



**THE STATE TRADING CORPORATION OF INDIA LTD**  
(A GOVT. OF INDIA ENTERPRISE)

JawaharVyaparBhawan, Tolstoy Marg, New Delhi 110001

BRANCH OFFICE: **BRANCH OFFICE: “STC TRADE CENTRE”, 6th Floor, 7/ANandini Layout, Bangalore-560 096**

Email: [bangalore@stclimited.co.in](mailto:bangalore@stclimited.co.in) Phone: 080-23198802/01 Fax: 080-23198800

**Notice Ref STC/BNG/NMP-KMF/1523/2018-19**

**Dated: August 17, 2018**

**NOTICE FOR INVITING TENDER FROM EMPANELLED SUPPLIERS FOR SUPPLY OF Dry Fruits and Spices at NMP Stores in Bangalore.**

In order to appoint the backup supplier for supply of spices and dry Fruits to M/s Nandini Milk products a unit of Karnataka Co-Op Milk Producer's Federation Ltd (KMF), Bangalore, STC is inviting Highest Percentage of Trade Margin (min. 2%) FOR Nandini Stores, Bangalore for Each Items specified as per Annexure-II with Quantity Variation- (+/- 25%) from Empanelled Suppliers through Central Procurement Portal (CPP), with validity of offer for 120 days from the date of offer or till the time actual delivery is made whichever is later.

The tender would be in single bid system i.e. **Technical Bid with Maximum Trade Margin**. The contents of the Technical Bid are listed below:

**Contents of Technical Bid:**

- Undertaking on the Letter Head by the Tenderer participating in the STC Tender No. **STC/BNG/NMP-KMF/1523/Jan-2018-19 Dated: August 17, 2018** that **they are agreeable and abiding by all the Terms & Conditions of KMF Tender No. KMF/2018-19/IND5715 dated 13.08.2018.**
- Proof of EMD Payment (Receipt Challan, UTR No. etc.) against each Item for which Tenderer is participating.
- Trade Margin for each item as per attached Annexure- (II)
- Undertaking on Letter Head by the Tender participants agreeing to pay 5% OF THE CONTRACT VALUE towards Security Deposit and also agree to issue an on dated cheque for a value equivalent to 95% of the Contract value in favor of STC on awarding of contract.

**TERMS & CONDITIONS:**

- The Tendered will be required to give their valid GST No. along with a copy of the same.
- The Tender would be allotted to H1 bidder who offers the highest Trade margin to STC. However award of contract as back up supplier would be issued only to those parties who offer highest trade margin and also bidding for the maximum quantity of each item as per the specification provided in **Annexure III (Item Specification)** provided below.
- In the event of non-receipt of the offer for full quantity indented by M/s.NMP unit of KMF, STC reserves right to allocate the supply of the balance quantity to the H2 party provided if he agrees to match the H1 trade margin.
- Selected Back-up supplier must agree to all the terms and conditions of M/s. Nandini Milk Product, Bangalore vide tender no **KMF/2018-19/IND5715 dated 13.08.2018.**
- The selected Back-up supplier is required to submit their on dated cheque to the extent of 95% of the tender value with undertaking to STC authorizing to deposit the cheque in the event of default in supply.

6. All the Tenderer must submit the EMD amount as specified in Schedule of Item wise Requirement Part-A below. The tenders without proof of EMD submission will be treated as disqualified.
7. The EMD with respect to Unsuccessful Tenderer's shall be refunded within 10 days after Tender closing date. No interest is payable on EMD amount.
8. In event of STC not being successful in the tender of M/s. NMP, EMD in respect of Backup supplier selected will be refunded within 10 days on receipt of the same from M/s. NMP.
9. STC on getting award of tender by M/s. NMP shall intimate the same to successful tenderer. On receipt of which the successful tenderer has to enter into an agreement with STC in a standard format provided by STC. Also the Supplier will have to furnish **Performance Security** payable to M/s. NMP if any on demand. An additional amount equivalent to 5% of the Contract value is payable to STC as security deposit by way of Direct Credit to STC's A/c. or in the form of BG for the above supply. The said Performance Security shall be refunded within 30 days after the date of completion of performance obligations and on receipt of the 100% payment from M/s. NMP.
10. Undertaking from all the participants that the terms and conditions of M/s NMP are accepted by them and the same shall be complied with.
11. All terms and conditions are to be accepted by the back-up supplier.
12. **Insurance:** the insurance shall be obtained by the Supplier to an amount equal to **110% of the value of the goods** from "warehouse to warehouse" (final destinations) on "All Risks" basis including War risks and Strikes.
13. **LD Clause:** If the Supplier fails to deliver any or all of the Goods or to perform the Services within the period(s) specified in the Contract, the STC shall, without prejudice to its other remedies under the Contract; STC shall impose a penalty as per NMP Tender Terms & Conditions including forfeiture of EMD, Security Deposit and Deposit of Cheque etc.
14. Quality test certificate from reputed laboratory shall be furnished for each consignment.
15. Quality inspection on receipt of supply will be carried at NMP Factory and same is final and binding. Payment will be released on satisfactory quality report issued by NMP Laboratory.
16. The selected bidder will be called for quotation of each item separately. The same has to be submitted in the prescribed format providing Price break up such as (Basic Price, Duties & Taxes, Insurance and Freight etc.)
17. Delivery should be made on the respective selected points i.e. (NMP unit, KMF Circle, Bangalore).
18. The bidder has to give an undertaking that he shall not directly participate in the above referred tender directly, while applying through STC.

**SPECIAL CONDITIONS OF CONTRACT TO MEET SPECIFIC REQUIREMENT OF STC for tender of NMP – KMF KMF/2017-18/IND5041 dtd- 1.01.2018.**

**1.0 Validity of contract & extension of contract:**

- 1.1 The validity of contract shall be for a period of 03 months as detailed in the notification for the respective items .
- 1.2 The commencement of contract shall be after the execution of contract agreement and furnishing of prescribed security deposit and from the date of issue of Order .
- 1.3 STC on account of NMP - KMF reserves the right to extend the contract for a period of 30 days from the date of expiry of contract, for such extension the price, terms and conditions shall remain unaltered.
- 1.4 STC on account of NMP - KMF reserves the right for premature termination of all or any of the contract & call for fresh tender without thereby incurring any liability to the affected contractor or any obligation to inform the affected contractor on the grounds of STC on account of NMP - KMF action.

## **2.0 Signing of Agreement/Contract Form:**

After STC issues the Letter Of Acceptance (LOA) to the successful tenderer that their tender has been accepted, the STC as per requirement under Tender No. **KMF/2018-19/IND5715 dated 13.08.2018.**

The successful bidder shall send the prescribed format of agreement, which shall have to be executed within 10 days time. The value of non judicial stamp paper shall be not less than Rs.200/-.

## **3.0 Contract Price:**

3.1 The contract price means the finalized price payable to the contractor/supplier under the contract for supplies and also for the full and proper performance of the contractual obligations.

3.2 The contract price shall remain constant for the period of contract unless the item is categorized under variable price basis.

3.3 On any other account increase/decrease in price will not be allowed during the contract period.

## **4.0 Goods and Services Tax:**

4.1 The price finalized for contract shall be NET on FOR destination basis, i.e. inclusive of GST, at the rate ruling as on the date of finalization/award of contract.

4.2 Thereafter any variation or introduction of GST on finished product or the raw material/s during the contract period, the same shall be applicable & come into effect as per Government Notification.

4.3 Any claim of contractor/supplier for revision in respect of GST should be supported by relevant Govt. notification/s order.

## **5.0 Guarantee on quality of goods:**

5.1 The supplier shall have to guarantee the quality of goods supplied, strictly as per specification of contract/ purchase orders.

5.2 If the material supplied is found not as per contract/purchase order specification, the material shall be liable for rejection. On intimation from the Unit/Unions the contractor shall have to arrange replacement of material as per specification. If the supplier delays/fails to make arrangement to replace the goods. Any extra expenditure incurred on this alternative arrangement shall be debited to the account of supplier under contract.

5.3 If supplier fails to make good this loss, the same shall be recoverable from the pending bills or security deposit.

5.4 The Contractor shall not indulge in supplying the rejected/returned materials. If the contractor is found indulging such practice the Contract shall be liable for cancellation, forfeiture of security deposit and black listing of firm.

## **6.0 Indemnity:**

The contractor shall have to indemnify and also keep indemnified the STC against any or all damages or losses etc., caused to STC arising out of default for Tender No. **KMF/2018-19/IND5715 dated 13.08.2018**, arising from any omission or commission defaults of contractor / supplier. for which STC shall not be responsible in any manner whatsoever.

**OTHERS TERMS & CONDITIONS:**

1. Upon awarding of the tender to STC the back-up supplier will have to execute contract on a Stamp paper of INR. 200/- with STC within the stipulated time.
2. STC reserves the right to extend the contract for a period of 90-120 days from the date of expiry of contract, for such extension the Contract price, terms and conditions shall remain unaltered.
3. As per NMP tender conditions 80 % Payment shall be paid on receipt of the goods at site as per specifications and upon submission of the documents as per PO terms within 15 days and balance 20% payment will be made within 30 days on confirmation of quality and balance amount received by STC from KMF. **No advance payment would be released for such supply. However payment shall be released only on receipt of payment from M/s. KMF.**
4. Signed copy of the tender document may please be uploaded as token of acceptance of the said tender. Quotes received other than CPP portal shall not be accepted.
5. In the event of tender being cancelled wholly or partly by M/s. KMF. STC shall also cancel the tender on the Backup supplier to the extent and STC shall not except any claim on this account for cancellation of the tender wholly or partly.
6. In the event of any quality rejections, the tenderer should replace the quantity at their own expenses and STC shall be indemnified from any quality claims if arise later.

All other terms & conditions remain same as per KMF Tender No. **KMF/2018-19/IND5715 dated 13.08.2018.**

**IMPORTANT DATES & TIME:**

Download of Tender Documents	: 17.08.2018 at 14:00:00 Hours
Last Date and Time for submission	: 23.08.2018 at 14:30:00 Hours
Time and date for Bid Opening	: 23.08.2018 at 15:00:00 Hours
Place of opening of tenders	: eprocure.gov.in/eprocure

**THE LAST DATE FOR RECEIPT OF QUOTATIONS THROUGH CPP IS BEFORE 15:00:00 HOURS ON 23<sup>th</sup> August 2018.**

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**SCHEDULE OF ITEMWISE REQUIREMENTS**  
**EMD & SECURITY DEPOSIT DETAILS**

**Annexure I**

1. The State Trading Corporation of India Ltd, Bangalore invites tenders from eligible empanelled tenderer for the supply of the item(s)/ goods as listed below on

OFFICE OF THE DIRECTOR,  
NANDINI MILK PRODUCTS,( A UNIT OF NMP - KMF)  
NMP - KMF COMPLEX PREMISES, DR MH MARIGOWDA ROAD,

D.R.COLLEGE POST, BANGALORE-560 029.: (For 3 month requirement)

SL. No.	Consumables	Quantity in Kg	EMD (Rs.)
1	Cashew nut	12000 Kg.	230000/-
2	Badam seeds	4000 Kg.	70000/-
3	Cardamam/Elachi	600 Kg.	20000/-
4	Pista	200 Kg.	10000/-
5	Dry Grapes	400 Kg.	5000/-

**(Sample Submission: Not Applicable)**

**Note:** Supplies for any particular item in each schedule of the tender should be from one manufacturer only. Tenders from supplier from different manufacturers for the same item will be treated as non-responsive.

**SIGNATURE OF TENDERER**

**ANNEXURE-II (Trade Margin)**

DATE.....

From

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To

The State Trading Corporation Of India Ltd,  
 STC Trade Centre, 6<sup>th</sup> Floor, No. 7/A, Nandini Layout,  
 BANGALORE-560096.

Sir,

Sub: Submission of Trade Margin- Reg.

Ref: **IFT NO. . KMF/2018-19/IND5715 dated 13.08.2018.**

With reference, I / We herewith submitting my / our Tender for supply of Items with Trade Margin as mentioned below on :

**FOR OFFICE OF THE DIRECTOR,**

NANDINI MILK PRODUCTS,( A UNIT OF NMP - KMF)

NMP - KMF COMPLEX PREMISES, DR MH MARIGOWDA ROA

D.R.COLLEGE POST, BANGALORE-560 029.: (For 3 month requirement)

Sl. No	Item Description	Tender Quantity in kgs. (For 3 Months)	Quantity Offered in Kgs.	Offered Trade Margin (%)
1	Cashew Nuts (Split)	12000		
2	Badam Seeds	4000		
3	Cardamom	600		
4	Pista	200		
5	Dry Grapes	400		

**CERTIFICATE**

I/We hereby once again confirm that, I / We have thoroughly studied the Tender Document and understood the tender conditions, tender specification, details of goods required, I / We fully understand the nature of item I / We quoted for the quantity and specification of the same. My / Our offer to supply the stocks is strictly in accordance with this requirement. I / We hereby agree that, the decision of Branch Manager, STC Bangalore shall be final in any disputes regarding the supply, terms & conditions of this tender.

Name &amp; Designation: with seal

SIGNATURE OF TENDERER

SECTION VIII : TENDER FORM

Date:.....

IFT No.....

TO:

The Branch manager,  
 State Trading Corporation of India Ltd.,  
 7/A, Nandini Layout  
 Bangalore-560 0

Gentlemen and/or Ladies:

Having examined the Tender Documents including Addenda Nos..... (insert numbers), the receipt of which is hereby duly acknowledged, we, the undersigned, offer to supply and deliver.....(Description of Goods and Services) in conformity with the said tender documents for the sum of amount indicated in Commercial Tender Part II or such other sums as may be ascertained in accordance with the Schedule of Prices – Commercial Part II attached herewith and made part of this tender.

We undertake, if our tender is accepted, to deliver the goods in accordance with the delivery schedule specified in the Schedule of Requirements.

If our tender is accepted, we will obtain the guarantee of a bank in a sum equivalent to 5% percent of the Contract Price for the due performance of the Contract, in the form prescribed by the Purchaser.

We agree to abide by this tender for the Tender validity period specified in Clause 14.1 of the ITT and it shall remain binding upon us and may be accepted at any time before the expiration of that period.

Until a formal contract is prepared and executed, this tender, together with your written acceptance thereof and your notification of award, shall constitute a binding Contract between us.

We undertake that, in competing for (and, if the award is made to us, in executing) the above contract, we will strictly observe the laws against fraud and corruption in force in India namely "Prevention of Corruption Act 1988".

We understand that you are not bound to accept the lowest or any tender you may receive.

We clarify/confirm that we comply with the eligibility requirements as per ITT Clause 1 of the tender documents.

Dated this.....day of.....200.....

(Signature)

(in the capacity of)

Duly authorized to sign Tender for and on behalf of :

SECTION X : CONTRACT FORM

THIS AGREEMENT made the .....day of.....20.. Between..... (Name of purchaser) of..... (Country of Purchaser) (Hereinafter called “the Purchaser”) of the one part and .....(Name of Supplier) of.....(City and Country of Supplier) (hereinafter called “the Supplier”) of the other part: WHEREAS the Purchaser is desirous that certain Goods and ancillary service viz..... (Brief Description of Goods and Services) and has accepted a tender by the Supplier for the supply of those goods and services in the sum of..... (Contract Price in Words and Figures) (Hereinafter called “the Contract Price”).

NOW THIS AGREEMENT WITNESSETH AS FOLLOWS:

1. In this agreement words and expressions shall have the same meanings as are respectively assigned to them in the Conditions of Contract referred to.
2. The following documents shall be deemed to form and be read and construed as part of this Agreement, viz.:
  - a) The Tender Form and the Price Schedule submitted by the Tenderer;
  - b) The Schedule of Requirements;
  - c) The Technical Specifications;
  - d) The General Conditions of Contract;
  - e) The Special Conditions of Contract; and
  - f) The Purchaser’s Notification of Award
3. In consideration of the payments to be made by the Purchaser to the Supplier as hereinafter mentioned, the Supplier hereby covenants with the Purchaser to provide the goods and services and to remedy defects therein in conformity in all respects with the provisions of the Contract.
4. The Purchaser hereby covenants to pay the Supplier in consideration of the provision of the goods and services and the remedying of defects therein, the Contract Price or such other sum as may become payable under the provisions of the Contract at the times and in the manner prescribed by the Contract.  
Brief particulars of the goods and services which shall be supplied/provided by the Supplier are as under:

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SL NO.	BRIEF DESCRIPTION OF GOODS & SERVICES	QUANTITY TO BE SUPPLIED	UNIT PRICE	TOTAL PRICE	DELIVERY TERMS
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TOTAL VALUE:  
DELIVERY SCHEDULE:

IN WITNESS whereof the parties hereto have caused this Agreement to be executed in accordance with their respective laws the day and year first above written.


Signed, Sealed and Delivered by the  
Said.....(For the Purchaser)  
In the presence of.....  
Signed, Sealed and Delivered by the  
Said..... (for the Supplier)  
In the presence of.....

SIGNATURE OF TENDERER



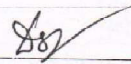


**Annexure III**  
**Specification of items**  
**for back up supply**  
**against tender No.**  
**KMF/2018-19/IND5715**  
**dated 13.08.2018.**

SI No-(1)

 NMP Specification	<b>CASHEW- SPLITS</b>	Document No.	NMP/SPEC/INGREDIENT/02
		Date of Issue	03.10.2017
		Version	1.00
		Page No.	1 of 2



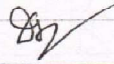
<b>Ingredient Name</b>	Cashew splits
<b>Physical Characteristics</b>	<ul style="list-style-type: none"> <li>Cashew kernels shall have been obtained through roasting, shelling and peeling cashew nuts (<i>Anacardium occidntale L.</i>)</li> <li>The cashew kernels shall be free from foreign matter, living insects, mould, dead insects, insects fragments, rodent contamination, adulterants, melamine, dirt, sand, metal, fibers and added colouring matter.</li> <li>The cashew kernels shall have uniform size, shape and colour.</li> <li>The cashew kernels shall have clean, pleasant taste and flavor, free from any rancid /musty /fermentation and any other objectionable smell and taste.</li> <li>Grade designation :- <u>5</u></li> <li>Trade name :- Splits</li> <li>Colour :- White/ pale ivory colour</li> <li>Characteristics :- Kernels split naturally lengthwise</li> <li>Broken Kernels %, Max :- 5</li> <li>Extraneous vegetable matter (m/m) :- Not more than 1.0 percent</li> <li>Damaged/Discolored units (m/m) :- Not more than 2.0 percent</li> </ul> <p><b>Note :</b></p> <p>1) Extraneous Vegetable matter : means stalks. Pieces of shells, pits, fibre, peel.          2) Damaged or Discoloured : means units affected by sunburn, scars mechanical injury, discolouration and insects.</p>
<b>Chemical parameters</b>	<ul style="list-style-type: none"> <li>Moisture, %, Max. :- 5</li> <li>Acidity of extracted fat expresses as oleic acid :- Not more than 1.25 percent</li> </ul>
<b>Microbial Standards</b>	<ul style="list-style-type: none"> <li>Coliform:- Absent in 0.1 g/ml</li> <li>Total Plate count :- Max.40,000/g</li> <li>Staphylococcus aureus :- Absent in 25 g /ml</li> <li>Salmonella :- Absent in 25 g /ml</li> <li>Shigella :- Absent in 25 g /ml</li> <li>Clostridium botulinum :- Absent in 25 g /ml</li> <li>Vibrio Cholera :- Absent in 25 g /ml</li> <li>E.coli :- Absent in 1 g/ml</li> <li>Yeast and Mold:- Positive in Not more than 100count/gm</li> </ul>
<b>Contaminants and Residues</b>	<ul style="list-style-type: none"> <li>Cadmium :- Max. 1.5 ppm</li> <li>Mercury :- Max. 1.0 ppm</li> <li>Methyl Mercury (Calculated as the element) :- Max. 0.25 ppm</li> <li>Aflatoxin :- Max.10 µg/kg</li> <li>Chlorobenzilate :- Max. 0.2 ppm (shell free basis)</li> <li>Ethion (Residues to be determined as ethion and its oxygen analogue and expresses as ethion) :- Max. 0.1 ppm (shell free basis)</li> <li>Carbendazim :- Max. 0.10 ppm</li> <li>Benomyl :- Max.0.10 ppm</li> </ul>

		
Prepared by	Verified by	Approved by


 NMP Specification	<b>CASHEW- SPLITS</b>	Document No.	NMP/SPEC/INGREDI T/02
		Date of Issue	03.10.2017
		Version	1.00
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<b>Intended Shelf life</b>	Best before 12 months from date of packing
<b>Storage condition</b>	Stored in cool and dry place on HDPE pallets
<b>Packaging</b>	It should be vacuum packed in LDPE bags, properly sealed tins of food grade or foil brick pouches with nitrogen gas flushed or any other suitable container. Pack size : 10 kg Nett
<b>Labelling related to food safety &amp; instructions for handling preparation and usage</b>	<p><b>Language: To be used English or Hindi &amp; Local</b></p> <p>Each bag shall be suitably marked with the following information.</p> <ul style="list-style-type: none"> <li>Name &amp; address of manufacture/marketed by (if any)</li> <li>Weight (Gross/ Net)</li> <li>Expiry/ best before Period, storage condition (if any)</li> <li>Month &amp; Year of mfg</li> <li>Nutritional Information</li> <li>lot/batch/code number</li> <li>Any information required under FSSAI, Weight &amp; Measures Act</li> </ul>
<b>Product logistic/Delivery methods</b>	<ul style="list-style-type: none"> <li>Material should not be in unsealed, damaged or wet condition or with any foreign matter present.</li> <li>Carrier vehicle should be free from dust, dirt, any foreign matter as cement, cow dung etc &amp; any objectionable smell.</li> <li>All material in the carrier vehicle should be placed on a clean tarpaulin &amp; also covered properly from top with a tarpaulin.</li> </ul>
<b>Acceptance criteria</b>	<ul style="list-style-type: none"> <li>The product shall confirm to specified Physical characteristics and chemical parameters during internal testing.</li> <li>The product is accepted based on the COA provided by the supplier and the COA shall confirm to the standards set.</li> <li>Generally, consignment should not comprise of material of more than 2 batches and should be accompanied with respective COA.</li> </ul>

- Reference: 1. IS 7750(1975) : Cashew Kernels (FAD 10: Processed Fruits and Vegetable Products)  
2. Food safety & standards Act 2006, Rules 2011, Regulations 2011 .


		
Prepared by	Verified by	Approved by

SI NO - (2)

 NMP Specification	<b>BADAM SEEDS(ALMOND SEEDS)</b>	Document No.	NMP/SPEC/INGREDIENT/02
		Date of Issue	22.05.2017
		Version	1.00
		Page No.	1 of 2



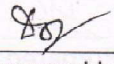
<b>Ingredient Name</b>	Badam seeds
<b>Variety</b>	First quality, preference will be given for American variety, Dry form and natural brown color preferred.
<b>Physical characteristics</b>	<ul style="list-style-type: none"> <li>The Almond seeds shall be free from foreign matter, living insects, mould, dead insects, insects fragments, rodent contamination, adulterants, melamine, dirt, sand, metal, fibres and added colouring matter.</li> <li>The Almond seeds shall have uniform size, shape and colour.</li> <li>The Almond seeds shall have clean, pleasant taste and flavour, free from any rancid /musty /fermentation and any other objectionable smell and taste.</li> <li>Extraneous vegetable matter (means stalks. Pieces of shells, pits, fibre, peel)(m/m):- Not more than 1.0 percent</li> <li>Damaged/Discoloured units (means units affected by sunburn, scars mechanical injury, discolouration and insects)(m/m):- Not more than 2.0 percent</li> </ul>
<b>Chemical parameters</b>	<ul style="list-style-type: none"> <li>Moisture shall not be more than 5%</li> <li>Acidity of extracted fat expresses as oleic acid:- Not more than 1.25 percent</li> </ul>
<b>Microbial parameters</b>	<ul style="list-style-type: none"> <li>Coliform :- Absent in 0.1 g/ml</li> <li>Total Plate count :- Max 40,000 / g</li> <li>Staphylococcus aureus :- Absent in 25g/ml</li> <li>Salmonella :- Absent in 25g/ml</li> <li>Shigella :- Absent in 25g/ml</li> <li>Clostridium botulinum:- Absent in 25g/ml</li> <li>Vibrio Cholera :- Absent in 25g/ml</li> <li>E.coli :- Absent in 1g/ml</li> <li>Yeast &amp; mould count :- Positive in Not more than 100 count/gm</li> </ul>
<b>Contaminants and Residues</b>	<ul style="list-style-type: none"> <li>Cadmium:- Max.1.5 ppm</li> <li>Mercury:- Max.1.0 ppm</li> <li>Methyl Mercury (Calculated as the element):- Max.0.25 ppm</li> <li>Aflatoxin:- Max. 15 µg/kg</li> <li>Chlorobenzilate:- Max.0.2 ppm (shell free basis)</li> <li>Ethion (Residues to be determined as ethion and its oxygen analogue and expresses as ethion):- Max.0.1 ppm (shell free basis)</li> <li>Carbendazim:- Max.0.10 ppm</li> <li>Benomyl:- Max. 0.10 ppm</li> </ul>
<b>Intended shelf life</b>	Best before 12 months from date packing

		
Prepared by	Verified by	Approved by

 NMP Specification	<b>BADAM SEEDS(ALMOND SEEDS)</b>	Document No.	NMP/SPEC/INGREDIENT_2
		Date of Issue	22.05.2017
		Version	1.00
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<b>Storage condition</b>	Stored in cool and dry place on the HDPE pallets
<b>Packaging</b>	It should be packed in polyethylene bags and vacuum packed in LDPE bags. Pack size: 10 kg nett
<b>Labelling related to food safety &amp; or instructions for handling preparation and usage</b>	<p><b>Language : To be used English or Hindi &amp; local</b></p> <p>Each bag/box shall be suitably marked with the following information.</p> <ul style="list-style-type: none"> <li>• Name &amp; address of manufacture/marketed by (if any)</li> <li>• Weight (Gross/ Net), ingredient</li> <li>• Expiry/ best before Period</li> <li>• month &amp; Year of mfg</li> <li>• Nutritional Information</li> <li>• lot/batch/code number</li> <li>• Any information required under FSSAI, Weight &amp; Measures Act.</li> </ul>
<b>Product logistics/ delivery methods</b>	<ul style="list-style-type: none"> <li>• Material should not be in unsealed, damaged or wet condition or with any foreign matter present.</li> <li>• Carrier vehicle should be free from dust, dirt, any foreign matter as cement, cow dung etc &amp; any objectionable smell.</li> <li>• All material in the carrier vehicle should be placed on a clean tarpaulin &amp; also covered properly from top with a tarpaulin.</li> </ul>
<b>Acceptance criteria</b>	<ul style="list-style-type: none"> <li>• The product shall confirm to physical characteristics and chemical parameters during internal testing.</li> <li>• The product is accepted based on the COA provided by the supplier and the COA shall confirm to the standards set.</li> <li>• Generally, consignment should not comprise of material of more than 2 batches and should be accompanied with respective COA.</li> </ul>

Reference: 1. Food safety & standards Act 2006, Rules 2011, Regulations,2011

		
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S/NO-(3)

 NMP Specification	<b>CARDAMOM(ELAICHI)</b>	Document No.	NMP/SPEC/INGREDIENT/02
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<b>Ingredient Name</b>	Cardamom
<b>Physical characteristics</b>	<ul style="list-style-type: none"> <li>The capsules shall be light green to brown or pale cream to white when bleached with sulphur dioxide.</li> <li>It shall have characteristic flavour free from foreign odour, mustiness or rancidity. It shall be free from mould, living and dead insects, insect's fragments and rodent contamination.</li> <li>It shall be free from added colouring matter or any other harmful substances.</li> <li>Extraneous matter:- Not more than 1.0 % by weight</li> <li>Empty and Malformed capsules by count:- Not more than 3.0 % by count</li> <li>Immature &amp; shrivelled capsules:- Not more than 3.0 % by weight</li> <li>Insect damaged matter:- Not more than 1.0 % by weight</li> </ul>
<b>Chemical Parameters</b>	<ul style="list-style-type: none"> <li>Moisture:- Not more than 13.0% by weight</li> <li>Total ash on dry basis:- Not more than 9.5 % by weight</li> <li>Volatile oil content on dry basis:- Not less than 3.5% by v/w</li> </ul>
<b>Microbial parameters</b>	<ul style="list-style-type: none"> <li>Salmonella:- Absent in 25 g</li> <li>Yeast &amp; mould count:- Positive in not more than 100 count/gm</li> </ul>
<b>Contaminants and residues</b>	<ul style="list-style-type: none"> <li>Endosulfan ( residues are measured and reported as total of endosulfan A and A and endosulfan-sulphate):- Max. 1.0 ppm</li> <li>Monocrotophos:- Max.0.5 ppm</li> <li>Fosetyl -A1:- Max. 0.2 ppm</li> <li>Quinolphos:- Max.0.01 ppm</li> <li>Inorganic bromide (determined and expresses as total bromide from all sources):- Max.400 ppm</li> <li>Aflatoxin:- Max.30 ppb</li> <li>Arsenic:- Max. 5.0 ppm</li> <li>Cadmium:- Max. 1.5 ppm</li> <li>Methyl Mercury:- Max. 0.25 ppm</li> </ul>
<b>Intended shelf life</b>	Best before 24 months from date of packing
<b>Storage condition</b>	Store at cool, dry place and away from sun light on the HDPE pallets
<b>Packaging</b>	Cardamom should be packed in LDPE covers/bags. The mouth of the bag should be machine stitched. Pack size: 50 kg nett
<b>Labelling related to food safety &amp; or instructions for handling preparation and usage</b>	<p><b>Language: To be used English or Hindi &amp; local</b></p> <p>Each bag shall be suitably marked with the following information.</p> <ul style="list-style-type: none"> <li>Name &amp; address of manufacture/marketed by (if any)</li> <li>Weight (Gross/ Net)</li> <li>Expiry/ best before Period, storage condition (if any)</li> <li>Month &amp; Year of mfg</li> </ul>

		
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 NMP Specification	<b>CARDAMOM(ELAICHI)</b>	Document No.	NMP/SPEC/INGREDIE /02
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	<ul style="list-style-type: none"> <li>Nutritional Information</li> <li>Lot/batch/code number</li> <li>Any information required under FSSAI, Weight &amp; Measures Act.</li> </ul>
<b>Product logistics/delivery methods</b>	<ul style="list-style-type: none"> <li>Carrier vehicle should be free from dust, dirt, any foreign matter as cement, cow dung etc &amp; any objectionable smell.</li> <li>All material in the carrier vehicle should be placed on a clean tarpaulin &amp; also covered properly from top with a tarpaulin.</li> <li>Material should not be in unsealed, damaged or wet condition or with any foreign matter present.</li> </ul>
<b>Acceptance criteria</b>	<ul style="list-style-type: none"> <li>The cardamom shall confirm to physical characteristics and chemical parameter during internal testing.</li> <li>The cardamom is accepted based on the COA provided by the supplier and the COA shall confirm to the standards set.</li> <li>Generally, consignment should not comprise of material more than 2 batches and should be accompanied with respective COA.</li> </ul>

**Reference:** 1. Food safety & standards regulation, 2010


2. Food safety & standards Act 2006, Rules 2011, Regulations, 2011

3. IS 1907(1984) : Cardamom (Capsules and seeds) [FAD9: Spices and Condiments]




		
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SI No-(8)

 NMP Specification	<b>PISTA SEEDS</b>	Document No.	NMP/SPEC/INGREDIENT/02
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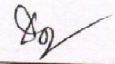
<b>Ingredient Name</b>	Pista seeds
<b>Physical Characteristics</b>	<ul style="list-style-type: none"> <li>• First quality, dry form and (natural green color preferred)</li> <li>• Seeds shall be of '<b>very large sized variety (bold)</b>' and uniform in size shape and colour.</li> <li>• It shall be free from shell, foreign matter, living insects, mould, dead insects, insects fragments, rodent contamination, adulterants, melamine, dirt, sand, metal, fibers and added colouring matter.</li> <li>• It shall have clean, pleasant taste and flavour, free from any rancid /musty /fermentation and any other objectionable smell and taste.</li> </ul>
<b>Chemical parameters</b>	<ul style="list-style-type: none"> <li>• Moisture :- Not be more than 4.0%</li> </ul>
<b>Microbial Standards</b>	<ul style="list-style-type: none"> <li>• Coliform- Absent in 0.1 g/ml</li> <li>• Total Plate count- Max.40,000/g</li> <li>• Staphylococcus aureus- Absent in 25 g /ml</li> <li>• Salmonella- Absent in 25 g /ml</li> <li>• Shigella- Absent in 25 g /ml</li> <li>• Clostridium botulinum- Absent in 25 g /ml</li> <li>• Vibrio Cholera -Absent in 25 g /ml</li> <li>• E.coli- Absent in 1 g/ml</li> <li>• Yeast and Mold:- Positive in Not more than 100count/gm</li> </ul>
<b>Contaminants and Residues :</b>	<ul style="list-style-type: none"> <li>• Cadmium- Max.1.5 ppm</li> <li>• Mercury- Max. 1.0 ppm</li> <li>• Methyl Mercury (Calculated as the element)- Max. 0.25 ppm</li> <li>• Aflatoxin- Max. 10 µg/kg</li> <li>• Chlorobenzilate- Max.0.2 ppm (shell free basis)</li> <li>• Ethion (Residues to be determined as ethion and its oxygen analogue and expresses as ethion)- Max. 0.1 ppm (shell free basis)</li> <li>• Carbendazim- Max. 0.10 ppm</li> <li>• Benomyl- Max. 0.10 ppm</li> </ul>
<b>Intended Shelf life</b>	Best before 12 months from date of packing
<b>Storage condition</b>	Stored in cool and dry place on HDPE pallets
<b>Packaging &amp; Transport</b>	It should be vacuum packed in LDPE bags.
<b>Labelling related to food safety &amp; instructions for handling preparation and usage</b>	<p><b>Language: To be used English or Hindi &amp; Local</b></p> <p>Each bag shall be suitably marked with the following information.</p> <ul style="list-style-type: none"> <li>• Name &amp; address of manufacture/marketed by (if any)</li> <li>• Weight (Gross/ Net), ingredient</li> <li>• Expiry/ best before Period</li> <li>• Month &amp; Year of mfg</li> <li>• Storage condition (if any)</li> </ul>

		
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	<ul style="list-style-type: none"> <li>• Nutritional Information</li> <li>• Lot/batch/code number</li> <li>• Any information required under FSSAI, Weight &amp; Measures Act.</li> </ul>
<b>Product logistic/Delivery methods</b>	<ul style="list-style-type: none"> <li>• Material should not be in unsealed, damaged or wet condition or with any foreign matter present.</li> <li>• Carrier vehicle should be free from dust, dirt, any foreign matter as cement, cow dung etc &amp; any objectionable smell.</li> <li>• All material in the carrier vehicle should be placed on a clean tarpaulin &amp; also covered properly from top with a tarpaulin</li> </ul>
<b>Acceptance criteria</b>	<ul style="list-style-type: none"> <li>• The ingredient shall confirm to specified moisture, general description during internal testing.</li> <li>• It is accepted based on the COA provided by the supplier and the COA shall confirm to the standards set.</li> <li>• Generally, consignment should not comprise of material of more than 2 batches and should be accompanied with respective COA.</li> </ul>

Reference: Food safety & standards Act 2006, Rules 2011, Regulations, 2011


		
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S/N-11

 NMP Specification	<b>RAISINS(DRY GRAPES)</b>	Document No.	NMP/SPEC/INGREDIENT/02
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<b>Ingredient Name</b>	Raisins(Dry grapes)																					
<b>Product description</b>	Raisins: means the product obtained by drying sound, clean grapes of proper maturity belonging to vitis vinifera L. The product may be washed, with or without seeds and stems and may be bleached with sulphur dioxide.																					
<b>Physical Characteristics</b>	<ul style="list-style-type: none"> <li>It shall be free from foreign matter, living insects, mould, dead insects, insects fragments, rodent contamination, adulterants, melamine, dirt, sand, metal, fibers and added colouring matter.</li> <li>It shall have uniform size, shape and colour.</li> <li>It shall have clean, pleasant taste and flavor, free from any rancid/musty/fermentation and any other objectionable smell and taste.</li> <li>Damaged Raisins, m/m:- Not more than 2.0%</li> <li>Sugared Raisins, m/m:- Not more than 15.0%</li> </ul> <p>Note:</p> <ol style="list-style-type: none"> <li>Damaged Raisin: means raisin affected by sunburns, scars, mechanical injury which seriously affects the appearance, edibility and keeping quality.</li> <li>Sugared Raisins: means raisins with external or internal sugar crystals which are readily apparent and seriously affect the appearance if the raisins</li> </ol>																					
<b>Chemical parameters</b>	Moisture, m/m:- Not more than 15.0%																					
<b>Microbial Standards :</b>	<table border="1"> <thead> <tr> <th>Parameters</th> <th>Standards</th> </tr> </thead> <tbody> <tr> <td>Coliform</td> <td>Absent in 0.1g/ml</td> </tr> <tr> <td>Total plate count</td> <td>Max. 40000/g</td> </tr> <tr> <td>Staphylococcus aureus</td> <td>Absent in 25g/ml</td> </tr> <tr> <td>Salmonella</td> <td>Absent in 25g/ml</td> </tr> <tr> <td>Shigella</td> <td>Absent in 25g/ml</td> </tr> <tr> <td>Clostridium botulinum</td> <td>Absent in 25g/ml</td> </tr> <tr> <td>Vibrio cholera</td> <td>Absent in 25g/ml</td> </tr> <tr> <td>E.coli</td> <td>Absent in 1g/ml</td> </tr> <tr> <td>Yeast and Mold</td> <td>Positive in not more than 100count/gm</td> </tr> </tbody> </table>	Parameters	Standards	Coliform	Absent in 0.1g/ml	Total plate count	Max. 40000/g	Staphylococcus aureus	Absent in 25g/ml	Salmonella	Absent in 25g/ml	Shigella	Absent in 25g/ml	Clostridium botulinum	Absent in 25g/ml	Vibrio cholera	Absent in 25g/ml	E.coli	Absent in 1g/ml	Yeast and Mold	Positive in not more than 100count/gm	
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<b>Contaminants &amp; Residues</b>	<ul style="list-style-type: none"> <li>Inorganic bromide :- Max. 30ppm</li> <li>Malathion :- Max. 8.0ppm</li> <li>Chlorobenilate :- Max. 0.2ppm</li> <li>Ethion :- Max. 0.1ppm</li> <li>Carbendazim :- Max. 0.10ppm</li> <li>Benomyl :- Max. 0.10ppm</li> </ul>																					
<b>Preservative</b>	Sulphur dioxide not exceeding 750ppm																					
<b>Intended Shelf life</b>	Best before 4 months from date of packing																					
<b>Storage condition</b>	Stored in cool and dry place on HDPE pallets																					
<b>Packaging</b>	The ingredient should be vacuum packed in LDPE bags.																					

		
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<b>Labelling related to food safety &amp; instructions for handling preparation and usage</b>	<p><b>Language: To be used English or Hindi &amp; Local</b></p> <p>Each bag shall be suitably marked with the following information.</p> <ul style="list-style-type: none"> <li>Name &amp; address of manufacture/ marketed by (if any)</li> <li>Weight (Gross/ Net)</li> <li>Expiry/ best before Period,</li> <li>Storage condition (if any)</li> <li>Month &amp; Year of mfg</li> <li>Nutritional Information</li> <li>Lot/batch/code number</li> <li>Any information required under FSSAI, Weight &amp; Measures Act.</li> </ul>
<b>Product logistic/Delivery methods</b>	<ul style="list-style-type: none"> <li>Material should not be in unsealed, damaged or wet condition or with any foreign matter present.</li> <li>Carrier vehicle should be free from dust, dirt, any foreign matter as cement, cow dung etc &amp; any objectionable smell.</li> <li>All material in the carrier vehicle should be placed on a clean tarpaulin &amp; also covered properly from top with a tarpaulin</li> </ul>
<b>Acceptance criteria</b>	<ul style="list-style-type: none"> <li>The Material shall confirm to specified moisture, general description during internal testing.</li> <li>The Material is accepted based on the COA provided by the supplier and the COA shall confirm to the standards set.</li> <li>Generally, consignment should not comprise of material of more than 2 batches and should be accompanied with respective COA.</li> </ul>

Reference: Food safety & standards Act 2006, Rules 2011, Regulations, 2011

		
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