



T.T.Devasthanams, Tirupati

MARKETING DEPARTMENT

e-Procurement (e-Tender) Notice

e-tenders are invited for procurement of **81,000 Kgs of Cow ghee through TINS** for a period of six (6) months ape-procurement Portal, APTS Platform, Vijayawada.

Interested bidders should submit techno-commercial documents. The EMD amount should be paid online and the transaction fee should be paid before **21.06.2025 by 01.00 PM** to APTS, Vijayawada.

Detailed tender catalogue: NIT terms can be downloaded from APTS, website: <https://tender.apeprocurement.gov.in/>. For further details contact phone numbers: 0877-2264079. APTS No. 0866-2468108 & Help Desk No. Help Desk No. +91 7337318402, 7337318403, 9154383633, 9154383634.

EMD: Rs. 11,50,000/-

1. **Schedule date & time of e-Tender: 06.06.2025**
2. **Technical Bid opening date & time : 21.06.2025 at 03:30 pm**
3. **Price Bid opening date & time: 23.06.2025 at 11:00 am (Tentatively)**

SPECIFICATION

S.N o	Parameters	FSSAI
1.	Moisture, % Max.	0.5
2.	Milk Fat, % , Min.	99.5
3.	BR Reading at 40°C	40 - 43
4.	Reichert Meissl (RM) Value, Min	24
5.	Polenske Value	0.5 - 2.0
6.	FFA (As Oleic Acid, %)	3.0 Max
7.	Baudouin Test	Negative
8.	Iodine Value	25 - 38
9.	Saponification Value	205 - 235
10.	Presence of β - sitosterol	Absent
11.	Fatty Acid Composition	Comply with FSSAI

		Specifications. Refer to Table -1
16.	Physical Appearance	Cow ghee shall be free from live and dead insects, insect fragments and rodent contamination. It shall be free from rancid, musty or any other off odour. It shall not contain any extraneous coloring matter, foreign material, fat/oil or any other harmful/unpermitted substances

4. **Note:** The Dairy shall supply a Certificate of Analysis complying the above specifications of TTD and the Mandatory FSSAI Specifications. Cow ghee supply shall comply with TTD and FSSAI specifications. Wherever there is a difference in the parameters between the TTD and FSSAI specifications, the stringiest ones shall be applied.

5. Table -1: The fatty acid composition of ghee as determined by GLC (expressed as percentage of total fatty acids)

Type of fatty acid	Composition (%)
Saturated fatty acids	
C4:0, Butyric acid	1 -5
C6:0, Hexanoic acid (Caproic acid)	0.5 - 2.2
C8:0, Octanoic acid (Caprylic acid)	0.4 - 1.5
C10:0, Decanoic acid (Capric acid)	0.8- 5
C12:0, Dodecanoic acid (Lauric acid)	1.5 - 4
C14:0, Tetradecanoic acid (Myristic acid)	6- 13
C16:0, Hexadecanoic acid (Palmitic acid)	22-38
C18:0, Octadecanoic acid (Stearic acid)	8-19
Mono-unsaturated fatty acids	
C16:1 (Cis 9), (Hexadecanoic acid (Palmitoleic acid)	0.9-2.8
C18:1 (cis 9) 9-Octadecenoic acid (Oleic acid)	19-32
Poly- unsaturated fatty acids	
C18:2 (cis 9,12), 9,12 Octadecadienoic acid (Linoleic acid)	0.5-3.5
C18:3 (cis 9,12,15) 9,12,15 Octadecatrienoic acid	0.3-1.0

FSSAI – Food Product Standards. Section 2.1.10 Standard for Milk Fat Products.

Fssai requirements as per FSSR-2.3.47.7

Apart from this the product shall meet the parameters of Crop Contaminants, Food Additives, Metal contaminants, pesticide residues, Microbiological

requirements:process Hygiene criteria(Table 4A) and Microbiological Requirements:Food safety Criteria (Table 4B) as per regulations under 2.3.47.7 of FSS rules and regulations.

Fssai label Details:

All the vendors shall abide by the FSSAI Labelling and packaging rules and regulations .

The Label shall clearly depict

- 1.Name of the food material
- 2.Nature of the food with relavant Logo
- 3.List of ingrediants (if any)
- 4.Nutritional information
- 5.declaration regarding food additives (if any)
- 6.Name and address of the manufacturer with Fssai license number
- 7.Net Quantity
- 8.Batch/code/Lot number
- 9.date of manufacturing/packing
- 10.Date of Expiry/ Ues by/ best before:
- 11.Country of origin(in case of Import)
- 12.Instructions for use(if required)
- 13.Details of Allergins(if any)

Any other details as mentioned in FSSAI packaging and Labelling rules and regulations

Annexure - I

1. The bidders who are desirous of participating in **e-Tender** shall register online as per procedure indicated in ANNEXURE and also to upload the following documents in the website of <https://tender.apecurement.gov.in/>

1. **EMD online payment & NABL Accreditation lab report of cow ghee.**
2. Copy of GST registration.
3. Copy of PAN card and Income Tax returns for last 5 years.
4. COPY OF REGISTRATION UNDER valid FSSAI license.
5. Copy of **ISO** 22000 or **FSSC Certificate** or ISO 9001 and HACCP certificate.
6. Declaration (Annexure-E).
7. Self Declaration letter (Annexure-G)
8. **Declaration in the form of Notarized affidavit** (Annexure-H)
9. Supply of the relevant commodity experience in 5 years period (proof in support by invoices / way bills should be furnished) - (Annexure-F).

10. Copy of Address of dairy /plant from where the supplies are going to be made.
 11. Letter towards authorized signatory to sign and submit bid in the case of Agents / Dealers etc.
 12. Experience certificate for production of Ghee for **continuous 5 years period** prior to tender date with Annual /Monthly Ghee production details.
 13. Annual turnover of the firm should be more than **Rs.50 crores**. The suppliers should produce an evidence of turnover issued by chartered Accountants and Audited financial statement consists of Balance sheet and profit & loss Account with schedules for one year in last 3 financial years.
 14. The tenderer shall be a dairy/ghee manufacturer procuring cow milk cream and or cow butter for manufacturing of cow ghee, such dairy/ghee manufacturer, shall present records of procurement to the tune of at least **2.00 tons** Cow Milk Fat equivalent per day for the last one year. They shall also submit FSSAI License, ISO 22000 Certificate of the suppliers of Cow milk Cream and or Butter.
 15. FSSAI half yearly returns for the past one year.
 16. The Dairy shall have technically qualified personnel and a copy of suitable evidence shall be submitted.
1. The Tenderer should paid **EMD amount** by way of online at least one working day prior to the date of e- Tender.
 2. The Tenderer should upload a lab report that confirming to the tender specifications of TTD as mentioned. The lab report shall be issued by the any of the NABL accredited lab only.
 3. The entire document of NIT should be signed by the authorized representative of the firm and the same should be submitted to online.

Signature of the Tenderer

(To be signed by an authorized sign)

GM (Procurement)FAC