

# AmulFed Dairy

A UNIT OF GUJARAT CO-OPERATIVE MILK MARKETING FEDERATION LIMITED

(PREVIOUSLY KNOWN AS MOTHER DAIRY, GANDHINAGAR)

AFD: PUR: INQ: PNS: 2016-17/16

September 5, 2017

## PURCHASE INQUIRY FOR DRY FRUITS

To

Dear Suppliers

### Subject: - Purchase inquiry for purchase of Dry fruits

We invite you for E bidding for Dry fruist for our AmulFed Dairy Bhat Gandhinagar, subject to following:

E – Bidding Start date : 05.09.2017

E- Bidding End date : 12.09.2017

(1) Specifications: As per Annexure 1

(2)

Sr No	Material Code	Raw Materials / Ingredients name	Qty (In MT)
1	DFRUT000005	Almonds-California	04
2	DFRUT000007	Anjir (6 to 8 cut pcs)	01
3	DFRUT000021	Pistachio	0.5

(3) Bidder needs to submit vendor registration form duly filled, signed along with all required details like PAN card, GST no & registration document etc. Those bidders who are already registered with us need not to submit the same. Vendor registration is available on <http://www.amul.com/m/vendor-registration-forms>

(4) Those Bidders who are not registered and willing to participate in this inquiry have to send this vendor registration form along with sample on or before 10.09.2017 at AFD. Upon receiving of the same, we can generate vendor code and provide you access to our E-bidding process. Last date of closing E-bidding process is 12.09.2017.

(5) A sample of Dry fruits must be submitted us before end date of E bidding along with Certificate of Analysis / detailed test report showing all parameters which are mentioned in specifications of particular product attached in Annexure 1.

(6) Materials will be required in scheduled delivery up to Oct-2017.

# ANNEXURE-1

## SPECIFICATIONS

### Mother Dairy, Gandhinagar

QA Laboratory

#### **Title: Product Specifications for Almond (Badam)**

#### **General and Physical Properties:**

- 1 The product obtained by drying sound, clean fruits and nuts of proper maturity. The product may be with or without stalks, shelled or unshelled, pitted or unpitted or pressed into blocks. The product shall be free from mould, living/dead insects, insect fragments and rodent contamination. The product shall be uniform in colour with a pleasant taste and flavour characteristic of the fruit/nut free from off flavour, mustiness, rancidity and evidence of fermentation. The product shall be free from added coloring. The product shall conform to the following requirements
- 2 It should be received with Certificate of Analysis
- 3 It must be even size and shape
- 4 It should be passed through metal detector

#### **Chemical Specifications**

Parameters	Standards
Moisture % (Max)	5.0%
Sensory evaluation (panel of 5 judges)	Ok
Extraneous vegetable matter(m/m)*	1.0 max
Damaged/Discolored units(m/m)**	2.0 max
Acidity of extracted fat as oleic acid, %	1.25 max

- \*means stalks, pieces of shells, pits fiber, peel
- \*\*means units affected by sunburn, scars ,mechanical injury, discoloration and insects

#### **Microbiological Estimates**

Total Plate Count/ g, Max	40,000 cfu/g
<i>Staphylococcus aureus</i>	Absent in 25 gm / ml
<i>Salmonella</i>	Absent in 25 gm / ml
<i>Shigella</i>	Absent in 25 gm / ml
<i>Clostridium botulinum</i>	Absent in 25 gm / ml
<i>E. Coli</i>	Absent in 1 gm / ml
<i>Vibrio Cholera</i>	Absent in 25 gm / ml

#### **PACKAGING & TRANSPORT**

1. Almond kernels should preferably be vacuum packed in LDPE bags. The outer bag/tin/CBX must be marked with Name and address of manufacture/ marketed by (if any), Weight(Gross/Net), ingredient, expiry/best before Period, month & Year of mfg., storage condition (if any), Nutritional Information, lot/batch/code number, any information required under any information required under FSSAI and Legal Metrology Act, 2009
2. Pack size should be 20 to 25 kg.
3. Material should not be in unsealed, damaged or wet condition or with any foreign matter present.
4. Carrier vehicle should be free from dust, dirt, any foreign matter as cement, cow dung etc and any objectionable smell.
5. All material in the carrier vehicle should be placed on a clean tarpaulin and also covered properly from top with a tarpaulin
6. Generally, consignment should not comprise of material of more than 2 batches

### **Storage Condition**

Stored in a cool and dry place away from sunlight.

**The product shall also conform to any other requirements under the Food safety and standards act, 2006. (Rules and Regulation 2011).**

**Title: Product Specifications for Pistachio Nut.**

**MDG-IMS-03-09-F-01**

### **General and Physical Properties:**

1. Pistachio Nuts means the product obtained from mature seeds of Pistacia vera L which have been sun dried and their shells opened naturally or mechanically. The product may be raw, roasted, salted and/or lime juice treated. The product shall be free from foreign matter, living insects, mould, dead insects, insect fragments and rodent contamination. The product shall have pleasant taste and flavour, free from odour and taste, mustiness and rancidity.
2. It should be received with Certificate of Analysis
3. It should be passed through metal detector

### **Chemical Specifications**

<b>Parameters</b>	<b>Standards</b>
Moisture % (Max)	5.0
Sensory evaluation (panel of 5 judges)	Ok
Unopened Shells (m/m),% *	2.0 max
Empty Shells (m/m),% **	1.0 max

Explanation.-for the purpose of this paragraph,—

- (i) 'Unopened Shells' means shells which are not split open but contain a fully developed kernel;
- (ii) 'Empty Shells' means shells in which kernel is not developed;
- (iii) 'Mouldy Shells' means nuts affected by mould.

### **Microbiological Estimates**

Total Plate Count/ g, Max	40,000 cfu/g
<i>Staphylococcus aureus</i>	Absent in 25 gm /

	ml
<i>Salmonella</i>	Absent in 25 gm / ml
<i>Shigella</i>	Absent in 25 gm / ml
<i>Clostridium botulinum</i>	Absent in 25 gm / ml
<i>E. Coli</i>	Absent in 1 gm / ml
<i>Vibrio Cholera</i>	Absent in 25 gm / ml

## **PACKAGING & TRANSPORT**

- 1 Pistachio nut should preferably be vacuum packed in LDPE bags. The outer bag/tin/CBX must be marked with Name and address of manufacture/marketed by (if any), Weight(Gross/Net), ingredient, expiry/best before Period, month & Year of mfg., storage condition (if any), Nutritional Information, lot/batch/code number, any information required under FSSAI and Legal Metrology Act, 2009
- 2 Pack size should be 20 to 25 kg.
- 2 Material should not be in unsealed, damaged or wet condition or with any foreign matter present.
- 3 Carrier vehicle should be free from dust, dirt, any foreign matter as cement, cow dung etc and any objectionable smell.
- 4 Generally, consignment should not comprise of material of more than 2 batches

## **Storage Condition**

Stored in a cool and dry place away from sunlight.

**The product shall also conform to any other requirements under the Food safety and standards act, 2006. (Rules and Regulation 2011).**

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## **Title: Product Specifications for Fig (Anjir)**

### **General**

- 1 It should be free from mould, living or dead insects, insect fragments, webbing, eggs, excreta, rodent or bird contamination, dirt, sand, stone, metal, fibres, added coloured ,rodent contamination and other foreign matter
- 2 Nuts must be fleshy, even shape and should not be shrivelled.
- 3 It shall have a characteristic aroma and taste and free from any rancid/musty/fermented and any other objectionable smell or taste.
- 4 It should be received with Certificate of Analysis
- 5 It should be passed through metal detector

### **Physical Properties**

<b>Parameters</b>	<b>Standards</b>
Colour	
Texture	A soft pear-shaped fruit with sweet dark flesh and many small seeds
Flavour and Taste	Clean and Pleasant

## Chemical Specifications

Parameters	Standards
Moisture % (Max)	5.0%
Sensory evaluation (panel of 5 judges)	Ok
Extraneous vegetable matter	1.0 max
Damaged/Discolored units	2.0 max
Acidity of extracted fat as oleic acid	1.25 max

## Microbiological Estimates

Total Plate Count/ g, Max	40,000 cfu/g
Coliform/ g, Max	Absent in 0.1g
Yeast & Mould count/ g, Max	100 cfu/g
E.coli/ g, Max	Absent in 1g/ml
Salmonella & Shigella/ 25 g, Max	Absent in 25g/ml
S. aureus/g	Absent in 25 g/ml
Clostridium botulinum	Absent in 25g/ml
Vibro Cholrea	Absent in 25g/ml

## PACKAGING & TRANSPORT

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- 1 Anjir should preferably be vacuum packed in LDPE bags. The outer tin/CBX must be marked with Name and address of manufacture/marketed by (if any), Weight(Gross/Net), ingredient, expiry/best before Period, month & Year of mfg., storage condition (if any), Nutritional Information, lot/batch/code number, any information required under PFA, Weight and measures act
- 1 Pack size should be 5 to 10kg.
- 2 Material should not be in unsealed, damaged or wet condition or with any foreign matter present .
- 3 Carrier vehicle should be free from dust, dirt, any foreign matter as cement, cow dung etc and any objectionable smell.
- 4 All material in the carrier vehicle should be placed on a clean tarpaulin and also covered properly from top with a tarpaulin
- 6 Generally, consignment should not comprise of material of more than 2 batches

## Storage Condition

Stored in a cool and dry dark place away from sunlight.

**The product shall also conform to any other requirements under the Food safety and standards act, 2006. (Rules and Regulations 2011).**

Prepared by

Approved by

