

AmulFed Dairy

A UNIT OF GUJARAT CO-OPERATIVE MILK MARKETING FEDERATION LIMITED

(PREVIOUSLY KNOWN AS MOTHER DAIRY, GANDHINAGAR)

AFD: PUR: ENQ: 2019:09

February 22, 2019

PURCHASE INQUIRY

To

Dear Suppliers

Subject: - Purchase inquiry (E bidding) Cashew WLP & Pistachio

We invite you for E bidding for above Dry fruits for our AmulFed Dairy Bhat Gandhinagar, subject to following:

E – Bidding Start date : 22.02.2019

E- Bidding End date : 02.03.2019

(1) Specifications: As per Annexure 1

Sr No	Material Code	Raw Materials / Ingredients name	Qty (In MT)	Tentative Contract period
1	DFRUT000003	Cashew LWP (4 pces)	35	Mar-2019 to May-19
2	DFRUT000006	Pistachio	01	

(2) Contract period is tentative, it may be extended till qty exhausted

(3) Bidder needs to submit vendor registration form duly filled, signed along with all required details like PAN card, GST no & registration document etc. Those bidders who are already registered with us need not to submit the same. Vendor registration is available on <http://www.amul.com/m/vendor-registration-forms>

(4) Those Bidders who are not registered and willing to participate in this inquiry have to send this vendor registration form along with sample on or before 28.02.2019 at AFD. Upon receiving of the same, we can generate vendor code and provide you access to our E-bidding process. Last date of closing E-bidding process is 02.03.2019.

(5) A sample of Dry fruits to be submitted us before end date of E bidding along with Certificate of Analysis / detailed test report showing all parameters which are mentioned in specifications of particular product attached in Annexure 1.

(6) Delivery in scheduled manner as per our requirement up to May-19

(7) Payment terms 30 days

ANNEXURE-1

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.
- 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 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,—

- (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
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<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).

General Terms and condition of Inquiry

1. "GST/ Taxation on the freight and insurance will be applicable as Extra at actual"

2. Payment: Payment will be made as per PO terms (30 days) after the safe receipt of goods for quantities approved. The Buyer shall be free to withhold payment in part or full if supplies are found substandard /damaged / defective or rejected on any other account.

3. Quality of Goods: The goods supplied against this order shall confirm to our described specification, specimen etc. Initial receiving/unloading of the goods immediately on delivery is not the final acceptance of quality. All goods, if found sub-standard/ defective/ of poor quality during actual use, shall be rejected and the supplier shall replace such rejected goods at their own cost and risk.

4. Rejection of Goods: Supplier has to ensure lifting/replacement of the rejected material within 10 days from the date of receipt of intimation from AFD/PFP. In case of failure to do so, AFD/PFP may scrap the material through

approved scrap rates and difference of original value and scrap value will be directly debited to the Supplier. AFD/PFP has right to impose penalty also if losses of production time and machine downtime is on the higher side than approved standards. Future business with the vendor will also depend on the frequency of rejection and promptness of vendor to attend the same. The decision of General Manager - AFD shall be considered as final and binding to all.

5. Penalty: Goods shall be delivered strictly according to our delivery schedule and must conform to our specification, quality, specimen etc. In case of default, we shall procure the material from an alternative source and any extra cost incurred therefrom shall be charged to you apart from levying liquidated damages. The penalty for late delivery beyond mentioned date will be 2% of the total Purchase Order value/ week till actual receipt date maximum up to 10% of PO value.