

AmulFed Dairy

A UNIT OF GUJARAT CO-OPERATIVE MILK MARKETING FEDERATION LIMITED

(PREVIOUSLY KNOWN AS MOTHER DAIRY, GANDHINAGAR)

AFD: PUR: INQ: CPK: 2017-18/01

December 2, 2017

PURCHASE INQUIRY FOR RAW MATERIALS / INGREDIENTS

To
Dear Suppliers

Subject: - Purchase inquiry for purchase of Raw materials/ Ingredients

We invite you for E bidding for raw materials/ ingredients for our AmulFed Dairy Bhat Gandhinagar for the material requirement for 6 months / 12 months period subject to following:

E – Bidding Start date : 02.12.2017

E- Bidding End date : 12.12.2017

(1) Specifications: As per Annexure 1

(2) Quantity:

Sr No	Material Code	Raw Materials / Ingredients name	Contract Qty (In Kg)	Contract period	Approx Monthly lifting qty (Kg)*
A	EMULS000002	Pectin	65000	6 Months (Dec 17 – Jun 18)	10000 - 12000
B	DINGR000001	Lactose	50000		6000 – 8000
C	EMULS000005	Sodium alginate	400		50 - 60

*It may vary according to market demand.

- (3) Bidder needs to submit duly filled, signed vendor registration form alongwith all required details like PAN card, CST, LST, 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 08.12.2017 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 12.12.2017.
- (5) A sample of raw materials/ingredients for which you are quoting price must be submitted us before end date of E bidding alongwith Certificate of Analysis / detailed test report

showing all parameters which are mentioned in specifications of particular product attached in Annexure 1.

- (6) Delivery period will be as per Contract period mentioned in above table. However, it may increase / decrease as per market demand of product. **This contract will be for quantity and not for particular period. Prices shall remain applicable for quantity allocation and not period based.**
- (7) **Special note:** Once contract will be done, we will not provide any price increase for the committed qty. It is contract for quantity and not for time period. Please consider the same before provide quotation. In case if you fail to provide the material for committed contract, AmulFed Dairy have right to purchase material from other vendor and difference amount will be deducted from existing vendor. In extreme case we may stop inquiries also.

ANNEXURE-1
SPECIFICATIONS

A. PECTIN

AMULFED DAIRY, GANDHINAGAR **QA LABORATORY**

Title: Specifications for Pectin

General and Physical Properties:

- 1 Pectin is a structural Hetero-polysaccharide contained in the primary cell walls of terrestrial plants. Its color is white to light brown.
- 2 Its sources and production from ripening fruit such as Apples, Guava, quince, plums, gooseberries, oranges and other citrus fruits, contain large amount of pectin, while soft fruits like cherries, grapes and strawberries contain small amount of pectin.
- 3 It shall be free from foreign odor, lump, mustiness or rancidity. It shall be free from mould, living and dead insects, insect fragments and rodent contamination. The powder shall be free from added coloring matter and other harmful substances.
- 4 It should be received with Certificate of Analysis
- 5 It should be passed through metal detector

Chemical Specifications:

Sr. No.	Analysis Parameter	Specification
1	%Moisture, max	12
2	pH of 1% soln.	3.0-3.8 (for Icecream/APS) 4.0 to 4.5 (for Yoghurt)
3	HM-SAG Value LM-SAG 20%SS,%SAG	140-160 (for Icecream/APS) 18-20 (for Yoghurt)

Microbiological Estimates:

Parameters	Standards
Total plate count, cfu/g	500 max.
Coliform, cfu/g	<3
Escherichia coli, cfu/10 g	Negative
Staphylococcus aureus, cfu/10 g	Negative
Salmonella, cfu/25 g	Negative
Yeast and Molds, cfu/g	50

Packaging and Transport:

- 1 Pectin should be packed in food grade HDPE bags and inner LDPE liner, must be marked outer bag 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 25 or 50 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 Regulations 2011).

Prepared by and Date	
Approved by and Date	

B. LACTOSE

AMULFED DAIRY, GANDHINAGAR **QA LABORATORY**

Title: Product Specifications for Lactose edible white (Lactose Mono Hydrate)

General and Physical Properties:

- 1 The product shall be obtained from the whey of milk of cow or buffalo or mixture thereof. It shall be in the form of a crystalline powder, white or pale yellow in color, nearly odorless, natural sweet in taste, free from dirt or other foreign matter, musty or rancid, mould, living/dead insects, insect fragments and rodent contamination. The product shall be uniform in colours with a pleasant taste.
- 2 It should be received with Certificate of Analysis
- 3 It should be passed through metal detector

Chemical Specifications

Parameters	Standards
Lactose as monohydrate, %, min.	99.00
Moisture %, percent by mass ,max	5.5
Free moisture %, max.	0.5
pH (10% soln.)	6.0 to 7.0
Protein % ,max	0.5
Sediment/Scorched particle	Grade "A"
Particle Size	100-200 mesh
Ash %, max	0.3

Microbiological Estimates

Coliform	Absent in 0.1 g
Total Plate Count/ g, Max	10,000 cfu/g
<i>Salmonella</i>	Absent in 0.1 gm / ml
<i>E. Coli</i>	Absent in 0.1 gm / ml

PACKAGING & TRANSPORT

1. Lactose should preferably be packed in HDPE bags with inner polyethylene bags 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.

Prepared by and Date	
Approved by and Date	

C. SODIUM ALGINATE

AMULFED DAIRY, GANDHINAGAR

QA LABORATORY

Title: Specifications for Sodium Alginate-Food grade

General and Physical Properties:

1. It shall have free from foreign odor, lump, mustiness or rancidity. It shall be free from mould, living and dead insects, insect fragments and rodent contamination. The powder shall be free from added coloring and flavoring matter and other harmful substances.
2. It should be received with Certificate of Analysis and meet standard of FSSAI.
3. It should be passed through metal detector
4. Its appearance is white or yellowish brown powder.
5. It is slowly soluble forming a viscous solution in water and insoluble in ethanol, ether and chloroform
6. Its purity as percent by mass is 91 to 106

Chemical Specifications:

Sr. No.	Analysis Parameter	Specification
1	%Moisture, max	15
2	Matter insoluble in water , % by mass, max	1
3	Sulfated Ash(%), on dried basis	30 to 36
4	Apparent viscosity (1% Solution, Spindle 1, RPM: 60, Brookfield LV), cps, max.	30
5	Ash(on dry basis) Percent by mass	18 to 27
6	Acid Insoluble Ash, On dry basis, % by mass, max.	0.5
7	Lead (as Pb), mg/kg, max.	10
8	Arsenic (as AS), mg/kg, max.	3
9	Heavy Metals ppm, max	40
10	Chloride (%)	1 max.
11	Calcium (%)	1.5 Max.

Microbiological Estimates:

Parameters	Standards
Coliform	Absent in 1 g
Escherichia coli	Absent in 1 g
Salmonella	Absent in 10 g

Packaging and Transport:

1. Sodium Alginate should be packed in food grade material (minimum access to moisture). Outer bags 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, Source of manufacture any information required under FSS act 2006, IS 5191: 1993 and Legal Metrology Act, 2009

2. Pack size should be 10/20/25 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, dry & hygienic 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 Regulations 2011) and IS 5191: 1993.

Prepared by and Date		
Approved by and Date		