



**Gujarat Cooperative Milk Marketing Federation Ltd, Anand  
Amulfed Dairy (Previously known as Mother Dairy)**

Plot No. 35, Nr. Indira Bridge,  
Ahmedabad-Gandhinagar Highway  
Village: Bhat, Dist: Gandhinagar  
Gujarat, India-382428

Request for Bid (RFB) for “Purchase inquiry for Frozen vegetables at Amulfed dairy Bhat”  
as per given scope of work.

AFD: PUR: ENQ: 2023: 503



We invite competitive offer for the following works: “**Purchase inquiry for Frozen vegetables at Amulfed dairy Bhat**” as per the scope of supply mentioned in the Inquiry.

Inquiry Reference	AFD: PUR: ENQ: 2023: 503
Delivery Date	15.08.2023
Inquiry Start	06.07.2023
Inquiry Last Date	12.07.2023

**1. Inquiry quantity:**

Code	Description	Uom	Required Qty (Kg)
VEGTB000032	FROZEN GREEN CAPSICUM	KG	1100
VEGTB000033	FROZEN RED CAPSICUM	KG	350
VEGTB000031	FROZEN SWEET CORN	KG	150

**2. Terms and Conditions:**

1. Payment term: Will be 30 days after delivery
2. Price Basis: Will be FOR AmulFed Dairy, Bhat, Gandhinagar
3. Validity of Rates: Rates must be valid till 30 days from inquiry deadline.
4. Offer received after due date for whatsoever reason may be rejected.
5. The price should be quoted with all details.

**3. Contact details:** For any techno-commercial query you may contact Ajaypal Singh (7435811846), or (Email- [ajaypal.singh@amul.coop](mailto:ajaypal.singh@amul.coop)) of Purchase department

**4. Specification:** Refer below details

## AMULFED DAIRY, GANDHINAGAR QA LABORATORY

### Title: Specifications for Frozen Vegetables (Capsicum-Red & Green and Sweet Corn)

#### ❖ General and Physical Properties:

1. The product should be prepared from sound, clean vegetables of suitable maturity, free from insect or fungal infection, which are washed, sufficiently blanched to inactivate enzymes and are subjected to a freezing process in appropriate equipment.
2. Wherein, freezing operation shall be regarded as complete unless and until the product temperature has reached  $-18^{\circ}\text{C}$  at the thermal center after thermal stabilization.
3. It should have normal color characteristics of the individual vegetable, it shall be free from added color, flavors. It shall be free from any additives/preservatives.
4. It should have taste & flavor characteristics of the kind & variety of the vegetable used & shall be free from sand, grit & any other foreign matter.
5. It should have uniform size.
6. It should be received with Certificate of Analysis and meet standard of FSSAI.
7. It should be passed through metal detector.
8. It should be manufactured and packed from fresh lot.
9. It should be received in properly packed conditions with label declaration match with standard of FSSAI.

Parameters	Standards
Color	Kind of vegetable
Appearance	Uniform, free from stems and any other foreign matter
Aroma	Free from any off flavor or taints
Size	Approx. 10-12 mm (Capsicum – Red & Green)

#### ❖ Chemical Parameter:

It shall meet the following requirements:-

Parameters	Standards
Peroxidase	Negative

#### ❖ Microbiological Parameters:

It shall meet the following requirements:-

Parameters	Standards
Aerobic Plate Count	<40000 cfu/g
Yeast & Mold Count	<100 cfu/g
<i>Enterobacteriaceae</i>	<100 cfu/g
<i>Staphylococcus aureus</i>	<20 cfu/g
<i>Salmonella</i>	Absent /25g
<i>Listeria monocytogenes</i>	Absent /25g
<i>E. coli</i>	Absent /25g
<i>Vibrio cholerae</i>	Absent /25g

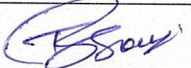
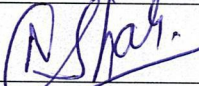


❖ **Packaging & Transport:**

1. It should be packed properly in food grade packaging material and 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 received in unsealed, damaged 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. All material in the carrier vehicle should be placed on a clean tarpaulin and appropriate temperature should be maintained throughout the transportation.
5. Generally, consignment should not comprise of material of more than 2 batches.

❖ **Storage Condition:** Deep Freezing ( $< -18^{\circ}\text{C}$ )

**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	 28.11.2022
Approved by and Date	 28/11/2022