

CANTEK E-XPRESS

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

No matter how much the world and our habits change, there is something that does not change. We continue and we will continue to eat. We get food from soil, go to a restaurant, buy it from the market, order online... Maybe we will reach food in many different ways in the near future, but 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 are working to eliminate this concern and we wish you to join us in this adventure. Have a nice reading...

GLOBAL GROWTH IN INDUSTRIAL COOLING



Although the world is in a trend of regression, the global industrial refrigeration system market also known as cold storage facilities, is expected to grow from USD 19.3 billion in 2019 to USD 24.8 billion by 2025, at yearly rate of 4.3%.

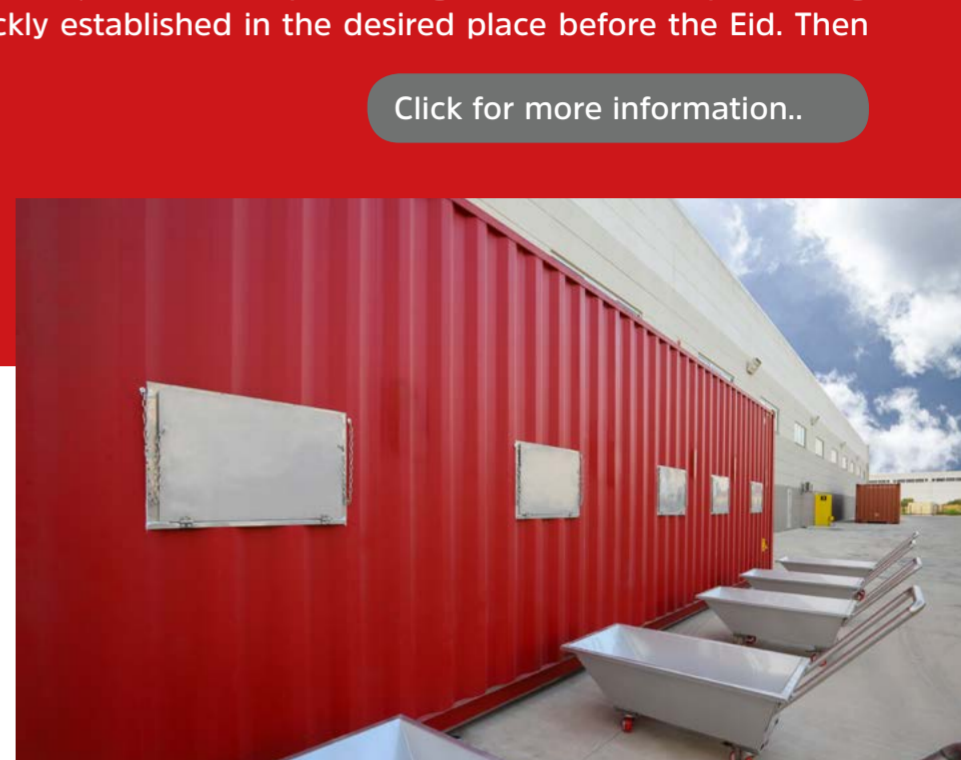
One of the major driving factors for the industrial refrigeration system market is the increasing demand for innovative and compact refrigeration systems. Also, due to the growing adoption of natural refrigerant-based systems, owing to strict regulatory policies, the demand for industrial refrigeration systems is increasing.

Moreover, increasing government support to strengthen the cold chain infrastructure in developing countries is driving the growth of the industrial refrigeration system market. The ever-growing population and rising demand for frozen and processed food have increased the number of refrigerated warehouses globally with improved capacities in the last few years. However, the high installation cost and other expenses restrain market growth.

FAST SLAUGHTERING WITH MOBILE SLAUGHTERHOUSE DURING EID

Eid al-Adha is the period in which we mostly need healthy and tasty meat. With this awareness, we designed and produced a special modular cattle slaughtering center special for the Eid al-Adha. The facility, which consists of mobile slaughterhouse, mobile meat processing and mobile offal processing departments, operates with excellent efficiency in modern and hygienic conditions. It is quickly established in the desired place before the Eid. Then after, it can be easily removed and carried.

[Click for more information..](#)



SECRETS OF BEAUTIES OF DEMI MOORE

Demi Moore is known for her timeless beauty. She has come across with many different beauty portraits over the years and she has successfully carried all the looks. From ice cut to rapunzel hair, from 90's make-up to natural touches... If we look at the last photos of the beautiful star it is hard to believe her age. The most important secret of Demi, who does not lose anything from her aura despite the past years, has been revealed: Cryotherapy.

Cryotherapy is based on the fact that the body metabolism that accelerates in a certain degree range burns more calories. This is one of Demi Moore's secrets to stay fit. This method, also known as cold room therapy and used also to shock food products quickly, enables the body to burn calories by making more effort to keep itself warm. Judging by Demi's last look, it seems that worked quite well.



KEEPING ONION FRESH DURING 10 MONTHS

Having been cultivated for 5,000 years, onion has been crowning our salads and meals along with its countless health benefits and strong aroma. Apart from its use in construction, the shape of onion inspired many structures from shrines to domes. Ancient Romans used onion regularly in their kitchens, influencing the culinary culture of the West. Moreover, the fact that it is now widely used in alternative medicine and has antiseptic and antioxidant properties make this vegetable even more significant.

Traditional method of storing onions is drying them with their stalks on and storing in a cool cellar, cave or a dark storage after they are harvested until they are consumed. However, between 40-80% of the onions stored with this method result in spoilage. At the moment, neither economy nor our aged planet can afford these kinds of spoilage anymore.

Onions cannot be stored immediately in cold storage after the harvest. First, onions need to be dried for a few days. Then starts the maturing stage that enables skin and color formation specific to the onion cultivar. Onions are prepared for cold storage by lowering the temperature at maximum by 0.5 °C per day to reach the ideal cold storage temperature little by little. Depending on the onion variety, they are stored at between 0 °C and +2 °C in cold storage. Onions can be stored in cold storage up to ten months without deterioration. After storing, onions are not transported straight from the cold storage. Before they are put on the market, but heated in temperature-controlled conditions in order to prevent condensation.

Isn't it interesting? It's a little difficult and complicated process, but worth it. However, only 20 million tons of global onion production, which is 100 million tons, are stored with modern storage methods and spoilage still continues.

[Click for more information..](#)

AWARENESS FOR FOOD LOSS AND WASTE

1 over 3 food products is rubbished.

29th September was the International day of awareness for food loss and waste. United Nation General Secretary Antonio Guterres shares a tweet for that day and said:

"Food loss & waste is an ethical outrage. In a world with enough food to feed all people, everywhere, 690 million people continue to go hungry. Let us work together to reduce food loss & waste for the benefit of people and our planet."

We all have to care about food waste.



29 September 2020
International Day of Awareness
of Food Loss and Waste

STOP FOOD LOSS AND WASTE. FOR THE PEOPLE. FOR THE PLANET.

#FLWDay



FUTURE OF AGRICULTURE, NO NEED FOR SUN AND SOIL

In Farminova plant factories, you are able to grown vegetables whenever & wherever you desire, even in space...

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

[Click for more information..](#)

STORAGE TIME FOR FOODS

Thanks to the developments in cold storage technologies, our access to fresh and healthy food has become much easier. Food products can now be preserved as fresh as the first day for much longer periods of time. Think about it, you can eat an apple whenever and wherever you wish for almost a year as if you harvested it this morning. All you need is correct cold storage. So, how long the most consumed products can be stored?

No	Products	Time
1	Onion	10 months
2	Potato	10 months
3	Apple	12 months
4	Chicken	2 weeks
5	Grape	6 months
6	Lemon	7 months
7	Orange	10 months
8	Mango	1 months
9	Banana	1,5 months
10	Pear	7 months
11	Pomegranate	4 months

MORE FISH

Global fish consumption reached today 170 millions tons while 95 million of which are through fishing and 75 million are through breeding compared to 60 million of tons of global consumption in 1970s with 57 million tons through fishing and 3 million tons are through breeding. Consequently, the global per capita demand reached a record value of 20kg.

Total global fish production is offered on the basis of 70 million tons fresh, 45 million tons frozen, 20 million tons canned and 17 million tons dried, salted and smoked).

It is projected that the total global fish production will reach 196 million tons in 2025. The reason behind this increase is rise in income, urbanization, improvement in storage capacities and distribution facilities.

Offering fish from water to the final consumption, without deteriorating the quality, is only possible through cooling the fish rapidly and applying the correct cooling techniques in processing and storage.



[Click for more information..](#)

WE ARE COOLING ANTALYA

Antalya hosts all kinds of tourism. Those who come on holiday can find all kinds of entertainment opportunities. 40 people who can ski at minus 2 degrees can swim in the sea at plus 40 degrees after 15 minutes.

Antalya Snow World, produced and established by Cantek, offers skiing opportunity at minus 2 degrees in the scorching heat of Antalya. Those who come to Snow World are both having fun by skiing in the cold weather and finding the opportunity to cool off by running away from the heat of Antalya as soon as possible.

Murat Snow World, General Manager of Snow World, stated that those who came to Snow World were shocked after the scorching heat and said, "Snow World is minus 2 degrees. Those who come here can ski. Due to the cold interior, we give fleece coats to visitors. They can swim in Konyaalti beach at 40 degrees. They can live a great heat change in a short time. Those who suffer from heat, come to Snow World. Those who are cold in Snow World, go swimming immediately."

Our beautiful World,

While we are working hard about storing and processing the food you gave us, we reached our 30th year. In our 29-year history, we have built infrastructures in more than 65 countries to make food to be used efficiently. We have added value to the meats of animals in Africa which are born, grown and left to die. We ensured that the fruits grown in Asia come to our tables as fresh as first day.

As we added value to you, we got valued. We still own you a lot, our beautiful world. We will continue to work with all our strength so that all people can access hygienic, economical and permanent food.

CANTEK