

Bid Document

Bid Details	
Bid End Date/Time	27-07-2020 12:00:00
Bid Opening Date/Time	27-07-2020 12:30:00
Bid Life Cycle (From Publish Date)	90 (Days)
Bid Offer Validity (From End Date)	60 (Days)
Ministry/State Name	Ministry Of Defence
Department Name	Department Of Defence
Organisation Name	Indian Air Force
Office Name	*****
Total Quantity	60
Item Category	Chilly
MSE Exemption for Years of Experience and Turnover	No
Startup Exemption for Years of Experience and Turnover	No
Bid to RA enabled	No
Inspection Required	No

EMD Detail

Required	No
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ePBG Detail

Required	No
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Splitting

Bid splitting not applied.

Chilly (60 kilogram)

Technical Specifications

[* As per GeM Category Specification](#)

Specification	Specification Name	Values	Bid Requirement (Allowed Values)
Physical Characteristics	Types	Ground chillies is the product obtained by grinding whole chillies	"Chillies shall be dried, fiped fruits or pods of species Capsicum frutescens

	without any added matter.	Linnaeus and Capsicum annuum Linnaeus. The chillies may be with or without stalk", Ground chillies is the product obtained by grinding whole chillies without any added matter.
Odour and Flavour	"Chillies, shall have a characteristic pungent taste. It shall be free from foreign taste and flavour including rancidity and mustiness."	*
Colour	"The whole and ground chillies may vary in colour from dark blackish red to orange yellow according to the variety."	*
Freedom from Moulds, Insects, etc	"Chillies, whole or ground (powdered), shall be free from living insects and shall be practically free from mould growth, dead insects, insect fragments and rodent contamination, visible to the naked eye (corrected, if necessary, for abnormal vision), or using the required magnifying instrument: If the magnification exceeds x 10, this fact shall be mentioned in the test report. The proportion of insect damaged matter shall not exceed 1 percent (m/m)."	*
Extraneous Matter	"Extraneous matter includes, a) all matter present in the sample which is not from chillies of the variety under consideration; and b) all other foreign matter and, in particular, stalks, leaves, soil and sand. Extraneous matter does not include unripe, marked or broken fruits of the variety under consideration. The proportion of extraneous matter, when determined by the method described in 4 of IS 1797, shall not exceed 1 percent (m/m)."	*
Unripe, Marked and Broken Fruits	"In whole chillies, the proportion of unripe or marked fruits shall not exceed 2 percent (m/m) and the proportion of broken fruits and fragments shall not exceed 5 percent (m/m), when tested in accordance with the method given in Annex A of IS 2322."	*

	Fineness	The chillies, ground (powdered) shall be ground to such fineness that all of it passes through 500 µm IS Sieve and nothing remains on the sieve.	*
	Scoville Index	"When tested in accordance with the method given in IS 8104, the Scoville Index in chillies, whole and ground (powdered) shall be not less than 24000. The chilli of lower Scoville Index than those specified may be supplied as agreed to between the purchaser and the supplier."	*
	Freedom from Added Colour, etc	"The pods shall be free from extraneous colouring matter, coating of mineral oil and other harmful substances. The ground chillies shall be free from extraneous colouring matter and flavouring matter. However, it may contain any edible oil upto a maximum of 2 percent by mass. The amount and name of the oil used shall be declared on the label"	*
	Hygienic Conditions	"The chillies, whole and ground shall be processed and packed under hygienic conditions (as per IS 14216)."	*
	"Pesticide residues and metallic contaminants in the product shall not exceed the limits as prescribed in the Prevention of Food Adulteration Act, 1954 and the Rules made thereunder"	Yes	*
Requirements	Moisture, percent by mass, max	11	11
	Total ash on dry basis, percent by mass, Max	8	8
	Acid insoluble ash on dry basis, percent by mass, Max	1.3	1.3
	Salmonella, in 25 g	Absent	*
	Crude fibre, percent by mass, Max	NA	NA
	Non-volatile ether extract on dry basis, Min	NA	12, NA
Packing	"Chillies, whole or ground shall be packed in clean, sound and dry container. The wooden boxes or jute bags shall be suitably lined with moisture-proof lining which does not impart any	Yes	*

	foreign smell to the product The packing material shall be free from any fungal or insect infestation and should not impart any foreign smell Each container shall be securely closed and sealed"		
	Packing material	Foodgrade polymers	Foodgrade polymers
	Packing size (in kg)	1000	0.1, 0.2, 0.5, 1, 10, 50
Marking	"The following particulars shall be marked or labelled on each container/bag: a) Name and address of the manufacturer or packer; b) Name of the material (whole or ground); c) Trade-name or brand name, if any; d) Batch or Code number; e) Net mass; f) Best before --- (month/year); g) Year of the harvest (in case of whole); h) Month and year of packing (in case of ground); and j) Any other marking as required under the Standards of Weights and Measures (Packaged Commodities) Rules, 1977 and the Prevention of Food Adulteration Rules, 1955"	Yes	*
Shelf Life	Shelf Life (in months)	1	6, 12, 24
Certification	Conforming specifications	Yes	*
	Whether ISI marked	No	*
	BIS License number, if ISI Marked,else write NA	-	*
Test Report Details	Availability of Test Report from Central Govt/NABL/ILAC accredited lab to prove conformity to specification	No	*
	Test Report to be submitted to the Buyer on Demand write NA if Test report is not available	NA	*

* Specifications highlighted in bold are the Golden Parameters.

* Bidders may note that In respect of non-golden Parameters, the specifications 'Values' chosen by Buyer will generally be preferred over 'Bid requirement (allowed Values) by the Buyer.

Additional Specification Documents

Consignees/Reporting Officer and Quantity

S.No.	Consignee/Reporting Officer	Address	Quantity	Delivery Days
1	*****	*****MUMBAI	60	15

Bid Specific Additional Terms and Conditions

1.Availability of Service Centres: Bidder/OEM must have a Functional Service Centre in the State of each Consignee's Location in case of carry-in warranty. (Not applicable in case of goods having on-site warranty). If service center is not already there at the time of bidding, successful bidder / OEM shall have to establish one within 30 days of award of contract. Payment shall be released only after submission of documentary evidence of having Functional Service Centre.

[This Bid is also governed by the General Terms and Conditions](#)

---Thank You---