

**SPECIFICATION OF PLANTATION WHITE SUGAR
(AS PER IS: 5982-2003)**

E.M.D. Rs 1,00,000

1. ELEGIBILUTY - PRODUCER/TRADER AS PER CLAUSE 04.1/04.2.

SPECIFICATIONS

- (1) Purified and crystallized Sucrose (saccharose) with a polarization not less than 99.5⁰Z and a moisture content (loss on drying) of not more than 0.10 percent.
- (2) The material shall be crystalline, white, odorless and free from dirt, iron filings and other extraneous matter.
- (3) The product shall also comply with the requirements given in Table 1 below.

Table 1

| Sl. No. | Characteristic | Requirement | Method of Test,Ref. to Clause of 15279 |
|----------------|--|---------------------|---|
| i | Loss on drying, percent by mass, Max | 0.10 | 4 |
| ii. | Polarization, Min | 99.5 ⁰ Z | 5 |
| iii. | Reducing sugars, percent by mass, Max | 0.10 | 7 |
| iv. | Colour in ICUMSA units, Max. | 150 | 8 |
| v. | Conductivity ash, percent by mass, Max | 0.1 | 9 |
| vi. | Sulphur dioxide, mg/kg, Max | 70 | 13 |
| vii. | Lead, mg/kg, Max | 5.0 | 15 |

PACKING

Plantation white Sugar shall be packed in clean, sound and new jute bags as per IS 1943 or bags made of polypropylene as per IS 10910 or bags made of high density polyethylene as pr IS 10146. The jute bags may be lined with polyethylene film. The mouth of each bag shall be either machine-stitched or rolled over and hand-stitched. If hand-stitched, the stitches shall be in two rows with at least 14 stitches in each row.

Each bag/pack shall bear legibly and indelibly the following particulars :

- a) Name of the product;
- b) Name and address of manufacturer;
- c) Net weight of Sugar in the bag;
- d) Month & year of manufacture ;
- e) Batch or Code number ;
- f) The words "Best before....." (month and year to be indicated) ; and
- g) any other requirements as specified under the Standards of Weights and Measures Packages commodities) Rules, 1977 and Prevention of Food Adulteration Act, 1954 and Rules framed there under.

PLEASE ATTACH SELF CERTIFIED COPY OF ALL THE DOCUMENTS MENTIONED ABOVE

ANNEXURE- 6

M.P. STATE AGRO INDUSTRIES DEVELOPMENT CORPORATION LIMITED:
PANCHANAN, 3RD FLOOR, MALVIYA NAGAR: BHOPAL

COMMERCIAL BID FOR WHITE PLANTATION SUGAR
AS PER IS 5982-2003
VALID FOR 3 DAYS FROM

(Subject to all the terms and conditions issued by the M.P. State Agro-Industries Development Corporation Limited, Bhopal. as Annexure 1.)

NAME OF BIDDER

ADDRESS

CATAGOTY OF THE BIDDER

PRODUCER/TRADER

Quantity Offered per order

..... (M.T.)

SUPPLY AGAINST TELEPHONIC CONFIRMATION (FOLLOWED BY CONFIMETORY ORDER) NEEDS TO START IMMEDIATELY AS PER ORDER

Rates for supply F.O.R. Badi by road inclusive of all taxes, un-loading and stacking at Badi Plant Godown (Packing in 50/100 kg Jute/HDPE Bag on Net Weight Basis).

| ITEM | Rate per quintal inclusive of all taxes FOR destination (with Entry Tax Paid seal on invoice) | | | | |
|------------|--|----------|--------|----------|--------|
| | | JUTE BAG | | HDPE BAG | |
| | | 50 KG | 100 KG | 50 KG | 100 KG |
| SUGAR S-30 | In figure | | | | |
| | In words | | | | |

**SIGNATURE OF THE BIDDER
WITH DATE & SEAL**

SPECIFICATION FOR EDIBLE LOW FAT SOYA FLOUR AND SOYA GRIT**E.M.D. Rs. 2,00,000****(AS PER IS:7836-1975 REAFFIRMED 2005)****CATEGORY - ONLY MANUFACTURER SEE CLAUSE 04.01****Manufacturing unit having:-**

- 1) Valid license from Food safety Standard Authority of India (FSSAI) for EDIBLE LOW FAT SOYA FLOUR AND SOYA GRIT.
- 2) Capacity to produce Minimum 2000 M.T. EDIBLE LOW FAT SOYA FLOUR AND SOYA GRIT in a month (AS PER LICENSE ISSUED BY (F.S.S.A.I.) and in a position to offer not less than 50 percent quantity.
- 3) Who are converting EDIBLE LOW FAT SOYA FLOUR AND SOYA GRIT from edible low fat soya cake has to ensure that EDIBLE LOW FAT FOOD GRADE material is procured batch-wise and batch number is written on the purchase bill supported with test report of every batch from a laboratory accredited by NABL.
- 4) Should have in house testing laboratory, Chemical and Microbial parameters. Please submit the details in following format:-

| SR.NO | NAME OF EQUIPMENT | THE MANUFACTURER OF THE EQUIPMET | DATE OF PURCHASE | POSSIBLE TEST |
|-------|-------------------|----------------------------------|------------------|---------------|
|-------|-------------------|----------------------------------|------------------|---------------|

SPECIFICATION

1. Edible low fat soya flour shall be obtained from clean, sound, healthy soya beans by a process of cracking, dehulling, solvent extraction with food grade hexane (see IS: 3470-1966 for hexane, food grade) and grinding. It shall be in the form of coarse or fine powder, white to creamy-white in colour of uniform composition and free from rancid odor, extraneous matter and insect, rodent or fungal infestation. The material shall be free from any artificial coloring matter or flavoring agents.
2. Edible low fat soya flour shall be free from harmful foreign oilcakes, such as castor and MAHUA when tested according to the methods prescribed in 11 and 12 respectively of IS: 7874 (Part-1)- 1975. It shall also be free from NEEM Cake and other foreign materials such as Jaggery and Molasses.
3. The material shall conform to the requirements given in Table-I and Table-2 with every Consignment the test report shall be enclosed conforming to the requirement.
4. Place where edible Low Fat Soya Flour shall be manufactured, packed and stored and the equipment used shall be maintain under hygienic condition (as per IS: 2491-1972).

TABLE -1

| SN | Characteristics | Requirement | Method of Test Ref. to Appendix in IS: 4684- IS: 4876-1968 1975 | |
|----|---|---|--|---|
| 1 | Moisture, percent by mass. Max | 9.0 | B | - |
| 2 | Protein (on dry basis), percent by mass, Min. | 48 | C | - |
| 3 | Total ash (on dry basis), percent by mass. Max. | 7.2 | D | - |
| 4 | Acid-insoluble ash (on dry basis), percent by mass. Max | 0.4 | E | - |
| 5 | Fat (on dry basis), percent by mass. Max. | 1.5 | F | - |
| 6 | Crude Fiber (on dry basis), percent by mass. Max. | 4.2 | H | - |
| 7 | Aflatoxin, pg/kg. Max | 30 | J | - |
| 8 | Hexane (food grade), ppm. Max | 10 | - | A |
| 9 | Soya Flour - 600 micron IS sieve | 98% passing | | |
| 10 | Soya Grit | shall retain on 300 micron IS sieve and shall pass completely through 850 micron IS sieve | | |

TABLE -2

BACTERIOLOGICAL REQUIREMENTS FOR EDIBLE LOW-FAT SOYA FLOUR

| S.No. | Characteristics | Requirement | Methods of Test Ref. To |
|-------|-----------------------------------|-------------|-------------------------|
| 1 | Total bacterial count per g. Max. | 50000 | IS: 5402-1969 |
| 2 | Coliform bacteria per g. Max. | 10 | IS: 5401-1969 |
| 3 | Salmonella bacteria per 25 g. | Nil | IS: 5887-1970 |

5. **Sampling** : Representative samples of the material shall be drawn and tested for conformity to this standard as prescribed in IS: 5351 -1969 (The sample shall be taken in presence of Corporation's authorised representative in a protected place not exposed to damp, air, and dust. The container of sample shall be sealed properly and marked with the full details of date of sampling, name and address of manufacturer, batch or Code Number. Test report should clearly mention the Batch Number).

6. **Packing** : Material packed in polythene or polyethylene or poly ethylene-lined jute bags, or in clean tinplate containers. When packed in bags, the mouth of each bag shall be either machine or hand stitched. If hand-stitched, the mouth shall be rolled over and stitched. Stitches shall be in two cross rows with at least 14 stitches in each row.

7. **Marking** :The following particulars shall be marked or labeled on each container:-

- a) Name of the product.
- b) Name and address of the manufacturer.
- c) Batch or code number.
- d) Net mass.
- e) Nitrogen solubility index, and
- f) Date of manufacture.

8. Protein and enzyme quality requirements will be as under:-

| | |
|----------------------------------|----------|
| Relative Protein Efficiency | 65 to 75 |
| Nitrogen Solubility Index | 60 to 40 |
| Trypsin Inhibitor Activity Units | 55 Max |
| Urease Test Difference in pH | 0.3 Max. |

Note. Relative protein efficiency is expressed as percentage of the full potential of soya protein.

PLEASE ATTACH SELF CERTIFIED COPY OF ALL THE DOCUMENTS MENTIONED ABOVE.

ANNEXURE- 6

M.P. STATE AGRO INDUSTRIES DEVELOPMENT CORPORATION LIMITED:
PANCHANAN, 3RD FLOOR, MALVIYA NAGAR: BHOPAL

COMMERCIAL BID FOR EDIBLE LOW FAT TOASTED SOYA FLOUR AND
SOYA GRIT
AS PER IS 7836-1975 (reaffirmed 2005)

FOR THE MONTH OF -----

(Subject to all the terms and conditions issued by the M.P. State Agro-Industries Development Corporation Limited, Bhopal. as Annexure 1.)

NAME OF BIDDER

ADDRESS

Whether Soya Cake is manufactured by the Unit YES/NO.

If no, name & address of the manufacturer/s (Please enclose self certified copy of valid purchase agreement. In case the purchase is made from different source fresh agreement should be submitted before purchases).

Quantity Offered Total quantity per month:

Minimum period of notice for starting supplies:-

Rates for supply F.O.R. destination inclusive of all taxes, un-loading and stacking at Plant's Godown with Entry tax Paid invoice.

| S.N. | Item | Rates F.O.R. Plant per Metric Tone (50 Kg. Packing). | | | |
|------|------------|--|----------------|----------------|----------------|
| | | | BADI | MANDIDEEP | INDORE |
| 1 | Soya Flour | in figure | | | |
| | | in words | | | |
| 2 | Soya Grit | in figure | | | |
| | | in words | | | |

SIGNATURE OF THE BIDDER WITH DATE & SEAL

SPECIFICATION FOR REFINED SOYABEAN OIL AND VEGITABLE OIL

**CATEGORY - ONLY BONAFIDE MANUFACTURER OR HIS AUTHORISED DEALER SEE
CLAUSE 04.01. OR 04.03**

E.M.D. Rs. 2,00,000

Manufacturing unit having valid license from Food safety Standard Authority of India (FSSAI).

Refined Soya bean Oil –

- 1.1 Description** - The material shall be obtained from good quality Soya bean from the plant *Gycine Max (L) Merrill Syn. Glycine Soja Sieb adn Zucc. fam. Leguminosae* by the process of solvent extraction.
- 1.1.1** The Solvent Extraction Oil shall be obtained from the oleaginous material using solvent hexane conforming to IS: 3470-1966 (Specification for hexane, food grade).
- 1.2** The material shall be clear and free from adulterants, sediment, suspended and other foreign matter, serrated water, and added coloring and flavoring substances. The material shall have acceptable taste and odor when tested as prescribed in 20 of IS 548 (part-1) - 1964. The peroxide value of the oil shall not exceed 10. It may contain permitted anti oxidants in quantities prescribed under the Prevention of Food Adulteration (PFA) Rules of the Government of India.
- 1.2.1** The clarity of material shall be judged by the absence of turbidity after keeping the filtered sample at 30°C for 24 hours.
- 1.3 Admixture with Other Oils** -- The material shall be free from admixture from other oils, when tested according to the methods prescribed in IS: 548 (Part-II) - 1976.
- 1.4** The material shall also comply with the requirements given in the table below:-

REQUIREMENTS FOR REFINED SOYABEAN OIL

| S.No. | Characteristics | Requirements |
|-------|--|------------------|
| 1 | Moisture & insoluble impurities, percent by mass. max. | 0.10 |
| 2 | Colour in a 1/4-in cell on the Lovibond scale expressed as Y + 5R, not deeper than | 7.5 |
| 3 | Refractive index at 40°C | 1.465 to 1.471 |
| 4 | Saponification value | 189 to 195 |
| 5 | Iodine value (Wijs) | 125 to 140 |
| 6 | Acid value, Max. | 0.5 |
| 7 | Unsaponifiable matter, percent by mass. max. | 1.0 |
| 8 | Flash point, Pensky-Martens (closed).°c | 250 |
| 9 | Insoluble bromide test | to pass the test |
| 10 | Phosphorous content | to pass the test |

The manufacturers shall conform to the requirements of quality prescribed for ECO mark. The product shall not contain aflatoxin, more than 5 µ g/kg. The pesticide residues, if any, shall not exceed the tolerance limit as prescribed in the Prevention of Food Adulteration Act, 1954 and Rules made there under. Only permitted antioxidants not exceeding the quantities specified against each as prescribed under the Food Adulteration Act, 1954 and Rules made there under, shall be used, if required.

The product shall not contain any of the toxic metals in excess of the quantities as under :-

LIMITS FOR TOXIC METALS

| S.No. | Characteristics | Requirements |
|-------|---------------------------|--------------|
| 1 | Lead, mg/kg. Max. | 5.0 |
| 2 | Arsenic, mg/kg.Max. | 0.5 |
| 3 | Cadmium, mg/kg. Max. | 1.0 |
| 4 | Mercury (total) mg/kg.Max | 0.25 |

REFINED PALMOIEIN OIL

CATEGORY - ONLY BONAFIDE IMPOPOOSHAN AAHARR OR HIS AUTHORISED DEALER

Bonafied Importer having valid license from Food safety Standard Authority of India (FSSAI).

SPECIFICATION FOR PALMOLEIN

Palmolein means the liquid fraction obtained by fractionation of palm oil obtained from the fleshy mesocarp of fruits of oil palm (*Elaeis Guineensis*) tree by the method of expression or solvent extraction. It shall be clear, free from rancidity, suspended or other foreign matter separated water, added coloring and flavoring substances or mineral oil. It shall conform to the following standards, namely :-

REQUIREMENTS FOR REFINED PALMOLEIN

| S.No. | Characteristics | Requirement |
|-------|---|--------------------------------------|
| 1 | Butyro-refractometer reading at 40oC Or Refractive Index at 40oC | 43.7 – 52.5 Or 1.4550 – 1.4610 |
| 2 | Iodine Value (Wij's method) | 54 – 62 |
| 3 | Saponification value | 195 – 205 |
| 4 | Cloud Point | Not more than 18o C |
| 5 | Unsaponifiable matter | Not more than 1.2 per cent |
| 6 | Acid value | Not more than 6.0328 |
| 7 | Flash Point (Pensky Marten closed method) | Not less than 250 o C |
| 8 | Test for Argemone oil (it may contain food additives permitted in the Food Safety and Standards Act, 2006) | Negative |
| 9 | Refined oil shall not contain Hexane | more than 5.00 ppm |
| 10 | Aflatoxin contain | Not more than 5 u g/Kg |
| 11 | Mineral Oil Test TLC | Negative |

Further, if the Palmolein is obtained from solvent extracted palm oil, it shall be refined before it is supplied for human consumption.

The manufacturers shall conform to the requirements of quality prescribed for ECO mark.

The pesticide residues, if any, shall not exceed the tolerance limit as prescribed in the Prevention of Food Adulteration Act, 1954 and Rules made there under.

Only permitted antioxidants not exceeding the quantities specified against each as prescribed under the Food Adulteration Act, 1954 and Rules made there under, shall be used, if required.

The product shall not contain any of the toxic metals in excess of the quantities as under :-

LIMITS FOR TOXIC METALS

| S.No. | Characteristics | Requirements |
|-------|-----------------------------|--------------|
| 1 | Lead, mg/kg. Max. | 5.0 |
| 2 | Arsenic, mg/kg. Max. | 0.5 |
| 3 | Cadmium, mg/kg. Max. | 1.0 |
| 4 | Mercury (total) mg/kg. Max. | 0.25 |

OTHER REQUIREMENT FOR THE OIL

PACKING : The material shall be supplied in suitably sealed and well closed containers, as per order.

MARKING :-

The containers shall be marked with the following particulars:

- a) Name and grade of the material ;
- b) Net mass of the material ;
- c) A statement that permitted antioxidants have been added in prescribed quantities, if added ;
- d) Manufacturer's name and/or his recognized trade-mark, if any;
- e) Batch No. or lot No. in code or otherwise ; and
- f) Month and year of manufacture.

NOTE: In house test report on all above parameters shall be enclosed with the delivery challan. Oil will be sent to the Consignee, only if, the in-house test report meets out the requirements.

PACKING : The material shall be supplied in suitably sealed and well closed containers, as per order.

MARKING:-

The containers shall be marked with the following particulars :

- a) Name and grade of the material;
- b) Net mass of the material;
- c) A statement that permitted antioxidants have been added in prescribed quantities, if added;
- d) Manufacturer's name and/or his recognized trade-mark, if any;
- e) Batch No. or lot No. in code or otherwise: and
- f) Month and year of manufacture.

PLEASE ATTACH SELF CERTIFIED COPY OF ALL THE DOCUMENTS MENTIONED ABOVE

ANNEXURE- 6

M.P. STATE AGRO INDUSTRIES DEVELOPMENT CORPORATION LIMITED:
PANCHANAN, 3RD FLOOR, MALVIYA NAGAR: BHOPAL

COMMERCIAL BID FOR REFINED SOYA OIL (As
per IS- 4276 - 1977 (Reaffirmed 2000)/ REFINED
PALMOLEIN OIL

FOR THE MONTH OF

(Subject to all the terms and conditions issued by the M.P. State Agro-Industries
Development Corporation Limited, Bhopal. as Annexure 1.)

NAME OF BIDDER

ADDRESS

Name and address
of the Producer

.....
.....
.....

Quantity Offered per order

(M.T.)

Minimum period of notice for starting supplies:-

Rates for supply / F.O.R. destination by road inclusive of all taxes and duties, loading, un-
loading and stacking at BADI plant with Entry Tax Paid invoice and TBHQ.

| ITEM | BADI PERMETRIC TON IN TANKER | |
|-----------------------|---------------------------------|-----------------|
| | SOYA OIL | Rs in Figure |
| REFINED PALMOLEIN OIL | Rs. In words | |
| | Rs in Figure | |
| | Rs. In words | |

SIGNATURE OF THE BIDDER WITH DATE & SEAL

PRESENT SPECIFICATION FOR VITAMIN & MINERALS

CATEGORY – ONLY MANUFACTURER SEE CLAUSE 04.01

E.M. D. Rs. 2,00,000

ELIGIBILITY CRITERIA OF THE MANUFACTURER FOR VITAMIN & MINERAL PREMIX

1. Should be an ISO 9001-2000 and HACCP or ISO-22000 Certified company. *
2. Should be a Registered Manufacturer to produce Vitamin & Mineral Premix as per the license issued by the Food Safety Standard Authority of India (FSSAI).*
3. Minimum 3 year experience (as on 31.12.2015) of Manufacturing and supply of Vitamin and Minerals pre-mix out of which 130 M.T. Vitamin Premix and 1200 M.T. Mineral Premix in any one year (preferably for identical food manufacturer of ICDS Scheme) and having installed capacity to produce 240 M.T. Vitamin and 2030 M.T. Minerals premix per annum.**
4. 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.

** Original Certificate issued by the Chartered Accountant for supply in last 3 years needs 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 |
|-------|-----------------------|-------------------------------|------------------|---------------|
| | | | | |

Contd 2..

DETAILS OF THE MANUFACTURING PROCESS OF SNF SPECIFICATION FOR VITAMIN & MINERALS - To produce Supplementary Nutrition Food (SNF) flour of different Grain and pulses are roasted at 220°C and then product is cooled to 40°C then Low Fat Toasted Soya Flour, Sugar, Oil, Flavor are mixed in the Mixer. The Vitamin & Mineral Premix are proposed to mix at this stage in the mixer.

| S.NO. | Name of the item (Name of the ingredient) | PACKING 1 | PACKING 2 |
|-------|---|------------------------------|----------------------------------|
| | | REQUIRED VALUE IN 100 gm SNF | REQUIRED VALUE IN PER 100 gm SNF |

MINERALS PREMIX

| | | | |
|---|---|--------|--------|
| 1 | Calcium (mg) (Calcium Carbonate Food Grade) | 250.00 | 400.00 |
| 2 | Iron (mg) (Ferrous Fumarate, IP) | 3.75 | 11.67 |
| 3 | Zink (mg) (Zink Oxide) | 2.08 | 4.00 |

VITAMIN PREMIX

| | | | |
|---|--|--------|--------|
| 1 | Vitamin A (mcg) (Dry Acetate, IP) | 166.67 | 316.67 |
| 2 | Vitamin B1 (mg) (Thiamine, IP/BP/USP) | 0.21 | 0.57 |
| 3 | Vitamin B2 (mg) (Riboflavin, IP/BP/USP) | 0.25 | 0.7 |
| 4 | Vitamin B3 (mg) (Niacin, IP) | 3.33 | 6.67 |
| 5 | Vitamin B9 (mcg) (Folic Acid, IP) | 33.33 | 166.67 |
| 6 | Vitamin C (mg) (Ascorbic Acid, Plain IP) | 16.67 | 26.67 |

We propose to mix – 1 Kg Vitamin and 6.6. Kg Mineral Premix in Packing 1

AND

1 Kg Vitamin and 10.7 Kg Mineral Premix in Packing-2.

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.

ANNEXURE- 6

M.P. STATE AGRO INDUSTRIES DEVELOPMENT CORPORATION LIMITED:
PANCHANAN, 3RD FLOOR, MALVIYA NAGAR: BHOPAL

COMMERCIAL BID FOR VITAMIN AND MINERALS PRE-MIX

FOR THE MONTH OF

(Subject to all the terms and conditions issued by the M.P. State Agro-Industries Development Corporation Limited, Bhopal. as Annexure 1.)

NAME OF BIDDER

ADDRESS

Whether manufactured by the Unit YES/NO.

If no, name & address of the manufacturer.

Quantity Offered Total quantity per month:

Minimum period of notice for starting supplies:-

Rates for supply Ex-Mill / F.O.R. destination by road inclusive of all taxes, un-loading and stacking at Plant's Godown.

| ITEM | RATE | RATE PER KG IN DRUM PACKING | | | RATE PER KG IN HDPF BAGS | | |
|--------------------|--------------|--------------------------------|-----------|--------|-----------------------------|-----------|--------|
| | | BADI | MANDIDEEP | INDORE | BADI | MANDIDEEP | INDORE |
| VITAMIN PRE MIX | IN FIGURE | | | | | | |
| | IN WORDS | | | | | | |
| MINERAL PREMIX | IN FIGURE | | | | | | |
| | IN WORDS | | | | | | |

SIGNATURE OF THE BIDDER WITH DATE & SEAL

CATEGORY - ONLY MANUFACTURER SEE CLAUSE 04.01
ELIGIBILITY CRITERIA FOR FLAVOUR

E.M.D. Rs 1,00,000

Manufacturer should have in house testing facilities. The mixtures and other items use for manufacturing flavor should be made of Stainless steel (SS) and the plant should have all hygienic facilities to produce the material. The Corporation may decide to inspect the plant before registration. Please submit necessary documents to authenticate the claim.

1. Should be an **ISO 9001-2000 and HACCP** or **ISO -22000** Certified Company. (Copy of Valid license duly counter signed by the Bidder is to be enclosed).
2. Valid license from Food safety Standard Authority of India (FSSAI).
3. Should have in house testing laboratory for testing Physical, Chemical and Microbial parameters. Please submit the details in following format:-

| SR.NO | NAME OF THE MANUFACTURER OF EQUIPMENT | THE MANUFACTURER OF THE EQUIPMET | DATE OF PURCHASE | POSSIBLE TEST |
|-------|---------------------------------------|----------------------------------|------------------|---------------|
|-------|---------------------------------------|----------------------------------|------------------|---------------|

4. Minimum 3 year experience of Manufacturing and supply of 100 M.T. Flavour (of any kind) as on 31.03.2015 (copy of proof to be attached).

SPECIFICATION FOR FLAVOUR

1. Supplied material should have expiry period of Six months from the date of supply.
2. Ingredients : Artificial, Nature Identical and Natural flavoring substances use be used in permitted limits as per relevant laws so as to give both i.e. Top Notch and Taste having minimum retention of 3 months from the date of mixing in SNF.
(Supplier has to mentioned the class and name and percentage of ingredients used in the material on the level on packing of item supplied)

Bidder should quote rate for Vanilla and Cardamom Flavour **based on Soya flour only as carrier**. All ingredients should be food grade and fit for human consumption. The Flavour should be produce in such a way that it has both i.e. Top Notch and Taste, having retention of minimum in the SNF for a period of 3 months from the date of mixing (In case of bidders who have not supplied the item, earlier, are required to submit sample of the flavor (1 KG each) to have examine quality of Top Notch, Taste and retention, decision of the consignee in this regard will be final. The supplier should also suggest how much material is to be mixed in the SNF to ensure all above requirements.

To produce Supplementary Nutrition Food (SNF) flour of different Grain and pulses are roasted at 220 ° c and then product its cooled to 40 ° c then Low Fat Toasted Soya Flour, Sugar, Oil, are mixed in the Mixer. The Flavour will be added at this stage. We propose to mix 3 Kg Flavour per M.T.

PLEASE ATTACH SELF CERTIFIED COPY OF ALL THE DOCUMENTS MENTIONED ABOVE

ANNEXURE- 6

M.P. STATE AGRO INDUSTRIES DEVELOPMENT CORPORATION LIMITED:
PANCHANAN, 3RD FLOOR, MALVIYA NAGAR: BHOPAL

COMMERCIAL BID FOR FLAVOUR
FOR THE MONTH OF

(Subject to all the terms and conditions issued by the M.P. State Agro-Industries Development Corporation Limited, Bhopal. as Annexure 1.)

NAME OF BIDDER

ADDRESS

Whether manufactured by the Unit YES/NO.

If no, name & address of the manufacturer.

Quantity Offered Total quantity per month:

Minimum period of notice for starting supplies:-

Rates for supply Ex-Mill / F.O.R. destination by road inclusive of all taxes, un-loading and stacking at Plant's Godown.

| ITEM | TYPE | | RATE PER KG IN HDPE BAG | | |
|------------------------------------|----------|--------------|-------------------------|-----------|--------|
| | | | BADI | MANDIDEEP | INDORE |
| FLAVOUR AS PER ANNEXURE 5 | VANILLA | Rs in Figure | | | |
| | | Rs. In words | | | |
| | CARDAMOM | Rs in Figure | | | |
| | | Rs. In words | | | |

SIGNATURE OF THE BIDDER WITH DATE & SEAL

SPECIFICATION FOR MILK POWDER (IS MARKED IS: 1165-2002)

**CATEGORY - ONLY MANUFACTURER OR AUTHORIZED DEALER SEE NCLAUSE 04.01.
AND 04.03**

E.M.D. Rs 1,00,000

Description

The material shall be white or white with greenish tinge or light cream in colour. It shall be free from lumps except those that break up readily under slight pressure and shall be reasonably free from scorched particles. It shall also be free from extraneous matter.

Flavour and taste

The Flavour of the product or of the reconstituted milk shall be pleasant and clean. It shall be free from off Flavour (may have slightly cooked but not the burnt flavor). It is recommended that the Flavour and taste may be judged on the basis of their sensory characteristics (see IS 10030).

Hygienic Conditions :

The product shall be manufactured and packed under hygienic conditions as per IS 2491.

Milk Powder

It shall be the material prepared by spray drying of standardized milk obtained from fresh cow milk or buffalo milk or a mixture thereof (the standardized milk shall be prepared by adjustment of suitably processed milk solids). The standardized milk shall be free from additives. All processing and drying should be carried out in a manner that minimizes the loss of nutritive value, particularly protein quality.

For improving the disperse ability of the product, lecithin to a maximum extent of 0.5 percent by mass may be added and declared on the label as per the FPA Rules.

The product may contain added calcium chloride, citric acid and sodium citrate, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate), not exceeding 0.3 percent by mass of the finished product. Such additions need not be declared on the label.

Milk powder may contain a maximum of 0.01 percent of butylated hydroxyanisole (BHA) by mass of the finished product.

Bacterial Count

The bacterial count per gram of the product shall not be more than 40000 when determined according to the method prescribed in IS 5402.

Coliform Count

The Coliform bacteria shall be absent in 0.1 g of the product when determined according to the method prescribed in IS 5401.

Staphylococcus Aureus

The coagulase positive staphylococcus aureus shall be absent in 0.1 g of the product when tested as per the procedure described in IS 5887 (Part 2)

Salmonella

Salmonella shall be absent in 25 g of the product when tested as per the procedure described in IS 5887 (Part 3)

contd...2

Shigella

Shigella shall be absent in 25 g of the product when tested as per the procedure described in IS 5887 (Part 7).

Packing

The product may be packed in quantities of 25 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 milk powder particles.

MARKING

The package shall bear legibly and indelibly the following information:-

- a) Name of the material and brand name, if any;
- b) Name and address of the manufacturer ;
- c) Type of material;
- d) Batch or code number ;
- e) Process of drying ;
- f) Month and year of manufacturing or packing ;
- g) Net mass ;
- h) Directions for storage ;
- i) Best for consumption up to..... (month and year in capital letter) ;
OR
Best for consumption within (Months) From the date of packing/manufacture;
- j) Direction for reconstitution ;
- k) The contents of this container on reconstitution as per the directions have liter(s) toned milk.
- l) Information given under Note 2 of 4.1 if applicable ; and
- m) Any other requirements under then Standards of Weights and Measure (Packaged Commodities) Rules, 1977 and Prevention of Food Adulteration Act, 1954 and Rules framed there under.

The product shall also conform to the requirements given in Table-I.

| TABLE -1 | | | |
|-----------------|--|--------------------|---|
| S.No. | Characteristics | Requirement | Method of Test, Ref to |
| 1 | Moisture, percent by mass. Max | 4.0 | IS 11623 |
| 2 | Total solids, percent by mass, Min. | 96.0 | See Note |
| 3 | Fat, percent by mass, Min | 26.0 | IS 11721 for reference purpose and 5 of IS 1224 (Part 2) for routine purposes |
| 4 | Insolubility index Max | 2.0 ml | IS 12759 |
| 5 | Total ash (on dry basis), percent by mass, Max | 7.3 | Annex A of BIS 1165-2002 |
| 6 | Titrateable acidity (lactic acid), percent by mass, Max. | 1.2 | Annex B of BIS 1165-2002 |

Note: From the mass of residue, as obtained in the method prescribed in IS 11623 calculate the percentage of total solids.

PLEASE ATTACH SELF CERTIFIED COPY OF ALL THE DOCUMENTS MENTIONED ABOVE

ANNEXURE- 6

M.P. STATE AGRO INDUSTRIES DEVELOPMENT CORPORATION LIMITED:
PANCHANAN, 3RD FLOOR, MALVIYA NAGAR: BHOPAL

COMMERCIAL BID FOR MILK POWER
IS- 1165:2002 MARKED

FOR THE MONTH OF

(Subject to all the terms and conditions issued by the M.P. State Agro-Industries Development Corporation Limited, Bhopal. as Annexure 1.)

NAME OF BIDDER

ADDRESS

Whether manufactured by the Unit YES/NO.

If no, name & address of the manufacturer

Quantity Offered Total quantity per quarter

Minimum period of notice for starting supplies:-

Rates for supply F.O.R. destination by road inclusive of all taxes, un-loading and stacking at Plant's Godown with Entry Tax paid invoice.

| ITEM | | RATE PER K.G. | | |
|-------------------------------|--------------|---------------|-----------|--------|
| | | BADI | MANDIDEEP | INDORE |
| MILK POWDER AS PER ANNEXURE 5 | Rs in Figure | | | |
| | Rs. In words | | | |

SIGNATURE OF THE BIDDER WITH DATE & SEAL

CATEGORY - PRODUCER/TRADER SEE CLAUSE 04.02

(E.M.D. Rs 1,00,000 for all or any one item - Chana Dal, Moong Dal, and

Maize)**GRADE SPECIFICATIONS OF MAIZE****GENERAL CHARACTERISTICS :**

- a. Should be the dried mature grains.
- b. Should have uniform size, shape and colour.
- c. Should be in sound merchantable condition
- d. Should conform to PFA Rules.
- e. Should not have mixture of other food grains
- f. should be sweet, hard, clean, wholesome and free from moulds, living insects, obnoxious smell, discoloration, admixture of deleterious substances and all other impurities except of the extent indicated in schedule below :

Schedule showing maximum permissible limits of different refractions:

| Grade | Foreign matter | Other food grains % | Damaged grains % | Slightly damaged touched grains % | Immature shriveled & broken grains % | Admixture of other varieties % | Wee-veiled grains % |
|-------|----------------|---------------------|------------------|-----------------------------------|--------------------------------------|--------------------------------|---------------------|
| FAQ | 2% | NIL | 1.5% | 2.5% | 2% | NIL | 1% |

N.E. Moisture up to 14% is allowed. Stocks having more than 14% moisture will not to be accepted.

DEFINITIONS:

Foreign Matter: Includes organic and inorganic matter. The inorganic matter shall include sand, gravel, dirt, pebbles, and stones, lumps of earth, clay and mud. The organic matter shall include chaff, straw, weed seed and inedible grains.

PLEASE ATTACH SELF CERTIFIED COPY OF ALL THE DOCUMENTS MENTIONED ABOVE

ANNEXURE-5

E.M.D. RS 1,00,000

CATEGORY - PRODUCER/TRADER SEE CLAUSE 04.02

GRADE SPECIFICATIONS OF MOONG DAL

GENERAL CHARACTERISTICS:

- a) Should be the dried mature grains (of Cicer Arietinum)
- b) Should have uniform size, shape and colour.
- c) Should be sweet, hard, clean, wholesome and free from moulds, living substances and all other impurities except of the extent indicated in schedule below:
- d) Should be in sound merchantable condition.
- e) Should conform to PFA Rules.
- f) Should not have mixture of "**TIVDA**" DAL (In other food grains the same will not be accepted)

Schedule showing maximum permissible limits of different refractions:

| Grade | Foreign matter | Other food grains % | Damaged grains % | Slightly damaged touched grains % | Immature shriveled & broken grains % | Admixture of other varieties % | Wee-veiled grains % |
|--------|----------------|---------------------|------------------|-----------------------------------|--------------------------------------|--------------------------------|---------------------|
| MEDIUM | 2% | NIL | 1.5% | 2.5% | 2% | NIL | 1% |

N.E. Moisture up to 10.1% is allowed. Stocks having more than 10.1% moisture will not to be accepted.

DEFINITIONS :

Foreign Matter : Includes organic and inorganic matter. The inorganic matter shall include sand, gravel, dirt, pebbles, and stones, lumps of earth, clay and mud. The organic matter shall include chaff, straw, weed seed and inedible grains.

ANNEXURE- 6

M.P. STATE AGRO INDUSTRIES DEVELOPMENT CORPORATION LIMITED:
PANCHANAN, 3RD FLOOR, MALVIYA NAGAR: BHOPAL

COMMERCIAL BID FOR CHANA DAL, MAIZE, MOONG DAL
FOR THE MONTH OF

(Subject to all the terms and conditions issued by the M.P. State Agro-Industries Development Corporation Limited, Bhopal. as Annexure 1.)

NAME OF BIDDER

ADDRESS

Whether producer or trader

Producer/Trader

Quantity Offered

Total quantity

per month:

Minimum period of notice for starting supplies:-

Rates for supply F.O.R. Badi/Mandideep/Indore (with 2 samples) by road inclusive of all taxes, un-loading and stacking at Badi/Mandideep/Indore Plant Godown.

| ITEM | | RATE PER QTL. | | |
|-------------------------------------|--------------|---------------|-----------|--------|
| | | BADI | MANDIDEEP | INDORE |
| CHANA DAL, MOONG DAL, MAIZE ANNEX-5 | Rs in Figure | . | . | . |
| | | . | . | . |
| | Rs. In words | | | |

SIGNATURE OF THE BIDDER WITH DATE & SEAL

ANNEXURE-5

E.M.D. Rs 50,000

PRODUCER / AUTHORISED DEALER SEE CLAUSE 04.01 OR 04.03

SPECIFICATIONS OF MASALA

Please go through the requirement of AGMARK visiting www.agmarknet.nic.in/Mixedmasala.pdf

Mix of 80 % Double Fortified Salt (DFS) turmeric Power 9 %, Mirch (Red chilly) Power 8 %, Garam Masala 3 %.

DFS - Suitable composition of DFS (IODIN+IRON) has been developed by National Institute of Nutrition (NIN). DFS have to be procured only from the manufacturers who have signed MOU with NIN or F.S.S.A.I. has registered the manufacturer to produce D.F.A.

Turmeric Power, Mirch (Red Chilly), Garam Masala -

All four items may be procured separately if required.

Eligibility of the Bidder

01. Only "AGMARK" masala will be accepted (if non mix material is provided). If mix material is provided F.P.O. license is required.
02. Only Double Fortified Salt (DFS) will be accepted, DFS should be procured only from valid registered manufacturer who have valid MOU signed with NIN or F.S.S.A.I. has registered the manufacturer to produce D.F.A.. (Please attach self certified copy of relevant certificate).
03. The producer should have valid license to manufacture and trade the item from competent authority (Please attach self certified copy of the certificate).

ANNEXURE- 6

M.P. STATE AGRO INDUSTRIES DEVELOPMENT CORPORATION LIMITED:
PANCHANAN, 3RD FLOOR, MALVIYA NAGAR: BHOPAL

COMMERCIAL BID FOR MASALA

VALID FOR 3 MONTHS FROM

(Subject to all the terms and conditions issued by the M.P. State Agro-Industries Development Corporation Limited, Bhopal. as Annexure 1.)

NAME OF BIDDER

ADDRESS

Whether manufactured by the Unit YES/NO.

If no, name & address of the manufacturer.

Quantity Offered Total quantity per month:

Minimum period of notice for starting supplies:-

Rates for supply for destination basis inclusive all taxes and duties)

| Sr. No. | Item | Rates Rs Per Qtl. | |
|---------|---|-------------------|----------|
| | | INFIGURE | IN WORDS |
| 1 | MASALA MIX (Iodized salt 80 % + Haldi power 9 % + chilly power 8% + garam masala 3 % | | |
| 2 | IODIZED SALT HALDI POWER (TURMERIC) RED CHILLY POWER GARAM MASALA (AS PER ANNEXURE-5) | | |

SIGNATURE OF BIDDER WITH DATE AND SEAL

SPECIFICATION FOR LAMINATED FILM

**CATEGORY - ONLY MANUFACTURER HAVING D.I.C. REGISTRATION IN PART II OR
COMPETENT AUTHORITY (ENCLOSE SELF CERTIFIED COPY)**

Manufacturer should have in house printing and lab testing facility with a minimum average turnover of Rs 4 crores in last three financial years ending on 31.03.2017. The Corporation may decide to inspect the plant before registration. Please submit necessary documents to authenticate the claim (Please enclose ORIGINAL certificate of Turnover issued by a practicing Chartered Accountant)

Single colour and Multi colour (5 colour) laminated film as per given Drawing, size and Specifications.

High strength flexible packaging film of

50 micron - Inner layer 35 micron octane based LLDPE (reliance grade 019010 or equivalent) mixed with Metallocene (8 to 10 %), 3 micron Lamination and ink, outer layer 12 Micron polyester. This film will be used for packing of food item weighing from 600 grams to 750 grams of a pouch.

55 micron - Inner layer 40 micron octane based LLDPE (reliance grade 019010 or equivalent) mixed with Metallocene (8 to 10 %), 3 micron Lamination and ink, outer layer 12 Micron polyester. This film will be used for packing food item weighing 900 gram of a pouch in multi colour.

All the virgin quality of Raw Material should be used, certificate in this regards will be given by the supplier for every lot supplied.

The food items will have moisture of about 3 to 4 percent and oil mixture of 7 to 10 percent. The film will be used with Cup/ auger filler packing machine having servo driven motors, level sensor, and statistic charge eliminator. The supplier is required to allow seasoning of the film for at least 5 days before the same is used for packing. The film will be printed in two/three colors in six different designs, the charges of designing and printing should be included in the rates to be given in Annexure 4. The width of the film will be 390 mm (pouch width will be of 182.50 mm) and length will depend upon the size of packing of 600, 625, 750 and 900 grams (Approximate size of the pouch will be 182.5X220 mm for 600 gm, 182.5X230 mm for 625 gm 182.5X275 mm for 750 gm packing and 182.5X280 mm for 900 gm packing). The mass of the roll will be allowed with $\pm 3\%$ tolerance.

Rate for Net weight without paper core should be quoted. The roll is to be packed in corrugated sheet.

The packing machine is having capacity to pack 55 to 65 pouches in a minute; the film should have all strength etc. to pack the item as above.

The Corporation may change the design of the printing material at any time giving one month time to supply the material in a revised design; no extra amount will be paid for the same.

ANNEXURE- 6

M.P. STATE AGRO INDUSTRIES DEVELOPMENT CORPORATION LIMITED:
PANCHANAN, 3RD FLOOR, MALVIYA NAGAR: BHOPAL

**COMMERCIAL BID FOR FOOD GRADE LAMINATED FILM
FOR THE MONTH OF**

(Subject to all the terms and conditions issued by the M.P. State Agro-Industries Development Corporation Limited, Bhopal. as Annexure 1.)

NAME OF BIDDER

ADDRESS

Quantity Offered Total quantity per month:

Minimum period of notice for starting supplies:-

Rates for supply Ex-Mill / F.O.R. destination by road inclusive of all taxes, un-loading and stacking at Plant's Godown.

| ITEM | TYPE | RATE PER K.G. | | | |
|--|-----------------|---------------|-----------|--------|--|
| | | BADI | MANDIDEEP | INDORE | |
| LAMINATED FILM AS PER ANNEX-5 | SINGLE COLOR | Rs in Figure | | | |
| | | Rs. In words | | | |
| | 5 COLOUR | Rs in Figure | | | |
| | | Rs. In words | | | |

SIGNATURE OF THE BIDDER WITH DATE & SEAL

**SPECIFICATION FOR HIGH DENSITY POLYETHYLENE (HDPE) WOVEN
SACKS (As per IS 12100-1987 – Reaffirmed 1997)
CATEGORY - ONLY MANUFACTURER HAVING D.I.C. REGISTRATION IN PART II OR
COMPETENT AUTHORITY (ENCLOSE SELF CERTIFIED COPY)**

REQUIRED SIZES ARE

(01) 19" x 27" (APPROX. 48 GM PER BAG) for 15 kg Packing (02) 22" x 31" (APPROX. 64 GM PER BAG) for 24 and 25 kg Packing (03) 22" x 26" (APPROX. 53 GM PER BAG) for 18 kg Packing.

Circular type, 10 x 10 mesh, milky fabric, laminated, virgin quantity, printed in two colors. Weight of Bag 60 Gms. The width of tape: 1.5 mm. Suitable for above packing of different kg. The size may vary as per future requirement; accordingly, rates will be called for.

1. **Fabric** - The fabric used in the manufacture of HDPE woven bags shall be woven from HDPE tapes (for monoaxially-oriented high -density polyethylene tapes as per IS : 6192-1984). The minimum width of tapes used for making fabric shall be not less than 2.5 mm and the linear density of the tape shall be minimum 88.8 tex (800 denier).
2. **Sack** - The sacks may be produced from fabric woven as a tube and cut to the required length or converted from woven fabric produced on a flat bed loom. Such converted material may be laminated prior to conversion into sacks.
- 2.1 **Tubular Woven** - The sack tube is produced conveniently on a circular loom. The sack tube may also be woven on a flat bed loom, which effectively weaves two layers of fabric. The weft is passed via the shuttle through each layer in turn in such a way that it forms tube in which the weft is continuous around the tube so formed. When this method is used, the weft direction tape lies in the transverse direction tape of the finished sack.
- 2.2 The material used for stitching shall be HDPE tape or any other suitable thread having a minimum breaking strength of 30 N when tested according to IS: 1670-1970. The HDPE tape used for stitching shall have at least 20 percent higher denier than that used for making the sack. The stitching shall be uniform and without any loose thread or knot.
- 2.3 **Mouth of the Sack** - The mouth of the sack should be selvedged, hemmed or heat cut, so that the tapes do not fray. The mouth of the sack should be completely open.
- 2.4 The capacity of the sack shall be 25 Kg and size shall be minimum 483 x 762 mm and weight of each sack will be 60 gm.
3. The breaking strength of fabric and seam breaking strength shall be as below :

| S.No. | Characteristics | Requirements |
|-------|--|--------------|
| 1 | Breaking strength of fabric on 5 x 20 cm strip, N. minimum | |
| | a) Width wise b) Length wise | 700 600 |
| 2 | Seam breaking strength of fabric on 5 x 20 cm strip, N. Min. | 390 |
| | a) Side seam b) Bottom seam | 310 |

4. **Mass** - The mass of the sack shall be subject to the following tolerance.
 - (a) On a bale of 500 sacks (excluding packing material)
+ 3%.
 - (b) On an individual sack \pm 6%.
- 4.1 Five hundred sacks or multiples thereof shall be packed to constitute a bale, which shall be formed using a layer of HDPE or PP woven fabric or any other suitable material and suitably secured.
- 4.1.1 Each bale may also be marked with the Standard Mark.

All the virgin quality of Raw Material should be used, certificate in this regards will be given by the supplier for every lot supplied.

ANNEXURE- 6

M.P. STATE AGRO INDUSTRIES DEVELOPMENT CORPORATION LIMITED:
 PANCHANAN, 3RD FLOOR, MALVIYA NAGAR: BHOPAL

COMMERCIAL BID FOR H.D.P.E. WOVEN SACK BAGS
 AS PER IS- 12100-1987

FOR THE MONTH OF

(Subject to all the terms and conditions issued by the M.P. State Agro-Industries Development Corporation Limited, Bhopal. as Annexure 1.)

NAME OF BIDDER

ADDRESS

Quantity Offered Total quantity per month:

Minimum period of notice for starting supplies:-

Rates for supply Ex-Mill / F.O.R. destination inclusive of all taxes, un-loading and stacking at Plant's Godown.

| ITEM | SIZE | | RATE PER BAG | | | RATE PER K.G. (BAIL OF 500 BAGS) | | |
|--------------------------------|---------|--------------|--------------|-----------|--------|----------------------------------|-----------|--------|
| | | | BADI | MANDIDEEP | INDORE | BADI | MANDIDEEP | INDORE |
| HDPE BAGS AS PER ANN. 5 | 19"X27" | Rs in Figure | | | | | | |
| | | Rs. In words | | | | | | |
| | 22"X31" | Rs in Figure | | | | | | |
| | | Rs. In words | | | | | | |
| | 22"X26" | Rs in Figure | | | | | | |
| | | Rs. In words | | | | | | |

SIGNATURE OF THE BIDDER WITH DATE & SEAL

CATEGORY - PRODUCER/TRADER SEE CLAUSE 04.02**GRADE SPECIFICATIONS OF CHANA DAL****GENERAL CHARACTERISTICS:**

- a) Should be the dried mature grains (of Cicer Arietinum)
- b) Should uniform in size, shape and colour.
- c) Should be sweet, hard, clean, wholesome and free from moulds, living insects, obnoxious smell, discoloration, admixture of deleterious substances and all other impurities except of the extent indicated in schedule below:
- d) Should be in sound merchantable condition.
- e) Should conform to PFA Rules.
- f) Should not have mixture of other food grains.

Schedule showing maximum permissible limits of different refractions:

| Grade | Foreign matter | Other food grains % | Damaged grains % | Slightly damaged touched grains % | Immature shriveled & broken grains % | Admixture of other varieties % | Wee-veiled grains % |
|--------|----------------|---------------------|------------------|-----------------------------------|--------------------------------------|--------------------------------|---------------------|
| MEDIUM | 2% | NIL | 1.5% | 2.5% | 2% | NIL | 1% |

N.E. Moisture up to 9.9 % is allowed. Stocks having more than 9.9% moisture will not to be accepted.

DEFINITIONS:

Foreign Matter: Includes organic and inorganic matter. The inorganic matter shall include sand, gravel, dirt, pebbles, and stones, lumps of earth, clay and mud. The organic matter shall include chaff, straw, weed seed and inedible grains.

TECHNICAL SPECIFICATION AND SPECIFIC ELIGIBILITY AND EMD

03. COAL

1. ELIGIBILITY:

- A- The Registrar Traders Manufacturer having valid Registration issued by MSTC Ltd or Coal junction or any other statutory Competent Authority for trading of Coal.
- B- Must have valid PAN and GSTN no.

2. EMD-100,000

3. RATE DURATION: MONTHLY.

4. VALIDITY OF RATES: one month from date of opening of financial bid.

5. SPECIFICATION:

1. Steam Coal "C" Grade with following Specification

- a.** Calorific value, Kcal/kg Minimum 5000
- b.** Moisture not more than 10%
- c.** Dust not more than 03 %
- d.** Size 1.5 Inch Minimum
- e.** Should not contain stones or any other minerals/foreign matter.

11-FORMAT FOR FINANCIAL OFFER FOR SUPPLY OF COAL

NAME OF OFFERER-----

NAME OF COLLIERY FROM WHERE MATERIAL IS PROCURED -----

| Sno | Item | Specification | Supply Rate in Rs Per unit to corporation including of all tax (GST) FOR Destination | Place | Unit |
|-----|-------------------|--|--|-------|--------|
| 1 | 2 | 3 | 4 | 5 | 6 |
| 1 | STEAM COAL | As per ANNEXURE 5 of Registration document | | Badi | Per MT |

Note:

- 1- This format of price schedule is a sample for the Bidder's. The bidder's are instructed to fill the rates in prescribed price schedule available on Portal*
- 2- Price should not be submitted WITH Technical Bid.*