



**T.T.Devasthanams, Tirupati**  
**MARKETING DEPARTMENT**  
**e- Procurement Tender Notice**

e-bids are invited for procurement of 45,000 Kgs of Dry Chillies for a period of four (4) months through AP e-procurement Platform, Vijayawada.

Interested bidders should submit techno-commercial documents. The EMD amount should pay **through online only** and the transaction fee should be paid through online only before 30-03-2026 by **01.00 PM** to APTS, Vijayawada.

Tender documents can be downloaded from the website: <https://tender.apecurement.gov.in>. For further details contract phone numbers. 0877-2264079, 2264555, FAX – 2264554 and mail id: [gmpttd@gmail.com](mailto:gmpttd@gmail.com).

**Date of Opening of Tender:**

**Technical Bid** : **30-03-2026** at 03.30 PM

**Financial Bid** : **30-03-2026** at 04:30 PM (Tentative)

**EMD: Rs.2,60,000/-**

**DRY CHILLIES**

S.No	Parameters	SPECIFICATIONS
1	Extraneous matter	Not more than 1.0% by weight
2	Unripe and marked fruits	Not more than 2.0% by weight
3	Broken fruits, seed and fragments	Not more than 5.0% by weight
4	Moisture	Not more than 11.0% by weight
5	Total Ash on dry basis	Not more than 8.0% by weight
6	Ash insoluble in dil HCl on dry basis	Not more than 1.3% by weight
7	Insect damaged matter	Not more than 1.0% by weight

The pods shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from extraneous colouring matter, coating of mineral oil and other harmful substances.

**Reference:**

**Food Safety & Standards (Food products standards and Food additives Regulations), 2011. FSSR 2.9.3.1 – Chillies and Capsicum (Lal Mirchi)**

**Food Additives:**

For products covered under this standard, specific food additives permitted in Appendix 'A' ([FCS 12.2.1, polysorbates and sulfites](#)) of these regulations may be used and only within the limits specified. The [product shall meet the criteria as per](#)

Table 3A (Sr. no 3) and Table 3B (Sr. no 3) Appendix B (Microbiological requirements).

**Contaminants, Toxins and Residues:**

The product shall comply with the limits stipulated under the Food Safety and Standards (Contaminants, toxins and Residues) Regulations, 2011. The product meets specifications of Heavy metals (2.1.1), Aflatoxins (2.2.1) and Pesticides (2.3.1) to be met.

**FSSAI label Details:**

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

1. The Label shall clearly depict
2. Name of the food material
3. Nature of the food with relevant Logo
4. List of ingredients (if any)
5. Nutritional information
6. declaration regarding food additives (if any)
7. Name and address of the manufacturer with Fssai license number
8. Net Quantity
9. Batch/code/Lot number
10. date of manufacturing/packing
11. Date of Expiry/ Use by/ best before:
12. Country of origin(in case of Import)
13. Instructions for use(if required)
14. Details of Allergins (if any).
15. Any other details as mentioned in FSSAI packaging and Labelling rules and regulations.

**List of attested documents to be uploaded at the time of tender.**

1. Copy of the Firm registration.
2. Copy of GST registration
3. Copy of PAN Card / Income Tax returns
4. Declaration abiding all the terms & conditions of the tenderer (Annexure – A)
5. Declaration to the extent that they have not been black listed in any of the organizations (Annexure – B)
6. Supply of the relevant commodity experience in one year in the last three years (Annexure – C)
7. The firm should have FSSAI License
8. The Tenderer should upload the EMD paid particulars.
9. The Tenderer should upload a lab report that confirming to the tender Specifications of TTD. The lab report shall be issued by any of NABL accredited and FSSAI notified laboratory report only (Annexure – D).
10. The entire document of NIT should be signed by the authorized representative of the firm and the same should be submitted to online.

In the Service of Lord Venkateswara

General Manager (Procurement)FAC

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## Annexure – D

Format of Test report **Dry Chilli FSSR 2.9.3.1**

Sample Appearance-  
Labelling and Packaging details:

S.No	Parameters	Specifications
1	Extraneous matter	Not more than 1.0% by weight
2	Unripe and marked fruits	Not more than 2.0% by weight
3	Broken fruits, seed and fragments	Not more than 5.0% by weight
4	Moisture	Not more than 11.0% by weight
5	Total Ash on dry basis	Not more than 8.0% by weight
6	Ash insoluble in dil HCl on dry basis	Not more than 1.3% by weight
7	Insect damaged matter	Not more than 1.0% by weight
8	FCS 12.2.1 Sulfites	150 mg/Kg
9	Pesticides (2.3.1)	Banned pesticides 0.01 mg/Kg Others 0.1 mg/Kg
10	Added synthetic color	Negative
11	Heavy Metals (2.1.1) Lead, Pb Arsenic, As, Cadmium, Cd Mercury, Hg Methyl Mercury	10 mg/Kg dry basis 5 mg/Kg 1.5 mg/Kg 1.0 mg/Kg 0.25 mg/Kg
12	Aflatoxins (2.2.1) Aflatoxins B1 Total Aflatoxins (B1+ B2+G1+G2)	15 µg/Kg 30 µg/Kg
13	Microbiological Requirements (Table 3A Hygenic, Sr. No.2)	Aerobic Plate count Yeast & Mold Enterobacteriaceae Staphylococcus aureus
14	Table 3B (Safety Sr. No 2)	Salmonella spp Sulphite Reducing Clostridia Bacillus cereus

The tenderer has to submit **NABL accredited and FSSAI notified laboratory report and NABL Scope.**