



AmulFed Dairy

A UNIT OF GUJARAT CO-OPERATIVE MILK MARKETING FEDERATION LIMITED

(PREVIOUSLY KNOWN AS MOTHER DAIRY, GANDHINAGAR)

PURCHASE ENQUIRY

AFD: PUR: ENQ:2024:61

22.01.2024

Dear Sir,

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

Sr.No	Materials	Quantity (MT)	Supply period
1	Cashew WLP	45	Feb-2024 to June-2024
2	Almonds(California)	7.5	
3	Anjir (6 to 8 cut pieces)	2.3	
4	Tutti Fruiti (Red:Green)	6.5	
5	Gulkand	2.4	

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 30.01.2024 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 30.01.2024 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

QA Laboratory

Title: Product Specifications for Almond (Badam)

General and Physical Properties:

- 1 The product obtained by drying sound, clean fruits and nuts of proper maturity. The product may be with or without stalks, shelled or unshelled, pitted or unpitted or pressed into blocks. The product shall be free from mould, living/dead insects, insect fragments and rodent contamination. The product shall be uniform in colour with a pleasant taste and flavour characteristic of the fruit/nut free from off flavour, mustiness, rancidity and evidence of fermentation. The product shall be free from added coloring. The product shall conform to the following requirements
- 2 It should be received with Certificate of Analysis
- 3 It must be even size and shape
- 4 It should be 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
Damaged/Discolored units(m/m)**	2.0 max
Acidity of extracted fat as oleic acid, %	1.25 max

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

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. Almond kernels should preferably be vacuum packed in LDPE bags. The outer bag/tin/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 to 25 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
7. 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).

Title: : Product Specifications for Cashew Nut (Kaju Nut), LWP (large white pieces)

General and Physical Properties:

- 5 The product obtained by drying sound, clean fruits and nuts of proper maturity. The product may be with or without stalks, shelled or unshelled, pitted or unpitted or pressed into blocks. The product shall be free from mould, living/dead insects, insect fragments and rodent contamination. The product shall be uniform in colour with a pleasant taste and flavour characteristic of the fruit/nut free from off flavour, mustiness, rancidity and evidence of fermentation. The product shall be free from added coloring. The product shall conform to the following requirements
- 6 It is broken into not more than 4-5 pieces
- 7 It must be even size and shape
- 8 It should be received with Certificate of Analysis
- 9 It should be 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
Damaged/Discolored units(m/m)**	2.0 max
Acidity of extracted fat as oleic acid, %	1.25 max

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

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 nitrogen 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.



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- 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.

Title: Product Specifications for Fig (Anjir)

General

- 1 It should be free from mould, living or dead insects, insect fragments, webbing, eggs, excreta, rodent or bird contamination, dirt, sand, stone, metal, fibres, added coloured ,rodent contamination and other foreign matter
- 2 Nuts must be fleshy, even shape and should not be shrivelled.
- 3 It shall have a characteristic aroma and taste and free from any rancid/musty/fermented and any other objectionable smell or taste.
- 4 It should be received with Certificate of Analysis
- 5 It should be passed through metal detector

Physical Properties

Parameters	Standards
Colour	
Texture	A soft pear-shaped fruit with sweet dark flesh and many small seeds
Flavour and Taste	Clean and Pleasant

Chemical Specifications

Parameters	Standards
Moisture % (Max)	5.0%
Sensory evaluation (panel of 5 judges)	Ok
Extraneous vegetable matter	1.0 max
Damaged/Discolored units	2.0 max
Acidity of extracted fat as oleic acid	1.25 max

Microbiological Estimates

Total Plate Count/ g, Max	40,000 cfu/g
Coliform/ g, Max	Absent in 0.1g
Yeast & Mould count/ g, Max	100 cfu/g
E.coli/ g, Max	Absent in 1g/ml
Salmonella & Shigella/ 25 g, Max	Absent in 25g/ml
S. aureus/g	Absent in 25 g/ml
Clostridium botulinum	Absent in 25g/ml



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Vibro Cholrea

Absent in 25g/ml

PACKAGING & TRANSPORT

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- 1 Anjir should preferably be vacuum packed in LDPE bags. The outer tin/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 PFA, Weight and measures act
- 1 Pack size should be 5 to 10kg.
- 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 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 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).

Title: Specifications for Tutti Frutti

❖ General and Physical Properties:

1. The product should be prepared from unripe fruits by impregnating it with nutritive sweeteners & colors to a concentration adequate to preserve it.
2. It should be free from foreign odor. It shall be free from mould, living and dead insects, insect fragments and rodent contamination. It shall be free from harmful substances.
3. It should be received with Certificate of Analysis and meet standard of FSSAI.
4. It should be passed through metal detector.
5. It should be labelled with details as like Batch Number, Date of manufacture, expiry & other legal declarations.
6. It should contains permitted colors as per FSSAI.
7. It should be tested for color profiling, artificial sweetener & heavy metal.
8. It should have cube size of approx. 5-6 mm.

❖ Chemical Specifications:

No.	Analysis Parameter	Specification
1	Moisture, % max at the time of packing	6.0
2	Total Sugar, % (w/w) or °Brix	Not less than 70
3	Reducing sugar (Sugar of Total Sugar), %	Not less than 25
4	pH Range (Approx.)	4.0-4.5



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❖ Microbiological Estimates:

No.	Analysis Parameter	Specification
1	Total Plate Count (cfu/g, max.)	40,000
2	Coliform	Absent / g
3	<i>Escherichia coli</i>	Absent / g
4	<i>Salmonella</i>	Absent / 25 g
5	<i>Shigella</i>	Absent / 25 g
6	<i>Staphylococcus aureus</i>	Absent / 25 g
7	Yeast & Mold (cfu/g, max.)	100
8	<i>Listeria monocytogenes</i>	Absent / 25 g

❖ Packaging and Transport:

1. Packaging of Tutti Frutti should be packaged immediately after drying to prevent them absorbing moisture from the surrounding area.
2. Tutti Frutti should be packed in sealed, food grade material (minimum access to moisture).
3. Outer bags 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, Source of manufacture any information required under FSS act 2006 and Legal Metrology Act, 2009.
4. Material should not be in unsealed, damaged or wet condition or with any foreign matter present.
5. Carrier vehicle should be free from dust, dirt, any foreign matter as cement, cow dung etc. and any objectionable smell.
6. All material in the carrier vehicle should be placed on a clean tarpaulin/plastic pallets and also covered properly.
7. Generally, consignment should not comprise of material of more than 2 batches

❖ Storage Condition:

Stored in a cool, dry & hygienic place away from sunlight. It shall not be in contact with walls or floor. Storage Temperature should be preferably 20-25°C.

❖ **Note:**The product shall confirm requirements of HALAL & we must require HALAL certificate before inclusion of new vendor.

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