

AmulFed Dairy

A UNIT OF GUJARAT CO-OPERATIVE MILK MARKETING FEDERATION LIMITED

(PREVIOUSLY KNOWN AS MOTHER DAIRY, GANDHINAGAR)

AFD: PUR: INQ: CPK: 2018-19/07

October 26, 2018

PURCHASE INQUIRY FOR RAW MATERIALS / INGREDIENTS

To

Dear Suppliers

Subject: - Purchase inquiry for the 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 7 months period subject to following:

E – Bidding Start date : 27.10.2018

E- Bidding End date : 02.11.2018

(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)*
F	EMULS000005	STABILISER-SODIUM ALGINATE	400	01.11.18 – 30.06.19	100

*It may vary according to market demand.

(3) Bidder needs to submit duly filled, signed vendor registration form along with 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 30.10.18 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 01.11.2018.

(5) A sample of raw materials/ingredients 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. **Please note that we are not considering Chinese origin raw materials/ingredients for the bid.**

- (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

AMULFED DAIRY, GANDHI NAGAR, (QA LABORATORY)

F: Specifications for Sodium Alginate-Food grade

AFD-IMS-03-09-F-01

General and Physical Properties:

- 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.
- It should be received with Certificate of Analysis and meet standard of FSSAI.
- It should be passed through metal detector
- Its appearance is white or yellowish brown powder.
- It is slowly soluble forming a viscous solution in water and insoluble in ethanol, ether and chloroform
- 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:

- 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
- 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.
- All material in the carrier vehicle should be placed on a clean tarpaulin and also covered properly from top with a tarpaulin

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.