

CANTEK E-XPRESS

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

2021 is CanteK's 30th year of foundation. We have realized more than 15,000 projects in 67 countries. However, we are still young... Join us on our journey.

Have a nice reading...

BIG INCREASE IN CHICKEN CONSUMPTION

Considering the population growth, analyzing the reports we can say 60% more production of food will be needed in 2050. It is reported that 2 billion people will experience malnutrition in 2050 if we do not take measures. We need more sustainable food production.

When we look at the meat production figures, poultry meat production in the world increased more than other meats and became the most consumed. In 2016, 107 million tons of chicken meat was produced, and 13.4 million tons of chicken meat was exported. The number of slaughtered chickens and chicken meat production in Turkey in 2017 increased by 128% compared to 2005. The sector which can make its own production planning, meets a large part of the animal protein requirement of the country.

Poultry industry has a distinct and important place among other animal production branches in the world because it meets animal protein in a cheap, healthy and high-quality way, facilitates R & D studies in breeding and nutrition, and contributes to rural development. The sector also contributes to the development of the feed industry, the production of tools and equipment such as cages, drinkers and feeders, the vaccine and medicine industry and the food industry.

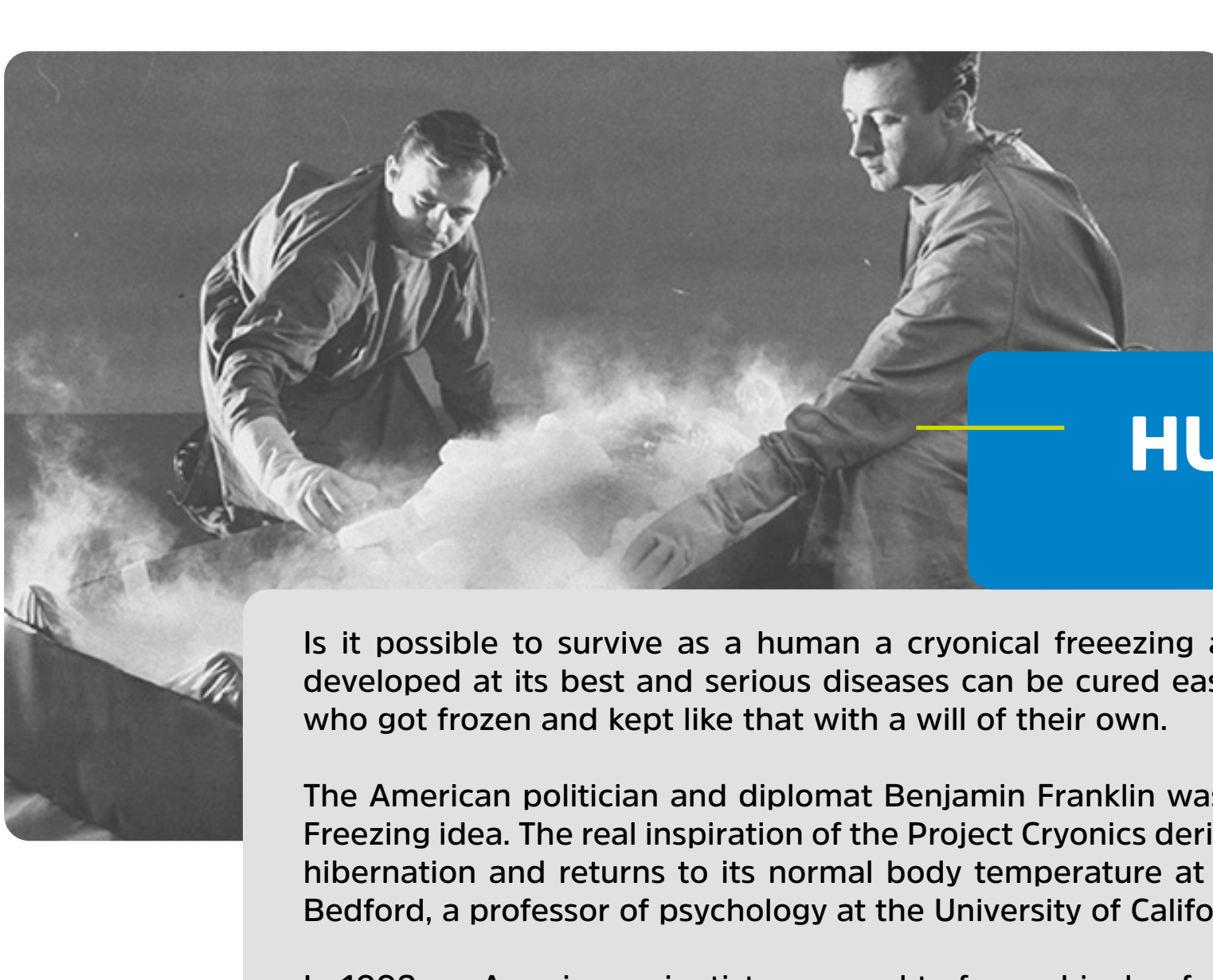
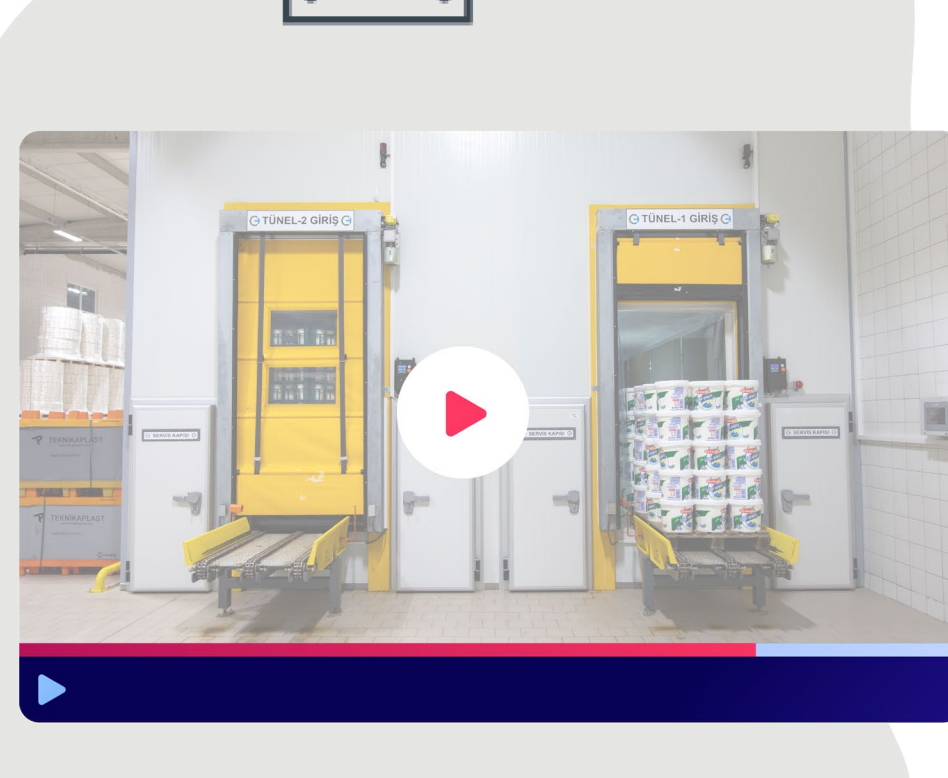


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FASTER PRODUCTION WITH FAST COOLING TUNNEL

Speed and therefore efficiency are very important criteria in food production technologies. With the cooling tunnel developed by CanteK, it is very easy to reduce 30 pallets of dairy products with a total weight of 7.500 kg, from +42 degrees to +12 degrees in just 1 hour.

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HUMAN FREEZING

Is it possible to survive as a human a cryonics freeezing and wake up at a time in which technology is developed at its best and serious diseases can be cured easily? By today, there are more than 300 people who got frozen and kept like that with a will of their own.

The American politician and diplomat Benjamin Franklin was the first to come up with the Cryonics Human Freezing idea. The real inspiration of the Project Cryonics derived from a frog species that freezes itself before hibernation and returns to its normal body temperature at the end of winter. On January 12, 1967, James Bedford, a professor of psychology at the University of California, became the first frozen person in this field.

In 1992, an American scientist managed to freeze his dog for 70 minutes and bring it back to life again. This experiment was groundbreaking in terms of bringing a frozen creature back to life. The freezing operations on humans is being realized in two steps: while the vital functions of the human are stopped first, a chemical vaccine is injected to replace the blood and prevent the body from getting iced. After these procedures, the body is cooled down to -196 degrees for 6 days. After the cooling process, the body is placed in cylindrical tubes filled with nitrogen.

The cost of these procedures, which everyone is free to have, varies among the Cryonics companies. While the Cryonics Institute demands 28 thousand dollars for these transactions, the Alcor company demands 200 thousand dollars.

214 BILLION TL WORTH OF FOOD IS WASTED EACH YEAR IN TURKEY.

1/3 of all food produced worldwide goes to waste. This food thrown into the garbage is enough to feed all hungry people twice. While you were reading these sentences, 200.000 kg of food was wasted in the world.

Turkey is situated among the countries where the waste of food is high. More than 11.3 million tons of food is wasted each year.

Unfortunately, 93 kg of food/person at homes, 28 kg at restaurants and 16 kg at sales points are thrown away.



DID YOU KNOW THE AMOUNT OF WATER USED FOR THE PRODUCTION OF FOOD?

Agriculture takes up a large amount of water use in the world. Most of the water used is supplied from surface waters and groundwater. The efficient use of water has become a very sensitive issue in the global understanding, in recent years. It can be said that developed countries prefer agriculture without soil and relatively less developed countries prefer irrigated agriculture as a general trend in the world.

Let's not forget that lack of water is one of the biggest problems of your geography...

1 kg of red meat	19.500 liters
1 kg of butter	5.300 liters
1 kg of olive oil	4.400 liters
1 kg of sugar	1.500 liters
1 cup of coffee	140 liters
1 orange	60 liters
1 apple	85 liters
1 kg of vegetables	335 liters

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PROCESS THE FISH AS SOON AS IT COMES OUT OF THE WATER WITH MOBILE SOLUTIONS

With container fish processing facilities designed and produced by CanteK, you can establish modern and hygienic facilities ready to use wherever you want, quickly and easily, with a low investment cost. So you can process the fish as soon as it comes out of the water.

After production, the containers are shipped to any location you may desire, and get assembled by CanteK teams. Container fish processing facilities, with a daily capacity of 10 tons, are extremely practical and economical for anyone who performs small-scale fish processing.

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WE GREEN OUR BEAUTIFUL WORLD WITH OUR BEAUTIFUL CUSTOMERS

Since last year, we have been offering a gift to our first-time customers for the 1st anniversary of the sale. We are planting saplings in different forests of Turkey. In this project, which we carry out together with Tema Foundation, we have planted 96 saplings last year. Like our customers, their saplings are growing. They are becoming huge trees and making our world greener.

TEMA

MAKE PEAR VALUABLE

While pear symbolises grace, nobility and purity; its tree is the expression of comfort and kindness. And pear flower is a symbol for purity and beautiful women.

In our days, the fact that a food product is valuable and finds a place in the markets, can only be possible through good production quality and correct storage.

The main purpose of storing Pear is to prevent water loss, withering, physiological and pathological deterioration and over maturing. Temperature is the most important factor in storing pears for longer periods. Determining and using the right temperature (between -0,5 and +2,5 °C) is very important in terms of storage life of pears.

Pear is a rarely found fruit type, but when found, it is bought with high prices and provides high market values. Thus, it should be stored in the best conditions with no spoilage. Although there is a rapid increase in the number of atmosphere controlled storage in the recent years, only 1 out of 4 pears is stored in this type of cold storage of high quality. In CanteK intelligent cold storage warehouses, you can store pears as fresh as the first day for 7 months.

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CANTEK

CanteK provides the intelligence and the infrastructure for storing the food products as fresh as first day and for adding value to them. We don't identify ourselves as a manufacturer of food equipment. We are rather food experts who show the ways of how to use food efficiently and how to achieve the maximum benefit when dealing in the food industry.

We wish all geographies use their own resources in the most efficient way, especially in these pandemic conditions...

Keep on following us...



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30
years