



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 Phone: 080-23198802/01 Fax: 080-23198800

Notice Ref STC/BNG/KMFN/1509/June-2017-18 **Dated:22nd June2017**

NOTICE FOR INVITING TENDER FROM EMPANELLED SUPPLIERS FOR SUPPLY OF DRY Fruits & Spices Items at Bangalore.

In order to appoint the backup supplier for supply of Dry Fruits and Spices & Items to M/s Karnataka Co-Op Milk Producer's Federation Ltd (KMF), Bangalore., STC is inviting Highest Percentage of Trade Margin for Each Items specified as per Annexure-II with Quantity Variation- (+/- 25%) from Empaneled Suppliers through Central Procurement Portal (CPP), with validity of offer for 30 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 Tenderers participating in the STC Tender No. STC/BNG/KMFN/1509/June-2017-18 dtd:22nd June2017 that they are agreeable and abiding by all the Terms & Conditions of KMF Tender No. KMF/2017-18/IND4389 dtd- 12.06.2017.
- 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% 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 Tenderers 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 Section-I (Item Specification) provided below.
- In the event of non-receipt of the offer for full quantity indented by M/s. 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. Karnataka Co-Op Milk Producer's Federation Ltd (KMF), Bangalore, tender no **KMF/2017-18/IND4389dtd: 12.06.2017.**

5. 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 Tenderers 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. KMF, EMD in respect of Backup supplier selected will be refunded within 10 days on receipt of the same from M/s. KMF.
9. STC on getting award of tender by M/s. KMF 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. KMF 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. KMF.
10. Undertaking from all the participants that the terms and conditions of M/s KMF 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 KMF 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 KMF Factory and same is final and binding. Payment will be released on satisfactory quality report issued by KMF 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.

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 KMF tender conditions 80 % Payment shall be paid on receipt of the goods at site 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 by KMF lab. 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.
7. All other terms & conditions remain same as per KMF Tender No. **KMF/2017-18/IND4389 dtd: 12.06.2017.**

IMPORTANT DATES & TIME:

Download of Tender Documents	: 22.06.2017 at 17:00:00 Hours
Last Date and Time for submission	: 28.06.2017 at 17:00:00 Hours
Time and date for Bid Opening	: 29.06.2017 at 12:00:00 Hours
Place of opening of tenders	: STC Bangalore

THE LAST DATE FOR RECEIPT OF QUOTATIONS THROUGH CPP IS BEFORE 17:00:00 HOURS ON 28thJUNE2017.

SCHEDULE OF ITEMWISE REQUIREMENTS,
EMD & SECURITY DEPOSIT DETAILS
PART – A

1. The State Trading Corporation of India Ltd, Bangalore invites tenders from eligible empanelled tenderers for the supply of the item(s)/ goods as listed below: (For 3 month requirement)

Sl. No	Description	Quantity in kgs.	EMD in Rs	Security Deposit
1	CASHEW NUTS	12000	250000/-	5% Contract ual Value
2	BADAM SEEDS	4000	65000/-	
3	CARDAMOM /ELACHI	600	25000/-	
4	PISTA	250	8000/-	
5	SAFFRON	3	7000/-	

(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.

ANNEXURE-II (Trade Margin)

DATE.....

From

To

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

Sir,

Sub: Submission of Trade Margin- Reg.

Ref: **IFT NO. KMF/NMP/E-Proc./Tender-20/2017/ Date: 05.06.2017**

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

Sl. No	Item Description	Tender Quantity in kgs. (For 3 Months)	Quantity Offered in Kgs.	Offered Trade Margin (%)
1	CASHEW NUTS	12000		
2	BADAM SEEDS	4000		
3	CARDAMOM /ELACHI	600		
4	PISTA	250		
5	SAFFRON	3		

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.

SIGNATURE OF TENDERER

Name & Designation: with seal

SECTION- I
1. SPECIFICATION - CASHEW SPLITS

Ingredient Name	Cashew splits
Physical Characteristics	<ul style="list-style-type: none"> • Cashew kernels shall have been obtained through roasting, shelling and peeling cashew nuts (<i>Anacardiumoccidntale L.</i>) • 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. • The cashew kernels shall have uniform size, shape and colour. • The cashew kernels shall have clean, pleasant taste and flavor, free from any rancid /musty /fermentation and any other objectionable smell and taste. • Grade designation :- <u>S</u> • Trade name :- Splits • Colour :- White/ pale ivory or light ash colour • Characteristics : - Kernels split naturally lengthwise • Broken Kernels %, Max : - 5 • Extraneous vegetable matter (m/m) :- Not more than 1.0 percent • Damaged/Discolored units (m/m) :- Not more than 2.0 percent <p>Note :</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>
Chemical parameters	<ul style="list-style-type: none"> • Moisture, %, Max. :- 5 • Acidity of extracted fat expresses as oleic acid :- Not more than 1.25 percent
Microbial Standards	<ul style="list-style-type: none"> • Coliform:- Absent in 0.1 g/ml • Total Plate count :- Max.40,000/g • Staphylococcus aureus :- Absent in 25 g /ml • Salmonella :- Absent in 25 g /ml • Shigella :- Absent in 25 g /ml • Clostridium botulinum :- Absent in 25 g /ml • Vibrio Cholera :- Absent in 25 g /ml • E.coli :- Absent in 1 g/ml • Yeast and Mold:- Positive in Not more than 100count/gm
Contaminants and Residues	<ul style="list-style-type: none"> • Cadmium :- Max. 1.5 ppm • Mercury :- Max. 1.0 ppm • Methyl Mercury (Calculated as the element) :- Max. 0.25 ppm • Aflatoxin :- Max.10 µg/kg • Chlorobenzilate :- Max. 0.2 ppm (shell free basis) • Ethion (Residues to be determined as ethion and its oxygen analogue and expresses as ethion) :- Max. 0.1 ppm (shell free basis) • Carbendazim :- Max. 0.10 ppm • Benomyl :- Max.0.10 ppm
Intended Shelf life	Best before 12 months from date of packing
Storage condition	Stored in cool and dry place on HDPE pallets
Packaging	It should be vaccum 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
Labelling related to food safety & instructions for handling preparation and usage	<p><u>Language: To be used English or Hindi & Local</u></p> <p>Each bag shall be suitably marked with the following information.</p> <ul style="list-style-type: none"> • Name & address of manufacture/ marketed by (if any) • Weight (Gross/ Net) • Expiry/ best before Period, storage condition (if any) • Month & Year of mfg • Nutritional Information • lot/batch/code number • Any information required under FSSAI, Weight & Measures Act
Product logistic/Delivery methods	<ul style="list-style-type: none"> • 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& any objectionable smell. • All material in the carrier vehicle should be placed on a clean tarpaulin & also covered properly from top with a tarpaulin.
Acceptance criteria	<ul style="list-style-type: none"> • The product shall confirm to specified Physical characteristics and chemical parameters during internal testing. • The product is accepted based on the COA provided by the supplier and the COA shall confirm to the standards set. • Generally, consignment should not comprise of material of more than 2 batches and should be accompanied with respective COA.

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

Signature of the Tenderer

2.	SPECIFICATION - BADAM SEEDS
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Ingredient Name	Badam seeds
Variety	First quality, preference will be given for American variety, Dry form and natural brown color preferred.
Physical characteristics	<ul style="list-style-type: none"> • 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. • The Almond seeds shall have uniform size, shape and colour. • The Almond seeds shall have clean, pleasant taste and flavour, free from any rancid /musty /fermentation and any other objectionable smell and taste. • Extraneous vegetable matter (means stalks. Pieces of shells, pits, fibre, peel)(m/m):- Not more than 1.0 percent • Damaged/Discoloured units (means units affected by sunburn, scars mechanical injury, discolouration and insects)(m/m):- Not more than 2.0 percent
Chemical parameters	<ul style="list-style-type: none"> • Moisture shall not be more than 5% • Acidity of extracted fat expresses as oleic acid:- Not more than 1.25 percent
Microbial parameters	<ul style="list-style-type: none"> • Coliform :- Absent in 0.1 g/ml • Total Plate count :- Max 40,000 / 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 & mould count :- Positive in Not more than 100 count/gm
Contaminants and Residues	<ul style="list-style-type: none"> • Cadmium:- Max.1.5 ppm • Mercury:- Max.1.0 ppm • Methyl Mercury (Calculated as the element):- Max.0.25 ppm • Aflatoxin:- Max. 15 µg/kg • Chlorobenzilate:- Max.0.2 ppm (shell free basis) • Ethion (Residues to be determined as ethion and its oxygen analogue and expresses as ethion):- Max.0.1 ppm (shell free basis) • Carbendazim:- Max.0.10 ppm • Benomyl:- Max. 0.10 ppm
Intended shelf life	Best before 12 months from date packing
Storage condition	Stored in cool and dry place on the HDPE pallets
Packaging	It should be packed in polyethylene bags and vacuum packed in LDPE bags. Pack size: 10 kg net
Labelling related to food safety & or instructions for handling preparation and usage	<p><u>Language : To be used English or Hindi & local</u></p> <p>Each bag/box shall be suitably marked with the following information.</p> <ul style="list-style-type: none"> • Name & address of manufacture/marketed by (if any) • Weight (Gross/ Net), ingredient • Expiry/ best before Period • month & Year of mfg • Nutritional Information • lot/batch/code number

	<ul style="list-style-type: none"> • Any information required under FSSAI, Weight & Measures Act.
Product logistics/ delivery methods	<ul style="list-style-type: none"> • 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& any objectionable smell. • All material in the carrier vehicle should be placed on a clean tarpaulin & also covered properly from top with a tarpaulin.
Acceptance criteria	<ul style="list-style-type: none"> • The product shall confirm to physical characteristics and chemical parameters during internal testing. • The product is accepted based on the COA provided by the supplier and the COA shall confirm to the standards set. • Generally, consignment should not comprise of material of more than 2 batches and should be accompanied with respective COA.

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

Signature of the Tenderer

3.	SPECIFICATION - CARDAMOM
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Ingredient Name	Cardamom
Physical characteristics	<ul style="list-style-type: none"> ● The capsules shall be light green to brown or pale cream to white when bleached with sulphur dioxide. ● 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. ● It shall be free from added colouring matter or any other harmful substances. ● Extraneous matter:- Not more than 1.0 % by weight ● Empty and Malformed capsules by count:- Not more than 3.0 % by count ● Immature & shrivelled capsules:- Not more than 3.0 % by weight ● Insect damaged matter:- Not more than 1.0 % by weight
Chemical Parameters	<ul style="list-style-type: none"> ● Moisture:- Not more than 13.0% by weight ● Total ash on dry basis:- Not more than 9.5 % by weight ● Volatile oil content on dry basis:- Not less than 3.5% by v/w
Microbial parameters	<ul style="list-style-type: none"> ● Salmonella:- Absent in 25 g ● Yeast & mould count:- Positive in not more than 100 count/gm
Contaminants and residues	<ul style="list-style-type: none"> ● Endosulfan (residues are measured and reported as total of endosulfan A and A and endosulfan-sulphate):- Max. 1.0 ppm ● Monocrotophos:- Max.0.5 ppm ● Fosetyl –A1:- Max. 0.2 ppm ● Quinolphos:- Max.0.01 ppm ● Inorganic bromide (determined and expresses as total bromide from all sources):- Max.400 ppm ● Aflatoxin:- Max.30 ppb ● Arsenic:- Max. 5.0 ppm ● Cadmium:- Max. 1.5 ppm ● Methyl Mercury:- Max. 0.25 ppm
Intended shelf life	Best before 24 months from date of packing
Storage condition	Store at cool, dry place and away from sun light on the HDPE pallets
Packaging	Cardamom should be packed in LDPE covers/bags. The mouth of the bag should be machine stitched. Pack size: 50 kg nett
Labelling related to food safety & or instructions for handling preparation and usage	<p><u>Language: To be used English or Hindi & local</u></p> <p>Each bag shall be suitably marked with the following information.</p> <ul style="list-style-type: none"> ● Name & address of manufacture/ marketed by (if any) ● Weight (Gross/ Net) ● Expiry/ best before Period, storage condition (if any) ● Month & Year of mfg ● Nutritional Information ● Lot/batch/code number ● Any information required under FSSAI, Weight & Measures Act.
Product logistics/delivery methods	<ul style="list-style-type: none"> ● Carrier vehicle should be free from dust, dirt, any foreign matter as cement, cow dung etc & any objectionable smell. ● All material in the carrier vehicle should be placed on a clean tarpaulin & also covered properly from top with a tarpaulin.

	<ul style="list-style-type: none">• Material should not be in unsealed, damaged or wet condition or with any foreign matter present.
Acceptance criteria	<ul style="list-style-type: none">• The cardamom shall confirm to physical characteristics and chemical parameter during internal testing.• The cardamom is accepted based on the COA provided by the supplier and the COA shall confirm to the standards set.• Generally, consignment should not comprise of material more than 2 batches and should be accompanied with respective COA.

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]

Signature of the Tenderer

4.	SPECIFICATION - DESICCATED COCONUT POWDER
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Ingredient Name	Desiccated coconut powder
Product description	Grated Desiccated Coconut means the product obtained by peeling, milling and drying the kernel of coconut (cocosnucifera).
Physical characteristic	<ul style="list-style-type: none"> • The coconut powder shall be in the form of shreds. • The coconut powder shall be white in colour, free from foreign matter, living insects, mould, dead insects, insect fragments and rodent contamination. • The coconut powder shall have pleasant taste and flavour, free from rancidity and evidence of fermentation • Extraneous Vegetable matter (vegetable matter means fragments of shell, fibre , peel and burnt particles):- Not more than 15 units/100 gm
chemical parameters	<ul style="list-style-type: none"> • Moisture (m/m):- Not more than 3.0 percent • Total Ash (m/m):- Not more than 2.5 percent • Oil Content (m/m):- Not less than 55.0 percent • Acidity of extracted fat expressed as Lauric Acid (m/m):- Not more than 0.3 percent • Sulphur Dioxide:- Not more than 50.0 mg/kg • Protein :- Min. 7.0 Percent by mass
Microbial parameters	<ul style="list-style-type: none"> • Coliform :- Not more than 10/g • Total plate count :- Not more than 40,000 / gm • Escherichia Coli :- Absent in 1 g • Salmonella :- Absent in 25 g • Shigella :- Absent in 25 g • Yeast and Mold:- Positive in not more than 100count/gm
Contaminants & residues	<ul style="list-style-type: none"> • Cadmium :- Max. 1.5 ppm • Mercury :- Max.1.0 ppm • Methyl Mercury (calculated as element) :- Max. 0.25 ppm • Aflatoxin :- Max. 30 ppb • Zinc :-Max.50ppm
Intended shelf life	Max 6 months from date of packing
Storage condition	Store at cool & dry place on HDPE pallets
Packaging	It should be packed in polyethylene bags and then packed in HDPE bags. The mouth of the bag should be machine stitched. Pack size : 25 kg nett wt.
Labelling related to food safety & or instructions for handling preparation and usage	<p><u>Language: To be used English or Hindi & local</u></p> <p>The outer bag must be marked with</p> <ul style="list-style-type: none"> • Name & address of manufacture/marketed by (if any) • Weight (Gross/ Net) • Expiry/ best before Period, storage condition (if any) • Month & Year of mfg • Nutritional Information • Lot/batch/code number • Any information required under FSSAI, Weight & Measures Act.
Product logistics/delivery methods	<ul style="list-style-type: none"> • Carrier vehicle should be free from dust, dirt, any foreign matter as cement, cow dung etc& any objectionable smell. • All material in the carrier vehicle should be placed on a clean tarpaulin & also

	<p>covered properly from top with a tarpaulin</p> <ul style="list-style-type: none">• Material should not be in unsealed, damaged or wet condition or with any foreign matter present
Acceptance criteria	<ul style="list-style-type: none">• The coconut powder shall confirm to physical characteristics and chemical parameters during internal testing• The ingredient is accepted based on the COA provided by the supplier and the COA shall confirm to the standards set.• Generally, consignment should not comprise of material more than 2 batches and should be accompanied with respective COA.

Reference: 1. Food safety & standards regulation,2010

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

Signature of the Tenderer

5.	SPECIFICATION - HYDROGENATED VEGETABLE FAT
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Ingredient name	Interesterified Vegetable Fat
Physical characteristics	<ul style="list-style-type: none"> ● Interesterified Vegetable Fat shall be clear, free from soap, flavouring substances, rancidity, adulterants, sediments, suspended or other foreign matter, separated water and mineral oil. ● It shall not contain any harmful colouring, flavouring or any other matter deleterious to health. ● The vegetable fat on melting shall be clear in appearance and shall be free from staleness or rancidity and pleasant to taste and smell. ● No anti-oxidant, synergist, emulsifier or any other such substance shall be added to it except with the prior sanction of the Authority. ● Texture:- Soft, smooth & free from lumps ● It shall free from flavouring agents ● Taste & Smell:- Pleasant
Chemical parameters	<ul style="list-style-type: none"> ● Free fatty acid (as oleic):- Max. 0.1 % ● Moisture:- Max. 0.05 % ● Melting point:- 28.5 to 40.5° C ● Refractive Index at 40°C:- Min. 1.4580 ● Baudouin Test (red units):- Min. 2.0 red ● Vitamin A :- Min.25 IU per gram ● Unsaponifiable matter:- Max. 1.5 5
Contaminants & residues	<ul style="list-style-type: none"> ● Aflatoxin:- Max 15ppb ● Hexane:- Max. 5.0 ppm ● Lead:- Max.0.1 ppm ● Arsenic:- Max. 0.1 ppm ● Nickel:- Max. 1.5 ppm ● Trichlorfon:- Max. 0.05 ppm ● Phenthoate:- Max.0.01 ppm ● Phorate (Sum of phorate, its oxygen analogue an their sulphoxides and sulphones, expresses as phorate):- Max. 0.03 ppm
Intended shelf life	Best before 6 months from packing
Storage condition	Store at cool and dry place on the HDPE pallets
Packaging	Vegetable fat to be packed in food grade liners, vacuum packed and finally packed in 5 ply corrugated box. The box should be intact and secured with BOPP tape. Pack size: 15 kg Nett.
Labelling related to food safety & or instructions for handling preparation and usage	<p><u>Language: To be used English or Hindi & local</u></p> <p>Each box shall be marked with the following information</p> <ul style="list-style-type: none"> ● Name & address of manufacture/ marketed by (if any), ● Weight (Gross/ Net) ● Ingredient ● Expiry/ best before Period, storage condition (if any) ● Month & Year of mfg ● Nutritional Information ● Lot/batch/code number ● Any information required under FSSAI, Weight & Measures Act.
Product	<ul style="list-style-type: none"> ● Carrier vehicle should be free from dust, dirt, any foreign matter as

logistics/delivery methods	cement, cow dung etc& any objectionable smell. <ul style="list-style-type: none"> • All material in the carrier vehicle should be placed on a clean tarpaulin & also covered properly from top with a tarpaulin • Material should not be in unsealed, damaged or wet condition or with any foreign matter present
Acceptance criteria	<ul style="list-style-type: none"> • The Vegetable fat shall confirm to physical characteristics & chemical parameters during internal testing. • The vegetable fat is accepted based on the COA provided by the supplier and the COA shall confirm to the standards set. • Generally, consignment should not comprise of material more than 2 batches and should be accompanied with respective COA.

Reference: 1. Food safety & standards regulation,2010

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

Signature of the Tenderer

6.	SPECIFICATION - SUGAR
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Ingredient Name	Sugar
Physical Characteristic	Plantation White Sugar (Commonly known as sugar) means the crystallized product obtained from Sugarcane or Sugar beet. It shall be free from dirt, filth, iron filings and other extraneous matter and it shall not contain any added colouring matter.
Chemical Parameters	<ul style="list-style-type: none"> • Grade- S -30 • Loss on drying, percent by weight (when heated at 105±1°C for 3 Hours)- Max. 0.1 • Sucrose, percent by weight- Min.99.5 • Reducing sugar, percent by weight- Max 0.1 • Colour in ICUMSA units,- Max.150 • Conductivity Ash, percent by mass- Max. 0.1 • Sulphur dioxide (SO₂), mg/kg- Max.70
Contaminants and Residues:	<ul style="list-style-type: none"> • Lead, mg/kg (ppm)- Max.5.0 • Chromium, µg/kg (ppb)- Max. 20 • Methyl Mercury, ppm- Max. 0.25 • Aflatoxin, µg/kg- Max. 30 • Chlordane (residues to be measured as cis plus trans chlordane), mg/kg (ppm)- Max.0.3 • Thiometon (residues determined as thiometon its sulfoxide and suphone expressed as thiometon), mg/kg (ppm)- Max.0.05 • Carbendazim, mg/kg (ppm)- Max.0.10 • Benomyl, mg/kg (ppm)- Max.0.10 • Monocrotophos, mg/kg (ppm)- Max.0.05 • Trichlorfon, mg/kg (ppm)- Max. 0.05
Intended Shelf life	Best before 2 years from date of packing.
Storage condition	Stored at dry place on the HDPE pallets
Packaging	<p>The sugar for use in dairy products shall be packed in polypropylene bags as per IS : 10910 lined with polythene bags from inside. The mouth of the bag shall be machined stitched.</p> <p>Pack size : 50 kg Nett</p>
Labelling related to food safety & instructions for handling preparation and usage	<p><u>Language: To be used English or Hindi & Local</u></p> <p>Each bag shall be suitably marked with the following information.</p> <ul style="list-style-type: none"> • Name of the material • Name and address of factory • Net Weight of Sugar • Month and Year of Manufacture • Batch or code number • BEST BEFORE (Month and year to be indicated) • Any information required under FSSAI, Weight & Measures Act. <p>In Addition, the manufacture shall also mark at the time of delivery the abbreviation 'FPI' indicating that the quality of this sugar meets the requirement of the Good Preservation Industry.</p>
Product logistic/Delivery methods	<ul style="list-style-type: none"> • Carrier vehicle should be free from dust, dirt, any foreign matter as cement, cow dung etc& any objectionable smell. • All material in the carrier vehicle should be placed on a clean tarpaulin & also covered properly from top with a tarpaulin.

Acceptance criteria	<ul style="list-style-type: none">• The ingredient shall confirm to Physical characteristics and chemical parameters during internal testing.• It is accepted based on the COA provided by the supplier and the COA shall confirm to the standards set.• Generally, consignment should not comprise of material of more than 2 batches and should be accompanied with respective COA.
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Reference:- 1. IS 5982(2003):- Plantation white sugar(FAD 2 : Sugar industry)
2. Food safety & standards Act 2006, Rules 2011, Regulations,2011

Signature of the Tenderer

7.	SPECIFICATION - BENGAL GRAM DAL
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Product Name	Bengal gram dal	
Product description	Dal Channa (Bengal Gram Dal) shall consist of split grains of gram (cicerarietinum Linn). It shall be sound, clean, sweet, dry, wholesome and free from admixture of unwholesome substances. Dhal shall be free from insect and fungus infestation, rodent contamination and other extraneous matter	
Physical characteristics	<ul style="list-style-type: none"> • Foreign matter (extraneous matter) :- Not more than 1 % by weight of which not more than 0.25 % by weight shall be mineral matter and not more than 0.10 % by weight shall be impurities of animal origin. • Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 7 % by weight. • Other edible grains :- Not more than 2 % by weight • Damaged grains :- Not more than 5 % by weight • Weevilled grains :- Not more than 3 % by weight 	
Chemical parameters	<ul style="list-style-type: none"> • Moisture:- Not more than 16 % by weight (obtained by heating the pulverized pulses at 130°C - 133°C for 2 hours) • Uric acid:- Not more than 100 ppm 	
Contaminants and residues	Parameters	Tolerance limit mg/kg.(ppm)
	Cadmium	Max.1.5 ppm
	Mercury	Max.1.0 ppm
	Lead	Max 0.2 ppm
	Methyl Mercury (Calculated as the element)	Max. 0.25 ppm
	Aflatoxin	Max. 30 ppb
	Aldrin, dieldrin (the limits apply to aldrin and dieldrin singly or in any combination and are expressed as dieldrin)	Max.0.01 ppm
	Carbaryl	Max. 1.5 ppm
	Chlordane (residues to be measured as cis plus trans chlordane)	Max.0.02 ppm
	Diazinon	Max. 0.05 ppm
	Dichlorvos (content of di-chloroacetaldehyde (D.C.A) be reported where possible	Max. 1.0 ppm
	Fenitrothion	Max. 0.02 ppm
	Heptachlor (combined residues of heptachlor and its epoxide to be determined and expressed as Heptachlor	Max. 0.01 ppm
	Inorganic bromide (determined and expresses as total bromide from all sources)	Max. 25.0 ppm
	Malathion (Malathion to be determined and expressed as combined residues of malathion and malaaxon)	Max. 4.0 ppm
Phosphamidon residues (expresses as the sum of phosphamidon and its desethyl derivative)	Max. 0.05 ppm	
Pyrethrins (sum of pyrethrins I & II and other structurally related insecticide Ingredients of	Nil	

	pyrethrum)	
	Chlorienvinphos	Max. 0.025 ppm
	Chlorpyrifos	Max. 0.05 ppm
	2,4D	Max. 0.01 ppm
	Ethion (Residues to be determined as ethion and its oxygen analogue and expresses as ethion)	Max. 0.025 ppm
	Monocrotophos	Max. 0.025 ppm
	Paraquat Dichloride (Determined as paraquatcations)	Max.0.1 ppm
	Trichlorfon	Max.0.05 ppm
	Thiometon (Residues determined as thiometon its sulfoxide and sulphone expresses as thiometon)	Max.0.025 ppm
	Carbendazim	Max.0.50 ppm
	Benomyl	Max.0.50 ppm
	Carbofuran (sum of carbofuran expresses as carbofuran)	Max.0.10 ppm
	Decamethrin/Deltamethrin	Max.0.50 ppm
	Fenthion (sum of fenthion, its oxygen analogue and their sulphoxides and sulphones expresses as fenthion)	Max.0.10 ppm
	Dithiocarbamates	Max.0.20 ppm
	Phenthoate	Max.0.01 ppm
	Phorate (sum of phorate, its oxygen analogue and sulphones, expresses as phorate)	Max.0.05 ppm
	Pirimiphos-methyl	Max.5.0 ppm
	Oxydemeton Methyl	Max. 0.02 ppm
Intended shelf life	Best before 4 months from date of packing	
Storage condition	Stored under cool and dry place from packing	
Packaging	Bengal gram dhal should be packed in LDPE bags. Pack size : 50 kg net	
Labelling related to food safety & or instructions for handling preparation and usage	<p><u>Language: To be used English or Hindi & Local</u></p> <p>Each bag shall be suitably be marked with the following information</p> <ul style="list-style-type: none"> • Name & address of manufacture/marketed by (if any) • Weight (Gross/ Net) • Expiry/ best before Period, storage condition (if any) • Month & Year of mfg • Nutritional Information • Lot/batch/code number • Any information required under FSSAI, Weight & Measures Act. 	
Product logistics/delivery methods	<ul style="list-style-type: none"> • Carrier vehicle should be free from dust, dirt, any foreign matter as cement, cow dung etc& any objectionable smell. • All material in the carrier vehicle should be placed on a clean tarpaulin & also covered properly from top with a tarpaulin. • Material should not be in unsealed, damaged or wet condition or with any foreign matter present. 	
Acceptance criteria	<ul style="list-style-type: none"> • It shall confirm to physical characteristics and chemical parameters during internal testing. • It is accepted based on the COA provided by the supplier and the COA shall confirm to the standards set. • Generally, consignment should not comprise of material more than 2 	

	batches and should be accompanied with respective COA.
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Reference: Food safety & standards Act 2006, Rules 2011, Regulations,2011

Signature of the Tenderer

8.	SPECIFICATION - PISTA
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Ingredient Name	Pista seeds
Physical Characteristics	<ul style="list-style-type: none"> • First quality, dry form and (natural green color preferred) • Seeds shall be of 'very large sized variety (bold)' and uniform in size shape and colour. • 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. • It shall have clean, pleasant taste and 20flavour, free from any rancid /musty /fermentation and any other objectionable smell and taste.
Chemical parameters	<ul style="list-style-type: none"> • Moisture :- Not be more than 4.0%
Microbial Standards	<ul style="list-style-type: none"> • Coliform- Absent in 0.1 g/ml • Total Plate count- Max.40,000/g • Staphylococcus aureus- Absent in 25 g /ml • Salmonella- Absent in 25 g /ml • Shigella- Absent in 25 g /ml • Clostridium botulinum- Absent in 25 g /ml • Vibrio Cholera -Absent in 25 g /ml • E.coli- Absent in 1 g/ml • Yeast and Mold:- Positive in Not more than 100count/gm
Contaminants and Residues :	<ul style="list-style-type: none"> • Cadmium- Max.1.5 ppm • Mercury- Max. 1.0 ppm • Methyl Mercury (Calculated as the element)- Max. 0.25 ppm • Aflatoxin- Max. 10 µg/kg • Chlorobenzilate- Max.0.2 ppm (shell free basis) • Ethion (Residues to be determined as ethion and its oxygen analogue and expresses as ethion)- Max. 0.1 ppm (shell free basis) • Carbendazim- Max. 0.10 ppm • Benomyl- Max. 0.10 ppm
Intended Shelf life	Best before 12 months from date of packing
Storage condition	Stored in cool and dry place on HDPE pallets
Packaging & Transport	It should be vaccum packed in LDPE bags.
Labelling related to food safety & instructions for handling preparation and usage	<p><u>Language: To be used English or Hindi & Local</u></p> <p>Each bag shall be suitably marked with the following information.</p> <ul style="list-style-type: none"> • Name & 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 FSSAI, Weight & Measures Act.
Product logistic/Delivery methods	<ul style="list-style-type: none"> • 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& any objectionable smell. • All material in the carrier vehicle should be placed on a clean

	tarpaulin & also covered properly from top with a tarpaulin
Acceptance criteria	<ul style="list-style-type: none">• The ingredient shall confirm to specified moisture, general description during internal testing.• It is accepted based on the COA provided by the supplier and the COA shall confirm to the standards set.• Generally, consignment should not comprise of material of more than 2 batches and should be accompanied with respective COA.

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

Signature of the Tenderer

9.	SPECIFICATION - MAIDA
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Ingredient Name	Maida		
Physical Characteristics	<p>Refined wheat flour (Maida) means a fine product made by milling or grinding clean wheat free from rodent hair and excreta and blotting or dressing the resulting wheat meal.</p> <ul style="list-style-type: none"> • The material shall be free be free flowing, dry to the touch and should not pack when squeezed. • The material shall also be creamy in color and free from visible bran particles. • The Material shall have a characteristic flavor and taste. • It shall be free from insects and fungus infestation, rodent contamination, dirt and any other extraneous matter. 		
Chemical Parameters	<ul style="list-style-type: none"> • Moisture :- Not more than 14.0% (when heated at 130-133°C for 2 hours) • Total ash :- Not more than 1.0% by weight (on dry weight basis) • Ash insoluble in dilute HCL :- Not more than 0.1 % by weight (on dry weight basis) • Gluten :- Not less than 7.5% by weight • Alcoholic acidity (with 90% alcohol) expressed as H₂SO₄ (on dry weight basis) :- Not more than 0.12% <p>If the product is to be used for bakery purpose, the following flour treatment agents in the quantities mentioned against each may be used, namely</p> <ul style="list-style-type: none"> • Benzoyl peroxide (Max) :- 40 ppm • Potassium bromate (Max):- 20 ppm • Ascorbic acid (Max) :- 200 ppm 		
Contaminants and Residues	Sl No	Parameters	Tolerance limit mg/kg(ppm)
	1	Cadmium	Max.1.5 ppm
	2	Mercury	Max. 1.0 ppm
	3	Methyl Mercury (calculated as element)	Max. 0.25 ppm
	4	Aldrin, dieldrin (the limits apply to aldrin and dieldrin singly or in any combination and are expressed as dieldrin)	Nil
	5	Carbaryl	Nil
	6	Chlordane (residues to be measured as cis plus trans chlordane)	Nil
	7	Diazinon	Nil
	8	Dichlorvos (content of di-chloroacetaldehyde (D.C.A) be reported where possible	Max. 0.25 ppm
	9	Fenitrothion	Max. 0.005 ppm
10	Heptachlor (combined residues of		

	heptachlor and its epoxide to be determined and expressed as Heptachlor	Max.0.002 ppm
11	Inorganic bromide (determined and expresses as total bromide from all sources)	Max. 25.0 ppm
12	Gamma Isomer (known as Lindane)	Nil
13	Malathion (Malathion to be determined and expressed as combined residues of malathion and malaaxon)	Max. 1.0 ppm
14	Phosphamidon residues (expresses as the sum of phosphamidon and its desethyl derivative)	Nil
15	Pyrethrins (sum of pyrethrins I & II and other structurally related insecticide Ingredients of pyrethrum)	Nil
16	Chlorienvinphos	Max.0.006 ppm
17	Chlorpyrifos	Max.0.01 ppm
18	2,4D	Max. 0.003 ppm
19	Ethion (Residues to be determined as ethion and its oxygen analogue and expresses as ethion)	Max. 0.006 ppm
20	Monocrotophos	Max. 0.006 ppm
21	Paraquat Dichloride (Determined as paraquatcations)	Max. 0.025 ppm
22	Trichlorfon	Max. 0.0125 ppm
23	Thiometon (Residues determined as thiometon its sulfoxide and sulphone expresses as thiometon)	Max.0.006 ppm
24	Carbendazim	Max 0.12 ppm
25	Benomyl	Max.0.12 ppm
25	Carbofuran (sum of carbofuran expresses as carbofuran)	Max. 0.03 ppm
26	Cypermethrin (sum of isomers(fat soluble residues)	Max. 0.01 ppm
27	Decamethrin/Deltamethrin	Max.0.20 ppm
28	Fenthion (sum of fenthion, its oxygen analogue and their sulphoxides and sulphones expresses as fenthion)	Max. 0.03 ppm
29	Dithiocarbamates	Max. 0.05 ppm)
30	Phenthoate	Max. 0.01 ppm
31	Phorate (sum of phorate, its oxygen analogue and sulphones, expresses as phorate)	Max. 0.01 ppm
32	Pirimiphos-methyl	Max. 1.00 ppm

Preservative	<ul style="list-style-type: none"> • Sodium diacetate :- Max. 2500ppm • Sodium Propionate :- Max. 3200ppm • Methyl propyl hydroxyl benzoate :- Max.500ppm
Intended Shelf life	Best before 45 Days from the date of packing.
Storage condition	Stored in cool and dry place on HDPE pallets
Packaging & Transport	The material shall be packed in polyethylene bags and then packed in LDPE bags.
Labelling related to food safety & instructions for handling preparation and usage	<p><u>Language: To be used English or Hindi & Local</u></p> <p>Each bag shall be suitably marked with the following information.</p> <ul style="list-style-type: none"> • Name & address of manufacture/ marketed by (if any) • Weight (Gross/ Net) • Expiry/ best before Period • Storage condition (if any) • Month & Year of mfg • Nutritional Information • Lot/batch/code number • Any information required under FSSAI, Weight & Measures Act
Product logistic/Delivery methods	<ul style="list-style-type: none"> • 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& any objectionable smell. • All material in the carrier vehicle should be placed on a clean tarpaulin & also covered properly from top with a tarpaulin
Acceptance criteria	<ul style="list-style-type: none"> • The ingredient shall confirm to physical characteristics and chemical parameters during internal testing. • It is accepted based on the COA provided by the supplier and the COA shall confirm to the standards set. • Generally, consignment should not comprise of material of more than 2 batches and should be accompanied with respective COA.

Reference:-

1. IS 1009(1979): (Wheat flour) Maida for general purposes (FAD 16: Foodgrains, Starches and Ready to Eat Foods).
2. Food safety & standards Act 2006, Rules 2011, Regulations 2011 .

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10.	SPECIFICATION - SAFFRON
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Ingredient Name	Saffron(Kesar)
Physical Characteristics	<ul style="list-style-type: none"> • SAFFRON (Kesar) means the dried stigma or tops of styles of Crocus Sativus Linnaeus. • It shall be dark red in colour with a slightly bitter and pungent flavor, free from foreign odour and mustiness. • It shall be free from mould, living and dead insects, insect fragments, and rodent contamination. • It shall be free from added colouring matter. • Extraneous matter:- Not more than 1.0% by weight • Floral waste:- Not more than 10.0% by weight
Chemical Parameters	<ul style="list-style-type: none"> • Moisture and volatile matter at 103⁰C:-Not more than 12.0% by weight • Total ash on dry basis:- Not more than 8.0% by weight • Ash insoluble in dilute HCL on dry basis:- Not more than 1.5% by Weight • Solubility in cold water on dry weight basis:- Not more than 65.0 % by weight • Bitterness expressed as direct reading of absorbance of picrocrocine at about 257nm on dry basis:- Not less than 30.0% by weight • Safranal expressed as direct reading of absorbance of 330nm on dry basis:- Not more than 2.0% by weight • Coloring strength expressed as direct reading of absorbance of 440nm on dry basis:- Not less than 20.0% by weight and not more than 50.0% by Weight • Crude fiber on dry basis:- Not less than 80.0% by weight • Total Nitrogen on dry basis:- Not more than 6.0% by weight
Microbial Parameters	<ul style="list-style-type: none"> • Coliform/g max :- Absent in 0.1 g/ml • Total plate count/g, max:- 40,000 cfu/g • Yeast & mould count/g, max:- 100 cfu/g • Salmonella & Shigella /25 g, max:- Absent in 25g/ml
Contaminants and Residues	<ul style="list-style-type: none"> • Inorganic bromide(determined and expresses as total bromide from all sources- Max.400ppm • Aflatoxin- Max.30ppb
Intended Shelf life	Best before 24 months from date of packing.
Storage condition	Stored in a cool & dry dark place away from sunlight.
Packaging & Transport	It should be packed in watertight sound and clean packing made of suitable material that will not affect.
Labelling related to food safety & instructions for handling preparation and usage	<p><u>Language: To be used English or Hindi & Local</u></p> <p>Each bag or box shall be suitably marked with the following information.</p> <ul style="list-style-type: none"> • Name of the Material • Name & address of manufacture/marketed by (if any) • Weight (Gross/ Net) • Grade • Expiry/ best before Period • Storage condition (if any) • Month & Year of mfg • Nutritional Information • Lot/batch/code number • Any information required under FSSAI, Weight & Measures Act
Product logistic/Delivery	<ul style="list-style-type: none"> • Material should not be in unsealed, damaged or wet condition or with any foreign matter present.

methods	<ul style="list-style-type: none"> Carrier vehicle should be free from dust, dirt, any foreign matter as cement, cow dung etc& any objectionable smell. Generally, consignment should not comprise of material of more than 2 batches.
Acceptance criteria	<ul style="list-style-type: none"> It shall confirm to specified moisture, general description during internal testing. It is accepted based on the COA provided by the supplier and the COA shall confirm to the standards set. Generally, consignment should not comprise of material of more than 2 batches and should be accompanied with respective COA.

Reference:

- IS 5453-2(1996, Reaffirmed 2009): Saffron, Part 1: Specification(second revision).
ICS 67.220.10
- Food safety & standards Act 2006, Rules 2011, Regulations,2011

Signature of the Tenderer

10.	SPECIFICATION - ROASTED VERMICELLI
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Ingredient Name	Roasted nylon suji vermicelli
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Physical Characteristics	<ul style="list-style-type: none"> • It shall be obtained from suji or maida by kneading the dough, extending and roasting it. • It shall be free from added colour, rancidity, mustiness, bitterness or any other undesirable taste or odour. • It shall be free from impurities, any foreign matter, cracks, flaws, mould, insect infestation or other spoilage. • It shall retain its shape and show no signs of disintegration and shall swell appreciably when plunged into vigorously boiling water and boiled for 10minutes. • Colour:- Shall be yellow to light brown. • Texture:- Well roasted uniform thin strands either in straight form or curl form. • Flavour and Taste:- It shall be crisp and free from rancidity, mustiness, bitterness or any other undesirable taste or odour. 		
Chemical parameters	<ul style="list-style-type: none"> • Moisture, Percent by mass,max. :- 11.0 • Total Ash (on dry basis),percent by mass, Max.:- 0.7 • Acid insoluble ash (on dry basis),percent by mass, Max:- 0.05 • Total protein(N x 5.7)(on dry basis),percent by mass,Min:- 10 • Cooking test: total solids in gruel,percent by mass,Max.:- 8 • Free acidity(ml of 1N NaoH solution per 100g of product), Max:- 4 		
Contaminants and Residues	Sl No	Parameters	Tolerance limit mg/kg.(ppm)
	1	Cadmium	Max.1.5 ppm
	2	Mercury	Max. 1.0 ppm
	3	Methyl Mercury (calculated as element)	Max. 0.25 ppm
	4	Aldrin, dieldrin (the limits apply to aldrin and dieldrin singly or in any combination and are expressed as dieldrin)	Nil
	5	carbaryl	Nil
	6	Chlordane (residues to be measured as cis plus trans chlordane)	Nil
	7	Diazinon	Nil
	8	Dichlorvos (content of di-chloroacetaldehyde (D.C.A) be reported where possible	Max. 0.25 ppm
	9	Fenitrothion	Max. 0.005 ppm
	10	Heptachlor (combined residues of heptachlor and its epoxide to be determined and expressed as Heptachlor	Max.0.002 ppm
	11	Inorganic bromide (determined and expresses as total bromide from all sources)	Max. 25.0 ppm
	12	Gamma Isomer (known as Lindane)	Nil
	13	Malathion (Malathion to be determined and expressed as combined residues of malathion and malaaxon)	Max. 1.0 ppm
	14	Phosphamidon residues (expresses as the	Nil

		sum of phosphamidon and its desethyl derivative)	
15		Pyrethrins (sum of pyrethrins I & II and other structurally related insecticide Ingredients of pyrethrum)	Nil
16		Chlorienvinphos	Max.0.006 ppm
17		Chlorpyrifos	Max.0.01 ppm
18		2,4D	Max. 0.003 ppm
19		Ethion (Residues to be determined as ethion and its oxygen analogue and expresses as ethion)	Max. 0.006 ppm
20		Monocrotophos	Max. 0.006 ppm
21		Paraquat Dichloride (Determined as paraquatcations)	Max. 0.025 ppm
22		Trichlorfon	Max. 0.0125 ppm
23		Thiometon (Residues determined as thiometon its sulfoxide and sulphone expresses as thiometon)	Max.0.006 ppm
24		Carbendazim	Max 0.12 ppm
25		Benomyl	Max.0.12 ppm
25		Carbofuran (sum of carbofuran expresses as carbofuran)	Max. 0.03 ppm
26		Cypermethrin (sum of isomers(fat soluble residues)	Max. 0.01 ppm
27		Decamethrin/Deltamethrin	Max.0.20 ppm
28		Fenthion (sum of fenthion, its oxygen analogue and their sulfoxides and sulphones expresses as fenthion)	Max. 0.03 ppm
29		Dithiocarbamates	Max. 0.05 ppm)
30		Phenthoate	Max. 0.01 ppm
31		Phorate (sum of phorate, its oxygen analogue and sulphones, expresses as phorate)	Max. 0.01 ppm
32		Pirimiphos-methyl	Max. 1.00 ppm
Intended Shelf life	Best before 10 months from the date of packing.		
Storage condition	Stored in cool and dry place on HDPE pallets		
Packaging & Transport	It should be packed in polyethylene bags and LDPE bags.		
Labelling related to food safety & instructions for handling preparation and usage	<p><u>Language: To be used English or Hindi & Local</u></p> <p>Each bag or box shall be suitably marked with the following information.</p> <ul style="list-style-type: none"> • Name & address of manufacture/ marketed by (if any), • Weight (Gross/ Net), • Expiry/ best before Period, , storage condition (if any), • Month & Year of mfg, • Nutritional Information, • Lot/batch/code number, • Any information required under FSSAI, Weight & Measures Act 		
Product	<ul style="list-style-type: none"> • Material should not be in unsealed, damaged or wet condition or with any 		

logistic/Delivery methods	<p>foreign matter present.</p> <ul style="list-style-type: none"> • Carrier vehicle should be free from dust, dirt, any foreign matter as cement, cow dung etc& any objectionable smell. • All material in the carrier vehicle should be placed on a clean tarpaulin & also covered properly from top with a tarpaulin
Acceptance criteria	<ul style="list-style-type: none"> • Material shall confirm to Physical characteristics and chemical parameters during internal testing. • Material is accepted based on the COA provided by the supplier and the COA shall confirm to the standards set. • Generally, consignment should not comprise of material of more than 2 batches and should be accompanied with respective COA.

Reference:1. IS 1485 (1993) : Macaroni, Spaghetti, Vermicelli and Egg noodles [FAD 16 : Food grain, starches and ready to eat foods]
 Food safety & standards Act 2006, Rules 2011, Regulations,2011

Signature of the Tenderer