

CANTEK E-XPRESS

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

We survived the first shock of a challenging period that no generation has witnessed. We all said "we are like in the movie". We have acquired many new habits in this period. We learned to stay in house, we lived with hygienic behaviors, we started shopping online, we stocked food for our homes. We remembered how important access to food is. We understood again that the greatest power for a consumer is to reach healthy, hygienic food all the time. The greatest power for a food producer is the presence of products that maintain their first day freshness in their cold storage warehouse for long time. The greatest power for a state is to provide good food for its people under any circumstance. Under the light of what mentioned above, We will continue to work on developing projects, manufacturing facilities and bringing food security awareness around the world.

While we are working for a better world, we would like you to join this adventure. Have a nice reading...

EUROPE'S BIGGEST PLANT FACTORY IS ACTIVE IN TURKEY



Plant factories, the last revolution of world agriculture, are production facilities where healthy, and eco-friendly agriculture can be done in closed environments, with LED lighting and plant nutrition.

With the production system we have developed, we open the way to make agriculture in all conditions, during 365 days in a closed area, without being affected by any external factors. Thus, products made with green technology without pesticides are presented to our tables both healthy and delicious. In addition, producers have the opportunity to do risk-free, easy, efficient and profitable agriculture during 365 days. You can produce the same product in the same way both in the North Pole and in Kenya.

You get the same efficiency in 1 acre of plant factories compared to 20 acres of greenhouse. So we return back 19 acres to nature. Our Farminova plant factory is Europe's largest active facility. Soon we'll provide agriculture technology from Turkey to whole world.

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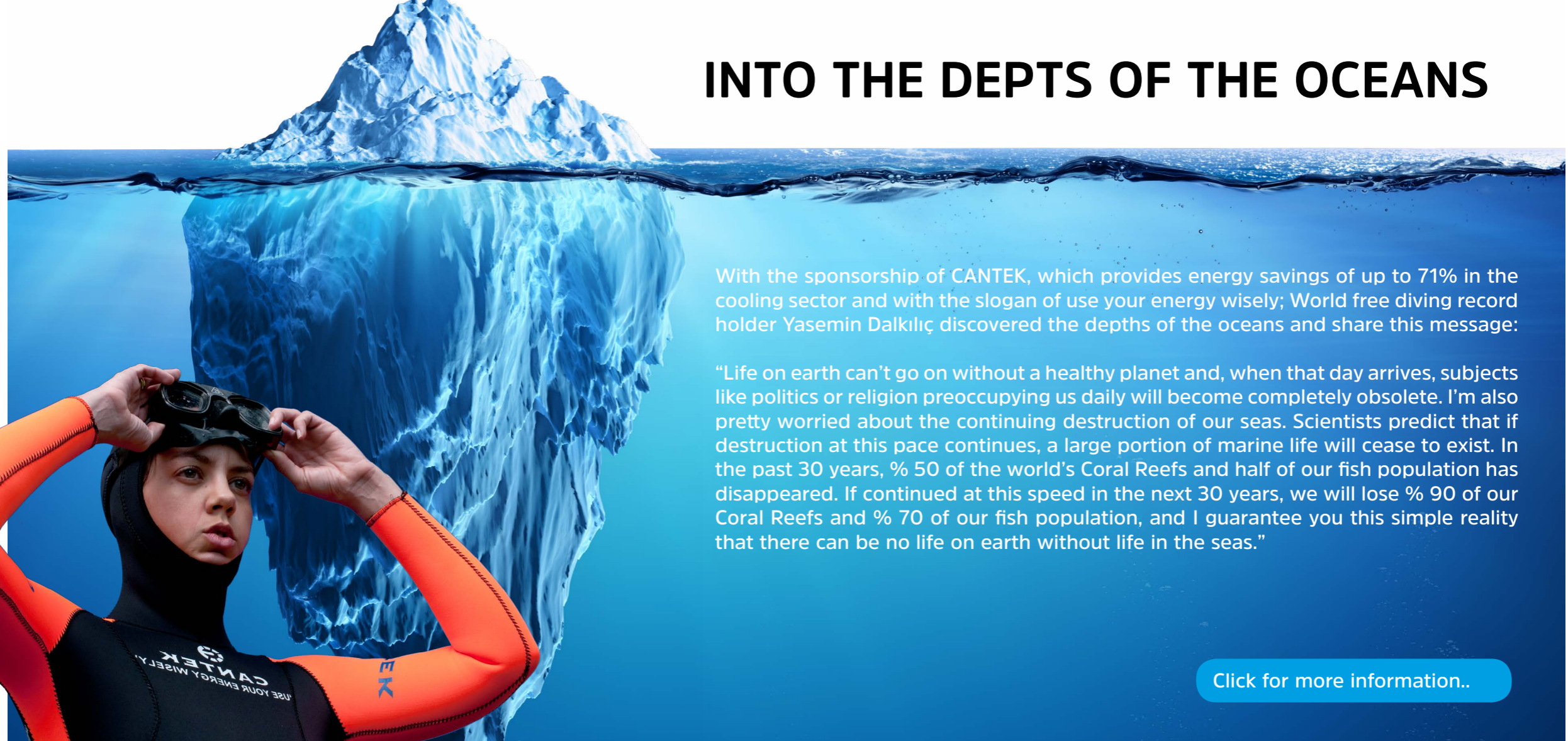
ENERGY COST OF COLD STORAGE

Along with electric power, cooling systems use solar energy, organic gases and wind power. However, electricity is the most commonly used form of power because it fully caters the needs of cooling systems, and does not require investment costs. Today, energy costs of cold storage have become tremendously affordable thanks to advancing technologies.

To give an example, the cooling storage cost of 1 kilo of apple in modern and large warehouse is approximately 0.01 USD annually.

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INTO THE DEPTHS OF THE OCEANS



With the sponsorship of CANTEK, which provides energy savings of up to 71% in the cooling sector and with the slogan of use your energy wisely; World free diving record holder Yasemin Dalkilic, discovered the depths of the oceans and share this message:

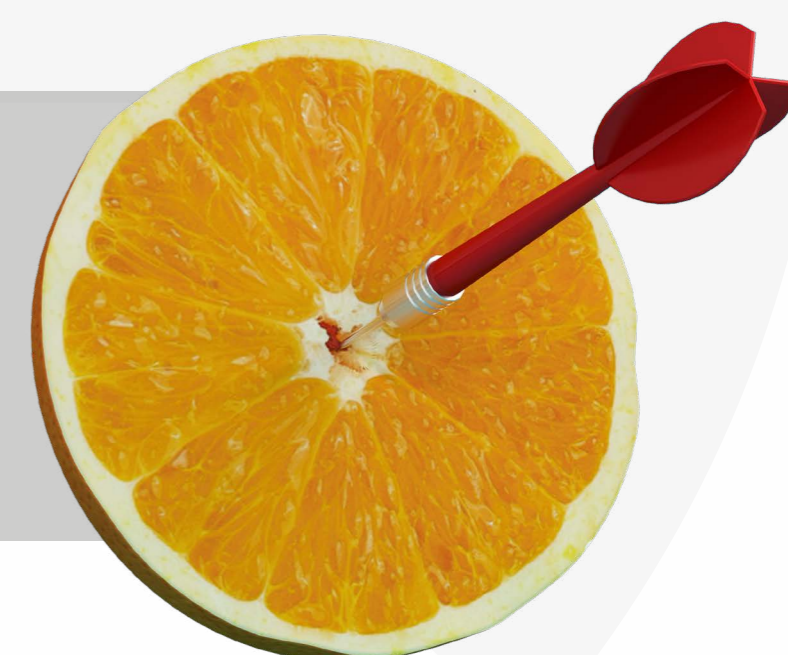
"Life on earth can't go on without a healthy planet and, when that day arrives, subjects like politics or religion preoccupying us daily will become completely obsolete. I'm also pretty worried about the continuing destruction of our seas. Scientists predict that if destruction at this pace continues, a large portion of marine life will cease to exist. In the past 30 years, % 50 of the world's Coral Reefs and half of our fish population has disappeared. If continued at this speed in the next 30 years, we will lose % 90 of our Coral Reefs and % 70 of our fish population, and I guarantee you this simple reality that there can be no life on earth without life in the seas."

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SECRETS OF MAKING PROFIT IN FOOD INDUSTRY

1. Changing the form of food (making yoghurt from milk)
2. Selling food in a different place from where it is produced (producing mango in Africa and selling it in Europe)
3. Selling the product outside of harvest season (producing apples in November and selling it in June)

In all these cases, success lies in storing the food properly. And for this, modern cold storage and processing facilities are needed.



EFFICIENCY IN RED MEAT PRODUCTION

Consider that the price of live cattle is \$ 2/kg. 60% of this cattle can come to our tables as meat. So the real cost of raw meat is about \$ 3.5. The average weight price of processed meat can be two times this figure. If cattle (400kg each) are processed in modern slaughterhouse facilities of a daily capacity of 300 animals, 72 tons of meat is processed.

Meat is produced with high efficiency and under hygienic conditions. In this way, producers can easily enter any market and generate high income. And consumers meet quality and economical meat.

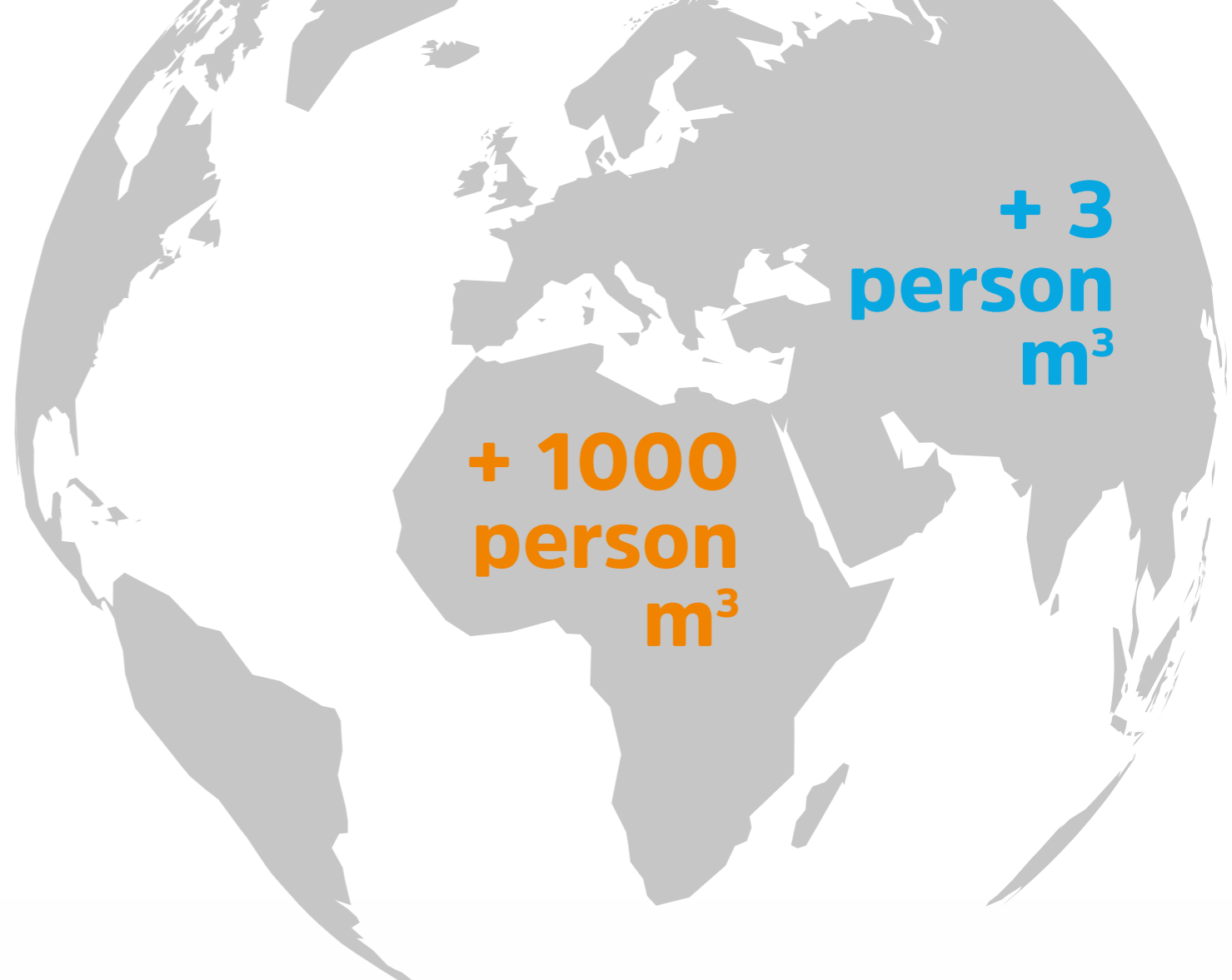
As Cantek, while we establish food production facilities that provide the highest added value to foods, we aim the welfare of both producers and customers.

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THE IMPORTANCE OF COOLING FOR FOOD

The secret to ensuring food security in developed countries, distinguished with their high quality of life, is that they developed a good system for food storage and the necessary infrastructure for this system. Agricultural development is directly proportionate to the ratio of the total number of cold stores to the population in a country.

Cold storage space for 3 persons is 1 cubic meter in average; 1 cubic meter per person in Holland, 1 cubic meter for 11 persons in Turkey, 1 cubic meter for 1,000 persons in African countries.



MOST CONSUMED FRUITS OF THE WORLD

According to a worldwide study, the most consumed fruits were announced. With the development in the cold storage technologies, fruits can be stored for a long time as fresh as first time and can reach every corner of the world. As a result, the consumption of fruits which represent health is increasing every year.

Well, the first fruit of the list, tomato, is fruit or vegetable? Although tomato is known as a vegetable, it stands out as a fruit because of the similarity of its seeds to red fruits' ones.

Rank	Fruits	Million tons
1	Tomato	170,75
2	Banana	114,13
3	Water melon	111,00
4	Apple	84,63
5	Grapefruit	83,97
6	Grape	74,50
7	Orange	70,86
8	Mango	45,23

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HOW LONG CHICKEN MEAT SHOULD BE STORED?

Chicken meat is more prone to spoilage compared to red meat. Therefore, storing temperature and microorganism content at the beginning of the storing have a direct influence on the quality meat.

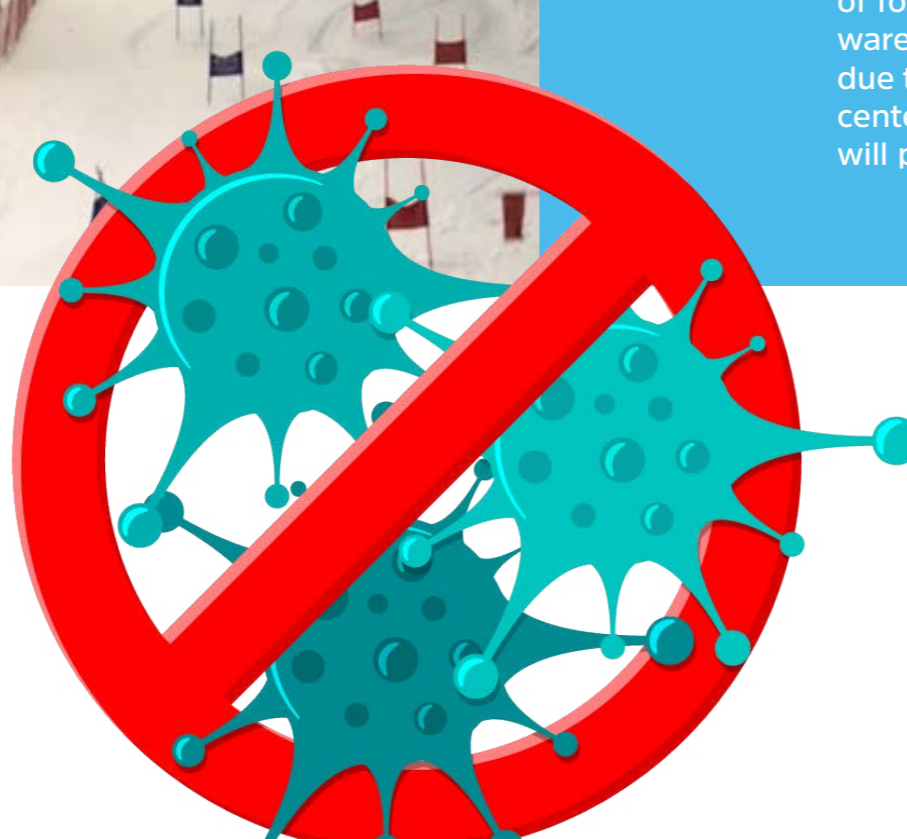
Chicken can be stored as fresh and frozen. Fresh products are distributed to stores as cooled at 0°C to 4°C with the two weeks shelf life without the use of cold chain. The shelf life of frozen products varies between 6 to 24 months depending on the storing temperature and whether they are carcass or chunks of meat. Freezing is carried out in quick freezing rooms at minus -35/-40°C, and frozen products should be stored in rooms with a fixed temperature of minus 18°C.

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INTERESTING BUSINESS ATTEMPT IN ENGLAND DURING COVID-19

The indoor ski resort called Chill Factor in Manchester centers to cold storage warehouses, as the capacity of the cold storage warehouses were filled due to Covid19. Chill Factor, which has an indoor ski and entertainment center of 180 m², will now give service in the field of food storage and will provide fresh food at all times to English people.



FREEZE DRY – NEW GENERATION FOOD STORAGE

Freeze drying is a food storage method which allows keeping foods for years without spoiling. Foods that are put into the dry freezer are quickly frozen with low temperature application, up to -40 degrees. Then after, the ice around the food is evaporated away by vacuum effect. Consequently, foods such as fruits, vegetables, red meat, fish, chicken, dairy products, bakery products etc. get ready in couple of hours and stored in packages during long years.

Getting rapidly adapted to new technologies and having developed new technologies in cooling systems, Cantek provides the best solutions in industrial freeze dry, for various user needs.

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CANTEK



- Do you care the fact that the foods coming to your table are healthy, hygienic and various?
- Does it interest you that the prices of these foods are affordable and do not fluctuate?
- Would you like the foods produced to be evaluated in the most efficient way without wasting them and to reach billions of tables worldwide, at the desired time, as fresh as first day?

If your answer is yes, we are on the same way. For a better future, let's be hand in hand...

See you in a better world...