



# AmulFed Dairy

A UNIT OF GUJARAT CO-OPERATIVE MILK MARKETING FEDERATION LIMITED

(PREVIOUSLY KNOWN AS MOTHER DAIRY, GANDHINAGAR)

## PURCHASE ENQUIRY

AFD: PUR: ENQ:2023:722

29.09.2023

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	Draksh (Raisins)	02	Oct--23 to –Jan-24

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 06.10.2023 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 06.10.2023 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**

**AmulFed Dairy**

**Purchase Department**

**Incl: Specification**



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## AmulFed 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).**