

PURCHASE ENQUIRY

AFD: PUR: ENQ:2023:18 10.01.2023

Dear Sir,

We are in process of finalization purchase order for supply following material to our Dairy

Sr.No	Materials	Quantity (Kgs)	Supply period
1	Citric Acid (Anhydrous)	6000	Feb-23 to Apr-23
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The purchase process will be through online reverse auction. Suppliers who wish to supply the same may participate in our auction provided they get registered themselves on our website http://afdpurchase.amul.in/.

Kindly get your self registered on above website and send us sample with test report/COA of above ingredients latest by 18.01.2023 on below address.

Purchase Department
AmulFed Dairy, - A Unit of G. C. M. M. F. Ltd.
(Previously Known as Mother Dairy Gandhinagar)
Plot No: 35, Near Indira Bridge, At & Post: BHAT Village
Ahmedabad – Gandhinagar Highway,
Dist.: Gandhinagar, Pin code: 382 428.

Vendor registration done after 18.01.2023 will not be considered for this auction. Online reverse auction will be carried out among registered bidders only. All terms and condition will be provided to bidders during auction process.

AmulFed Dairy reserve the right of acceptance or rejection of vendor registration and it is purely management discretion and cannot be challenged

NOTE: A line of confirmation after vendor registration is done from your side shall be sent to us on email pn.shelke@amul.coop

AmulFed Dairy

Purchase Department

Incl: Specification



AmulFed Dairy, Gandhinagar

QA Laboratory

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Title: Product Specifications for Citric acid-Food grade

General

1 Citric acid formula are $C_6H_8O_7$ for Anhydrous form and $C_6H_8O_7H_2O$ for monohydrate form. Generally we purchased a anhydrous form.

2 The material is very soluble in water, freely soluble in ethanol and soluble in ether.

3 It shall be free from dirt, insect, lump, iron filing, rodent ,other animal contamination, filth, fillings ,black particle and other foreign matter.

4 It should be received with Certificate of Analysis

5 It should be passed through metal detector

Physical Properties

Parameters	Standards	
Color and Odor	White or colorless and	
	odorless	
Texture	Free flow crystalline solid	
Flavor and Taste	Strongly acid taste	

Chemical Specifications

Parameters	Standards
Purity as $C_6H_8O_7$ percent by mass	99.5
Moisture,% by mass, max	0.5 for anhydrous and 8.8 for monohydrate
Sulphated ash,% by mass, max	0.05
Heavy metals (as pb),mg/kg,max	10
Arsenic ,mg/kg,max	03

PACKAGING & TRANSPORT

- 5 Citric acid should be packed in HDPE bags. The outer bag must be marked with Name and address of manufacture/marketed by (if any), Weight (Gross/Net), expiry/best before Period, month & Year of mfg,, storage condition (if any), Nutritional Information, lot/batch/code number, any information required under PFA, Weight and measures act.
- 6 Pack size should be 25 kg.
- 7 Material should not be in unsealed, damaged or wet condition or with any foreign matter present. Carrier vehicle should be free from dust, dirt, any foreign matter as cement, cow dung etc and any objectionable smell.
- 8 All material in the carrier vehicle should be placed on a clean tarpaulin and also covered properly from top with a tarpaulin
- 9 Generally, consignment should not comprise of material of more than 2 batches



Storage Condition

Stored in a cool and dry dark place away from sunlight.

The product shall also conform to any other requirements under the Food safety and standards act, 2006. (Rules and Regulations 2011).