

AmulFed Dairy

A UNIT OF GUJARAT CO-OPERATIVE MILK MARKETING FEDERATION LIMITED

(PREVIOUSLY KNOWN AS MOTHER DAIRY, GANDHINAGAR)

AFD: PUR: INQ: PNS: 2016-17/25

October 17, 2017

PURCHASE INQUIRY FOR DRY FRUITS

To
Dear Suppliers

Subject: - Purchase inquiry for purchase of Dry fruits

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

E – Bidding Start date : 17.10.2017

E- Bidding End date : 26.10.2017

(1) Specifications: As per Annexure 1

(2)

Sr No	Material Code	Raw Materials / Ingredients name	Qty (In MT)
1	DFRUT000010	Cashew W320	12
2	DFRUT000002	Draksh (Raisins)	1.2

(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 24.10.2017 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 26.10.2017.

(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 Dec-2017. 1st Delivery of Cashew 5 MT and 500 kg Draksh will required on 04.11.2017

ANNEXURE-1

SPECIFICATIONS

AmulFed Dairy, Gandhinagar

QA Laboratory

Title: : Product Specifications for Cashew Nut (Kaju Nut), W 320

General and Physical Properties:

- 1 The product obtained by drying sound, clean nuts of proper maturity. The product may be with or without stalks, shelled or unshelled, pitted or unpitted or pressed into blocks. It should be even size and shape. Broken kernels shall not exceed 5%.
Numbers of kernels in one pound (0.4535 kg) = 300 to 320
- 2 It shall be white, Pale ivory or light ash in color. The product shall be uniform in colour with a pleasant taste and flavour characteristic of the nut
- 3 The product shall be free from mould, living/dead insects, insect fragments, rodent contamination, black or brown spots, testa (i.e. outer cover), off flavour, foreign matter, mustiness, rancidity and evidence of fermentation.
- 4 The product shall be free from added color/flavour.
- 5 It should be received with Certificate of Analysis and 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
Rodent hair and excreta	Absent
Damaged/Discolored units(m/m)**	2.0 max
Acidity of extracted fat as oleic acid, %	1.25 max
Mould Affected	Absent
Aflatoxin total, max.	30 ppb
Pesticides and Residues	
1) Chlorienvinphos, max	0.05 shell free basis
2) Chlorobenzilate, max	0.2 shell free basis
3) Ethion, max	0.1 shell free basis
4) Carbendazim, max	0.10 ppm max
5) Benomyl, max.	0.1 ppm

- *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
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<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 Kaju nut should be packed in sealed tin flushed with nitrogen or in vacuum packed in LDPE (food grade) 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 any information required under FSSAI and Legal Metrology Act, 2009.
- 2 Pack size should be 20(10kg*2) to 22(11kg*2)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).

Mother Dairy, Gandhinagar

QA Laboratory

Title: Product Specifications for Raisin (Suki Draksh)

General and Physical Properties:

1. Raisins mean the product obtained by drying sound, clean grapes of proper maturity belonging to *Vitis vinifera* L. The product may be washed, with or without seeds and stems and may be bleached with Sulphur Dioxide. The product shall be free from foreign matter, living insects, mould, dead insects, insect fragments and rodent contamination. The product shall have uniform colour, pleasant taste and flavour, free from odour and taste and evidence of fermentation. The product shall be free from added colouring matter
2. It must be even size and shape
3. It should be received with Certificate of Analysis
4. It should be passed through metal detector

Chemical Specifications

Parameters	Standards
Moisture % (Max)	15.0%
Sensory evaluation (panel of 5 judges)	Ok
Sugared Raisins (m/m)*	15.0 max
Damaged Raisins(m/m)**	2.0 max

* 'Sugared Raisins' means raisins with external or internal sugar crystals which are readily apparent and seriously affect the appearance of the raisins.

** 'Damaged Raisins' means raisins affected by sunburn, scars, mechanical injury which seriously affects the appearance, edibility and keeping quality;

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. Raisin 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 15 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. Consignment should not comprise of material of more than 2 batches

Storage Condition:

Stored in a refrigerated condition and dry place

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