



**Gujarat Cooperative Milk Marketing Federation Ltd, Anand  
Amulfed Dairy (Previously known as Mother Dairy)**

Plot No. 35, Nr. Indira Bridge,  
Ahmedabad-Gandhinagar Highway  
Village: Bhat, Dist: Gandhinagar  
Gujarat, India-382428

Request for Bid (RFB) for "Purchase inquiry for Tomato paste & Garlic paste at Amulfed dairy Bhat " as per given scope of work.

AFD: PUR: ENQ: 2022:275



## AMULFED DAIRY

( A Unit of Gujarat Co-operative Milk Marketing Limited )  
Plot No. 35, Near Indira Bridge, Ahmedabad-Gandhinagar Highway  
Village - Bhat, Dist - Gandhinagar - 382428  
Phone : +91-79-3969055/56 Fax : +91-79-3969059

We invite competitive offer for the following works: **“Purchase inquiry for Tomato paste& Garlic paste at Amulfed dairy Bhat”** as per the scope of supply mentioned in the Inquiry.

Inquiry Reference	AFD: PUR: ENQ: 2022:275
Delivery	As per requirement (will inform before 7-days)
Inquiry Start	Starts from 11.04.2022
Inquiry End	End on 23.04.2022
Contract Qty	As per below table
Estimated Contract period	01 <sup>th</sup> May 22 to 31 <sup>st</sup> Oct-2022
Contract period	06- Months

### 1. Contract quantity:

Code	Description	Proposed qty (Kg)	Average monthly Lifting (Kg)
EXTRT000007	TOMATO PASTE/SAUCE	5000	650-900
EXTRT000021	GARLIC PASTE	900	100-200

**\*Contract period may vary upon demand of product as per actual market requirement, but we will make contract on quantity base. It will be sufficient for as per period mentioned in above table.**

### 2. Terms and Conditions :

1.1 The offer shall be submitted through hardcopy or softcopy before above due date is acceptable.

#### 1.3 Payment terms will be 30 days credit after receiving of material

**1.4 Freight-** The price should be quoted on F.O.R. AMULFED Dairy Bhat basis – inclusive of all applicable taxes, packing & forwarding, freight etc. However **it should be mentioned clearly and separately in your offer.** (FOR destination is as mentioned above.).

**1.5 If supplier fail to deliver the material and we are forced to procure the material from other supplier due to urgency then differential amount and administrative charges for alternate arrangement will be debited to your account.**

1.6 Right to accept/reject any/all offers without assigning reason is reserved by us.

1.7A vendor registration form (available on [www.amul.com](http://www.amul.com)) needs to be filled & send along with offer with necessary supporting documents. (If you are already a registered vendor, need not to follow this procedure again)

**1.9** A sample of both tomato paste & Garlic paste with Certificate of Analysis (COA) shall also be send along with offer. (If you already cleared, need not to follow this procedure again)

**1.10** Material should meet specification mentioned in Annexure-1.

1.11- AmulFed Dairy reserves the rights to alter the quantity / award the contract on one or more suppliers without assigning any reason

1.12-Special note: Once contract will be done, we will not provide any price increase for the committed qty. Please consider the same before provide quotation. In case if you are entitled for order and if you fail to provide the material for committed contract, AmulFed Dairy have right to purchase material from other vendor at prevailing market rate and difference amount will be deducted from your account along with necessary penalty deemed fit by the management. In extreme case we may stop inquiries also

## **2. Validity :**

The offer should be valid for 45 days from the closing of Inquiry.

**3. Contact details:** For any techno-commercial query you may contact Ajaypal Singh (7435811846), or (Email- [ajaypal.singh@amul.coop](mailto:ajaypal.singh@amul.coop) ) of Purchase department

Annexure -1  
Technical Specifications for Tomato paste :

**ANNEXURE – 1**

**AMULFED DAIRY, Gandhinagar**

**QA Laboratory**

**Title: Specifications for Tomato Paste and puree**

**MDG-IMS-03-09-F-01**

**General and Physical Properties:**

1. Thermally Processed Tomato Puree and Paste (Canned, Flexible Pack And/ Or Aseptically Packed) means unfermented product which is capable of fermentation, obtained by concentrating the juice of sound ripe tomatoes to the desired concentration. It may contain salt and other ingredients suitable to the products.
2. The product may contain food additives permitted in these regulations including Appendix A of 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

**Chemical Specifications**

Parameters	Standards
Total soluble solids(w/w)	25% for Paste and 9 % for puree
Sensory evaluation (panel of 5 judges)	Ok
pH	4.0 to 4.5

**Microbiological Estimates:**

Coli form/ g, Max	Absent
Yeast & Spore count/ g, Max	Not more than 125 per 1 / 60 c.m.m

The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid containers. The water capacity weight of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

**PACKAGING & TRANSPORT:**

1. Tomato Paste or puree should be packed in flexible pack and/or aseptically packed and put in food grade canned or drum 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 25 or approx 200 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 at below 10°C & should not be in contact with walls.**

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

Prepared by and Date	
Approved by and Date	