

AmulFed Dairy

A UNIT OF GUJARAT CO-OPERATIVE MILK MARKETING FEDERATION LIMITED

(PREVIOUSLY KNOWN AS MOTHER DAIRY, GANDHINAGAR)

AFD: PUR: INQ: PNS: 2016-17/46

February 10, 2017

PURCHASE INQUIRY FOR DRY FRUITS/COCONUT OIL

To

Dear Suppliers

Subject: - Purchase inquiry for purchase of Dry fruits and Coconut oil

We invite you for E bidding for dry fruits and coconut oil for our AmulFed Dairy Bhat Gandhinagar, subject to following:

E – Bidding Start date : 10.02.2017

E- Bidding End date : 20.02.2017

(1) Specifications: As per Annexure 1

(2) Quantity:

Sr No	Material Code	Raw Materials / Ingredients name	Qty (In MT)	Contract period	Approx Monthly lifting qty (MT)*
A		Cashew W320	25	March-2017	20
B		Almonds	10	April-2017	7
C		Draksh(Raisins)	06		3
D		Pistachio	1		.5
E		Coconut oil	60	March-2017	60

*It may vary according to market demand.

(3) Bidder needs to submit vendor registration form duly filled, signed 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 17.02.2017 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 20.02.2017.

- (5) A sample of materials 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.
- (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.
- (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. Cashew W320

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) Chlorigvinphos, 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).

B. Almonds

Mother Dairy, Gandhinagar **QA Laboratory**

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).

C. Raisins

Mother Dairy, Gandhinagar **QA Laboratory**

Title: Product Specifications for Raisin (Suki Draksh)

General and Physical Properties:

1. Raisins mean the product obtained by drying sound, clean grapes of proper maturity belonging to *Vitis vinifera* L. The product may be washed, with or without seeds and stems and may be bleached with Sulphur Dioxide. The product shall be free from foreign matter, living insects, mould, dead insects, insect fragments and rodent contamination. The product shall have uniform colour, pleasant taste and flavour, free from odour and taste and evidence of fermentation. The product shall be free from added colouring matter
2. It must be even size and shape
3. It should be received with Certificate of Analysis
4. It should be passed through metal detector

Chemical Specifications

Parameters	Standards
Moisture % (Max)	15.0%
Sensory evaluation (panel of 5 judges)	Ok
Sugared Raisins (m/m)*	15.0 max
Damaged Raisins(m/m)**	2.0 max

* 'Sugared Raisins' means raisins with external or internal sugar crystals which are readily apparent and seriously affect the appearance of the raisins.

** Damaged Raisins' means raisins affected by sunburn, scars, mechanical injury which seriously affects the appearance, edibility and keeping quality;

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. Raisin 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 15 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. Consignment should not comprise of material of more than 2 batches

Storage Condition:

Stored in a refrigerated condition and dry place

The product shall also conform to any other requirements under the Food safety and standards act, 2006. (Rules and Regulation 2011).

D. Pistachio

Mother Dairy, Gandhinagar **QA Laboratory**

Title: Product Specifications for Pistachio Nut.

MDG-IMS-03-09-F-01

General and Physical Properties:

5. 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.
6. It should be received with Certificate of Analysis
7. 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).

E. Coconut oil

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
Haxane 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).