



# AmulFed Dairy

A UNIT OF GUJARAT CO-OPERATIVE MILK MARKETING FEDERATION LIMITED

(PREVIOUSLY KNOWN AS MOTHER DAIRY, GANDHINAGAR)

## PURCHASE ENQUIRY FOR CITRIC ACID(ANHYDROUS)

AFD: PUR: ENQ:2020:23

25.02.2020

Dear Sir,

We are in process of finalise purchase order for supply of 03 MT of Citric Acid.

The purchase process will be through E bidding . Suppliers who wish to supply the same may participate in our E bidding process provided they send us vendor registration from duly filled in all respect and supported with all required documents. Vendor registration form is available on our web site [www.amul.com](http://www.amul.com) in B2B section "Vendor registration form for AmulFed Dairy" Vendors who are already registered with AFD need not to send vendor registration form again.

Kindly send your vendor registration form along with sample of Citric Acidl with COA/Test repot latest by **02.03.2020** at below address.

Purchase Department  
AmulFed Dairy, - A Unit of G. C. M. M. F. Ltd.  
(Previously Known as Mother Dairy Gandhinagar)  
Plot No: 35, Near Indira Bridge, At & Post: BHAT Village  
Ahmedabad – Gandhinagar Highway,  
Dist.: Gandhinagar, Pin code: 382 428.

Vendor registration received after 02.03.2020 for whatsoever reason will not be considered for this E bidding. E bidding will be carried out among registered bidders only. All terms and condition will be provided to bidders during E bidding process. Individual user ID and password will be assigned to interested bidders for further E bidding process.

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

NOTE: DO NOT SUBMIT OFFER AGAINT THIS. IT WILL NOT BE CONSIDERED. SEND YOUR VENDOR REGISTRATION FORM AND SAMPLE ONLY.

**AmulFed Dairy**

**Purchase Department**

**Annexure: Specifications**



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## 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



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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).**