



AmulFed Dairy

A UNIT OF GUJARAT CO-OPERATIVE MILK MARKETING FEDERATION LIMITED

(PREVIOUSLY KNOWN AS MOTHER DAIRY, GANDHINAGAR)

PURCHASE ENQUIRY

AFD: PUR: ENQ:2022:321

30.04.2022

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 LWP	30 MT	May-22 to July-22

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 07.05.2022 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 07.05.2022 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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GCMMF 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



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Microbiological Estimates

Parameters	Standards	Testing Frequency
Total Plate Count/ g, Max	40,000 cfu/g	Every Batch
<i>Staphylococcus aureus</i>	Absent in 25 g / ml	Once in every six months
<i>Salmonella</i>	Absent in 25 g / ml	Once in every six months
<i>Shigella</i>	Absent in 25 g / ml	Once in every six months
<i>Clostridium botulinum</i>	Absent in 25 g / ml	Once in every six months
<i>E. coli</i>	Absent in 1 g / ml	Once in every six months
<i>Vibrio Cholera</i>	Absent in 25 g / ml	Once in every six months

Note: Whatever parameters cannot be analyzed at plant level should get analyzed externally in NABL accredited lab by plant/ICMU as per specified frequency.

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) or other applicable law time to time.

Prepared by and Date	<i>Sunil</i> 05.07.19
Approved by and Date	<i>[Signature]</i>