

AmulFed Dairy

A UNIT OF GUJARAT CO-OPERATIVE MILK MARKETING FEDERATION LIMITED

(PREVIOUSLY KNOWN AS MOTHER DAIRY, GANDHINAGAR)

AFD: PUR: INQ: PNS: 2018-19/04

May 23, 2018

PURCHASE INQUIRY FOR DRY FRUITS

To

Dear Suppliers

Subject: - Purchase inquiry (E bidding) for Alphonso mango pulp & Glucose powder

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

E – Bidding Start date : 23.05.2018

E- Bidding End date : 30.05.2018

(1) Specifications: As per Annexure 1

Sr No	Material Code	Raw Materials / Ingredients name	Qty (In MT)	Tentative Contract period
1	EXTRT000001	Alphonso mango pulp	20	01.05.2018
2	SUGAR000017	Glucose powder(Dextrose)	08	To 31.07.2018

(2) Contract period is tentative, it may be extended till qty exhausted

(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 28.05.2018 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 30.05.2018.

(5) A sample of materials 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) Delivery: Delivery will be in lot size of 2 MT each as per our instruction .

ANNEXURE-1

AmulFed Dairy, Gandhinagar

QA Laboratory

Title: Specification for Alphonso Mango Pulp

General and Physical Properties:

1. Thermally Processed Alphonso Mango Pulp / Puree means unfermented but fermentable product intended for direct consumption obtained from edible portion of sound, fresh and clean ripe mangoes (*Mangifera indica*.L.), by sieving the prepared fruits, where as, the pulp is obtained by finely dividing the pulp by a finisher or other mechanical means and processed by heat in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage.
2. The mangoes used shall be free from damage caused by insects, diseases and free from sugar, synthetic flavour, any suspended or other foreign matter and separated water, etc.
3. The product may contain food additives permitted in regulations of FSSAI.
4. It should be received with Certificate of Analysis
5. It should be passed through metal detector
6. It should be manufactured and packed in last or current season.

Parameters	Standards
Color	Orange yellow to Golden Yellow (absent of blackish color or shade)
Appearance	Uniform, free from peel fiber and any other foreign matter
Aroma	Typical of ripe Alphonso fruits, free from any off flavour or taints

Chemical Parameter:

It shall meet the following requirements:-

Parameters	Standards
Sensory evaluation (panel of 5 judges)	Ok
Brix, %	15 to 20
Acidity of extracted as Citric acid, Max.(%)	1.0

The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

Microbiological Estimates:

- a) Total plate count: Not more than 50 / ml
 b) Incubation at 37°C for 10 days/ at 55°C for 7 days: No changes in pH

PACKAGING & TRANSPORT

1. Alphanso Mango pulp should be packed in 20 kg aseptic bag in box and tin 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. 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.
- 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).

Prepared by and Date	
Approved by and Date	

Mother 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:

4. 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
5. Pack size should be 20 to 25 kg.
6. Material should not be in unsealed, damaged or wet condition or with any foreign matter present.
7. 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).

Prepared by and Date	
Approved by and Date	