



AmulFed Dairy

A UNIT OF GUJARAT CO-OPERATIVE MILK MARKETING FEDERATION LIMITED

(PREVIOUSLY KNOWN AS MOTHER DAIRY, GANDHINAGAR)

PURCHASE ENQUIRY

AFD: PUR: ENQ:2022:179

17.01.2022

Dear Sir,

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

Sr.No	Materials	Quantity	Supply period
1	Orange Jelly	09 MT	March-22 to May-22

The purchase process will be through online reverse auction. Suppliers who wish to supply the same may participate in our 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 the ingredient with COA/Test report latest by **07.03.2022** 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 07.03.2022 for whatsoever reason 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 auciton process. Individual user ID and password will be assigned to interested supplier for further 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 AGAINT THIS. IT WILL NOT BE CONSIDERED. SEND YOUR VENDOR REGISTRATION FORM AND SAMPLE ONLY.

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Purchase Department

Incl: Specification



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AMULFED DAIRY, GANDHINAGAR

QA LABORATORY

Specifications for Orange Jelly

General and Physical Properties:

1. Orange Jelly means the product prepared by boiling fruit juice or fruit (s) of sound quality, with or without water, expressing and straining the juice, adding nutritive sweeteners, and concentrating to such a consistency that gelatinization takes place on cooling. The product shall not be syrupy, sticky or gummy and shall be clear, sparkling and transparent.
2. The product may contain food additives permitted in these regulations including FSSAI.
3. It shall be clear and free from any suspended or other foreign matter and separated water.
4. It should be received with Certificate of Analysis
5. It should be passed through metal detector
6. Size, mm: Square: 12+/-2 mm

Chemical Specification:

It shall meet the following requirements:—

- a) Total soluble solids (m/m) not less than 65.0 percent

The product shall be manufactured from not less than 45 percent, by weight, of original prepared fruit, exclusive of any added sugar or optional ingredients of finished product.

Microbiological Estimates

Mould count/ g, Max	Positive in not more than 40.00 percent of the field examined
Yeast and spore/ g, Max	125 per l / 60 c.m.m.

PACKAGING & TRANSPORT

1. Orange Jelly should be packed in food grade liner and put in plastic carboys and 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 FSS act 2006 and Legal Metrology Act, 2009
2. Pack size should be 05 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 Regulations 2011).