



T.T.Devasthanams, Tirupati
MARKETING DEPARTMENT

e-Procurement (Tender cum Reverse auction/reverse tendering) Notice

e-bids are invited for procurement of **20,00,000 Kgs of Cow Ghee with Agmark Special grade through tankers from the Dairies situated within 800 km from Tirumala** for a period of six(6) months through APTS Platform, Vijayawada.

Interested bidders should submit techno-commercial documents. The EMD amount should pay through online payment and also the transaction fee should be paid before **26.09.2024 by 01.00 PM** to APTS, Vijayawada. The bidder who qualifies technically will be allowed to participate in the e-Reverse auction.

Detailed auction catalogue: NIT terms can be downloaded from APTS, website: <https://tender.apecurement.gov.in/> any other details Mobile Support: **+91 9154383633, 9154383634, 7337318402**, eProcurement Helpdesk Incharge: **7337318403**

EMD: Rs. 2,40,00,000/-

Schedule date & time of e-Tender:

Pre-bid meeting:14.09.2024.

Technical Bid opening date & time : 26.09.2024 at 03:30 pm

Price Bid opening date & time: 27.09.2024 at 11:00 am (Tentatively)

e-Reverse Tendering on 27.09.2024 from 02.00 PM to 05.00 PM (tentatively)

SPECIFICATION

Sl.No	Specification	TTD	FSSAI	Rejection Limit
1.	Moisture, % Max.	0.3	0.5	More than 0.3%
2.	Milk Fat, % , Min	--	99.5	Less than 99.5%
3.	BR Reading at 40°C	40 - 43	40 - 44	Less than 40 More than 43
4.	RM Value, Min	26	24	Less than 26
5.	Polenske Value	0.5 – 2.0	0.5 – 2.0	Less than 0.5 More than 2.0
6.	FFA (As Oleic Acid, %)	0.3 – 1.4	2.0 Max	Less than 0.3 More than 1.4
7.	Baudouin Test	Negative	Negative	Positive
8.	Iodine Value	25 - 38	25 - 38	Less than 25 More than 38
9.	Saponification Value	205 - 235	205 - 235	Less than 205 More than 235
10.	Presence of β -sitosterol	--	Absent	Present
11.	Fatty Acid	--	Comply with	Outside the

	Composition		FSSAI Specifications	range of FSSAI Specifications.
12.	Added Colour	Negative	--	Positive
13.	Melting Point, °C	27 - 37	--	Less than 27 More than 37
14.	Mineral Oil	Negative	--	Positive
15.	Rancidity	Negative	--	Positive
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 fat/oil or mineral oil or any other harmful/unpermitted substances.		Non-Compliance of the Specification for Physical Appearance
17.	Sensory parameters	Flavour (Aroma and Taste) as assessed by a Standard Testing Protocol		Non-compliance of the sensory parameters.

The Dairy shall supply a Certificate of Analysis complying the above specifications of TTD and the Mandatory FSSAI Specifications.

List of attested Documents to be uploaded at the time of Tendering:

1. EMD online payment & NABL Accredited and FSSAI Laboratory report of the cow ghee samples.
2. Copy of PAN card and Income Tax returns for last 5 years.
3. COPY OF REGISTRATION UNDER valid FSSAI license (Central).
4. Copy of **ISO 22000** or FSSC Certificate or ISO 9001 and HACCP certificate.
5. Copy of Valid Agmark Registration
6. Declaration in the form of Notarized affidavit (Annexure-F)
7. Self Declaration (Annexure-H).
8. Supply of the relevant commodity experience in 5 years period (proof in support by invoices / way bills should be furnished)
9. Copy of Address of dairy /plant from where the supplies are going to be made.
10. Letter towards authorized signatory to sign and submit bid in the case of Agents / Dealers etc.
11. The dairies shall have to furnish handling/procurement of cow milk of minimum 4.0 lakh litres/day throughout the year as evidenced by

procurement records and FSSAI Annual Returns, for the production of ghee to enable to meet the requirement of TTD.

12. The tenderer shall be dairy procuring cow milk and use the same for manufacturing of cow ghee. Such dairies shall present records of procurement to the tune of at least **5000 Tons** of Cow Milk Fat equivalent per Annum (i.e., Cow Milk Procurement, Butter and Ghee Manufacturing capability, Cold storage & Storage of Ghee for the last one year as evidenced by procurement records and FSSAI Annual Returns). If the dairy procures cow milk from some other dairies/agencies, it shall also submit FSSAI License, ISO 22000 Certificate and other relevant documents of the suppliers of Cow milk. ┐

13. The minimum quantity of ghee production / sales of a dairy is 360 Tons per month,

14. Experience certificate for production of cow Ghee **continuous 5 years period** prior to tender date with Annual/Monthly cow Ghee production details.

15. Annual turnover statement to be furnished by chartered accountant and it should be at least Rs **500.00 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 the last 5 financial years.

16. FSSAI yearly returns for the past one year.

17. The dairy shall have sufficient number of technically qualified personnel and a copy of suitable evidence shall be submitted.

1. The Tenderer should upload a lab report confirming to the tender specifications of TTD as mentioned in the tender conditions and the mandatory FSSAI specification for ghee. Wherever an overlap exists between the TTD and FSSAI specifications, the stringier one shall be complied with. The lab report shall be issued by the any of the NABL accredited and FSSAI approved lab only.

2. The entire document of NIT should be signed by the authorized representative of the firm and the same should be submitted to online.

Place:

Date:

Signature of the Tenderer

(To be signed by an authorized sign)