



AmulFed Dairy

A UNIT OF GUJARAT CO-OPERATIVE MILK MARKETING FEDERATION LIMITED

(PREVIOUSLY KNOWN AS MOTHER DAIRY, GANDHINAGAR)

PURCHASE ENQUIRY FOR DRYFRUITS

AFD: PUR: ENQ:2020:21

11.01.2020

Dear Sir,

We are in process of finalize purchase order for supply of different dryfruits like Cashew LWP/Raisins/Anjir(Cut size)/Almond/Pistachio for coming season of Icecream

The purchase process will be through online reverse auction. Suppliers who wish to supply the same may participate in our online reverse auction provided they send us vendor registration from duly filled in all respect and supported with all required documents. Vendor registration form is available on our web site www.amul.com in B2B section "Vendor registration form for AmulFed Dairy" Vendors who are already registered with AFD need not to send vendor registration form again.

Kindly send your vendor registration form along with sample of dryfruits with COA/Test report latest by **20.01.2020** at 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 received after 20.01.2020 for whatsoever reason will not be considered for this Reverse Auction. Auction will be carried out among registered bidders only. All terms and condition will be provided to bidders at the time of Reverse Auction process. Individual user ID and password will be assigned to interested bidders for further 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: DO NOT SUBMIT OFFER AGAINST THIS. IT WILL NOT BE CONSIDERED. SEND YOUR VENDOR REGISTRATION FORM AND SAMPLE ONLY.

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Purchase Department

Annexure: Specifications



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AmulFed Dairy, Gandhinagar

QA Laboratory

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

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 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 |
| <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 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.

Plot No. 35, Nr. India Bridge, Ahmedabad – Gandhinagar Highway, Village: Bhat, Dist.: Gandhinagar, PIN 382 428

Tel. No.: (079) 23969055 – 58, Fax No.: (079) 23969059

Website: www.amul.com



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- Carrier vehicle should be free from dust, dirt, any foreign matter as cement, cow dung etc and any objectionable smell.
- All material in the carrier vehicle should be placed on a clean tarpaulin and also covered properly from top with a tarpaulin
- 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 Almond (Badam)

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 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
- It should be received with Certificate of Analysis
- It must be even size and shape
- 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

- 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,

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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 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



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

Title: Product Specifications for Pistachio Nut.

General and Physical Properties:

1. Pistachio Nuts means the product obtained from mature seeds of Pistacia vera L which have been sun dried and their shells opened naturally or mechanically. The product may be raw, roasted, salted and/or lime juice treated. The product shall be free from foreign matter, living insects, mould, dead insects, insect fragments and rodent contamination. The product shall have pleasant taste and flavour, free from odour and taste, mustiness and rancidity.
2. It should be received with Certificate of Analysis
3. It should be passed through metal detector

Chemical Specifications

| Parameters | Standards |
|--|------------------|
| Moisture % (Max) | 5.0 |
| Sensory evaluation (panel of 5 judges) | Ok |
| Unopened Shells (m/m),% * | 2.0 max |
| Empty Shells (m/m),% ** | 1.0 max |

Explanation.-for the purpose of this paragraph,—



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- (i) 'Unopened Shells' means shells which are not split open but contain a fully developed kernel;
- (ii) 'Empty Shells' means shells in which kernel is not developed;
- (iii) 'Mouldy Shells' means nuts affected by mould.

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 Pistachio nut 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 20 to 25 kg.
- 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 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:

4. 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
5. It must be even size and shape
6. It should be received with Certificate of Analysis
7. 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 |



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* '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).