

Bhopal Sahkari Dugdh Sangh Maryadit, Bhopal

Dairy Plant, Habibganj, Bhopal

E-Tender for Manufacturing of Packaged Bread & Toast

Inviting E- tender for the Manufacturing of packaged Bread & Toast. The description of the tender process such as Bid Opening, closing and detailed information about the terms and conditions of work of the participating tenderer can be obtained for review from the website of MPCDF Bhopal www.sanchidairy.com.

The right to accept or reject any tender will rest with the Chief Executive officer,. If any correction/amenmends is found in the tender, the same will be published only on the MPCDF Bhopal website www.sanchidairy.com & www.mptenders.gov.in. It will not be published/considered by any other medium.

Chief Executive Officer

Bhopal Sahakari Dugdh Sangh, Mydt. Bhopal NO.

**Manufacturing of
Packged Bread
SANCHI BREAD &
TOAST
Year 2023-2026**



भोपाल सहकारी दुग्ध संघ मर्यादित

BHOPAL SAHAKARI DUGDHA SANGH MARYADIT.

(मध्यप्रदेश सहकारी सोसायटीज अधिनियम 1960 के अधीन पंजीकृत)

GSTIN - 23AAAAB0221D1ZW



शुद्धता का संकल्प

भोपाल डेरी प्लांट, हबीबगंज, भोपाल - 462 024 म.प्र. (भारत)

BHOPAL DAIRY PLANT, HABIBGANJ, BHOPAL - 462 024 M.P. (INDIA) PBX (0755) 2478250, 51, 52, 53

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**BHOPAL SAHAKARI DUGDH SANGH MARYADIT,
DAIRY PLANT – HABIBGANJ, BHOPAL**

Tender form for the work of manufacturing for Bread & Toast

Sr.no.	Description	Proceeding details
1.	Bid Opening Date & Time	Date 10.09.2024 at www.mptenders.gov.in , with tender form cost of Rs.1000/- from 12:00 noon
2.	Bid Closing Date & Time	Date 30.09.2024, Time 12:00 Noon
3.	Technical Bid Opening date & Time	Date 01.10.2024, Time 12:00 Noon Online
4.	EMD	EMD amount Rs.50000/- (Fifty Thousand Rupees only) submit online & attached receipt

As per the above description, tenderer will have to download the the tender form online from the website shown above then read all the necessary details and terms and conditions of manufacturing of sanchi bread & toast mentioned in the tender form in details so that the society can avail the tender form in its form. the tender from for online purchase at the value of Rs 1000/- should be uploaded and submitted online along with the EMD amount on the prescribed date and the time by attaching the documents. the tender received will first be subjected to the required specifications and after that the tender will be proceed as per the procedure. the right to accept or reject any tender will rest with the Chief Executive officer, Bhopal Sahakari Dugdh Sangh. The tenderer's contract period will remain effective for Three years on completion of the said period, if the performance of the tenderer is satisfactory, the right to extend the contract period of another 2 yrs (1+1) on the same terms and conditions will vest with the chief executive officer. If any correction/amendment is found in the tender, the same will be published only on the MPCDF Bhopal website www.sanchidairy.com & www.mptenders.gov.in. It will not be published/considered by any other medium.

Chief Executive Officer

Essential Qualification

TO,

Chief Executive Officer,
Bhopal Sahakari Dugdh Sangh,
Bhopal

Sir,

Under the scope of Bhopal Sahakari Dugdh Sangh E-tender for Manufacturing of Bread & Toast Item in Bhopal Milk Union Jurisdiction. with reference to the E-tender published in various news paper on date Manufacturing of packaged Bread & Toast, I request that I have read and understood all the conditions & instructions mentioned in the tender form. If my tender is accepted as per the rules, I agree to work as per the condition set by you.

Sr.no	Essential Qualification	Description	Mandatory Documents
1	Name of the Tenderer (Firm/Company/Partnership/Ownership)/		Mention Name of the Tenderer (Firm/Company/Partnership/Ownership)
1.1	Must be legally authorised to fill the tender on behalf of company.		Original copy of the power of attorney of the person signing the tender of behalf of the sole proprietor/company, attested and certified by a notary. Not necessary in case of owner/proprietor submit the tender himself.
1-2	It is Mandatoty for the bidder to have Pan card Number		Attached photocopy of pancard
1-3	(Firm/Company/Partnership/Ownership) Attached Appendix No. 1&2		Attched Appendix no. 1 & 2
1.5	Tendere (Firm/Company /Partnership /Ownership) should have never been black listed by any government/non government organisation and should not have been blacklisted by the police. there is no case pending in the court.		Submit an affidavit of proof on notarized stamp on Rs 100/-. the format of the affidavit is attached on form no.04 of the tender.
1.6	Tenders (Firm/Company/Partnership/Ownership) should have minimum 05 years of experience in Manufacturing of packaged BREAD & TOAST Item		Submit an affidavit of proof on notarized stamp on Rs 100/-. the format of the affidavit is attached on form no.05 of the tender. Regarding Experience, Read clause 7 on appendix no.02
1.7	It is mandatory for the tenderer to		Attached the copy of Profit & Loss

	attach to turnover for the financial year 2020-21,2021-22 and 2022-23		of the Said company,certified by a CA, of minimum turnover of 300 lacs in the Financial Year 2020-21,2021-22 & 2022-23.
1.8	Tenderer should have GST NO.		Attached a copy of GST No.
1.9	It is Mandatory to attached the receipt of Rs.50000/- EMD amount Deposited through online payment.		Attached EMD receipt.
1.10	Atatched copy of MSME Certificate		For the MP State entrepreneurs. Attached MSME cerificate. No EMD will be required in case of MSME Entrepreneurs.
1.11	Tenderer Should have FSSAI		Attached a copy of FSSAI
1.12	It is Mandatory to attached the receipt of Rs.1000/- Tender Form Cost.		Attach tender form Receipt.

Note- 1. All the above documents should self certified by the tenderers. if any documents not attached by the tenderers and not self certified by the tenderers, tender will be Rejected.

2. Bidders should fullfill Above technical Bid. In appendix no. 02. terms and conditions of the tender where all necessary documents are mentioned. bidders will have to submit with Technical Bid.

Name of the Tenders -----

Address- -----

Contact no. -----

Terms and conditions of Manufacturing of BREAD & Toast Items

1. The successful bidder will have to execute the contract on Notarized Stamp of Rs.1000/-.
2. Manufacturing of packaged BREAD & Toast to sanchi or any agency appointed by sanchi on its behalf on an exclusive basis SANCHI BREAD brand name.
3. Only Madhya pradesh MSME entrepreneurs will be free from EMD amount but they have to submit MSME certificate in the tender. without submitting the MSME certificate. Tender will not be accepted.

4. Contract Period-

The tenderer's contract period will remain effective for Three year on completion of the said period, if the performance of the tenderer is satisfactory, the right to extend the contract period of Two Years (1+1) on the same terms and conditons will vest with the chief executive officer.

5. Security Deposit –

Approved bidder will have to pay security deposit of Rs.100000/- (One Lakh Rupees Only) through Demand Draft or RTGS which will be payable in the name of “Bhopal Sahakari Dugdh Sangh Mydt. Bhopal”. EMD amount will be adjusted in Security Amount. No interest will be paid at cash Security Deposit.

6. Arbitration-

If any dispute arises between the parties in respect of this work. The case may submitted to Managing Director, MPCDF for review, In case of no resolution, Proceeding will be conducted as per provision of the Arbitration Act of 1996.

7. The Jurisdiction of this contract will be in the Bhopal city court.
8. There will be no change even if any surprise holiday is announced at the time of receipt of tender. If the date fixed for opening of technical bid or financial bid of the tender is declared holiday then the bids of the relevant day of the respective tender will be opened at the pre-determined time ob the next working day.

9. Inspection

All the material supplies are subject tot inspection at our stores before acceptance. If goods are rejected due to defective or wrong supply, the reports of our authorised official in this respect shall be final and no correspondence

other subject would be entertained. If the material is not found as per the specification of BSDS Bhopal the consignment will be rejected shall not be returned. Supplier will be informed regarding rejection by post/e-mail. Supplier should attend this office with in 15 days of the receipt of intimation so that the material could be rechecked and destroyed in his presence. If the supplier doesn't attend this office on time then the material will be destroyed by Bhopal Sahakari Dugdh Sangh Mydt. No payment shall be made against the rejected material.

10.No Deviation Clause

No Deviation will be accepted in any mandatory terms conditions and specification of the tender. In case any deviation is found after opening of technical bid and commercial bid tenderer will be debarred from the tender process and Chief Executive Officer, Bhopal Sahakari Dugdh Sangh reserves the right to reject any or all tenders on the basis of any deviations.

11.Payment

Bhopa dugdh Sangh will make 70% advance payment against purchase order of goods demand to the Successful bidder and rest 30% of the payment will be paid by the Dugdh Sangh after delivering goods to the successful bidder. Although remaining payment after receipt and acceptance of material in our stores with in a period of about 15 days after receipt. Such payment shall be made through accounts payee cheques/RTGS.

12. Liquidated Damages-

Successful tenderers will have to supply materials on given time. If timely supply is not to be done then following penalty will be charged...

S.No.	Delay Period	Penalty Amount
1.	Till 15 Days	1% of cost
2.	Between 16 TO 30 Days	2 % of cost
3.	After 30 Days	5 % of cost

13. If any tenderers want to get any information or queries, objections about this tender. they can contact on Bhopal Dugdh Sangh office at any working time between 10 am to 6 pm. two days before opening of tender. No queries and objections will be accepted after opening of tender.

14. Price variation - If any tenderer wish to rate subject to price escalation clause of raw material. they may do so by clearly indicating the technical bid. In case of tenderer opting for offering prices subject to price escalation clause of raw material then...

- (A) The tenderer shall have to submit the current price of the raw material as on the date of tenderer along with sufficient authentic price from the manufacturer of the raw material.
 - (B) The approved bidder will have to submit revised price of raw material where ever revision takes place.
 - (C) The revision in the rates will be considered only for nearest raw material depot of approved bidder plant location.
 - (D) Accordingly the approved prices of material shall be revised upwardly or downwardly to the extent of the raw material component of the material.
 - (E) Bidder should send the current raw material price list along with all time of supplies were effected. However Bhopal Sahkari Dugdh Sangh reserve the right to approve the rates offered with or without to price escalation clause.
- 15.** This is online tenders so tenderers should read and go through all terms and conditions very carefully and submit all the necessary documents as well EMD amount through only online. Physical documents will not be accepted and tender will be rejected automatically.
- 16.(a)** Bidder may be sole proprietorship a company registered under the Companies Act 1956 or a Partnership Firm registered under Indian Partnership Act 1932 or Limited Liability Partnership Act 2008,

7. Technical eligibility criteria for opening of financial bids:

A. Technical capacity: For demonstrating technical capacity and experience the BIDDER shall, over the past 3 (three) financial years 2020-21, 2021-22 & 2022-23

Have relevant Job work experience of at least 5 years (five years) of fully automatic Bread & Toast manufacturing plant.

The plant must have been operational under norms and procedures prescribed by Bureau of Indian Standards.

Must have ISO and BIS licence within 3 months of operation.

B. Financial Capacity: For each project that the bidder wishes to qualify for, the bidder shall have

A minimum total turnover of Rs. 300 Lakhs during last financial years.

Details of Experience: (a) The Bidder should furnish the details of Eligible Experience for the last 3 (three) financial years , 2020-21, 2021-22, 2022-2023).

(b) The Bidder must provide the necessary information relating to Technical Capacity

(c) The Bidder should furnish the required project-specific information and evidence in support of its claim of Technical Capacity.

Note: To be supplied to Bhopal dugdh Sangh depot at HabibGanj Bhopal .

8. The successful Bidder will have to prepare art work and necessary design of Bread and Toast item and other packaging material as well at his own cost. No additional cost would be paid by the Dugdh Sangh regarding this.

9. The bidder will mentioned online rates of Bread and toast item including their all necessary expences & taxes. The successful bidder shall not be entitled for other expenses except only approved rates in the contract.

10. No rates shall be changed between the contract period. If the prices of raw material increase in the market, the approved rates of tender can be changed on tha basis of the prices increased in the market & on this basis MRP, Distributor margin, retailer margin will also be revised.

11. The successful bidder will have to bring materials at FOR in the main plant of Bhopal Sahkari Dugdh Sangh Maryadit, Habibganj , Bhopal (Madhya Pradesh).

Technical Specifications:- QUALITY FOOD SPECIFICATIONS- WHITE BREAD

1. The bread shall be baked in conventional form in manufacturing plant which ipreferably ISO 22000 certified. The crust shall be free from blisters and shall be of a uniform golden to light brown colour. The crust shall not be burnt and shall be free from soot and any foreign matter.

2. The loaf shall have a volume/mass ratio of not less than 2.5. The crumb shall have small pores uniformly distributed, throughout and with thin cell walls. It shall be free from non-porous mass, splits and large holes, lumps of flour or salt or any other evidence of incomplete mixing or baking.

3. There shall be no hollow between the crust and the crumb.

4. The flavour shall be characteristic of fresh, well baked bread, free from bitterness or any other objectionable flavour or taste. The bread shall also be free from indications of rope or mould. Baking products received back from market shall not be recycled.

Packing- The bread shall be wrapped or packed in sliced form either in clean waxed paper or any other suitable food grade wrapper (40 microns) to preserve freshness. Packing may also be done in printed food grade poly bags which can be sealed with tampererd proof tape. The mass of each bread loaf shall be either 400 gm or 800 gm as per the provisions of the Legal Metrology (packed Commodities) Acts 2009 and Rules 2011.

Marking- The following particulars shall be clearly and indelibly marked on each pack of bread on the outer side of the wrapper. Printing shall be done by using non toxic and non penetrating/non transferable ink:-

- (a) Description of ingredients
- (b) Name and address of manufacturer
- (c) Trade name, if any Mass of the loaf when packed
- (d) Any added ingredients such as preservatives, emulsifiers, dough conditioners nutrients etc.
- (e) Date of manufacture.
- (f) Date of Expiry.
- (g) Symbol for veg food.

Essential Ingredients. The following material shall be used in the preparation of dough for white bread:-

(a) Maida (Wheat Flour) - Maida (Wheat Flour) shall be the product obtained by milling cleaned, hard or soft wheat or blends thereof in a roller flour mill and bolting. The flour shall be free flowing, dry to touch, should not pack when squeezed, should be creamy in colour and free from any visible bran particles. The flour shall have a characteristic taste and smell, and shall be free from insect and fungus infestation, rodent contamination, dirt and other extraneous matter. It should not have any musty flavour or rancid taste.

(b) The material shall also comply with the requirements given in Table 1 and 2 of BIS specification IS: 7464: 1988.

Leavening Agents. Any of the following agents singly or in combination may be used:-

- (i) Baker's yeast (As per IS: 1320-1988 third revision).
- (ii) Barm and hops.
- (iii) Fermented juice obtained from palms, and
- (iv) Lactic acid ferment.

Edible common salt - Edible common salt or iodized salt conforming to BIS specification No IS:253-1985 or IS: 7224-1985 shall be used.

Water- Water used in the manufacture of bread shall conform to the quality tolerance limits laid down in BIS specification No 4251-1967.

Optional Ingredients In addition to the essentials ingredients prescribed above any of the following ingredients may be added in the dough-

- (a) Milk and milk products (As per IS 1166-1986 SPECIFICATION FOR THE CONDENSED MILK (SECOND REVISION), IS 1165-1986 specification of milk powder (whole & skim) (Fourth revision)
- (b) vitel gluten
- (c) Sugar & Sugar product
- (d) Honey
- (e) Liquid Glucose (as per IS:873-1974 specification for liquid glucose (first revision)
- (f) Dextrose monohydrate (As per IS: 874-1992 specification for dextrose monohydrate (third revision)
- (g) Malt products.
- (h) Other edible flours and starches.
- (i) Edible oil seed flour.
- (j) Fat - Hydrogenated edible vegetable oil or refined edible vegetable oil of suitable type, butter, ghee, margarine or their mixture.
- (k) Vitamins and/or minerals.
- (l) Lecithin

- (m) Albumin
- (n) Lysine
- (o) Fungal alpha amylase - not exceeding 100 mg/kg of the mass of the flour.
- (p) Sorbitol
- (q) Glycerine
- (r) Emulsifying agents - As per FSSAI rules.
- (s) Stabilizing agents -As per FSSAI rules.
- (t) Ammonium chloride - Not exceeding 500 mg/kg of the mass of the flour.
- (u) Ascorbic acid and
- (v) Lime water.

Improvers. Following improvers may be used:-

- (a) Ammonium Sulphate - Not exceeding 2.5 gm/kg of mass per sulphate of the flour.
- (b) Calcium carbonate - Not exceeding 5 gm/kg of the mass of the flour.
- (c) Acid calcium - Not exceeding 10.0 gm/kg of the phosphate mass of the flour.
- (d) Calcium phosphate - Not exceeding 2.5 gm/kg of the mass of the flour.
- (e) L-cysteine - Not exceeding 90 mg/kg of the hydrochloride mass of the flour.
- (f) Guar gum - Not exceeding 5.0 gm/kg of the mass of the flour.

Rope and Mould Inhibitors. The following rope and mould inhibitors in the quantities given against each may be used :-

- (a) Calcium or Sodium propionate - Not exceeding 5.0 gm/kg of the flour.
- (b) Glacial acetic acid - Not exceeding 2.5 gm/kg of the or lactic acid mass of the flour.
- (c) Vinegar - Equivalent to the concentration of acetic acid permitted.
- (d) Sodium diacetate - Not exceeding 4.0gm/kg of the mass of the flour.
- (e) Acid sodium - Not exceeding 5.0 gm/kg of the pyrophosphate mass of the flour.
- (f) Sorbic acid or its sodium, potassium or calcium salts. - Not exceeding 1.0 gm/kg of the mass of the flour.

TECHNICAL SPECIFICATIONS : Type- WHEAT AND BROWN BREAD FLOUR

Soft Flour Type	Wheat/Brown flour for bread
Pack Sizes	25/50 kg
Packaging	Paper Sack/In Bulk
Shelf Life	06 Months form packaging date

DECLARATION OF CONFORMITY

We hereby guarantee that the product delivered :

- 1) Conforms to the purchase specifications
- 2) conforms to the regulations in force concerning pesticide residues in products destined for human consumption
- 3) has been handled and preserved in such a way as to prevent the formation of micro-toxins
- 4) ALLERGY INFORMATION :contains gluten and may contain traces of soya, Ingredients : softwheat flour wheat gluten.

CHEMICAL/PHYSICAL CHARACTERISTICS

Moisture	15.50%	MAX
ASH	0.55%d.b.	MAX
AZOTATE SUBSTANCES	13.00% d.b.	MIN
GLUTINES	11.70% d.b.	MIN
AMYLOGRAPH	800 U.A.	MIN

RHEOLOGICAL VALUES

W	330	+/-20
P/L	0.55	+/-0.05
ABSORPTION	56.50%	+/-1
CD	14 min	+/-1 min

FILTH – TEST

INSECT FRAGMENTS	n ⁰ /50g	15 max
RODENT HAIRS	n ⁰ /25g	Absent

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL COUNT	<100.000 ufg/g
MOULDS	<1.000 ufg/g
YEASTS	< 1.000 ufg/g
TOTAL COLIFORMS	< 1.000 ufg/g

Dough Conditioners. Calcium or sodium salt of stearyl-lactylate not exceeding 5.0 gm/kg of the mass of the flour.

Hygiene Requirements

The bread shall be prepared in premises maintained in a hygienic condition, which shall be open to inspection at any time by a competent authority approved by the Quartermaster General and the Director General of Medical Services (Army).

The hygiene requirements in a factory producing white bread shall be in accordance with Appendix 'A' attached.

Inspection

An inspection shall be carried out by the Director General of Supplies and Transport or an officer acting on his behalf on all supplies tendered for acceptance. The decision of this officer shall be final.

15. The bread shall conform to the following analysis:-

- | | | |
|---|---|------------|
| (a) Total solid content, percent by mass, Min | - | 60 |
| (b) Ph of the bread | - | 5.0 to 6.0 |
| (c) Acid insoluble ash (on dry basis),
percent by mass, Max. | - | 0.1 |
| (d) Crude fibre (on dry basis), percent by
mass, Max. | - | 0.5 |

Methods of analysis

The methods of analysis shall be those as laid down in Bureau of Indian Standards Specification No IS: 1483-1988 for white bread.

Machinery

A bread manufacturing unit shall preferably have the machinery in accordance with Appendix 'B' attached.

Mandatory requirements of FSSAI/BIS

All mandatory requirements of FSSAI/BIS, as amended from time to time, pertaining to the above product shall be complied with.

HYGIENE REQUIREMENTS

1. Site. The bakery unit shall preferably be situated in an open, clean and healthy locality. The grounds of the premises surrounding the factory building should be clean and preferably paved or turfed to lay the dust.

2. Building

(a) Structure. The building shall be of permanent nature and shall be of brick and lime plaster, cement, concrete or any other material which ensures cleanliness. Construction of building shall be such that it shall be rodent proof, fly proof and bird proof. The building and yard, with fittings and equipment should be kept free from breeding places of flies and other insects by eliminating cracks and crevices, as well as by routine and thorough cleaning.

(b) Ventilation and lighting. The unit shall be adequately lighted and ventilated, keeping in mind the number of workers, their hours of work and nature of operation.

3. Floor. The floor shall be washable with sufficient drainage facility and it shall be impervious to water and not affected by weak acids, alkalies or steam.
4. Internal wall. The internal wall shall be smooth, it should be tiled or cement plastered or made of any other impervious material. Where wash basins, sinks are installed, the walls shall be tiled or made impervious to water upto the height of wash basin to safe guard the wall from water seepage.
5. Ceiling. The ceiling shall be kept clean.
6. Maintenance and repairs. The building shall be maintained in a proper state of repair and cleanliness. Whenever required it shall be lime washed, painted, disinfected and/or deodorized.
7. There shall be no cobwebs in any part of the unit.
8. Preparation and filling table shall be of wooden tops or covered with Aluminium or stainless sheets or otherwise made impervious to water as far as practicable. All surfaces coming into contact with the food shall be free from pits, crevices and loose scale and shall be non absorbent.
9. All internal joinery work should be of simple design for easy cleaning and for minimizing flour dust deposit. In all rooms' wood work, surrounding door windows and other opening should be fixed tight to the internal wall surface so as to avoid open joints which may harbour pests.
10. Store Rooms. The store rooms for raw and packing material should be free from dampness and should be rodent proof.

11. Wherever possible a separate room for storing machinery, equipment, spare parts shall be provided.
12. Proper place shall be provided for storage of brooms, brushes, buckets and other cleaning gear.

13. **Factory and processing Hygiene.**

- (a) Waste and rubbish shall be collected in covered receptacles and shall not be allowed to lie about on the floor.
- (b) Adequate measures shall be taken to prevent growth of mould on equipment and internal structure of processing and storage room.
- (c) Adequate measures shall be taken to prevent infestation of cockroaches and other house hold pests.
- (d) When pesticides and/or other disinfectants are used, care shall be exercised to prevent contamination of equipment, raw material and packing materials.
- (e) Floors and drains shall be kept clean. In the processing areas, the drains shall be provided with detachable covers.
- (f) Sinks and troughs used for washing ingredients and utensils shall not be used for washing of hands.
- (g) No lavatory, sink, cesspool or garbage shall be so situated or maintained that odours or fumes there from pervade any room where product or raw materials are prepared or stored.
- (h) The factory effluents shall be disposed of in a hygienic manner and shall not be let off on road or adjacent fields.
- (j) Window glass and light fitting shall be kept clean.
- (k) Domestic animals shall not be allowed in any part of the unit.

14. Container cleanliness. It shall be ensured that containers are clean. The containers shall not be stacked in a manner which allows the contamination of the product.

15. **Installation of Equipment**

- (a) All equipment shall be installed on a foundation of durable, easily cleanable material.
- (b) Equipment shall be placed away from the walls with a view to providing facilities for inspection and cleaning.
- (c) Installation of pipes shall be such as to facilitate easy cleaning and maintenance.

16. **Equipment and Container Cleanliness**

- (a) All electrical connections such as switch boxes, control boxes, conduit cables shall be installed in such a way as to facilitate proper cleaning.
- (b) All equipment coming in contact with raw materials or the product shall be kept clean. An ample supply of water, hoses, brushes, detergent and other

equipment necessary for the proper cleaning of machinery and equipment shall be available.

- (c) All processing systems shall be cleaned at the close of operation or at the termination of the continuous operation period.

17. Water.

- (a) There shall be adequate supply of potable water.
- (b) The equipment shall be so installed and used that back siphonage of liquid into potable water lines is precluded.
- (c) Hot and cold water in ample supply shall be provided for plant clean up needs where necessary.
- (d) The storage tanks of water should, unless completely sealed, be kept covered, examined regularly and cleaned at least once every six months.

18. Employee Hygiene

- (a) Every person employed in the factory shall be medically examined before employment. Periodical medical examination of the employee shall be subsequently carried out to ensure that they are free from contagious, communicable diseases.
- (b) It shall be impressed upon all employees that they should notify the medical officer, cases of vomiting, diarrhoea, typhoid, dysentery or any other notifiable disease occurring in their own homes and families.
- (c) Employees shall keep their finger nails short and clean and wash their hands with soap or detergent before commencing work and after each absence, specially after using sanitary conveniences. Towels used for drying hands should be clean.
- (d) All employees should be inoculated against typhoid and paratyphoid once in every five years. In case of an epidemic all workers shall be inoculated and a record shall be kept.
- (e) No worker shall be allowed to work without proper clothing. Employees shall be provided with clean uniform/aprons and clean washable caps. The uniforms shall not be worn outside the plant but just before starting the work and changed when leaving.
- (f) Eating, spitting, nose cleaning, the use of tobacco in any form or chewing betel leaves shall be prohibited within the manufacturing, packing and storage areas of the unit. Notice to this effect shall be prominently displayed.
- (g) Sufficient and suitable sanitary conveniences shall be provided, maintained and kept clean. The conveniences shall be properly lighted. No conveniences shall open directly into any work room in the factory.
- (h) Sufficient wash basins with adequate provision of soap and towels, latrines and urinals in the prescribed manner should be provided.

**Appendix 'B' Specification
for White bread (Para 17 refers)**

MACHINERY

1. Bread manufacturer should preferably have the following special equipment's used in

preparing bakery products :-

- (a) Mixer. To mix various ingredients to ensure uniform distribution throughout the mass and to form minute bubbles of air to serve as foci for the evolution of carbon dioxide and development of gluten which is critical in the preparation of bread doughs.
- (b) Dough Dividers. To divide a large mass of dough into pieces corresponding to single unit of the finished product.
- (c) Rounders. To close the cut surfaces, from where the gas can readily diffuse. It gives the dough a smooth and dry exterior to reorient the gluten structure.
- (d) **Proofing chambers**. To hold doughs here in racks under controlled conditions of temperature and humidity before actual baking.
- (e) Baking Equipment. For this purpose conventional rotary ovens may be used.
- (f) Slicing Machine. To slice the cool bread all loaves must be passed through slicing machine.
- (g) Packing Machine. To wrap and pack the bread in clean waxed paper or any other food grade paper to preserve freshness, Packing may also be done in printed
- (h) Crates- Clean and washed crates should be used to stalk & transport the breads.

Toast- To Maintaining hygiene and other essential technical requirement of processing and manufacturing of Toast item should be as per norms of under FSSAI AND BIS.

Declaration

I/we have read and understood all terms and conditions of the tender. All the necessary information and documents presented by Me/Us are true. In contract period if any information or documents submitted by me/us is found to be false then Bhopal Sahakari Dugdh Sangh will have the right to take any action against me/us. I/we give our consent.

Name of the Tenderer
Signature

BOQ :

Product Name	Pack Size	Price including all (GST , transpotation etc)
White Bread	800gm	
	400gm	
	200gm	
Brown Bread	800gm	
	400gm	
	200gm	
Wheat Bread	350 gm	
Toast	300 gm	

Note : BOQ will be submit online. Physically BOQ wil be rejected.

(Submit on Rs.100/- Notarized Stamp)
NON-BLACKLISTING

I/WeS/o Age.....
Add..... that we have submitted an affidavit to the effect regarding the
E—tender published in the newspaper on date for the manufacturing of
bread & toast Item. This Affidavit is being presented by me in my full conciousness
and to my knowledge :-

- 1- That we have never been blacklisted by any Government/Non Government
Organisation foir any work till date.
- 2- That our updated status till date there is no criminal case/suit pending in the
court.

Name

Signature.....

1- Witness

Name :.....

Address :

.....
Adhaar Card No.

.....
Mobile No.

2- Witness

Name :.....

Address :

.....
Adhaar Card No.

.....
Mobile No.

Date :

Verification

I, the Affiant, solemnly declare that the entire statement Mentioned in the paragraph
No. 01 & 02 of the above affidavit is true and Correct on the basis of my personal
knowledge. Nothing has been hidden from this.

(Submit on Rs.100/- Notarized Stamp)

UNDERTAKING

m

I/WeS/o Age.....

Add..... that we have minimum five years of Experience in manufacturing of Packaged bread and Toast Item. We have attached affidavit in the E-tender for authentication completely correct based on my knowledge if at any time during the contract period, for any reason, the copy of affidavit submitted by us is found to be incorrect, The Bhopal Sahakari Dugdh Sangh management will be free to take any action against us & we for this, we give my consent that there will be no objection to the action taken against us by Bhopal Sahakari Dugdh Sangh.

Name

Signature.....

1- Witness

Name :.....

Address :

.....

Adhaar Card No.

.....

Mobile No.

2- Witness

Name :.....

Address :

.....

Adhaar Card No.

.....

Mobile No.

Date :

Verification

I, the Affiant, solemnly declare that the entire statement Mentioned in the above affidavit is true and Correct on the basis of my personal knowledge. Nothing has been hidden from this.

Agreement format (Tenderes can read the terms and conditions of the tender) should not attached with the online tender document.

Appendix No.6

**Agreement For the Manufacturing of Packaged BREAD & Toast
Item**

This agreement is made at Bhopal on of 2024 for the period from to.....

BY & Between

M/S Bhopal Sahkari Dugdh Sangh MARYADIT, having its Administrative Office at Diary Plant Habibganj, Bhopal (MP) -462004 herein after referred to as First Party and with its factory approved by the ISO, FSSAI license No. herein after reffred to as the second party,

1. This is purely commercial aggrement. If the second party is not willing to do the work as per agreement. he will have to give one month advance notice to the first party & if the first party does not want to continue this agreement with the second party then the first party will inform to the second party through advance notice of one month.
2. The First Party hereby allows the Second Party to process and pack BREAD & Toast item as developed and registered by the First Party under the TRADE MARK – “SANCHI BREAD & TOAST”, hereinafter referred to as “SANCHI BREAD & TOAST”.
3. The First Party hereby grants to the Second Party, during the subsistence of this agreement, a license to use the “TRADE MARK” as per the terms and conditions contained in the Agreement on even date and be signed and executed from time to time by the parties here to.
4. The Second party hereby convenants with the First party, as follows :-
 - (a) To Manufacturer “PACKAGED BREAD & TOAST” brand “SANCHI BREAD & TOAST Item” in a plant according to the process specified by the First Party and should comply to the statutory requirements and ISO/BIS standards applicable from time to time.

- (b) To keep complete records of all quality control test carried out as specified by the First Party and also of production and Distribution of “SANCHI BREAD & Toast” and furnish to the First Party, with such reports and samples as may be requested by the First Party from time to time.
- (c) To permit the First Party to inspect Second Party entire premise at any time during regular business hours, without notice and observe all aspects of the conduct of the business by the Second Party. The Second Party will take immediate remedial action to correct any deficiencies and to maintain the standards of quality referred to herein and in the specifications.
- (d) To employ the methods of operations as per the prevailing regulations, to ensure the highest quality product and services to consuming public.
- (e) That it understand and hereby acknowledge that uniform and high standards of quality and services are necessary in order to create and maintain goodwill and widespread consumer acceptance.
- (f) to vigorously and diligently promote and solicit the sale of “SANCHI BREAD & TOAST” and also to ensure full and complete distribution placements & promotion of “SANCHI BREAD & TOAST item” in Railways, Institutions and Retail Market.
- (g) To comply with all request of First Party with respect to the appearance and use of the “TRADE MARK” Licensed, including any request to change the form or style discontinue using any of the said “TRADE MARK AND NAME” in substituiton of another “TRADE MARK AND NAME”.
- (h) To comply with the provisions of all applicable laws including Labour Laws Provident Fund, ESI, Tax Laws of the State Government, Central Government and the Local Authorities. The Second Party shall only be responsible for any contravention or breach of the acts.
- (i) Not to process, packates, sell, deal in or otherwise be concerned with any product under any TRADE MARK which is an imitation or infringement of the TRADE MARK or is likely to cause passing off, of any product as if it originates from the First Party because of the Second Party association with the business of manufacturing and selling “SANCHI BREAD & TOAST” it is hereby expressly understood and stipulated that the use of the said TRADE MARK in any form or fashion or any word graphically similar thereto or any imitation thereof, of any product other than that of the First Party would constitute and infringement of the TRADE MARK.

- (j) The Second Party should not take job Contract/Manufacture Contract/Franchisee Agreement for any other brand or Trade Mark or any other licensee trade mark without prior permission in writing from the First Party.
5. The Second Party hereby further covenants with First Party, as under
- (a) That the First Party shall have an absolute right to fix the MAXIMUM RETAIL PRICE (MRP) of the goods.
 - (b) After placement of order second party will produce the required products and complete all necessary labelling and packaging with specified date and will be deliver final finished goods to main plant at Habibganj.
 - (c) That the First Party shall have an absolute right to establish the Dealer network and also to Appoint/Change Dealers . the second party shall however be responsible for providing the manufactured bottle to main plant Habinganj only.
6. Rs 5000/- paenalty will be imposed if goods are directely sold by the second party.
7. The Second Party shall on every week render to the First Party, a true & full account of the number of Boxes/cases/units/Crates of PACKAGED BREAD & TOAST item manufactured & sold in prescribed shapes & sizes during previous month.
8. The second party will not sublet the whole contract during the contract.
9. Save and except by the License herein, the Second Party shall not during the subsistence of the License, make use, exercise, or vend or permit or authorize any person or persons other than the Second Party, to make use exercise or vend the said "TRADE MARK" within the territory aforesaid.
10. The Second Party hereby covenants with the First Party that it shall, true fully & lawfully use the said Trade Mark for the purpose aforesaid & shall not allow any other person/s or party to use said Trade Mark.
11. The Second Party shall not be entitled to sub-let, assign or Vend the said Trade Mark in any respect whatsoever to any other person and shall not be linked in any way with any other brand of Packaged bread directly or indirectly.
12. The Second Party shall not place in market any goods which does not meet the First Party specifications as to quality. It is futher agreed that the Second Party shall not use the said Trade mark in a manner that may jeopardize it's distinctive character and shall obtain First Party prior approval of all labels packaging materials, sales promotion and advertising material. The legend

“used under a license from the Trade Mark proprietor” shall be displayed in all the aforesaid material.

13. The First Party shall have the liberty to terminate this Agreement with immediate effect if the Second Party violates or commits breach any condition of this Agreement without granting further time.
14. The Second Party will have to start production within 30 days from the date of signing of Agreement or else the amount of Security Deposit shall be forfeited.
15. The Second Party shall have no right, whatsoever, on the said Traded mark & shall have no authority to make use, exercise or vend the said Trade Mark on the determination of the LICENCE, either by affix of time or by the act of Parties.
16. The Second Party shall have to supply stocks to the main plant at Bhopal Sahakari Dugdh Sangh.
17. Forthwith upon the occurrence of any of the following events, the First Party may (without prejudice to any other right or remedy) by written notice to the Second Party will be liable to impose penalty Rs 50000/- with immediate effect at any time.
 - (a) If the Second Party fails to pay any sums payable under this agreement within 30 days time or.
 - (b) If the First Party becomes aware that the finished products manufactured by the Second Party have a critical health defect or they are not as per the norms of the First Party.
 - (c) If the First Party does not bother for samples taken under Quality Control or Food Safety Standard Act or amendments thereof, from Retail market or Institution Which affects the brand reputation.
 - (d) In any other circumstances, either party can terminate this agreement by giving 30 days notice to the party.
18. All other term & condition are not explicitly mentioned in this agreement. The terms and condition of the “AGREEMENT” signed on even date shall be form part of this agreement and binding on the Second Party.
19. In case of termination of this agreement either by afflux of time or the act of Parties hereto, the AGREEMENT stands automatically terminate or vice versa.
20. After deliver all goods at main plant habibganj. if any goods does not match as per specification of the first party. the second party shall replace those goods then after rest of the amount will be paid by the first party.
21. Terms and conditions of the tender document which is mentioned in appendix no.02 shall be part of this agreement.

22.Contract Period-

The Second Party contract period will remain effective for Three year on completion of the said period, if the performance of the Second Party is satisfactory, the right to extend the contract period of Two Years (1+1) on the same terms and conditons will vest with the chief executive officer.

23.Security Deposit –

Second Party will have to pay security deposit of Rs.100000/- (One Lakh Rupees Only) paid through demand draft which will be paybale in the name of

Bhopal Sahakari Dugdh Sangh Maryadit, Bhopal. EMD amount will be adjusted in Security Amount. No interest will be paid at cash Security Deposit.

24. Arbitration-

If any dispute arises between the parties in respect of this work. The case may submitted to Managing Director, MPCDF for review, In case of no resolution, Proceeding will be conducted as per provision of the Arbitration Act of 1996.

25. The Jurisdiction of this contract will be in the Bhopal city court.

26. Inspection

All the material supplies are subject to inspection at our stores before acceptance. If goods are rejected due to defective or wrong supply, the reports of our authorised official in this respect shall be final and no correspondence other subject would be entertained. If the material is not found as per the specification of First Party the consignment will be rejected shall not be returned. Second Party will be informed regarding rejection by post/e-mail. Second Party should attend this office with in 15 days of the receipt of intimation so that the material could be rechecked and destroyed in his presence. If the Second Party doesn't attend this office on time then the material will be destroyed by First Party. No payment shall be made against the rejected material.

27. Payment

The first party will make 70% advance payment against purchase order of goods demand to the second party and rest 30% of the payment will be paid by the first party after delivering goods to the second party. Although remaining payment after receipt and acceptance of material in our stores with in a period of about 15 days after receipt. Such payment shall be made through accounts payee cheques/RTGS.

28. Liquidated Damages-

Successful tenderers will have to supply 25 sterilized packaged BREAD on given time. If timely supply is not to be done then following penalty will be charged...

S.No.	Delay Period	Penalty Amount
1.	Till 15 Days	1% of cost
2.	Between 16 TO 30 Days	2 % of cost
3.	After 30 Days	5 % of cost

29. Letter and circular issued from time to time shall be deemed to be part of this contract.

30. No rates shall be changed between the contract period. If the prices of raw material increase in the market, the approved rates of tender can be changed on the basis of the prices increased in the market & on this basis MRP, Distributor margin, retailer margin will also be revised.

Technical Specifications:

Technical Specifications:- Quality FOOD SPECIFICATIONS- WHITE BREAD

1. The bread shall be baked in conventional form in manufacturing plant which is preferably ISO 22000 certified. The crust shall be free from blisters and shall be of a uniform golden to light brown colour. The crust shall not be burnt and shall be free from soot and any foreign matter.
2. The loaf shall have a volume/mass ratio of not less than 2.5. The crumb shall have small pores uniformly distributed, throughout and with thin cell walls. It shall be free from non-porous mass, splits and large holes, lumps of flour or salt or any other evidence of incomplete mixing or baking.
3. There shall be no hollow between the crust and the crumb.
4. The flavour shall be characteristic of fresh, well baked bread, free from bitterness or any other objectionable flavour or taste. The bread shall also be free from indications of rope or mould. Baking products received back from market shall not be recycled.

Packing- The bread shall be wrapped or packed in sliced form either in clean waxed paper or any other suitable food grade wrapper to preserve freshness. Packing may also be done in printed food grade poly bags which can be tightened with rubber band. The mass of each bread loaf shall be either 400 gm or 800 gm as per the provisions of the Legal Metrology (packed Commodities) Acts 2009 and Rules 2011.

Marking- The following particulars shall be clearly and indelibly marked on each pack of bread on the outer side of the wrapper. Printing shall be done by using non toxic and non penetrating/non transferable ink:-

- (a) Description of contents
- (b) Name and address of manufacturer
- (c) Trade name, if any Mass of the loaf when packed
- (d) Any added ingredients such as preservatives, emulsifiers, dough conditioners nutrients etc.
- (e) Date of manufacture.
- (f) Best before
- (g) Symbol for veg food.

Essential Ingredients. The following material shall be used in the preparation of dough for white bread:-

- (a) Maida (Wheat Flour). Maida (Wheat Flour) shall be the product obtained by milling cleaned, hard or soft wheat or blends thereof in a roller flour mill and bolting. The flour shall be free flowing, dry to touch, should not pack when squeezed, should be creamy in colour and free from any visible bran particles. The flour shall have a characteristic taste and smell, and shall be free from insect and fungus infestation, rodent contamination, dirt and other extraneous matter. It should not have any musty flavour or rancid taste.

(b) The material shall also comply with the requirements given in Table 1 and 2 of BIS specification IS: 7464: 1988.

Leavening Agents. Any of the following agents singly or in combination may be used:-

(i) Baker's yeast (As per IS: 1320-1988 third revision).

(ii) Barm and hops.

(iii) Fermented juice obtained from palms, and

(iv) Lactic acid ferment.

Edible common salt - Edible common salt or iodized salt conforming to BIS specification No IS:253-1985 or IS: 7224-1985 shall be used.

Water-Water used in the manufacture of bread shall conform to the quality tolerance limits laid down in BIS specification No 4251-1967.

Optional Ingredients In addition to the essentials ingredients prescribed above any of the following ingredients may be added in the dough-

(m) milk and milk products (As per IS 1166-1986 SPECIFICATION FOR THE CONDENSED MILK (SECOND REVISION), IS 1165-1986 specification of milk powder (whole & skim) (Fourth revision)

(n) vitel bluten

(o) Sugar & Sugar product

(p) Honey

(q) Liquid Glucose (as per IS:873-1974 specification for liquid glucose(first revision)

(r) Dextrose monohydrate (As per IS: 874-1992 specification for dextrose monohydrate (third revision)

(s) Malt products.

(t) Other edible flours and starches.

(u) Edible oil seed flour.

(v) Fat - Hydrogenated edible vegetable oil or refined edible vegetable oil of suitable type, butter, ghee, margarine or their mixture.

(w) Vitamins and/or minerals.

(x) Lecithin

(m) Albumin

(n) Lysine

(o) Fungal alpha amylase - not exceeding 100 mg/kg of the mass of the flour.

(p) Sorbitol

(q) Glycerine

(r) Emulsifying agents - As per FSSAI rules.

(s) Stabilizing agents -As per FSSAI rules.

(t) Ammonium chloride - Not exceeding 500 mg/kg of the mass of the flour.

(u) Ascorbic acid and

(v) Lime water.

Improvers. Following improvers may be used:-

(a) Ammonium - Not exceeding 2.5 gm/kg of mass per sulphate of the flour.

- (b) Calcium carbonate - Not exceeding 5 gm/kg of the mass of the flour.
- (c) Acid calcium - Not exceeding 10.0 gm/kg of the phosphate mass of the flour.
- (d) Calcium phosphate - Not exceeding 2.5 gm/kg of the mass of the flour.
- (e) L-cysteine - Not exceeding 90 mg/kg of the hydrochloride mass of the flour.
- (f) Guar gum - Not exceeding 5.0 gm/kg of the mass of the flour.

Rope and Mould Inhibitors. The following rope and mould inhibitors in the quantities given against each may be used :-

- (a) Calcium or Sodium propionate - Not exceeding 5.0 gm/kg of the flour.
- (b) Glacial acetic acid - Not exceeding 2.5 gm/kg of the or lactic acid mass of the flour.
- (c) Vinegar - Equivalent to the concentration of acetic acid permitted.
- (d) Sodium diacetate - Not exceeding 4.0gm/kg of the mass of the flour.
- (e) Acid sodium - Not exceeding 5.0 gm/kg of the pyrophosphate mass of the flour.
- (f) Sorbic acid or its sodium, potassium or calcium salts. - Not exceeding 1.0 gm/kg of the mass of the flour.

TECHNICAL SPECIFICATIONS : type- WHEAT/BROWN BREAD FLOUR

Soft Flour Type	Wheat/Brown flour for bread
Pack Sizes	25/50 kg
Packaging	Paper Sack/In Bulk
Shelf Life	06 Months form packaging date

DECLARATION OF CONFORMITY

We hereby guarantee that the product delivered :

- 5) Conforms to the purchase specifications
- 6) conforms to the regulations in force concerning pesticide residues in products destined for human consumption
- 7) has been handled and preserved in such a way as to prevent the formation of micro-toxins
- 8) ALLERGY INFORMATION :contains gluten and may contain traces of soya, Ingredients : softwheat flour wheat gluten.

CHEMICAL/PHYSICAL CHARACTERISTICS

Moisture	15.50%	MAX
ASH	0.55%d.b.	MAX
AZOTATE SUBSTANCES	13.00% d.b.	MIN
GLUTINES	11.70% d.b.	MIN
AMYLOGRAPH	800 U.A.	MIN

RHEOLOGICAL VALUES

W	330	+/-20
P/L	0.55	+/-0.05
ABSORPTION	56.50%	+/-1
CD	14 min	+/-1 min

FILTH – TEST

INSECT FRAGMENTS	n ⁰ /50g	15 max
RODENT HAIRS	n ⁰ /25g	Absent

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL COUNT	<100.000 ufg/g
MOULDS	<1.000 ufg/g
YEASTS	< 1.000 ufg/g
TOTAL COLIFORMS	< 1.000 ufg/g

Note: To be supplied to Bhopal dugdh Sangh depot at HabibGanj Bhopal .

Toast- To Maintaining hygiene and other essential technical requirement of processing and manufacturing of Toast item should be as per norms of under FSSAI AND BIS.

IN WITNESS WHEREOF the parties hereto have executed this assignment on the day and year first hereinabove written.

Signature
First Party

.....

Signature
Second Party
(consortium)

.....

Witness-

1. Name-

2. Address-

.....

.....

3. Adhar Card

4. Mobile No.

1. Name-

2. Address-

.....

.....

3. Adhar Card

4. Mobile No.