

AFD:PUR:INQ:PNS:2018-19/16

August 16, 2018

To  
Dear Suppliers

**Subject: - E bidding for purchase of Cashew LWP (4 pieces)**

We invite suppliers for E bidding for Cashew-LWP 4 pieces as mentioned below for our AmulFed Dairy Bhat Gandhinagar subject to following:

E bidding start date 16.08.2018

E bidding end date 24.08.2018

(1) Specifications: As per Annexure 1

(2) Quantity:

Sr. No	Description	Quantity
1	Cashew LWP (4 pieces)	25 MT

(3) Delivery in schedule from Sep -2018 to Nov-2018. 1<sup>st</sup> 5 Mt lot required on 01.09.2018 The rate will be firm during the contract period and no hike will be given in this period.

(4) Payment terms 30 days

(5) Bidder needs to submit vendor registration form duly filled, signed along with all required details like PAN card, GST 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>

(6) 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 22.08.2018 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 24.08.2018.

(7) A sample of Cashew must be submitted us before end date of E bidding along with Certificate of Analysis / detailed test report showing all parameters.

## AmulFed Dairy, Gandhinagar QA Laboratory

### Title : Product Specifications for Cashew Nut (Kaju Nut), W 320

#### General and Physical Properties:

- 1 The product obtained by drying sound, clean nuts of proper maturity. The product may be with or without stalks, shelled or unshelled, pitted or unpitted or pressed into blocks. It should be even size and shape. Broken kernels shall not exceed 5%.  
Numbers of kernels in one pound (0.4535 kg) = 300 to 320
- 2 It shall be white, Pale ivory or light ash in color. The product shall be uniform in colour with a pleasant taste and flavour characteristic of the nut
- 3 The product shall be free from mould, living/dead insects, insect fragments, rodent contamination, black or brown spots , testa (i.e. outer cover), off flavour, foreign matter, mustiness, rancidity and evidence of fermentation.
- 4 The product shall be free from added color/flavour.
- 5 It should be received with Certificate of Analysis and 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
Roden hair and excreta	Absent
Damaged/Discolored units(m/m)**	2.0 max
Acidity of extracted fat as oleic acid, %	1.25 max
Mould Affected	Absent
Aflatoxin total, max.	30 ppb
Pesticides and Residues	
1) Chlorigvinphos, max	0.05 shell free basis
2) Chlorobenzilate , max	0.2 shell free basis
3) Ethion, max	0.1 shell free basis
4) Carbendazim ,max	0.10 ppm max
5) Benomyal ,max.	0.1 ppm

- \*means stalks, pieces of shells, pits fiber, peel
- \*\*means units affected by sunburn, scars ,mechanical injury, discoloration and insects

#### 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 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).**