

# THE STATE TRADING CORPORATION OF INDIA LTD

(A GOVT. OF INDIA ENTERPRISE)

Jawahar Vyapar Bhawan, Tolstoy Marg, New Delhi 110001

# BRANCH OFFICE: BRANCH OFFICE: "STC TRADE CENTRE", 6th Floor, 7/ANandini Layout, Bangalore-560 096

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# Notice Ref STC/BNG/MF/KMFN/1517/Oct-2017-18

Dated:17th Oct.2017

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 (Minimum 2%) 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 madewhichever is later.

The tender would be in single bid system i.e. **Technical Bid with** Highest Percentage of Trade Margin (Minimum 2%) The contents of the Technical Bid are listed below:

#### Contents of Technical Bid:

- a. Undertaking on the Letter Head by the Tenderers participating in the STC Tender No. <u>STC/BNG/MF/KMFN/1517/Oct-2017-18</u>dtd: 17<sup>th</sup>Oct.2017 that they are agreeable and abiding by all the Terms & Conditions of KMF Tender No. **KMF/2017-18/IND4790 dtd: 16.10.2017**.
- b. Proof of EMD Payment (Receipt Challan, UTR No. etc.) against each Item for which Tenderer is participating. Tender Participants to submit two samples each of items quoted(250gmsX2) for submitting to Nandini Milk Products for quality assurance.
- c. Trade Margin for each item as per attached Annexure- (II)
- d. 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:**

- 1. The Tenderers will be required to give their valid GST No. along with a copy of the same.
- 2. The Tender would be allotted to H1 bidder who offers the Highest Percentage of Trade Margin (Minimum 2%) to STC. However award of contract as back up supplier would be issued only to those parties who offer highest Highest Percentage of Trade Margin (Minimum 2%) and also bidding for the maximum quantity of each item as per the specification provided in Section-I (Item Specification) provided below.
- 3. 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 Highest Percentage of H1 Trade Margin.
- 4. 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/IND4790 dtd: 16.10.2017.

- 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 <u>Schedule of Item wise Requirement Part-A</u> 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 depositby 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 repute 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 released on satisfactory quality report issues 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/IND4790 dtd: 16.10.2017.** Also submit two samples each for the items quoted in the tender i.e (250 gms.X2).

#### **IMPORTANT DATES & TIME:**

Download of Tender Documents : 17.10.2017 at 15:00:00 Hours
Last Date and Time for submission : 26.10.2017 at 15:00:00 Hours
Time and date for Bid Opening : 28.10.2017 at 11:00:00 Hours

Place of opening of tenders : STC Bangalore

THE LAST DATE FOR RECEIPT OF QUOTATIONS THROUGH CPP IS BEFORE 15:00:00 HOURS ON 26thOctober'2017.

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# 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 | Item Description | Quantity | EMD (Rs.)  | Security Deposit        |
|--------|------------------|----------|------------|-------------------------|
| 1      | Cashew nut       | 4000 Kg. | ₹. 80000/- | 5% Contractual<br>Value |
| 2      | Badam seeds      | 3000 Kg. | ₹. 50000/- | 5% Contractual<br>Value |
| 3      | Cardamam/Elachi  | 200 Kg.  | ₹. 10000/- |                         |

# (Sample Submission: Not Applicable)

<u>Note:</u> 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, 6 <sup>th</sup> Floor, No. 7/A, Nandini Layout, |      |
| BANGALORE-560096.   |      |
| o.  |      |
| 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 Highest Percentage of Trade Margin (Minimum 2%) as mentioned below:

| Sl. | Item Description | Tender Quantity in  | Quantity | Offered |
|-----|------------------|---------------------|----------|---------|
| No  |                  | kgs. (For 3 Months) | Offered  | Trade   |
|     |                  |                     | in Kgs.  | Margin  |
|     |                  |                     | _        | (%)     |
| 1   | CASHEW NUTS      | 4000                |          |         |
| 2   | BADAM SEEDS      | 3000                |          |         |
| 3   | CARDAMOM         | 200                 |          |         |
|     | /ELACHI          |                     |          |         |

#### **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

# 1. SPECIFICATION - CASHEW SPLITS

| Ingredient Name            | Cashew splits  |
|----------------------------|--|
| Physical                   | • Cashew kernels shall have been obtained through roasting, shelling and peeling     |
| Characteristics            | cashew nuts (Anacardiumoccidntale L.)  |
|                            | • 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                       |
|                            | <ul> <li>Damaged/Discolored units (m/m) :- Not more than 2.0 percent</li> </ul>      |
|                            | Note:  |
|                            | 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.  |
| Chemical                   | Moisture, %, Max. :- 5   |
| parameters                 | Acidity of extracted fat expresses as oleic acid :- Not more than 1.25 percent       |
| Microbial                  | Coliform:- Absent in 0.1 g/ml  |
| Standards                  | 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               | Cadmium :- Max. 1.5 ppm  |
| and Residues               | 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  |
| <b>Intended Shelf life</b> | 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  |

| Language: To be used English or Hindi & Local  |  |  |
|--|--|--|
| Language: To be used English or Hindi & Local  Each bag shall be suitably marked with the following information. |  |  |
| <ul> <li>Name &amp; address of manufacture/marketed by (if any)</li> </ul>                                       |  |  |
| 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  |  |  |
| 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.  |  |  |
| 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

| Ingredient Name   | Badam seeds  |  |  |
|---|--|--|--|
| Variety   | First quality, preference will be given for American variety, Dry form and   |  |  |
| v   | natural brown color preferred.   |  |  |
| Physical  | • The Almond seeds shall be free from foreign matter, living insects,  |  |  |
| characteristics   | 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   | Moisture shall not be more than 5%   |  |  |
| onemical parameters   | • Acidity of extracted fat expresses as oleic acid:- Not more than 1.25  |  |  |
|   | percent  |  |  |
| Microbial parameters  | • Coliform :- Absent in 0.1 g/ml   |  |  |
| viierobiai parameters   | 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  | Cadmium:- Max.1.5 ppm  |  |  |
| Residues  | 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   |  |  |  |
| Storage condition   | Best before 12 months from date packing  |  |  |
|   | * **   |  |  |
| Packaging   | Best before 12 months from date packing Stored in cool and dry place on the HDPE pallets It should be packed in polyethylene bags and vacuum packed in LDPE bags.  |  |  |
| Packaging   | Best before 12 months from date packing Stored in cool and dry place on the HDPE pallets It should be packed in polyethylene bags and vacuum packed in LDPE bags. Pack size: 10 kg net   |  |  |
| Labelling related to  | Best before 12 months from date packing Stored in cool and dry place on the HDPE pallets It should be packed in polyethylene bags and vacuum packed in LDPE bags. Pack size: 10 kg net  Language: To be used English or Hindi & local  |  |  |
| Labelling related to food safety & or                                       | Best before 12 months from date packing Stored in cool and dry place on the HDPE pallets It should be packed in polyethylene bags and vacuum packed in LDPE bags. Pack size: 10 kg net  Language: To be used English or Hindi & local Each bag/box shall be suitably marked with the following information.  |  |  |
| Labelling related to food safety & or instructions for                      | Best before 12 months from date packing Stored in cool and dry place on the HDPE pallets It should be packed in polyethylene bags and vacuum packed in LDPE bags. Pack size: 10 kg net  Language: To be used English or Hindi & local  |  |  |
| Labelling related to food safety & or instructions for handling preparation | Best before 12 months from date packing Stored in cool and dry place on the HDPE pallets It should be packed in polyethylene bags and vacuum packed in LDPE bags. Pack size: 10 kg net  Language: To be used English or Hindi & local Each bag/box shall be suitably marked with the following information.  |  |  |
| Labelling related to food safety & or instructions for                      | Best before 12 months from date packing Stored in cool and dry place on the HDPE pallets It should be packed in polyethylene bags and vacuum packed in LDPE bags. Pack size: 10 kg net  Language: To be used English or Hindi & local Each bag/box shall be suitably marked with the following information.  Name & address of manufacture/marketed by (if any)  |  |  |
| Labelling related to food safety & or instructions for handling preparation | Best before 12 months from date packing Stored in cool and dry place on the HDPE pallets It should be packed in polyethylene bags and vacuum packed in LDPE bags. Pack size: 10 kg net  Language: To be used English or Hindi & local Each bag/box shall be suitably marked with the following information.  Name & address of manufacture/marketed by (if any)  Weight (Gross/ Net), ingredient                             |  |  |
| Labelling related to food safety & or instructions for handling preparation | Best before 12 months from date packing Stored in cool and dry place on the HDPE pallets It should be packed in polyethylene bags and vacuum packed in LDPE bags. Pack size: 10 kg net  Language: To be used English or Hindi & local Each bag/box shall be suitably marked with the following information.  Name & address of manufacture/marketed by (if any)  Weight (Gross/ Net), ingredient  Expiry/ best before Period |  |  |

|                     | Any information required under FSSAI, Weight & Measures Act.   |  |  |
|---------------------|--|--|--|
| Product logistics/  | Material should not be in unsealed, damaged or wet condition or with any   |  |  |
| delivery methods    | 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 | * * * * * * *  |  |  |
|                     | • 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

| Ingredient Name                    | Cardamom  |  |
|------------------------------------|---|--|
| Physical characteristics           | 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                | Moisture:- Not more than 13.0% by weight  |  |
|                                    | Total ash on dry basis:- Not more than 9.5 % by weight  |  |
|                                    | <ul> <li>Volatile oil content on dry basis:- Not less than 3.5% by v/w</li> </ul>   |  |
| Microbial parameters               | Salmonella:- Absent in 25 g   |  |
|                                    | Yeast &mould count:- Positive in not more than 100 count/gm   |  |
| Contaminants and                   | Endosulfan ( residues are measured and reported as total of endosulfan  |  |
| residues                           | 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          | Language: To be used English or Hindi & local   |  |
| safety & or instructions           | · ·   |  |
| for handling preparation           |   |  |
| and usage                          | • Weight (Gross/ Net)   |  |
|                                    | • Expiry/ best before Period, storage condition (if any)  |  |
|                                    | Month & Year of mfg   |  |
|                                    | Nutritional Information     Let/batch/code growth or  |  |
|                                    | • Lot/batch/code number   |  |
| Duaduat lagistics/deligra          | Any information required under FSSAI, Weight & Measures Act.      Consider violation of the free free dust, dist, any ferging matter as |  |
| Product logistics/delivery methods | , , ,   |  |
| methous                            | 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 | • | The cardamom shall confirm to physical characteristicsand 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