

CANTEK E-XPRESS

Dear valued companions who care about our future,

The October of 2023, when we celebrate the 100th anniversary of the Republic of Turkey, is of great importance to us. We can better understand and internalize all the principles that the Republic has bestowed upon us, especially "peace at home, peace in the world." We once again promise to walk in the footsteps of the Republic, embrace the whole world, and work with all our efforts for the efficient use of food.

Enjoy your reading...



THE SIGNIFICANT INCREASE IN FISH CONSUMPTION.

In 1960, global seafood consumption per capita was 9.9 kilograms annually. By 1990, it had risen to 14 kilograms, reached 19.2 kilograms in 2011, and in 2022, it reached approximately 22 kilograms, and it continues to rise.

Seafood plays a crucial role in global food security and in meeting the nutritional needs of people in both industrialized and developing countries. In recent years, the increase in global seafood exports indicates that seafood consumption is on the rise not only in Europe and America but also in many other regions, especially in Asia. The growing trade volume underscores the global expansion of the seafood value chain.

It is projected that by 2030, the world will consume 20% more fish than it does now. This situation is expected to lead to a proportional increase in investments in fish storage and processing facilities and the development of fish processing technologies.

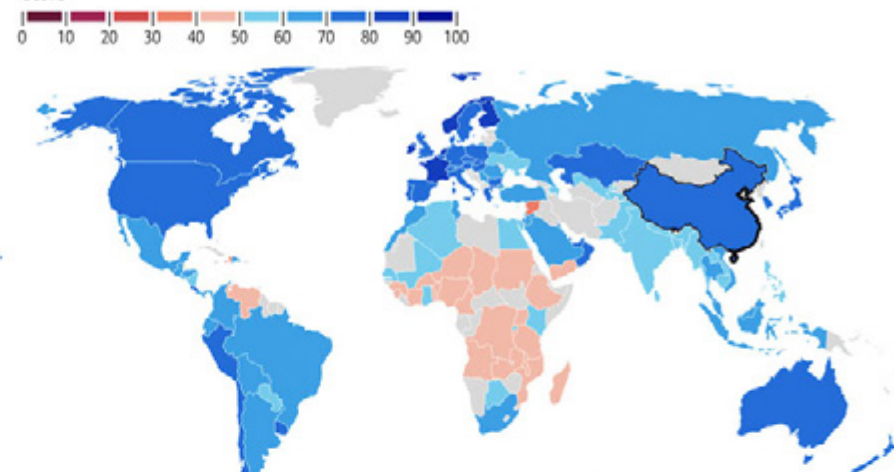
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GLOBAL FOOD SECURITY INDEX

When we look at the food security indices of the countries, we see that the top ones are Finland, Ireland, Norway, France and Netherlands, respectively. These countries also rank high in the human development index.

In short, the more a country attaches importance to food security and the more it produces correct policies, the more its level of development and welfare increases.

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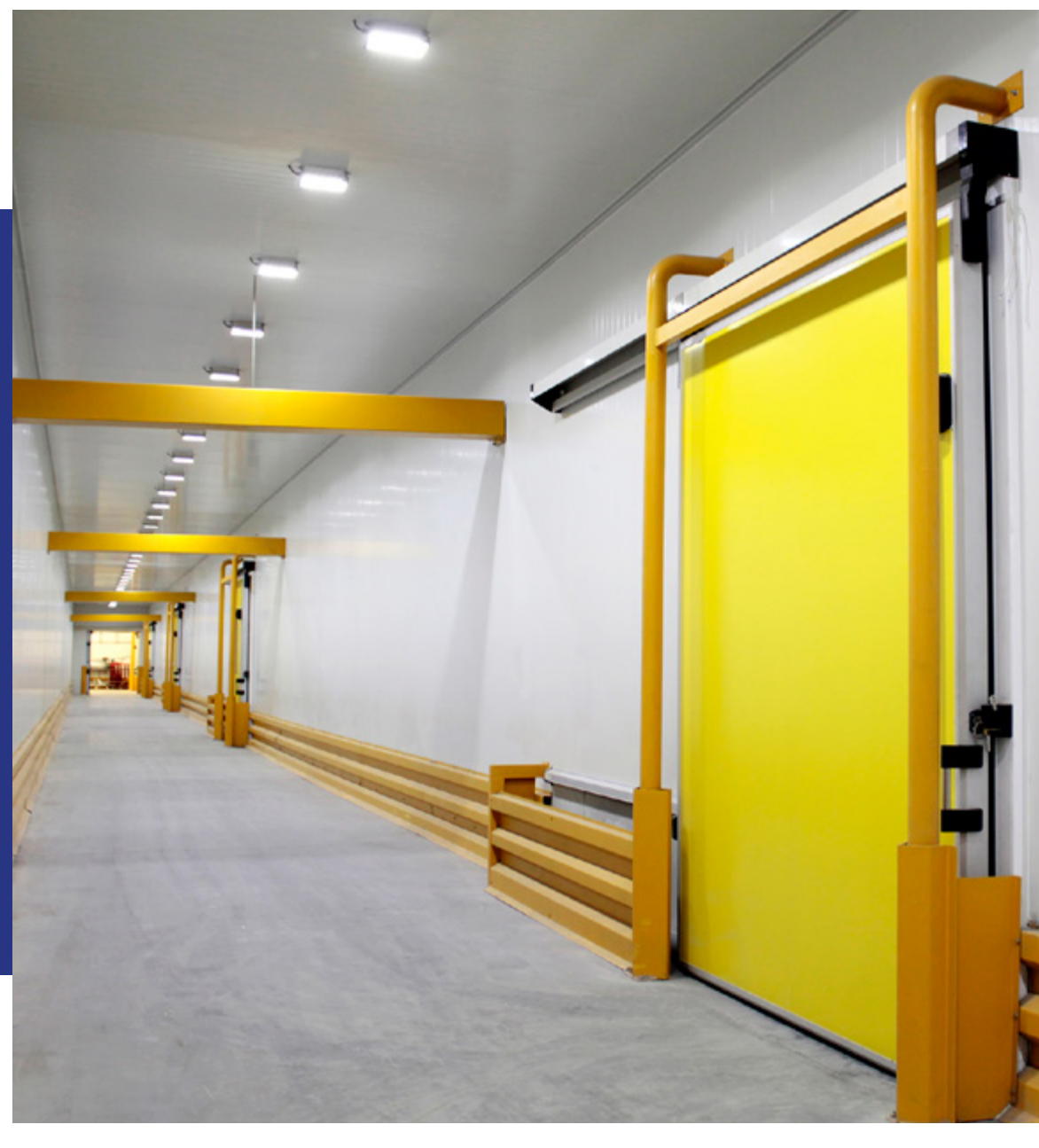
Rank (Top 5 countries)		Overall score	Affordability	Availability	Quality & Safety	Sustainability & Adaptation
1 st	Finland	83.7	91.9	70.5	88.4	82.6
2 nd	Ireland	81.7	92.6	70.5	86.1	75.1
3 rd	Norway	80.5	87.2	60.4	86.8	78.4
4 th	France	80.2	91.3	69.0	87.7	70.3
5 th	Netherlands	80.1	92.7	70.7	84.7	69.2

HOW CRUCIAL CAN LIGHTING BE IN A COLD STORAGE?

LED lighting is considered the most significant revolution in lighting technology since Edison's invention of the light bulb. Traditional and compact fluorescents lose their lighting capabilities in cold storage environments and can be inefficient and damaging to food in modern cold storage facilities.

Cantek brings great convenience to cold storage with its self-designed and produced OCTOLED branded LED lighting fixtures. These LEDs have a lifespan of up to 50,000 hours and provide significant energy savings. Their most striking features include their sensitivity to light, resistance to shocks and vibrations, seamless operation in dry and wet environments within the temperature range of -40 to +35 degrees, no heat generation, and rapid onset.

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A REMARKABLE SNAIL FARMING INITIATIVE IN AMASYA

Snails are very rarely consumed in Turkey. However, high-quality snails can be found in various regions of the country. Snails collected live from different parts of the country are sent to Amasya.

In the Amasya Organized Industrial Zone, they are carefully processed by female workers and then exported to European Union countries, primarily France, Germany, Belgium, and Italy. The snail processing facility, with a daily processing capacity of 10 tons, aims to reach an export value of 5 million euros by the end of this year.



POTATO, FRESH DURING 10 MONTHS, AS IF IT IS HARVESTED TODAY

The potato, originally from South America and brought to the European continent by Spanish sailors in 1535, has created a nutritional revolution in the last 500 years of human history. It has become a beloved and strategic staple in the human diet.

Potatoes are amazing vegetables which are suitable for long-term storage due to their nature. While they are still stored in primitive cellars and caves, it has been observed that these methods result in high losses. The best method for storing potatoes involves modern facilities where drying, curing, cooling, storage, and preparation for the market can all be done. It is estimated that about 50 million tons of the 300 million tons of potatoes produced worldwide are stored in such facilities.

In a modern storage facility, you can store potatoes for up to 10 months while maintaining their freshness just like the day they were harvested. Imagine the power of being able to release as many potatoes as you want with the first day freshness, during 10 months.

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DON'T MOVE THE ANIMAL BUT MOVE THE SLAUGHTERHOUSE

Imagine you are an animal grower. And the closest slaughterhouse is far away from your farm. Wouldn't you like the slaughterhouse to come right next to your farm with a magic touch?

Modern and hygienic on wheel slaughterhouses, designed and produced by Cantek are mobile. It is possible to slaughter and process cattle, sheep, goat, pig and poultry anytime and anywhere. Hence you eliminate the finance and time cost of animal transportation. In addition, the animal remains in its familiar environment and does not get stressed before the slaughter act happens

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THE FUTURE OF FOOD TECHNOLOGIES

PwC's "The Future of the Consumer World" report indicates that consumers are increasingly prioritizing transparency and sustainability in the food value chain, turning towards healthier foods. We are expected to witness significant developments in the food sector in 2023 and beyond.

Firstly, financing for agriculture and sustainability investments will rapidly increase. Agriculture and food-related sectors will rapidly digitalize with a focus on transparent and safe production. Integration of the next generation of farmers with advanced technologies will be ensured. New business models to combat food waste will be considered. Regenerative agricultural practices will become more prominent for soil conservation. Companies in the food sector will focus on investments in advanced food technologies, such as plant factories, to improve productivity and enhance food safety and hygiene.

Furthermore, artificial intelligence is now becoming integrated into every aspect of our lives and promises a futuristic future for production-oriented sectors like agriculture, thanks to Industry 4.0. Details that were once familiar from science fiction movies are now regularly encountered in our daily and work lives. Robot workers, robot waiters, and even robot announcers no longer surprise us.

We will all witness the transformation of the artificial intelligence, which is becoming smarter every day.

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WHICH SIDE WOULD YOU LIKE TO BE ON?

Including the waste on the tables, the total amount of food wasted worldwide reaches 1.5 billion tons. When examined broadly, approximately 80% of this loss is attributed to errors and mistakes in the production, storage, and logistics processes.

Efficient agriculture can be practiced in many parts of the world, and various crops can be grown. However, products that are not stored and processed correctly often lose their freshness and economic value or even go to waste. Yet, if these products were stored in modern facilities with an awareness of the culture of food security, this risk would be eliminated. Both producers and consumers would benefit. The public would have access to safe food, and the products could be exported worldwide.

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FOOD SECURITY TALKS

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LAST WORDS

See you in the next edition...

Don't forget to follow our podcast episodes that show you the ways to gain with modern food storage techniques.

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