



AmulFed Dairy

A UNIT OF GUJARAT CO-OPERATIVE MILK MARKETING FEDERATION LIMITED

(PREVIOUSLY KNOWN AS MOTHER DAIRY, GANDHINAGAR)

PURCHASE ENQUIRY

AFD: PUR: ENQ:2023:160

07.03.2023

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	Tutti Fruiti (Red+Green:50:50)	6000	March-23 to July-23

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 14.03.2023 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 14.03.2023 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

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Purchase Department

Incl: Specification



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QA LABORATORY

Title: Specifications for Tutti Frutti

❖ General and Physical Properties:

1. The product should be prepared from unripe fruits by impregnating it with nutritive sweeteners & colors to a concentration adequate to preserve it.
2. It should be free from foreign odor. It shall be free from mould, living and dead insects, insect fragments and rodent contamination. It shall be free from harmful substances.
3. It should be received with Certificate of Analysis and meet standard of FSSAI.
4. It should be passed through metal detector.
5. It should be labelled with details as like Batch Number, Date of manufacture, expiry & other legal declarations.
6. It should contains permitted colors as per FSSAI.
7. It should be tested for color profiling, artificial sweetener & heavy metal.
8. It should have cube size of approx. 5-6 mm.

❖ Chemical Specifications:

No.	Analysis Parameter	Specification
1	Moisture, % max at the time of packing	6.0
2	Total Sugar, % (w/w) or °Brix	Not less than 70
3	Reducing sugar (Sugar of Total Sugar), %	Not less than 25
4	pH Range (Approx.)	4.0-4.5

❖ Microbiological Estimates:

No.	Analysis Parameter	Specification
1	Total Plate Count (cfu/g, max.)	40,000
2	Coliform	Absent / g
3	<i>Escherichia coli</i>	Absent / g
4	<i>Salmonella</i>	Absent / 25 g
5	<i>Shigella</i>	Absent / 25 g
6	<i>Staphylococcus aureus</i>	Absent / 25 g
7	Yeast & Mold (cfu/g, max.)	100
8	<i>Listeria monocytogenes</i>	Absent / 25 g



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❖ Packaging and Transport:

1. Packaging of Tutti Frutti should be packaged immediately after drying to prevent them absorbing moisture from the surrounding area.
2. Tutti Frutti should be packed in sealed, food grade material (minimum access to moisture).
3. Outer bags must be marked with Name and address of manufacture/marketed by (if any), Weight(Gross/Net), ingredient, expiry/best before Period, month & Year of mfg, storage condition (if any), Nutritional Information, lot/batch/code number, Source of manufacture any information required under FSS act 2006 and Legal Metrology Act, 2009.
4. Material should not be in unsealed, damaged or wet condition or with any foreign matter present.
5. Carrier vehicle should be free from dust, dirt, any foreign matter as cement, cow dung etc. and any objectionable smell.
6. All material in the carrier vehicle should be placed on a clean tarpaulin/plastic pallets and also covered properly.
7. Generally, consignment should not comprise of material of more than 2 batches

❖ Storage Condition:

Stored in a cool, dry & hygienic place away from sunlight. It shall not be in contact with walls or floor. Storage Temperature should be preferably 20-25°C.

❖ Note:

The product shall confirm requirements of HALAL & we must require HALAL certificate before inclusion of new vendor.

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