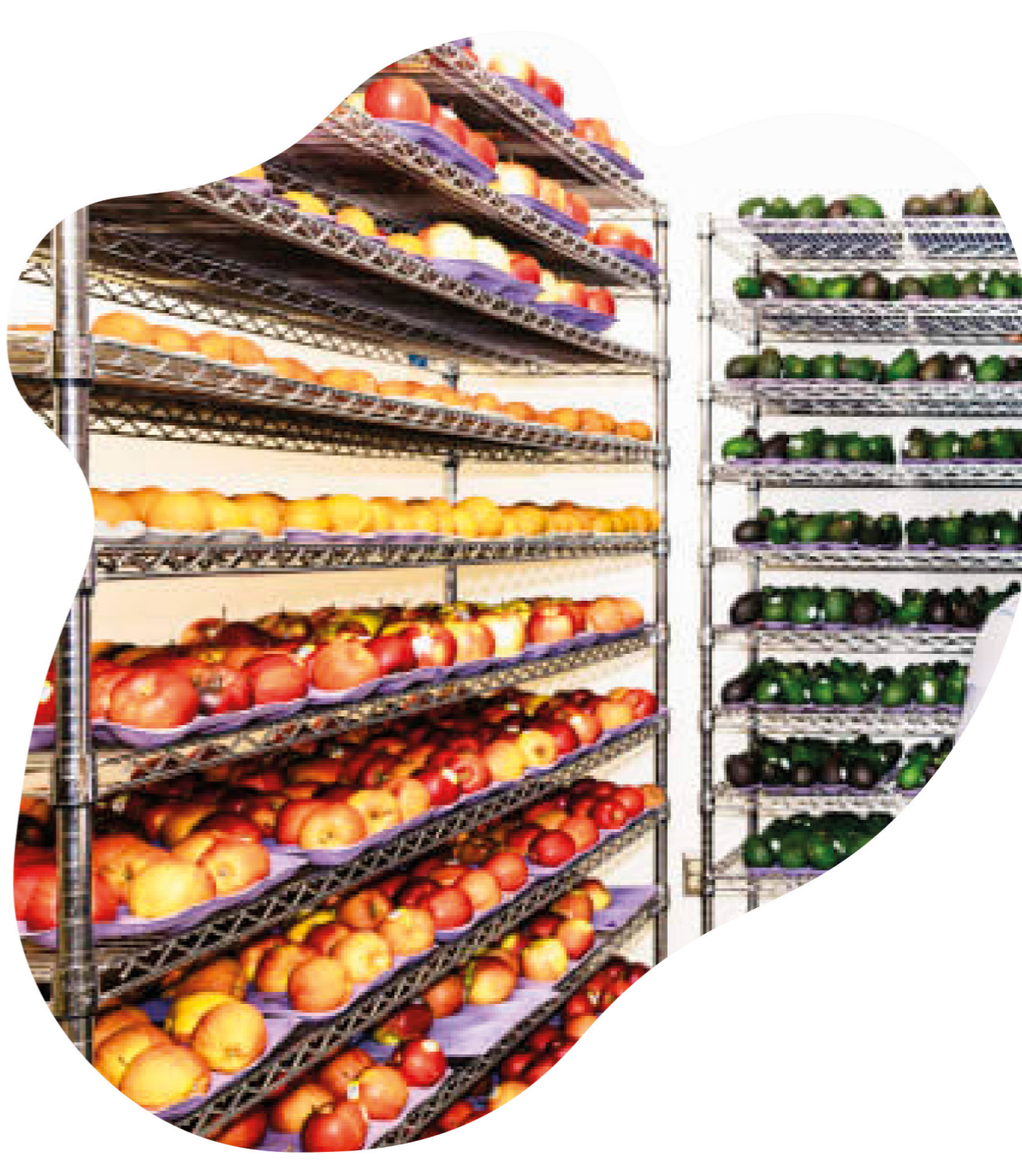
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FOOD PRESERVING COATS IN SUPERMARKETS

Covid-19 is changing the way we think about food. New challenges in the supply chain creates grounds for a more considerable food waste which has already been a growing problem on a global scale, representing a more significant priority for the agriculture and food sectors.

Nearly 25% of fruits and vegetables are lost globally. With lockdowns and fear of covid-19 the frequency of shopping for groceries has changed and perishability becomes more important than ever.

We can see the importance of food security through the investment of a North American company, Apeel, having an innovation, a new coating produced for preserving products fresh on supermarket shelves, following cold storages. It is important to underline, celebrities such as Oprah and Katy Perry have also invested in Apeel projects.



flush DOOR

Fit Like A Room Door

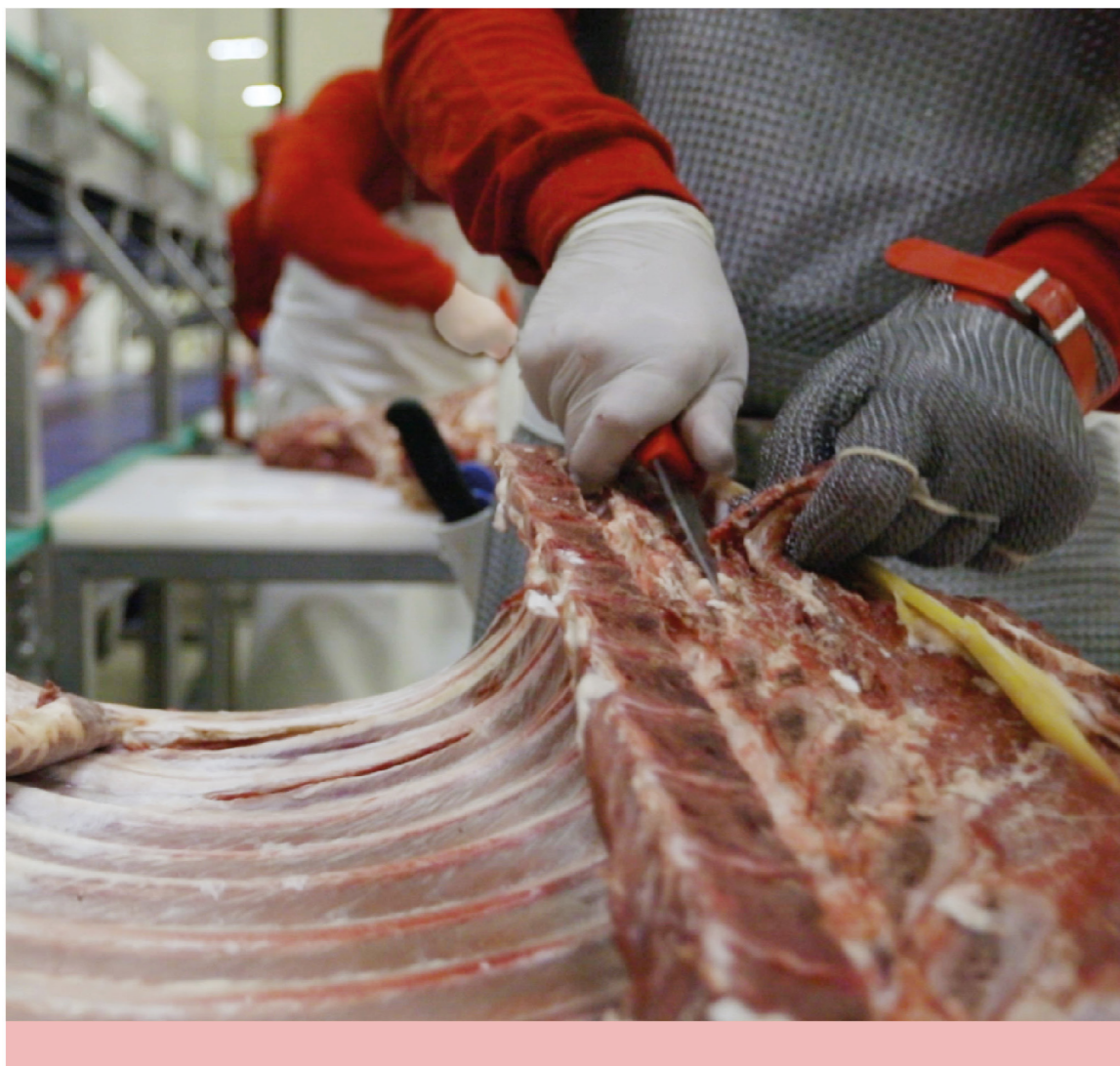
We designed and launched a new door at the end of 2021. Extremely innovative and useful, flush door combines aesthetics and functionality. With its flat design and perfect fitness, flush door does not protrude into the aisle in cold stores. Therefore, workers can use the aisles with maximum efficiency when bringing products into or out of cold stores.

Click for more information...

Excellent Flatness, Excellent Insulation



FROM HUNTING TO MODERN SLAUGHTERHOUSES



It is well known that humans have been hunting animals in order to feed themselves since the early ages. Archaeological evidence shows that domestication of various plants and animals began in six different regions around the world with the earliest settlements of humans 7 to 10 thousand years ago.

The earliest slaughterhouses in history were established by The Uyghur Turks and their traditions were continued and developed during the Seljuk Dynasty after the adoption of Islam in the following periods. The earliest examples of modern slaughterhouses were built in the 10th century during the Seljuk Dynasty by the butchers' guild.

The first slaughterhouse in Istanbul was built in 1453 with the order of the Sultan Mehmet the Second after the city was conquered by the Ottomans. Slaughtering animals publicly on the streets was banned by an imperial order, and certain places were assigned to public slaughterhouses. Transporting and delivery of the meat after the slaughtering was regulated.

Although the Europeans learned the system of slaughterhouses from the Ottomans, slaughterhouses had not been established until the 1800s in Europe. The first statesman who understood the importance of slaughterhouses in terms of health and safety reasons was Napoleon Bonaparte. The first slaughterhouse in Paris was built in 1807 under the order of Napoleon. Following that, modern slaughterhouses became widespread in Europe, Far East and Sub-Saharan Africa.

Today, there are 1.3 billion heads of cattle, 1.2 billion heads of sheep and 1 billion heads of goats all around the world. Although the global demand for meat varies on different rates in different countries, it is steadily increasing. And the most important parts of meat industry are slaughterhouses and meat processing plants. Healthy and affordable meat reach our tables only after passing through modern facilities.

Click for more information...

WE NEED MORE THAN COLD STORAGE



According to UN Food and Agriculture Organization, nearly 940 billion USD of food is wasted in sales. This waste occurs on the market shelves, even before consumers buy and take products home.



OF COURSE, WE WERE PRESENT AT Growtech

As Growtech Agriculture, we participated in the 20th Growtech Agriculture fair held in Antalya in November 2021. We have the pleasure of having been able to express our innovative solutions in the field of food security on the occasion of Growtech fair.



"Last Word"

We are leaving the year 2021 behind us, in which we planted a total of 146 saplings for our customers, to whom we made sales for the first time. We have high expectations for the new year for the efficient use of food.

We hope this new year started with lots of joy, motivation and hope for Cantek Family.

See you in more pleasant days on our next edition in April 2022...