



AmulFed Dairy

A UNIT OF GUJARAT CO-OPERATIVE MILK MARKETING FEDERATION LIMITED

(PREVIOUSLY KNOWN AS MOTHER DAIRY, GANDHINAGAR)

PURCHASE ENQUIRY

AFD: PUR: ENQ:2023:526

11.07.2023

Dear Sir,

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

Sr.No	Materials	Quantity	Supply period
1	Cashew (SWP)	1000 kgs	Immediate

The purchase process will be through 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 15.07.2023 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 15.07.2023 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

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Purchase Department

Incl: Specification



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GCMFF Ltd.

Title: Product Specifications for Cashew Nut (Kaju Nut)

General and Physical Properties:

1. 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 (hair and excreta) 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.
6. Cashew for LWP (Large white piece) & SWP (Small white piece) should confirm size requirement specified by AGMARK, which is tabulated below:

Grade designation	Description	Testing Frequency
LWP (Long white piece)	Kernels broken into more than two pieces and not passing through a 4 mesh 16 S.W.G. Sieve	Every Batch
SWP (Small white piece)	Broken kernels smaller than those described as LWP but not passing through a 6 mesh 20 S.W.G. Sieve.	Every Batch

Tolerance - Up to 5 per cent of the next lower grade or pieces at the time of packing

Chemical Specifications

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

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