



**THE MADHYA PRADESH STATE AGRO INDUSTRIES  
DEVELOPMENT CORPORATION LIMITED**

"PANCHANAN" 3rd FLOOR, MALAVIYA NAGAR, BHOPAL Phone (0755)- 2760517, 2761392, Fax: 0755-2557305

**CORRIGENDUM- 1**

**Dated 10.12.2018**

SN	ITEM	PAGE/ANNEXURE	PRESENT	REVISED
01	GRAM DAAL (CHANA DAAL)	11/ANNEXURE 5	<b>1. ELIGIBILITY:</b> Manufacturer having valid FSSAI License and PAN and GSTN no.	<b>ELIGIBILITY:</b> Manufacturer/Trader having valid FSSAI License and PAN and GSTN no
02	<b>list of mandatory documents....</b>	2/----	13. Self Certified Copy GST return for the quarter ending on 31.10.2018	13. Self Certified Copy GST return for the quarter ending on 30.09.2018
03	<b><u>MASALA MIX OF .....</u></b>	12/ANNEXURE 5	6- <b><u>TURMARIC, RED PIPPER AND GARAM MASALA POWDER</u></b> : Only Agemark spice powder will be accepted. Please go through the requirement of AGMARK visiting www. agmarknet.nic.in / Mixedmasala.pdf	6- <b><u>TURMARIC, RED PIPPER AND GARAM MASALA POWDER</u></b> : Only AGMARK spice powder will be accepted. Please go through the requirement of AGMARK visiting www. agmarknet.nic.in / Mixedmasala.pdf
04	<b><u>MASALA MIX OF .....</u></b>	12/ANNEXURE 5	<b>ELIGIBILITY: 7.</b> Manufacturer having valid FSSAI License and PAN and GSTN no. and F.P.O. license and "AGMARK" O or their authorized dealer having valid FSSAI License and PAN and GSTN No.	<b>ELIGIBILITY: 7.</b> Manufacturer having valid FSSAI License and PAN and GSTN no. and "AGMARK" [Turmeric Power, Mirch Power ( Red chilly ) and Garam Masala] or their authorized dealer having valid FSSAI License and PAN and GSTN no.
05	<b><u>RICE KERENALS (FRK)</u></b>	<b><u>ANNEXURE 5 TECHNICAL SPECIFICATION</u></b>	As per revised Annexure appended here under	

**TECHNICAL SPECIFICATION, ELIGIBILITY AND EMD  
FORTIFIED RICE KERENALS (FRK)**

**01. ELIGIBILITY-**

- A. Manufacturer having valid FSSAI Licence and PAN and GSTN no.
  - B. Manufacturing company Should be an ISO 9001-2000 and HACCP or ISO-22000 Certified company\*
  - C. Having minimum installed capacity to produce 250 M.T. FRK per annum.\*\*
  - D. Should have in house testing laboratory for testing Physical, Chemical and Microbial parameters. Please submit the details in following format. \*\*\*
- \* Copy of Valid license duly countersigned by the Bidder is to be enclosed.  
 \*\* Capacity should have been mentioned in the Certificate issued by the FSSAI as mentioned in 2 above.  
 \*\*\* Self certified copy of all lab equipments and facilities in the below format are to be enclosed.

S.No.	NAME OF THE EQUIPMENT	MANUFACTURER OF THE EQUIPMENT	DATE OF PURCHASE	POSSIBLE TEST
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01. **EMD-1,00,000**

02. **RATE DURATION: QUARTERLY**

03. **VALIDITY OF RATES:** Three months from date of opening of financial bid.

04. **DETAILS OF INGREDIENTS OF KHICHADI -** Rice (48%), Soya Grit (15%), Moong Dal (23%), Masala (2% with Double Fortified Salt (80% rest quantity of Turmeric powder, Red chilly powder, Garam masala and Oil (12%) are mixed in a Mixer. The FRK is proposed to mix in the mixer.

05. **Specification :** Rice should be fortified using extrusion technology so as to give stability of micronutrients in the rice kernels across processing , storage, washing and cooking. Rice, when fortified, shall contain added iron, folic acid and vitamin B-12 at the level given in the table below:

S.NO.	Name of the item (Name of the ingredient)	FSSAI STANDARDS FOR FORTIFICATION OF RICE (PER KG)
<b>A</b>	<b>Minerals Premix</b>	
1	Iron (mg) Ferrous pyrophosphate Sodium Iron (III) Acetate, Trihydrate (NaFeEDTA)	20
2	Zink (mg) (Zink Oxide)	30
<b>B</b>	<b>Vitamin Premix</b>	
1	Vitamin A (mcg RE) (Retinyl Palmitate)	1500
2	Vitamin B1 (mg) (Thiamine, hydrochloride, Thiamine mononitrate)	3.5
3	Vitamin B2(mg) (Riboflavin, Riboflavin 5'-phosphate sodium)	4
4	Vitamin B3 (mg) (Nicotinamide, Nicotinic acid)	42
5	Vitamin B9 (mcg) (Folic Acid)	1300
6	Vitamin B6 (mg) (Pyridoxine hydrochloride)	5
7	Vitamin B12 (mcg) (Cyanocobalamine, Hydroxycobalamine)	10

**Packing :** The product may be packed in quantities of 30 Kg bags of food grade polyethylene (see IS 10171) of minimum thickness 0.05 mm. The bags should be properly closed by tying with a string or a rubber band. The bags can also be heat sealed, but ensure that inner side of bag is free from material particles.