

PURCHASE ENQUIRY

AFD: PUR: ENQ:2024:600 21.08.2024

Dear Sir,

We are in process of finalization purchase order for supply following material to our Dairy

Sr.No	Materials	Quantity (MT)	Supply period
1	Cashew LWP	13	Sep-2024 to Nov-
			2024

Purchase procedure will be finalize though online reverse auction .Suppliers who wish to supply the same may participate in our auction provided they get registered themselves on our website http://afdpurchase.amul.in/

Kindly get your self registered on above website and send us sample with test report/COA of above ingredients latest by 28.08.2024 on below address.

Purchase Department AmulFed Dairy, - A Unit of G. C. M. M. F. Ltd. (Previously Known as Mother Dairy Gandhinagar) Plot No: 35, Near Indira Bridge, At & Post: BHAT Village Ahmedabad – Gandhinagar Highway,

Dist.: Gandhinagar, Pin code: 382 428.

Vendor registration done after 28.08.2024 will not be considered for this auction. Online reverse auction will be carried out among registered bidders only. All terms and condition will be provided to bidders during auction process.

AmulFed Dairy reserve the right of acceptance or rejection of vendor registration and it is purely management discretion and cannot be challenged

NOTE: A line of confirmation after vendor registration is done from your side shall be sent to us on email pn.shelke@amul.coop

AmulFed Dairy

Purchase Department

Incl: Specification



AmulFed Dairy, Gandhinagar QA Laboratory

Title: : Product Specifications for Cashew Nut (Kaju Nut), LWP (large white pieces)

General and Physical Properties:

- 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 shell 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
- 2 It is broken into not more than 4-5 pieces
- 3 It must be even size and shape
- 4 It should be received with Certificate of Analysis
- 5 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

Microbiological Estimates

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

PACKAGING & TRANSPORT

- 1 Kaju nut should be packed in nitrogen vacuum packed in LDPE (food grade) bags. The outer 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.



(PREVIOUSLY KNOWN AS MOTHER DAIRY, GANDHINAGAR)

- 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).