

AFD:PUR:INQ:PNS:2016-17/37

October 27, 2016

To
Dear Suppliers

Subject: - Inquiry for purchase of Dry fruits

AmulFed Dairy, Gandhinagar wish to buy following dry fruits We invite competent suppliers for bidding for dry fruits as per following details.

(1) Specifications: As per Annexure 1

(2) Quantity:

Sr. No	Description	Quantity
1	Cashew W320	10 MT
2	Almonds-California	05 MT
3	Pistachio	0.4 MT

(3) Suppliers meeting product specifications may send their offers to us along 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 07/11/2016.

(4) A sample of dryfruits shall also be send along with vendor registration form

(6) Delivery period Nov-2016 to Dec- 2016.

(7) Payment terms 30 days

AmulFed Dairy, Gandhinagar
QA Laboratory

Title: : Product Specifications for Cashew Nut (Kaju Nut), W 320

General and Physical Properties:

- 1 The product obtained by drying sound, clean nuts of proper maturity. The product may be with or without stalks, shelled or unshelled, pitted or unpitted or pressed into blocks. It should be even size and shape. Broken kernels shall not exceed 5%.
Numbers of kernels in one pound (0.4535 kg) = 300 to 320
- 2 It shall be white, Pale ivory or light ash in color. The product shall be uniform in colour with a pleasant taste and flavour characteristic of the nut
- 3 The product shall be free from mould, living/dead insects, insect fragments, rodent contamination, black or brown spots, testa (i.e. outer cover), off flavour, foreign matter, mustiness, rancidity and evidence of fermentation.
- 4 The product shall be free from added color/flavour.
- 5 It should be received with Certificate of Analysis and passed through metal detector

Chemical Specifications

Parameters	Standards
Moisture % (Max)	5.0%
Sensory evaluation (panel of 5 judges)	Ok
Extraneous vegetable matter(m/m)*	1.0 max
Roden hair and excreta	Absent
Damaged/Discolored units(m/m)**	2.0 max
Acidity of extracted fat as oleic acid, %	1.25 max
Mould Affected	Absent
Aflatoxin total, max.	30 ppb
Pesticides and Residues	
1) Chlorienvinphos, max	0.05 shell free basis
2) Chlorobenzilate, max	0.2 shell free basis
3) Ethion, max	0.1 shell free basis
4) Carbendazim, max	0.10 ppm max
5) Benomyl, max.	0.1 ppm

- *means stalks, pieces of shells, pits fiber, peel
- **means units affected by sunburn, scars, mechanical injury, discoloration and insects

Microbiological Estimates

Total Plate Count/ g, Max	40,000 cfu/g
<i>Staphylococcus aureus</i>	Absent in 25 gm / ml
<i>Salmonella</i>	Absent in 25 gm / ml
<i>Shigella</i>	Absent in 25 gm / ml
<i>Clostridium botulinum</i>	Absent in 25 gm / ml
<i>E. Coli</i>	Absent in 1 gm / ml
<i>Vibrio Cholera</i>	Absent in 25 gm / ml

PACKAGING & TRANSPORT

- 1 Kaju nut should be packed in sealed tin flushed with nitrogen or in vacuum packed in LDPE (food grade) bags. The outer tin/CBX 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 FSSAI and Legal Metrology Act, 2009.
- 2 Pack size should be 20(10kg*2) to 22(11kg*2)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 Regulation 2011).

Title: Product Specifications for Almond (Badam)

General and Physical Properties:

- 6 The product obtained by drying sound, clean fruits and nuts of proper maturity. The product may be with or without stalks, shelled or unshelled, pitted or unpitted or pressed into blocks. The product shall be free from mould, living/dead insects, insect fragments and rodent contamination. The product shall be uniform in colour with a pleasant taste and flavour characteristic of the fruit/nut free from off flavour, mustiness, rancidity and evidence of fermentation. The product shall be free from added coloring. The product shall conform to the following requirements
- 7 It should be received with Certificate of Analysis
- 8 It must be even size and shape
- 9 It should be passed through metal detector

Chemical Specifications

Parameters	Standards
Moisture % (Max)	5.0%
Sensory evaluation (panel of 5 judges)	Ok
Extraneous vegetable matter(m/m)*	1.0 max
Damaged/Discolored units(m/m)**	2.0 max
Acidity of extracted fat as oleic acid, %	1.25 max

- *means stalks, pieces of shells, pits fiber, peel
- **means units affected by sunburn, scars ,mechanical injury, discoloration and insects

Microbiological Estimates

Total Plate Count/ g, Max	40,000 cfu/g
<i>Staphylococcus aureus</i>	Absent in 25 gm / ml
<i>Salmonella</i>	Absent in 25 gm / ml
<i>Shigella</i>	Absent in 25 gm / ml
<i>Clostridium botulinum</i>	Absent in 25 gm / ml
<i>E. Coli</i>	Absent in 1 gm / ml
<i>Vibrio Cholera</i>	Absent in 25 gm / ml

PACKAGING & TRANSPORT

1. Almond kernels should preferably be vacuum packed in LDPE bags. The outer bag/tin/CBX 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 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.

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	

Mother Dairy, Gandhinagar
QA Laboratory

Title: Product Specifications for Pistachio Nut.

MDG-IMS-03-09-F-01

General and Physical Properties:

1. Pistachio Nuts means the product obtained from mature seeds of Pistacia vera L which have been sun dried and their shells opened naturally or mechanically. The product may be raw, roasted, salted and/or lime juice treated. The product shall be free from foreign matter, living insects, mould, dead insects, insect fragments and rodent contamination. The product shall have pleasant taste and flavour, free from odour and taste, mustiness and rancidity.
2. It should be received with Certificate of Analysis
3. It should be passed through metal detector

Chemical Specifications

Parameters	Standards
Moisture % (Max)	5.0
Sensory evaluation (panel of 5 judges)	Ok
Unopened Shells (m/m),% *	2.0 max
Empty Shells (m/m),% **	1.0 max

Explanation.-for the purpose of this paragraph,—

- (i) 'Unopened Shells' means shells which are not split open but contain a fully developed kernel;
- (ii) 'Empty Shells' means shells in which kernel is not developed;
- (iii) 'Mouldy Shells' means nuts affected by mould.

Microbiological Estimates

Total Plate Count/ g, Max	40,000 cfu/g
<i>Staphylococcus aureus</i>	Absent in 25 gm / ml
<i>Salmonella</i>	Absent in 25 gm / ml
<i>Shigella</i>	Absent in 25 gm / ml
<i>Clostridium botulinum</i>	Absent in 25 gm / ml
<i>E. Coli</i>	Absent in 1 gm / ml
<i>Vibrio Cholera</i>	Absent in 25 gm / ml

PACKAGING & TRANSPORT

- 1 Pistachio nut should preferably be vacuum packed in LDPE bags. The outer bag/tin/CBX 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.
- 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 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 Regulation 2011).

Prepared by and Date	
Approved by and Date	