RESTRICTED

TENDER SPECIFICATION OF MANGO PICKLE

SER	PARAMETERS	REQUIREMENT AND DESCRIPTION						
1.	Name of the item	Mango Pickle.						
2.	Quantity	4,100 kg						
3.	Quality	Prepared from sound, clean and edible mango, with or without seeds, spices, aromatic herbs and/or condiments. Processed or treated to produce an acid or acidified product preserved through natural fermentation or acidulants. Depending on the type, appropriate ingredients are added in order to ensure preservation and quality of the product. Packed with or without a suitable liquid packing medium (e.g., oil, brine or acidic media such as vinegar).						
4.	Test parameters and acceptable limits		Parameters Limits					
		a.	PH	2.0-4.5				
				m Chloride Max 12.0%				
		C.	c. Sodium Benzoate Max 0.1%					
5.	Packing	 a. The pickles shall be packed in food grade (with international food grade symbol) glass bottles. b. The bottles shall be free from foreign material and dirt. c. There shall be no interaction between bottle and pickles. d. The processing of pickles should be carried out through sterilization technique to make it free from foreign atmospheric reactions and microorganisms. 						
6.	Weight of each bottle /carton	Gross weight of each bottle- should be within 350-500 gm. Each carton - commercial standard packing.						
7.	ESL	The ESL period shall be at least 12 months from the date of supply.						
8.	Hygiene inspection	Processing and storage area should maintain standard hygienic conditions and should be open for inspection at any time, by a competent authority approved by the Bangladesh Navy.						
9.	Organoleptic Test	Samples will be tasted by the Evaluation Committee members and should be found tasty for human consumption.						
10.	Marking each Bottle /carton	a.						
			(1)	Net weight				
			(2)	Lot and Batch number				
			(3)	Date of manufacturing				
			(4)	Date of expiry Name of manufacturer				
			(5) (6)	Manufacturer/Brand logo				
			(7)	Nutritional value				
			(8)	Ingredients Lists				
		b.	The following particulars shall be stenciled on one side of each carton.					
			(1)	Lot and Batch number				
			(2)	Number of bottles				
			(3)	Gross weight				
			(4)	Expiry date				
			(5)	Date of manufacturing				
			(6)	Name of manufacturer				
			(0)					
			(7)	Storage condition				

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11.	Test & inspection	Test and Inspection of the delivered mango pickle will be carried out by the DNST or nominated officer on his behalf. For any breach of contract, necessary action will be taken against the supplier as per prescribed rules and regulations.								
12.	Quotation of price	Price shall be quoted in local currency.								
13.	Information & Documents	Following information/documents are to be submitted with the offer:								
		(1) Brand name.								
		(2) Country of origin.								
		(3) Name and address of manufacturer.								
		(4) Source of supply.								
		(5) Compliance statements.								
		(6) Warranty Certificate.								
		(7) Authorization certificate in favor of the bidder by the manufacturer/Authorized dealer.								
		(8) BSTI Certificate								
		(9) HACCP or ISO Certificate.								
		(10) Pest control Certificate from 3 rd party.								
		(11) Manufacturers Quality Assurance Certificate (QAC).								
14.	Sample	06 in no. samples (350-500gm) are to be submitted with the offer. Samples are non-returnable.								
15.	Delivery schedule	Items are to be delivered in 02 phase to BSD (N) Dhaka, Chattogram and Khulna within 90 days from the date of issuing work order, as per following table: 1st phase (Within-30 days)								
		DOD (A))								
	100	D	BSD (N) HAKA (Kg)	BSD (N) CHATTOGRAM (Kg)	BSD (N) KHULNA (Kg)	TOTAL (Kg)				
	- Manua		250	800	1,000	2,050				
		2 nd phase (Within-90 days)								
		D	BSD (N) HAKA (Kg)	BSD (N) CHATTOGRAM (Kg)	BSD (N) KHULNA (Kg)	TOTAL (Kg)				
			250	800	1,000	2,050				
16.	PG	The selected supplier will have to submit a PG, i.e. equivalent to 10% of the total contract price before signing the contract.								
17.	Payment of Bill	Bill will be paid in part after supply of the items and acceptance as per the delivery schedule in 02 (Two) phases.								