

AFD:PUR:INQ:PNS:2016-17/38

October 27, 2016

To
Dear Suppliers

Subject: - Inquiry for purchase of Deodorized Coconut oil

We invite reputed suppliers for supply of Deodorized coconut oil in tanker as mentioned below for our AmulFed Dairy Bhat Gandhinagar subject to following:

(1) Specifications: As per Annexure 1

(2) Quantity:

Sr. No	Description	Quantity
1	Deodorized coconut oil (In tanker)	40 MT

(3) Suppliers meeting product specifications may send us offer & vendor registration form (available on www.amul.com) need to be filled, sign and seal with necessary supporting documents. (If you are already a registered vendor, need not to follow this procedure again) to The Sr. General Manager, AmulFed Dairy, Near Indira bridge, Village: Bhat, Dist: Gandhinagar-382428 by office hours of 09/11/2016.

(4) Delivery : 20 MT requires tentatively on 22.11.2016

(5) Payment terms 30 days

(6) A sample of the same also be send with Vendor registration form

Annexure –I
Mother Dairy, Gandhinagar
QA Laboratory

Title: Product Specifications for Refined Coconut Oil (Odorless)

General and Physical Properties:

- 1) Coconut oil (naryal ka tel) means the oil expressed from copra obtained from the kernel of Cocos mucifera nuts. It shall be clear and free from rancidity, suspended or other foreign matter, separated water, added coloring or flavoring substances, or mineral oil
- 2) It is obtained by peeling, milling and drying the kernel of good quality coconut.
- 3) It shall be clear and free from rancidity, suspended or other foreign matter, separated water, added coloring or flavoring substances or mineral oil.
- 4) It should be physical refining and deodorized with steam.
- 5) It should be received with Certificate of Analysis
- 6) It should be passed through metal detector

Parameters	Standards
Color and Odour	Transparent white and odorless
Texture	Liquid at room temp.

Chemical Specifications

Parameters	Standards
Moisture % (Max)	0.1%
Free Fatty Acid % oleic acid (Max)	0.5%
B.R. Reading at 40°C	34.0 to 35.5
Refractive Index at 40°C	1.4481 to 1.4491
P. Value (Max)	13
Saponification value ,min.	250
Iodine value	7.5 to 10.0
Hexane contain (Max)	5.00ppm
Unsaponifiable matter, max.	1.00
Acid value, max	6.00
Test for argemone oil	Negative

However, it may contain food additives permitted in these regulations and appendices of FSSAI.

Further, if the oil is obtained by the method of solvent extraction and the oil imported into India whether obtained by solvent extraction or otherwise, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16) of FSSAI.

Microbiological Estimates

Total Plate Count/ g, Max	5000
Coliform/ g, Max	Absent in 1g
Yeast & Mould count/ g, Max	Absent in 1g

PACKAGING & TRANSPORT

- 1 Coconut oil should be transport in food grade SS body tanker
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.
4. 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).

Prepared by and Date	
Approved by and Date	

