

# CANTEK E-XPRESS

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

We decided to prepare a bulletin to keep you informed about the important developments in CanteK family and our sector and we published our first edition in January 2020. We will keep on sharing with you our bulletin named CanteK Express, at the end of each quarter.

Unfortunately, we are preparing this edition in a very difficult period of our world. It is as if we are in a movie and what we experience is not real. However, it is possible that such situations will emerge in our global world. The important thing is to be able to cope with the situation we are in by using our mind and technology.

Once again, we have seen that we all must have continuous access to economic and hygienic food. Every country, every region should be able to produce food, add value to the food it produces, and keep it healthy for long time as fresh as first day. The solution in this matter is very clear. The more adequate and advanced our food processing and storage facilities are, the easier is the access to food.

CanteK philosophy says: "It is our goal to ensure that producers are rewarded for their efforts, and all countries thrive by using their own resources in the best way."

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...



## FOOD CENTER

Food center is the most efficient solution for continuous, economic and hygienic food. We have to evaluate the food our planet offers to us very efficiently.

Food centers incorporating both food storing and food processing are giant food facilities where food production and storage are provided. Various food products are collected in a single platform, and processed with modern methods before they are presented to end-users and economy as value-added products. These centers can be used by local authorities or large enterprises, providing them with major extra revenues. Foreign and domestic investors can rent out these centers; thus, the producer is close to raw materials allowing an affordable and value-added production.

**With the food storage and processing facilities provided by CanteK, you can ensure food security and important gains in food sector.**

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## FOOD IS THE BIGGEST WEAPON AGAINST CORONA

The most important way to strengthen our nutrition system and fight against epidemics is good nutrition. Foods are the facts that we should pay very much attention in our daily life too. First, we should not skip the meals.

In each season, it is proposed by specialists to consume the vegetables and fruits of the season. Apart from that, it will be correct to include in our daily nutrition fruits rich in vitamin C, especially citrus. We need to consume 5 portions of vegetables and fruits daily. In addition, it is extremely beneficial to consume natural antibiotics such as ginger, onion, garlic, turmeric on regular basis.



Today, energy is one of the biggest costs in food storage and processing industries. The smallest saving in energy consumption will turn into a massive gain on annual basis. One of the biggest achievements that CANTEK made is producing technologies that provide producers with these energy savings.

CANTEK produces all its cooling equipment internally under its own trademark. Controllers for cold storage are among these products. Thanks to the smart and learning algorithm of the controller, the system identifies the needs of cold storage and operates accordingly. It keeps the desired temperature stable by operating compressor less, and for this, uses cooling potential collected in evaporators. Both the compressor runs less and the system defrosts less.

And therefore, this allows a huge amount of saving on electricity, which is not possible through standard products. Also, it prevents unnecessary use of compressor and reduces machine failures up to 75%.

Considering that a 10-horsepower cooling machine uses electricity worth of 60% of its cost annually, the gain from this saving will be enormous.

**71**  
up to %  
**ENERGY**  
**SAVING**



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## THE FORCE OF FIRST DAY FRESHNESS

Food consumption has radically changed in the world after refrigerator has entered into our lives. Keeping food under healthy conditions for longer periods became possible. As we need refrigerators at home, food producers and suppliers need industrial cold storage to maintain the freshness and quality of food products after being produced and before reaching our fridges in our houses.

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 warehouse for long time. The greatest power for a state is to provide good food for its people under any circumstance. This power is hidden in the right cold storage policies.



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## STORING POTATO FRESH DURING 10 MONTHS...

Originated in South America, potato was introduced to Europe by the Spanish conquistadors in 1535. Having been a revolutionary food for the past 500 years, potato is an amazingly popular vegetable that has become a strategic and staple food for humanity.

Potato, by its very nature, is suitable for long-term storage. Although it is still stored in primitive storage and caves, these methods lead to spoilage.

The best method of storing potatoes is the modern storage technique that includes the stages of drying, curing, cooling, storing and preparing for the market. It is estimated that only 50 million tons of the 300 million tons of global potato production are kept with this kind of storage method.

In a modern warehouse, you can keep potatoes as fresh as first day, during 10 months. So, you can have continuous access to hygienic and economic food. Moreover, you don't face fluctuations in the prices...

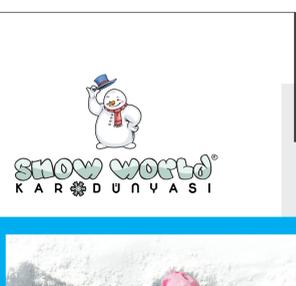


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## FIRST DAY FRESHNESS WITH NATURAL REFRIGERANTS

Having an experience of 29 years, 62 countries and more than 13.000 projects; CANTEK keeps on providing solutions in natural fluid systems such as ammonia, carbon dioxide, glycol, propane and also in special cooling applications.

CANTEK, which is a member of IIR, International Institute of Ammonia Refrigeration, gives service to its customer from one hand, including project design, production, assembly and after-sales; with its innovative technologies.



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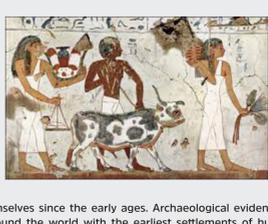
## SNOW WORLD

Snow World Park that has been produced, established and operating by CanteK, turns 7 years old. Snow World, which is a snow concept entertainment park, under climate control with the highest technology refrigeration systems, offers you another world. Inside, it is snowing naturally and during 365 days the park is covered with snow. It brings you 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 120.000 visitors yearly. Under the flaky snow, everyone is cheering up, rolling in the snow, skiing with slides, fighting with snowballs, looking for adventure in igloos. In addition, restaurant, coffee, shops and organizations such as birthdays, marriage proposals, and corporate activities offer extra alternatives. Snow World adds value to the region, to the mall, to the hotel in which it is situated and creates many additional visitors.

CanteK establishes Snow World worldwide and offers to the investors an innovative, funny and profitable investment opportunity.

## 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.

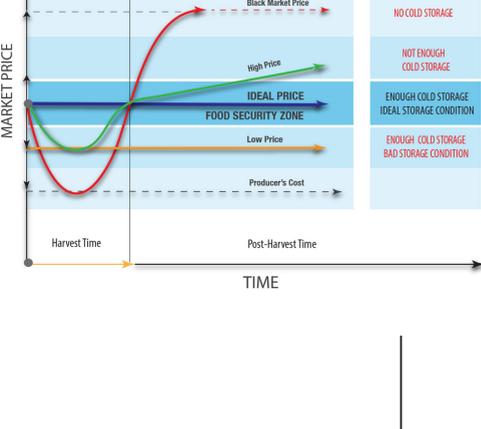
The earliest slaughterhouses in history were established by The Uygur Turks and their traditions were continued and developed during the Seljuk Ottomans after the adoption of Islam in the following periods. The earliest examples of modern slaughterhouses were built in the 10th century during the Seljuk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

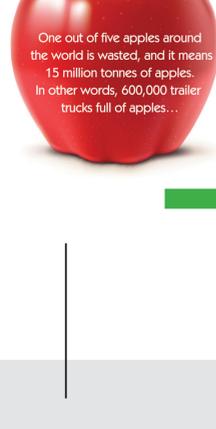
Today, there are 1.3 billion heads of cattle, 1.2 billion heads of sheep and 1 billion heads of goats around the world. Although the global demand for meat varies on different rates in different countries, it is steadily increasing. And the most important parts of meat industry are slaughterhouses and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

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## THE EFFECT OF STORING FOOD ON THE PRICE OF PRODUCTS

The regions that have adequate number of cold storage facilities with proper storage conditions keep food demand and food prices stable all year round; thus, both the producer and consumer win.



**THE LOSS**  
THE LOSS OF 15 MILLION TONS OF APPLES FOR THE WORLD ECONOMY IS WORTH  
**\$30 BILLION**

## APPLE WASTAGE

Food waste is one of the biggest problems facing humanity. Regrettably, our world has high rates of food wastage. This causes serious economic losses and many people in the world do not have enough food.

To give an example, 1 in 5 apples gets wasted around the world, which amount to 15 million tons of apples in total annually. In other words, 600,000 truckloads of apples, with the market value of 30 billion USD, are thrown away.

**The solution is the right cold storage...**

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## IN THE END, WE HAVE SOME QUESTIONS FOR YOU.

- ✓ Do you consume food?
- ✓ 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...**

