

AmulFed Dairy

A UNIT OF GUJARAT CO-OPERATIVE MILK MARKETING FEDERATION LIMITED

(PREVIOUSLY KNOWN AS MOTHER DAIRY, GANDHINAGAR)

AFD: PUR: ENQ: 2019:02

February 6, 2019

PURCHASE INQUIRY

To

Dear Suppliers

Subject: - Purchase inquiry (E bidding) Dry fruits

We invite you for E bidding for above materials for our AmulFed Dairy Bhat Gandhinagar, subject to following:

E – Bidding Start date : 06.02.2019

E- Bidding End date : 13.02.2019

(1) Specifications: As per Annexure 1

| Sr No | Material Code | Raw Materials / Ingredients name | Qty (In MT) | Tentative Contract period |
|-------|---------------|----------------------------------|-------------|---------------------------|
| 1 | DFRUT000005 | Almonds (California) | 16 | Fe-2019 to May-19 |
| 2 | DFRUT000002 | Draksh (Raisins) | 08 | |
| 3 | DFRUT000007 | Anjir (4-6 cut pcs) | 2.5 | |

(2) Contract period is tentative, it may be extended till qty exhausted

(3) Bidder needs to submit vendor registration form duly filled, signed along with all required details like PAN card, GST no & registration document etc. Those bidders who are already registered with us need not to submit the same. Vendor registration is available on <http://www.amul.com/m/vendor-registration-forms>

(4) Those Bidders who are not registered and willing to participate in this inquiry have to send this vendor registration form along with sample on or **before 11.02.2019 at AFD**. Upon receiving of the same, we can generate vendor code and provide you access to our E-bidding process. Last date of closing E-bidding process is **13.02.2019**.

(5) A sample of Dry fruits to be submitted us before end date of E bidding along with Certificate of Analysis / detailed test report showing all parameters which are mentioned in specifications of particular product attached in Annexure 1.

ANNEXURE-1

AmulFed Dairy, Gandhinagar

QA Laboratory

Title: Product Specifications for Almond (Badam)

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 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 should be received with Certificate of Analysis
- 3 It must be even size and shape
- 4 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 |
| <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. Almond kernels 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 any information required under FSSAI and Legal Metrology Act, 2009

2. Pack size should be 20 to 25 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).

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 |

| | |
|-----------------------|----------------------|
| | 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).

Title: Product Specifications for Fig (Anjir)

General

- 1 It should be free from mould, living or dead insects, insect fragments, webbing, eggs, excreta, rodent or bird contamination, dirt, sand, stone, metal, fibres, added coloured ,rodent contamination and other foreign matter
- 2 Nuts must be fleshy, even shape and should not be shrivelled.
- 3 It shall have a characteristic aroma and taste and free from any rancid/musty/fermented and any other objectionable smell or taste.
- 4 It should be received with Certificate of Analysis
- 5 It should be passed through metal detector

Physical Properties

| Parameters | Standards |
|-------------------|---|
| Colour | |
| Texture | A soft pear-shaped fruit with sweet dark flesh and many small seeds |
| Flavour and Taste | Clean and Pleasant |

Chemical Specifications

| Parameters | Standards |
|--|-----------|
| Moisture % (Max) | 5.0% |
| Sensory evaluation (panel of 5 judges) | Ok |
| Extraneous vegetable matter | 1.0 max |
| Damaged/Discolored units | 2.0 max |
| Acidity of extracted fat as oleic acid | 1.25 max |

Microbiological Estimates

| | |
|---------------------------|----------------|
| Total Plate Count/ g, Max | 40,000 cfu/g |
| Coliform/ g, Max | Absent in 0.1g |

| | |
|----------------------------------|-------------------|
| Yeast & Mould count/ g, Max | 100 cfu/g |
| E.coli/ g, Max | Absent in 1g/ml |
| Salmonella & Shigella/ 25 g, Max | Absent in 25g/ml |
| S. aureus/g | Absent in 25 g/ml |
| Clostridium botulinum | Absent in 25g/ml |
| Vibro Cholrea | Absent in 25g/ml |

PACKAGING & TRANSPORT

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- 1 Anjir should preferably be vacuum packed in LDPE 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 PFA, Weight and measures act
- 1 Pack size should be 5 to 10kg.
- 2 Material should not be in unsealed, damaged or wet condition 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 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 dark place away from sunlight.

The product shall also conform to any other requirements under the Food safety and standards act, 2006. (Rules and Regulations 2011).