

AFD:PUR:ENQ:2019:11

March 7, 2019

To
Dear Suppliers

Subject: - E bidding for purchase of Citric Acid(Anhydrous)

We invite suppliers for E bidding for following ingredients for our AmulFed Dairy Bhat Gandhinagar subject to following:

E bidding start date 07.03.2019
E bidding end date 11.03.2019

- (1) Specifications: As per Annexure 1
(2) Quantity:

Sr. No	Description	Quantity
1	Citric Acid (Anhydrous)	04 MT

- (3) Contract period : Mar-2019 to May-2019 in scheduled delivery.
(4) Payment terms 30 days

- (1) 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>
- (2) 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 10.03.2019 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 11.03.2019.
- (3) A sample of materials for which you are quoting price must 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.

AmulFed Dairy, Gandhinagar

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Title: Product Specifications for Citric acid-Food grade

General

- 1 Citric acid formula are $C_6H_8O_7$ for Anhydrous form and $C_6H_8O_7H_2O$ for monohydrate form. Generally we purchased a anhydrous form.
- 2 The material is very soluble in water, freely soluble in ethanol and soluble in ether.
- 3 It shall be free from dirt, insect, lump, iron filing, rodent ,other animal contamination, filth, metal fillings ,black particle and other foreign matter.
- 4 It should be received with Certificate of Analysis
- 5 It should be passed through metal detector

Physical Properties

Parameters	Standards
Color and Odor	White or colorless and odorless
Texture	Free flow crystalline solid
Flavor and Taste	Strongly acid taste

Chemical Specifications

Parameters	Standards
Purity as $C_6H_8O_7$ percent by mass	99.5
Moisture,% by mass, max	0.5 for anhydrous and 8.8 for monohydrate
Sulphated ash,% by mass, max	0.05
Heavy metals (as pb),mg/kg,max	10
Arsenic ,mg/kg,max	03

PACKAGING & TRANSPORT

- 5 Citric acid should be packed in HDPE bags. The outer bag must be marked with Name and address of manufacture/ marketed by (if any),Weight(Gross/Net), expiry/best before Period, month & Year of mfg., storage condition (if any),Nutritional Information, lot/batch/code number, any information required under PFA, Weight and measures act.
- 6 Pack size should be 25 kg.
- 7 Material should not be in unsealed, damaged or wet condition or with any foreign matter present. Carrier vehicle should be free from dust, dirt, any foreign matter as cement, cow dung etc and any objectionable smell.
- 8 All material in the carrier vehicle should be placed on a clean tarpaulin and also covered properly from top with a tarpaulin
- 9 Generally, consignment should not comprise of material of more than 2 batches

Storage Condition

Stored in a cool and dry dark place away from sunlight.

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