

AFD:PUR:ENQ:2019:20

April 8, 2019

To  
Dear Suppliers

**Subject: - E bidding for purchase of Deodorized Coconut oil**

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

E bidding start date 06.04.2019  
E bidding end date 15.04.2019

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

Sr. No	Description	Quantity
1	Deodorized Coconut oil (In Tanker)	50 MT

- (3) Contract period : Apr-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 13.04.2019 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 15.04.2019.
  - (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.
  - (4) 1<sup>st</sup> tanker will be required by 25.04.2019

**AmulFed Dairy, Gandhinagar**  
QA Laboratory

**Title: Product Specifications for Refined Coconut Oil (Odorless)**

**General and Physical Properties:**

- 1) Coconut oil (naryal ka tel) means the oil expressed from copra obtained from the kernel of Cocos mucifera nuts. It shall be clear and free from rancidity, suspended or other foreign matter, separated water, added coloring or flavoring substances, or mineral oil
- 2) It is obtained by peeling, milling and drying the kernel of good quality coconut.
- 3) It shall be clear and free from rancidity, suspended or other foreign matter, separated water, added coloring or flavoring substances or mineral oil.
- 4) It should be physical refining and deodorized with steam.
- 5) It should be received with Certificate of Analysis
- 6) It should be passed through metal detector

Parameters	Standards
Color and Odour	Transparent white and odorless
Texture	Liquid at room temp.

**Chemical Specifications**

Parameters	Standards
Moisture % (Max)	0.1%
Free Fatty Acid % oleic acid (Max)	0.5%
B.R. Reading at 40°C	34.0 to 35.5
Refractive Index at 40°C	1.4481 to 1.4491
P. Value (Min)	13
Saponification value ,min.	250
Iodine value	7.5 to 10.0
Hexane contain (Max)	5.00ppm
Unsaponifiable matter, max.	1.00
Acid value, max	6.00
Test for argemone oil	Negative

However, it may contain food additives permitted in these regulations and appendices of FSSAI. Further, if the oil is obtained by the method of solvent extraction and the oil imported into India whether obtained by solvent extraction or otherwise, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16) of FSSAI.

**Microbiological Estimates**

Total Plate Count/ g, Max	5000
Coliform/ g, Max	Absent in 1g
Yeast & Mould count/ g, Max	Absent in 1g

### **PACKAGING & TRANSPORT**

- 1 Coconut oil should be transport in food grade SS body tanker
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. 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).**