



AmulFed Dairy

A UNIT OF GUJARAT CO-OPERATIVE MILK MARKETING FEDERATION LIMITED

(PREVIOUSLY KNOWN AS MOTHER DAIRY, GANDHINAGAR)

PURCHASE ENQUIRY

AFD: PUR: ENQ:2022:808

10.12.2022

Dear Sir,

We are in process of finalization purchase order for supply following material to our Dairy

Sr.No	Materials	Quantity	Supply period
1	Deodorized Coconut oil (In Tanker)	80 MT	Jan-2022 to March-2023

The purchase process will be through online reverse auction. Suppliers who wish to supply the same may participate in our auction provided they get registered themselves on our website <http://afdpurchase.amul.in/>.

Kindly get your self registered on above website and send us sample with test report/COA of above ingredients latest by 15.10.2022 on 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 done after 17.12.2022 will not be considered for this auction. Online reverse auction will be carried out among registered bidders only. All terms and condition will be provided to bidders during auction process.

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

NOTE: A line of confirmation after vendor registration is done from your side shall be sent to us on email pn.shelke@amul.coop

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Purchase Department

Incl: Specification



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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%
Sp. Gravity at 30°C	0.915-0.920
B.R. Reading at 40°C OR Refractive Index at 40°C	34.0 to 35.5 1.4481 to 1.4491
Polenske Value (Min)	13
Saponification value ,min.	250
Iodine value	7.5 to 10.0
Haxane contain (Max)	5.00ppm
Unsaponifiable matter, max.	0.5
Acid value, max	0.5
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.



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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).