

AFD:PUR:INQ:PNS:2018-19/32

January 3, 2019

To  
Dear Suppliers

**Subject: - E bidding for purchase of Glucose powder/Citric Acid/Orange Jelly**

We invite suppliers for E bidding for following ingredients for our AmulFed Dairy Bhat Gandhinagar subject to following:

E bidding start date 03.01.2019

E bidding end date 10.01.2019

(1) Specifications: As per Annexure 1

(2) Quantity:

Sr. No	Description	Quantity
1	Glucose powder(Dextrose)	09 MT
2	Citric Acid (Anhydrous)	02 MT
3	Orange Jelly	4.5 MT

(3) Contract period : Jan-2019 to Mar-2019 (3 months) in scheduled delivery.

(4) Payment terms 30 days

(1) Bidder needs to submit vendor registration form duly filled, signed along with all required details like PAN card, GST 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>

(2) 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 08.01.2019 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 10.01.2019.

(3) A sample of materials for which you are quoting price 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.

**AmulFed Dairy, Gandhinagar**  
QA Laboratory

MDG-IMS-03-09-F-01

**Title: Product Specifications for Glucose powder (Dextrose monohydrate)**

**General and Physical Properties**

- 1 The product shall be purified and crystallized d-Glucose containing one molecule of water of crystallization.
- 2 It shall be white or light cream in color, free from dirt or other foreign matter, musty or rancid, mould, living/dead insects, insect fragments and rodent contamination.
- 3 The product shall be crystalline, odorless powder readily soluble in water with a characteristic sweet taste
- 4 It should be received with Certificate of Analysis and passed through metal detector.

**Chemical Specifications**

Parameters	Specification
Dextrose Equivalent	Not less than 99%
Loss on drying	8 to 9 %
Ash sulphated(on ds)	Not more than 0.1%
Sulphur dioxide	Not more than 70 ppm
Arsenic	Not more than 1.1 ppm
Lead	Not more than 0.5 ppm
Copper	Not more than 30 ppm
Acidity for 5 gm as ml of 0.1 N NaOH	Not more than 0.21 ml
Chloride	Not more than 355 ppm
Sulphate	Not more than 248 ppm
Less soluble sugar & Dextrin	No deposition on cooling
Clarity of 10% m/v solution	Clear
Passing through BS 30 mesh	Not less than 95%

**Microbiological Estimates**

Coliform	Absent in 0.1 g
Yeast and mould	Absent in g

**Packaging and transport:**

1. Glucose should preferably be packed in HDPE bags with inner polyethylene food grade liner. The outer bag 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.
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, should not be in contact with walls or floor.

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

## **Specifications for Orange Jelly**

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

1. Orange Jelly means the product prepared by boiling fruit juice or fruit (s) of sound quality, with or without water, expressing and straining the juice, adding nutritive sweeteners, and concentrating to such a consistency that gelatinization takes place on cooling. The product shall not be syrupy, sticky or gummy and shall be clear, sparkling and transparent.
2. The product may contain food additives permitted in these regulations including FSSAI.
3. It shall be clear and free from any suspended or other foreign matter and separated water.
4. It should be received with Certificate of Analysis
5. It should be passed through metal detector
6. Size, mm: Square: 12+/-2 mm

### **Chemical Specification:**

It shall meet the following requirements:—

- a) Total soluble solids (m/m) not less than 65.0 percent

The product shall be manufactured from not less than 45 percent, by weight, of original prepared fruit, exclusive of any added sugar or optional ingredients of finished product.

### **Microbiological Estimates**

Mould count/ g, Max	Positive in not more than 40.00 percent of the field examined
Yeast and spore/ g, Max	125 per l / 60 c.m.m.

### **PACKAGING & TRANSPORT**

1. Orange Jelly should be packed in food grade liner and put in plastic carboys and 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 FSS act 2006 and Legal Metrology Act, 2009
2. Pack size should be 05 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 Regulations 2011).**

## Title: Product Specifications for Citric acid-Food grade

### General

- 1 Citric acid formula are  $C_6H_8O_7$  for Anhydrous form and  $C_6H_8O_7H_2O$  for monohydrate form. Generally we purchased a anhydrous form.
- 2 The material is very soluble in water, freely soluble in ethanol and soluble in ether.
- 3 It shall be free from dirt, insect, lump, iron filing, rodent ,other animal contamination, filth, metal fillings ,black particle and other foreign matter.
- 4 It should be received with Certificate of Analysis
- 5 It should be passed through metal detector

### Physical Properties

Parameters	Standards
Color and Odor	White or colorless and odorless
Texture	Free flow crystalline solid
Flavor and Taste	Strongly acid taste

### Chemical Specifications

Parameters	Standards
Purity as $C_6H_8O_7$ percent by mass	99.5
Moisture,% by mass, max	0.5 for anhydrous and 8.8 for monohydrate
Sulphated ash,% by mass, max	0.05
Heavy metals (as pb),mg/kg,max	10
Arsenic ,mg/kg,max	03

### PACKAGING & TRANSPORT

- 5 Citric acid should be packed in HDPE bags. The outer bag must be marked with Name and address of manufacture/marketed by (if any),Weight(Gross/Net), 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.
- 6 Pack size should be 25 kg.
- 7 Material should not be in unsealed, damaged or wet condition or with any foreign matter present. Carrier vehicle should be free from dust, dirt, any foreign matter as cement, cow dung etc and any objectionable smell.
- 8 All material in the carrier vehicle should be placed on a clean tarpaulin and also covered properly from top with a tarpaulin
- 9 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).**