

AFD: PUR: ENQ: 2024: 219

Date- 01.04.2024

PURCHASE INQUIRY FOR LACTOSE

Dear Suppliers

We invite you to most competitive rates for finalize quantity rate contract for Lactose monohydrate for our AmulFed Dairy Bhat Gandhinagar subject to following:

Inquiry start date : 04th April-24
Inquiry end date : 09th April-24 04.00PM

(1) Specifications: As per Annexure-1

(2) Quantity:

Sr No	Raw Materials / Ingredients name	Proposed Contract Qty	Approx. Monthly lifting Qty (Kg)*
1	Lactose-As per approved grade AFD	100MT	10,000 – 13,000

(3) Contract is based on fix quantity commitment only and not the time period basis

(4) Vendor has to supply the committed quantity as per Contract rate only, off take may vary accordingly as per the market demand and any other factors.

(5) Following is the tentative supply schedule:

Month	Tentative Req. quantity (MT)
May-24	10 to 13
Jun-24	10 to 13
Jul-24	10 to 13
Aug-24	10 to 13
Sep-24	10 to 13
Oct-24	10 to 13
Nov-24	10 to 13
Dec-24	10 to 13

Procedure to participate in above inquiry:

- 1) All the interested bidders have to participate in the inquiry through our purchase portal by registering your firm as a new vendor (if your firm already have registration in our PP, than you have to login to your account and request AFD to send RFQ).
 - 2) Interested bidders have to registered your firm in our Purchase portal .
 - a. Website for our portal is as >>>: <http://afdpurchase.amul.in/>
 - b. Click Here for Circular from AFD : [Click Here](#) for circular
 - 3) Click Below links for Guidelines :
 1. [Guide for VRF - Other than MANUFACTURERS](#)
 2. [Guide for VRF - MANUFACTURERS](#)
 - 4) Offer through mail/hardcopy are not accepted and stand for rejection, your competitive bids should be submitted through our online portal only.
 - 5) Detail technical specification is as below for your reference.
- (6) The purchase process will be through online reverse auction in our purchase portal.
- (7) Delivery should be FOR at AmulFed dairy Store.**
- (8) Payment terms will be 30 Days after delivery of material**
- (9) In case of your product grade not approved at AmulFed Dairy, Then we will only take commercial supply after successful commercial trial and approval from our QA of Head office, Anand.
- (10) If we face any issue in commercial production/ trial then AFD has the right to dismiss the entire contract and not bind to take the available stock at supplier end.
- (11) Validity of the quote must be valid for 30 days from deadline of the Inquiry.**
- (12) AmulFed dairy has right to allocate/Split the quantity without any confirmation from vendor with the same finalized price.**
- (13) Offer will not consider after due date 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 auction process.
- (14) Tentative delivery will be as per supply schedule mentioned in above table. However, it may increase / decrease as per market demand of product. This contract will be for quantity and not for particular period. Prices shall remain applicable for quantity allocation and not period based.**
- (15) No rate hikes will be given after finalization of contract, if due to any reason vendor not able to meet our timeline of requirement we may arrange the material from alternate supplier and debit/recover the differential and administrative charges from your outstanding.

Contact person details:-

Ajaypal Singh Chauhan

Purchase dept. Amulfed dairy Bhat

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AmulFed Dairy reserve the right of acceptance or rejection of vendor registration and it is purely management decision and cannot be challenged

AmulFed Dairy
Purchase Department

ANNEXURE-1

SPECIFICATIONS

AMULFED DAIRY, GANDHINAGAR
QA LABORATORY

Title: Specifications for Lactose edible white (Lactose Monohydrate)

AFD-IMS-03-09-F-01

General and Physical Properties:

- 1 The product shall be obtained from the whey of milk of cow or buffalo or mixture thereof. It shall be in the form of a crystalline powder, white or pale yellow in color, nearly odorless, natural sweet in taste, free from dirt or other foreign matter, musty or rancid, mould, living/dead insects, insect fragments and rodent contamination. The product shall be uniform in colours with a pleasant taste.
- 2 It should be received with Certificate of Analysis
- 3 It should be passed through metal detector

Chemical Specifications

Parameters	Standards
Lactose as monohydrate, %, min.	99.00
Moisture %, percent by mass ,max	5.5
Free moisture %, max.	0.5
pH (10% soln.)	4.5-7.5
Protein % ,max	0.3
Sediment/Scorched particle	Grade "A"
Particle Size	100 mesh
Ash %, max	0.3

Microbiological Estimates

Coliform/g, Max	<10 cfu/g
Total Plate Count/ g, Max	< 2500 cfu/g
Salmonella	Absent in 0.1 gm / ml
<i>E. Coli</i>	Absent in 0.1 gm / ml

Packaging & Transport:

1. Lactose should preferably be packed in HDPE bags with inner polyethylene food grade liner (minimum access to moisture).. The outer bag 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.
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

Certification:

We requires third party test report for routine chemical & microbial parameters from NABL approved lab with NABL logo on the same.

We need HALAL certificate for the same.

Storage Condition

Stored in a cool and dry place away from sunlight, should not be in contact with walls or floor.

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

Material should be Halal certified.