

CANTEK E-XPRESS

■ Our valuable companion who cares about our future,

2021 has been declared as the "International Year of Fruits and Vegetables" by the United Nations. In this international year, we need to think again how we produce and consume food. Every positive step we take in order to prevent food waste and to evaluate food correctly, means a more livable world for future generations.

NEW TECHNOLOGIES IN FARMING

About 10,000 years ago, mankind first started farming on Anatolian lands. Agricultural systems have evolved over the years. Manpower evolved into plow; plow evolved into tractor. Many technological applications began to be used in agriculture. However, along with this evolution, the negative effects of the past years were very remarkable.

In our days, humanity faces a dire picture. Our arable lands are both getting smaller and losing their quality due to climate changes in our world, increasing temperature values, decreasing water sources, barrenness, pollution and use of chemicals. In addition, global population growth and urbanization negatively affect arable lands. Different and innovative solutions are needed to feed people and provide them with quality food.

Today's solution in developing agricultural technology is greenhouses. However, greenhouses occupy very large agricultural areas and cannot provide continuous production. Sustainable agriculture requires new production systems. Systems that reduce human impact, that enable continuous and high-efficiency farming anywhere and anytime... The solution is plant factory.

[Click for more information...](#)



CANTEK SCIENCE CULTURE AND EDUCATION FOUNDATION

Cantek Group devotes its knowledge and experience accumulated through 30 years to humanity through its Science, Culture & Education Foundation.

And for this reason, Cantek describes the processes of 13 essential and world's most traded foods from production to consumption by books and documentary films. The foundation aims to teach the whole world how to store these foods in the best possible way, to raise awareness on this issue and to prevent food loss.

If we wish to achieve world peace, we must use our energy efficiently and solve the food problem immediately.

[Click for more information...](#)



13
BOOKS
DOCUMENTARIES
storage is the key series

WE WILL START PRODUCING CELL BASED MEAT IN OUTER SPACE SOON

The new project launched by beef steaks producer Aleph Farms, will focus on cultivating fresh meat anywhere, irrespective of climate change or natural resources availability. The company, which grows meat directly from cattle cells, said it wants to 'push the boundaries' of its production process through this initiative.

For this programme, Aleph Farms is partnering with technology companies and space agencies to establish collaborative research and development contracts. These programmes will be able to use Aleph Farms' knowledge in cell biology, tissue engineering, and food science to establish biologic farms in extraterrestrial environments.

Unconditional access to high-quality nutrition to anyone, anytime, anywhere will be provided. When people will live on the Moon or Mars, food production will be there as well.



ONE PROJECT CHANGES A WHOLE COUNTRY

Food centers, which include both food storage and food processing, are giant food facilities where production and storage come together. All products such as meat, fish, fruit, vegetables, milk are collected and evaluated on a single food platform. They are processed with modern techniques and brought to the table and to the economy as value-added products.

The biggest advantage of food centers is to drive up the welfare and economic situation of societies. Besides, they increase the value of the city by attracting investors, provides high income and employment. Moreover, they bring prestige to the local administration because they represent vision and social responsibility.

The greatest expectation for a consumer is to reach healthy, hygienic food all the time. The greatest expectation for a food producer is to be able to process and store food efficiently. The greatest expectation for a state is to provide good food for its people under any circumstance. With food centers everyone wins.

[Click for more information...](#)



PERFECT COLD ROOM DOORS RESULT IN BIG GAINS

The most critical elements of cold rooms are doors. The greatest heat loss happens through the doors because they are the most mobile part of the cold room. The doors should be large enough to be used properly, small enough to be heatproof. They should be of best quality to provide excellent insulation. If your doors are not good enough, it is not possible to operate your cold stores efficiently.

[Click for more information...](#)



FOOD MANAGEMENT IN CORONA PERIOD

It is crucial that the local food production is supported in order to feed the public in pandemic periods and the countries produce policies that can become self-sufficient. For this matter, we should provide sustainable incentives and support the agricultural producers. Local and global agricultural food supply channels should be expanded and we should provide new opportunities.

As a consequence, the most complicated problem arises. Let us assume there is sufficient food quantity produced and we have reached a good amount. So, how will this food be delivered to the consumers throughout the year and remain fresh until then? As it is known, if a large production is being practiced, the demand during the harvest seasons drops, the product prices will decrease, and some producers may even give up harvesting because of the expenses. The only solution of this problem seems to be increasing the food storage space all over the world.

During the pandemic process, many countries are taking the precautions we mentioned above; and providing specific support, incentives and loans to businesses engaged in food production, processing and storage. Food that can not be kept or stored will be inevitable to be left to rot. This process has not changed in any period of history and humans have continuously improved themselves in food keeping and storing.

[Click for more information...](#)



HAVE YOU EVER PLAYED SNOW BALLS AT +45 °C?

Snow World is an indoor entertainment park with snow concept. The park is covered with snow 365 days because it is permanently snowing. The highest technology refrigeration systems provide a climate control. Snow World brings all the beauties of snow, even in the hottest seasons.

Snow World which has a total closed land of 1500 m2 (800 m2 refrigerated), welcomes more than 100,000 visitors yearly. Under the flaky snow, everyone is cheering up, rolling in the snow, skiing with sleds, fighting with snowballs, looking for adventure in igloos. In addition, you can witness organizations such as birthdays, marriage proposals, corporate activities.

In Snow World Antalya, snow is produced, established and being operated by Cantek for 8 years, you can enjoy snow during 365 days, even if the outside temperature is +45° C.

[Click for more information...](#)



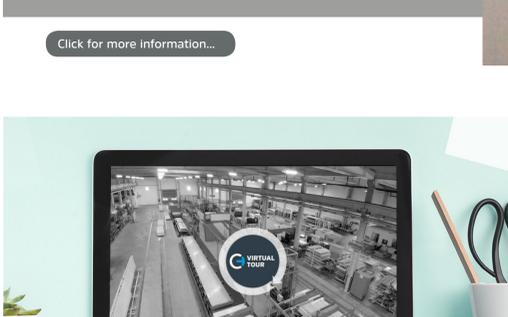
SNOW WORLD
KARADUNYASI

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...](#)



Before 2020, the number of customer visits to our production facilities in Antalya was very high. This number has been greatly reduced due to the Corona period. But although we are physically distant, we are actually very close. Let's visit together our production facilities in Antalya, in digital environment. You can enter Cantek World by clicking the link below.

[Click for visit](#)

Have a nice tour... See you in the next edition...