

AFD: PUR: ENQ: 2022: 778

Date-07.12.2022

PURCHASE INQUIRY FOR TOMATO & GARLIC PASTE FOR AMUL FROZEN PIZZA

To

Dear Suppliers

We invite you to most competitive rates for finalize period base rate contract for Tomato & Garlic paste for production of Frozen Pizza for our AmulFed Dairy Bhat Gandhinagar subject to following:

Inquiry start date : 07.12.2022

Inquiry end date : 14.12.2022 4.00PM

(1) Specifications: As per Annexure-1

(2) Contract period: 1st Jan-23 to 30th June-23

(3) Quantity:

Sr No	Ingredients name	Uom	Tentative Contract Qty	Approx. Monthly lifting Qty
1.	TOMATO PASTE/SAUCE	KG	4,200	500-800
2.	GARLIC PASTE	KG	540	70-150

(4) Contract rate will be valid till the completion of contract period.

(5) Vendor has to supply in the contract period as per Contract rate only, above contract qty may vary accordingly as per the market demand and any other factors.

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) Interested bidders have to submit their technical specification/detail first, after technical evaluation/approval based on the below requirement, bidders will invited for submission of commercial bid.
- (6) Delivery should be FOR at Amulfed dairy Store.**
- (7) Payment terms will be 30 Days after delivery of material**
- (8) Validity of quote must be valid till 30 days after the deadline of the Inquiry.**
- (9) Amulfed dairy has right to allocate/Split the quantity without any confirmation from vendor with the same finalized price.**
- (10) Offer will not consider after due date for whatsoever reason will not be considered for this auction.
- (11) No rate hikes will be given after finalization of contract if due to any reason if you are 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.
- (12) AFD can proposed to extend the contract period for more 2-months with the confirmation of Supplier.

Contact person details:-

Ajaypal Singh Chauhan
Purchase dept Amulfed dairy Bhat
Mobile no-7435811846
E-mail:- ajaypal.singh@amul.coop

AmulFed Dairy reserve the right of acceptance or rejection of offer and Vendor registration form and it is purely management discretion and cannot be challenged

AmulFed Dairy
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	