|  |  |  |
| --- | --- | --- |
| **C:\Users\NAVEEN\Desktop\logo-eng.c856d9b9.png** | **Sri Dharmasthala Siri Gramodyoga Samsthe**  (Implementing Agency for Nitte Jackfruit Processing Cluster )  Near T.B. Cross, Vivekananda Nagar, Halepete,  Ujjre District Karnataka -574240  Mob: 8722442010, Email: [mdsiri2019@gmail.com](mailto:mdsiri2019@gmail.com)  Website: <https://siridharmasthala.com> |  |

**TENDER NOTICE**

**N.I.T/NITTE/No.04/2022 Date: 15.06.2022**

**TENDER FOR SUPPLY, ERECTION AND COMMISSIONING OF MACHINERIES, EQUIPMENTS AND IT’S ACCESSORIES FOR THE COMMON FACILITY CENTRE OF Nitte JackFruit PROCESSING CLUSTER**

|  |  |
| --- | --- |
| Date & Time of Release of Tender | 15.06.2022, 10.00 AM |
| Pre-Bid meeting at CFC location | 22.06.2022, 11.00 AM |
| Last Date & Time for Submission of Bid | 06.07.2022, 04.00 PM |
| Date & Time of Opening of Technical Bid | 07.07.2022, 10.30 AM |

**Technical Agency**

AIC Nitte Incubation Centre

Mob: 9880088678 Email: [puneeth.rai@nitte.edu.in](mailto:puneeth.rai@nitte.edu.in)

**CONTENTS**

**Clause Topic Page No.**

1. [PREAMBLE](#_Toc52873031) 4
2. [SCOPE OF WORK](#_Toc52873032) 5
3. [qualification criteria](#_Toc52873032) 5
4. [language of the tender](#_Toc52873032) 6
5. [PURCHASE OF TENDER DOCUMENT](#_Toc52873032) 6
6. [PRE-BID MEETING](#_Toc52873032) 6
7. [CLARIFICATION ON THE TENDER DOCUMENT](#_Toc52873032) 6
8. [AMENDMENT OF TENDER DOCUMENT](#_Toc52873034) 7
9. [AUTHORISATION OF THE TENDERER](#_Toc52873032) 7
10. [SUBMISSION OF TENDER IN TWO COVER SYSTEM](#_Toc52873035) 7
11. [EARNEST MONEY DEPOSIT](#_Toc52873035) 8
12. [VALIDITY](#_Toc52873035) 8
13. [OPENING AND EVALUATION OF THE TENDER](#_Toc52873036) 8
14. [PRICE OFFER](#_Toc52873031) .9
15. [EVALUATION OF THE PRICE](#_Toc52873032) .9
16. [AWARD OF CONTRACT](#_Toc52873034) 9
17. [SECURITY DEPOSIT](#_Toc52873035) 9
18. [AGREEMENT](#_Toc52873035) 10
19. [ISSUE OF PURCHASE ORDER](#_Toc52873032) 10
20. [SCHEDULE OF SUPPLY](#_Toc52873034) 10
21. [PERFORMANCE TEST](#_Toc52873035) 11
22. [TRAINING OF STAFF](#_Toc52873035) 11
23. [PERFORMANCE GUARANTEE](#_Toc52873035) 11
24. [PAYMENT TERMS](#_Toc52873036) 11
25. [penalty](#_Toc52873036) 12
26. [termination of contract](#_Toc52873036) 12
27. [GENERAL CONDITIONS](#_Toc52873036) 12
28. [ARBITRATION](#_Toc52873036) 13
29. [JURISDICTION OF THE COURT](#_Toc52873036) 13

**ANNEXURES**

1. [Technical Specification](#_Toc52873032) 14-20
2. [covering letter](#_Toc52873032) 21-22
3. [details of the tenderer](#_Toc52873032) 23
4. [annual turnover statement](#_Toc52873032) ..24

V. LIST OF SIMILAR ORDERS EXECUTED IN THE PAST 3 YEARS…………. .25

VI. [DECLARATION OF NOT HAVING BLACKLISTED](#_Toc52873035) ….26

VII. DECLARATION FORM FOR NOT TAMPERING……………………………… 27

VIII. COVERING LETTER (PART-II)…………………………………………………..28

IX. [PRICE BID](#_Toc52873035) ..29-30

X. [checklist OF documents](#_Toc52873032) ..31-32

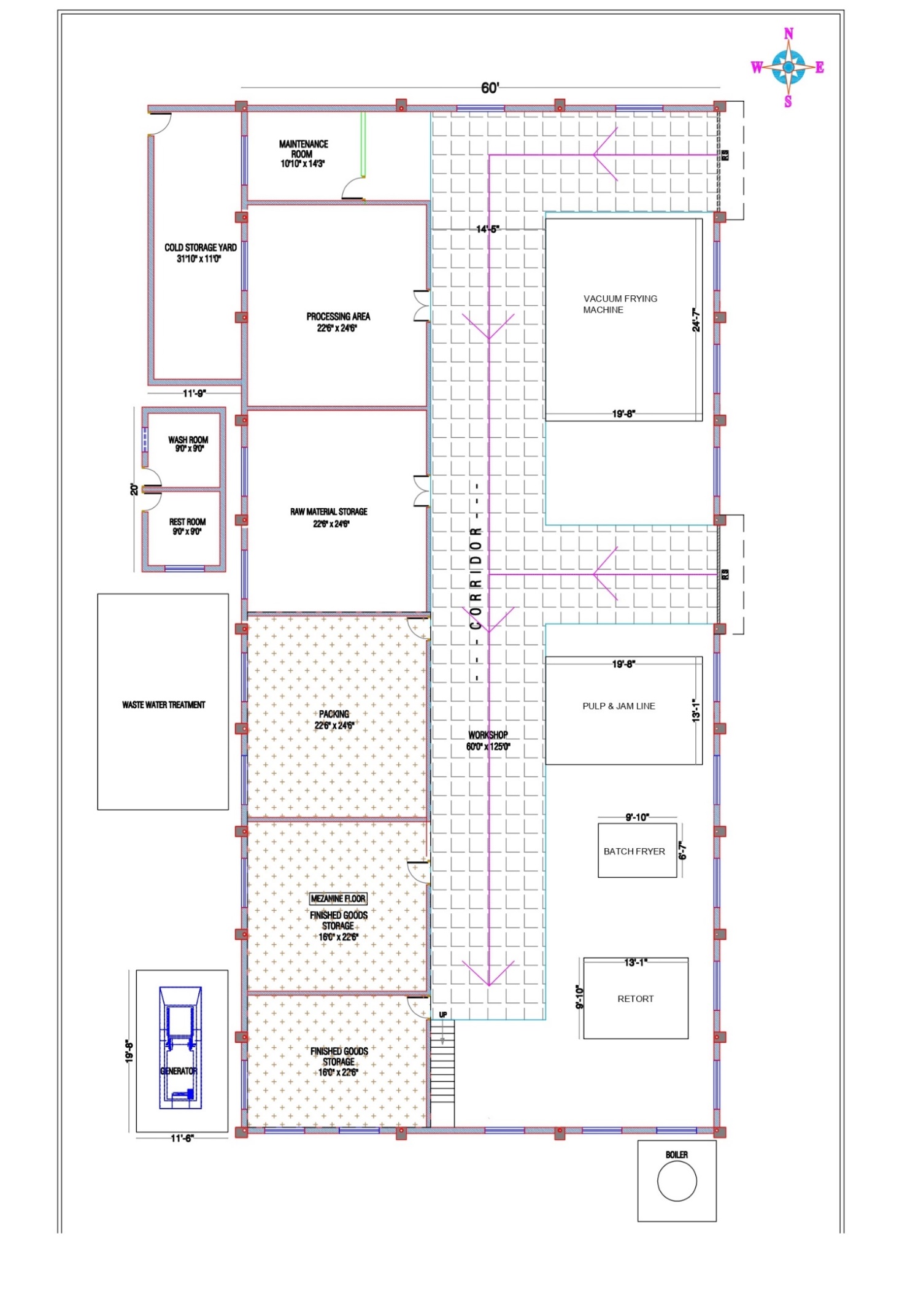
## TENDER FOR SUPPLY, ERECTION AND COMMISSIONING OF MACHINERIES, EQUIPMENT AND IT’S ACCESSORIES FOR THE COMMON FACILITY CENTRE OF NITTE JACKFRUIT PROCESSING CLUSTER

|  |
| --- |
| 1. **1.PREAMBLE** |
| **Ministry of MSME, Government of India** has formulated **“Scheme of Fund for Regeneration of Traditional Industries** (SFURTI)”, for the development of Nitte Jackfruit Processing Cluster in order to organize the traditional industries and artisans for their growth and long-term sustainability. The scheme stipulates **ni-msme** as the Nodal Agency for Nitte Jackfruit Processing Cluster.  The scheme specifies the following institutional arrangement at the operational level:   * a Special Purpose Vehicle (SPV) be formed to develop and manage the cluster * an Implementing Agency (IA) is appointed to undertake scheme implementation * a Technical Agency (TA) is designated to assist and guide the scheme implementation   **Nitte Jackfruit Processing Cluster** is approved under the **Scheme of Fund for Regeneration of Traditional Industries (SFURTI), M/s Suphala Farmers Producer Company** having an administrative office at 376/1B, Kalambadi Padav Nitte village, Karkala, Udupi District, Karnataka – 574 110 is the Special Purpose Vehicle (SPV) of the Cluster. **Sri Dharmasthala Siri Gramodyoga Samsthe** is the Implementing agency of the cluster and **AIC Nitte Incubation Centre** is the designated Technical agency for the cluster.  The scheme envisages the establishment of upgraded production infrastructure, as the Common Facility Center (CFC), for the manufacturing of Jackfruit products and stipulates the building construction and machinery procurement for the establishment of CFC should adhere the General Financial Rules (GFR) of Government of India. Accordingly, the tender procedures are being undertaken for the construction of CFC building works and procurement of machinery, equipment’s and its accessories.  Suphala Farmers Producer Company, the Special Purpose Vehicle (SPV) of Nitte Jackfruit Processing Cluster, proposes to establish a Common Facility Centre (CFC) at Nitte, Karkala Taluk, Udupi District, Karnataka State with the financial assistance from the Government of India under SFURTI.  In this context, on behalf of SPV, Sri Dharmasthala Siri Gramodyoga Samsthe, the Implementing Agency (IA) of Nitte Jackfruit Processing Cluster having an administrative office at Near T.B. Cross, Vivekananda Nagar, Halepete, Ujjre, District, Karnataka. –574240, invites sealed tenders from reputed manufacturers or authorized dealers in “two cover system” for supply, erection and commissioning of machineries, equipment and it’s accessories for the Common Facility Centre of Nitte Jack Fruit Processing Cluster through a transparent bidding process. |
| 1. **SCOPE OF WORK** |
| A. The tenderer may submit bid for part machinery or all the machineries mentioned in Annexure-I.  B. The successful tenderer should undertake supply, erection and commissioning of machineries, equipment and its accessories for the common facility Centre of Nitte Jackfruit Processing cluster at Nitte Village, Karkala Taluq, Udupi District, Karnataka state as per the specifications given in Annexure I.  C. The successful tenderer should adhere to the schedule of supply as prescribed in the Annexure-1. The location of contract execution is at Nitte Village, Karkala Taluk, Udupi District, Karnataka – 574110. The successful tenderer should undertake supply, erection, commissioning and performance testing of equipment and its accessories within 90 days from the date of receipt of Purchase order. |
|  |
| | **Clause** | **Qualification Criteria** | **Supporting Document** | | --- | --- | --- | |  | The tenderer should be a registered legal entity. | 1. In case of Private / Public Limited Companies,  * Copy of Incorporation Certificate issued by the Registrar of Companies * Copy of Memorandum and Articles of Association  1. In case of Partnership firm,  * Registered Partnership deed  1. In case of Proprietorship Concern,  * Copy of [Udyog Aadhaar](http://udyogaadhaar.gov.in/)/ GST Registration Certificate / PAN Card. | |  | The tenderer should be a manufacturer/ authorized dealer of Original Manufacturer of the machinery. | 1. In case of Manufacturer,  * Copy of [Udyog Aadhaar](http://udyogaadhaar.gov.in/)/ GST registration.  1. In case of Authorized dealer of the Manufacturer,  * Valid dealership certificate from OEM | |  | The tenderer should have at least 3 years of experience (as on 31st March 2021) in the field of manufacture/sales of tendered items, for which the bidder bids. | 1. Purchase orders issued by clients 2. Performance certificate issued by clients 3. List of similar orders executed in the last 3 years as per Annexure-V | |  | The minimum Average Annual Turnover of the tenderer in the last three financial years i.e. 2018-19, 2019-20 and 2020-21 should be Rs. 120.00 lakhs | (i) The average annual turnover statement duly certified by Chartered Accountant as per **Annexure IV**  (ii)The Annual Report/ certified copies of Balance Sheet, Profit & Loss statement along with schedules for the last 3 consecutive financial years | |  | The tenderer should not have been blacklisted for supply of any items or services by any Government departments/agency | The declaration form as per **Annexure VI** should be enclosed. | |
| 1. **LANGUAGE OF THE TENDER** |
| The Tender prepared by the tenderer as well as all correspondences and documents relating to the Tender shall be in English language only. If the supporting documents are in a language other than English, the notarized translated English version of the documents should also be enclosed. |
| 1. **PURCHASE OF TENDER DOCUMENTS** |
| a) The tender document shall be downloaded from <https://siridharmasthala.com> at free of cost. The tenderer should give a declaration for not having tampered the Tender document downloaded from Internet (as per Annexure VII).  b) The tender document can be downloaded from 14.06.2022 to 06.07.2022 |
| 1. **PRE-BID MEETING** |
| There will be a pre-bid meeting on 22.06.2022 at 11:00 am during which the prospective tenderers can get clarifications about the tender. The tenderers shall send their queries in writing if any so as to reach IA at least two days prior to the pre-bid meeting date, which would be promptly addressed in the meeting. Non-attending of pre-bid meeting is not a disqualification. If any bidders interested to join in Pre-Bid Meeting through Video Conference on the same date can join using the following link virtually (ZOOM meeting ID: 95834215227 ; Passcode: 123456) or can also send their queries to the mail Id of the IA ([mdsiri2019@gmail.com](mailto:mdsiri2019@gmail.com) /87224 42010) before 21.06.2022. |
| 1. **CLARIFICATION ON THE TENDER DOCUMENT** |
| The tenderers may ask for queries in any of the clauses in the tender document before 48 hours of the opening of the tender. Such queries may be sent in writing to “**Sri Dharmasthala Siri Gramodyoga Samsthe**” or by e-mail to [mdsiri2019@gmail.com](mailto:mdsiri2019@gmail.com) IA will upload the clarification on <https://siridharmasthala.com>. It is binding on the part of tenderers to check the above said website for any amendments or clarifications posted during the entire tender process. |
| 1. **AMENDMENT OF TENDER DOCUMENT** |
| To issue Amendment IA in consultation with NA/TA as a result of a query, suggestion or comment of an Applicant or a Respondent may modify the tender document by issuing an addendum or a corrigendum at any time before the opening of the tender, with the concurrence of the tender committee. Any such addendum or corrigendum will be uploaded on <https://siridharmasthala.com> and the same will be binding on all Applicants or Respondents or Tenderers, as the case may be. |
| 1. **AUTHORISATION OF THE TENDERER** |
| The Tender should be signed on each page by the tenderer or by the person who is duly authorized for the same by the tenderer. |
| 1. **SUBMISSION OF TENDER IN TWO COVER SYSTEM** |
| (a) The tender comprises of different machineries. The Technical Specification of each machinery is given in Annexure- I.  (b) The tenderer may submit bid for part machinery or all the machineries mentioned in Annexure-I.  (c) Every page of the terms and conditions of the tender document should be signed and enclosed with the tender, in token of having accepted the tender conditions. **Failing which the tender will be rejected summarily.**  (d) Tenders should be submitted in two parts for separately:  **i. Part I will cover technical bid and**  **ii. Part II will cover price bid**  (e) Tenderers should ensure submission of all documents pertaining to Part-I and Part II proposals separately as per the Check list given in Annexure -X.  (f) Tenderers are requested to place Part I and Part II documents in separate sealed covers. Part I cover to be superscripted as **“Part I – Technical bid”** and Part II cover to be superscripted as **“Part II – Price bid”** respectively, mentioning the name and address of the Tenderer in each of the both covers. These two sealed covers (Part I and Part II) must be placed in a single outer cover superscripted as **“Tender for the supply, erection and commissioning of machineries, equipment and its accessories for the Common Facility Centre of Nitte JackFruit Processing Cluster”** and addressed to “Sri Dharmasthala Siri Gramodyoga Samsthe, Near T.B. Cross, Vivekananda Nagar, Halepete, Ujjre District, Karnataka. – 574 240 Email: [mdsiri2019@gmail.com](mailto:mdsiri2019@gmail.com) ” mentioning the name and address of the Tenderer in the outer cover. Tenders shall be submitted in sealed cover and unsealed tenders would summarily be rejected.  (g) Tenders should be dropped only in the tender box kept at the office of “Sri Dharmasthala Siri Gramodyoga Samsthe, Near T.B. Cross, Vivekananda Nagar, Halepete, Ujjre District, Karnataka. -574240 on or before 03.00 PM on 05.07.2022. Tenders will not be received by hand.  (h) Alternatively, the tenders can be submitted through registered post so as to reach the above address on or **before 04.00 PM on 05.07.2022**. Tenders received after the specified time will not be considered and IA will not be liable or responsible for any postal delays.  (i) A tender once submitted shall not be permitted to be altered or amended. |
| 1. **EARNEST MONEY DEPOSIT** |
| The Bidder shall furnish, as part of the Bid, a bid security for the 2% of the bid value by DD in favour of **“Sri Dharmasthala Siri Gramodyoga Samsthe, Near T.B. Cross, Vivekananda Nagar, Halepete, Ujjre District, Karnataka. -574240** or by bank guarantee in a separate envelope. Only after the confirmation of valid bid security, the Technical Bid will be opened |
| 1. **VALIDITY** |
| 1. The rate quoted in the Tender should be valid for the acceptance by the IA for a minimum period of 90 days from the date of opening of the Tender. 2. The accepted rate of the successful tenderer is valid till the entire contract is fully completed. Escalation in the rates will not be entertained under any circumstances. |
| 1. **OPENING AND EVALUATION OF THE TENDER** |
| 1. The tender document received up to 04.00 PM as per the office clock on 05.07.2022 will be taken up for opening. Tenders received after specified date and time will not be accepted. The Tender will be opened by the Tender committee at 11.00 AM on 06.07.2022 in the presence of the available Tenderers/ representatives of the Tenderers who choose to be present. **The venue of the Bid opening shall be at the conference hall of AIC Nitte Incubation Centre, Nitte, Karkala-574110 .** The Tenderers or their authorized agents are allowed to be present at the time of opening of the tenders. 2. Tender Committee will inform the attested and unattested corrections, before the Tenderers and sign all such corrections in the presence of the Tenderers. If any of the Tenderers or agents not present then, in such cases the Committee will open the tender of the absentee Tenderer and take out the unattested corrections and communicate it to them. The absentee Tenderer should accept the corrections without any question whatsoever. 3. If the date fixed for opening of the tender happens to be a Government holiday, the sealed tenders will be opened at 11:30 AM on the next day. 4. The Technical bid will be evaluated by the tender committee in terms of the qualification Criteria. The committee reserves the right to disqualify any of the tender in case the Committee is not satisfied with the documents furnished. 5. IA may arrange for field inspection, if necessary, to verify their pre-qualifying conditions before opening of Part II cover and in case if any failure to satisfy the requirements, their Tender will be rejected and their Part-II Cover will not be opened. 6. After the completion of evaluation of technical bids, the tenderers declared as qualified by the Committee, will be informed the date of opening of Price bid (Part II). |
| 1. **PRICE OFFER** |
| (a) The Price bid should be kept only in the Part II cover.  (b) The price bid should be prepared as per Annexure-IX.  (c) The price should be neatly and legibly written both in figures and words.  (d) In case of discrepancy between the prices quoted in words and figures lower of the two shall be considered.  (e) If a bidder quotes NIL charges/consideration, the bid shall be treated as unresponsive and will not be considered.  (f) Part-II bid should not contain any commercial conditions. Variation in the commercial terms and conditions of the tender will not be accepted. |
| 1. **EVALUATION OF THE PRICE** |
| (a) The Tender committee will examine for complete, properly signed and error-free nature of the Price bid (Part II)  (b) The evaluation shall be based on total price including taxes |
| 1. **AWARD OF CONTRACT** |
| 1. The Tenderer who has quoted lowest price (L1) will be issued the ‘Letter of Award’ by the Implementing Agency. 2. In unavoidable circumstances, such as receipt of very limited bids or the proposal prices are substantially higher than the market value / updated cost estimate or available budget, the committee may decide upon resorting to Negotiation with the lowest evaluated responsive bidder. In such cases, the Tenderer who has quoted lowest price (L1) will be invited for negotiations and after finalizing the negotiated rate, Letter of Award will be issued. |
| 1. **SECURITY DEPOSIT** |
| (a) On receipt of the Letter of Award from IA, the successful tenderer should remit a Security Deposit (SD) of 3% of the value of the contract in the form of Account payee Demand Draft from any Indian Nationalized/Scheduled Commercial Bank or irrevocable Bank Guarantee with a validity period of one year in favour of “Sri Dharmasthala Siri Gramodyoga Samsthe”, payable at Dharmasthala within 10 (Ten) working days from the date of receipt of letter of award. The EMD shall be adjusted with the Security Deposit.  (b) Any other amount pending with IA will not be adjusted under any circumstances, against the Security Deposit if so requested.  (c) If the Security Deposit amount is not paid within the time specified, the EMD remitted by the tenderer shall be forfeited, besides cancelling the communication of acceptance of the Tender.  (d) Security Deposit amount remitted will not earn any interest. |
| 1. **AGREEMENT** |
| The successful tenderer should execute an agreement as may be drawn up to suit the conditions on a non-judicial stamp paper of value, as prescribed in law on the date of remittance of Security Deposit and shall pay for all stamps and legal expenses incidental thereto. In the event of failure to execute the agreement, within the time prescribed, the EMD/SD amount remitted by the tenderer will be forfeited besides cancelling the Tender. |
| 1. **ISSUE OF PURCHASE ORDER** |
| After payment of Security Deposit and successful execution of the agreement, Purchase Order will be released within 10 days by the IA. The successful tenderer should complete the supply, erection & commissioning and performance test of machineries, equipment and its accessories within stipulated time from the date of receipt of Purchase Order. |
| 1. **SCHEDULE OF SUPPLY** |
| (a) The specification of machineries, equipment and its accessories should be as per **Annexure-I** of the respective package.  (b) The supply, erection & commissioning and performance test of machineries, equipment and its accessories for the respective package shall be completed **within 90 days from the date of issue of purchase order.** Delay beyond this period will attract penalty.  (c) The machineries, equipment and its accessories should be delivered and installed at **Common facility Centre (CFC), Village - Nitte, Karkala Taluk, Udupi District, Karnataka.**  (d) If the contract is not completed within the stipulated time or extended time, Tender Committee will hold full authority to cancel the tender or take any such action that will be deemed fit to the occasion at the risk and cost of the successful tenderer.  (e) In the event of non- performance of the contractual provisions or failure to effect the supply, erection & commissioning and performance test within the stipulated time or during the extended period and if it is found that the supplier, has not fulfilled the contractual obligation with IA in any manner during the currency of the contract or also found on later date, Tender Committee reserves the right to disqualify such supplier to participate in future tenders or black list the firm up to a maximum period of 3 years.  (f) Every step will be taken by the IA to make infrastructure ready at the scheduled time of dispatch of Machinery, equipment and its accessories. If there is any delay due to any reason on the part of the IA, release of payment will be considered on the basis of delivery schedule given in Purchase Order. |
| 1. **PERFORMANCE TEST** |
| (a) The successful tenderer shall demonstrate the performance of the machineries, equipment and its accessories in complete conformity with the relevant technical specifications and performance parameters as specified in the Purchase Order.  (b) This demonstration should be done as stipulated by the IA.  (c) The performance tests should be completed within 30 days from the date of delivery of machineries, equipment and all accessories. However the period of supply, erection, commissioning and performance test should not exceed the period stipulated in the schedule of supply. |
| 1. **TRAINING OF STAFF** |
| (a) The successful tenderer should provide training to Staff on the operation and maintenance of the machineries, equipment and its accessories after completion of the performance test.  (b) The successful tenderer should provide 2 hard copies and soft copies of brochures & operation manuals for the machineries, equipment and its accessories to IA. |
| 1. **PERFORMANCE GUARANTEE** |
| (a) The machineries, equipment and its accessories are to be guaranteed for a period of 12 months from the date of completion of performance test against manufacturing defect, bad workman ship or poor performance.  (b) During performance guarantee period of 12 months the successful tenderer should attend any call from IA immediately, in case of any problems, related to operation or malfunctioning of the machinery, equipment & accessories, without any delay for regular operation of the machinery. The above service should be done at Free of cost. |
| 1. **PAYMENT TERMS** |
| (a) **30% of contract value** will be paid as advance on execution of agreement against Bank guarantee. The Tenderer should produce Bank guarantee for the equal amount, which should be valid for a minimum period of 12 months. If necessary the bank guarantee should be extended for the required period as requested by IA.  (b) **40% of the contract value** will be paid, against bills, on receipt of the complete set of machinery, equipment and its accessories as per the order in full in good condition, at the CFC site, after acceptance by the tender committee. (OR) Alternatively, the bidder may opt for **70% of Contract value** on supply of the complete set of machinery, equipment and its accessories as per the order in full in good condition, at the CFC site, after acceptance by the tender committee, instead of claiming first installment of 30% as advance payment against bank guarantee.  (c) **25% of the contract value** will be paid on successful completion of performance test.  (d) **The balance 5% and SD** will be released after 1 year from the date of performance test towards guarantee period.  (e) IA also reserves the right to recover any dues from the tenderer, which is found on later date, during audit/excess payment, after final settlement is made to them. The successful tenderer is liable to pay such dues to the IA immediately on demand, without raising any dispute/protest. |
| 1. **PENALTY** |
| (a) Failure to execute the entire contract within 90 days of time from the date of issue of purchase order will attract a penalty of 1% per week, on the full value of the contract up to a maximum of 5%. Delays beyond that period will be viewed as violation of the contract terms and will be dealt accordingly.  (b) The response time for attending the complaint raised by IA has to be within 48 hours and resolution time for the same has to be within the next 48 hours. Failure to comply with the above time line will attract a penalty of Rs.1000/- per day.  (c) Any delay on the part of IA should be intimated and sorted out immediately without affecting the progress of works. This would no way restrict IA from levying penalty. |
| 1. **TERMINATION OF CONTRACT** |
| IA reserves the right to terminate the contract at any time during the validity period on account of non-fulfillment of contract or for any of the reasons. |
| 1. **GENERAL CONDITIONS** |
| 1. Conditional tender in any form will not be accepted. 2. Any notice regarding any matters, to the supplier shall deemed to be sufficiently served, if given in writing to his usual or last known place of business. 3. The Tender Committee reserves the right to reject any or all the tenders without assigning any reason thereof. 4. The Tender committee reserves the right to relax or waive or amend any of the tender conditions. 5. The Tender committee may increase or decrease the order quantity on same terms and conditions. 6. All the items of supply tendered shall be new and in any circumstances Old, refurbished or second-hand machines/equipment/components will not be accepted and will be considered to be the violation of tender norms. 7. The successful tenderer shall not outsource/off load either full or part of the work to any other agency/individual, other than the mandatory requirements for the execution of the project. 8. If the performance of the tenderer is not as per the schedule, then tender committee reserves the right to cancel/reallocate full or part of the contract, at any stage of the contract execution. |
| 1. **ARBITRATION** |
| (a) In case of any dispute in the tender, including interpretation, if any, on the clauses of the tender or the agreement to be executed, the matter shall be referred by IA / Tenderer to an Arbitrator to be appointed by the Parties hereto by mutual agreement. If no such Arbitrator could be appointed by mutual consent, the matter may then be referred to The Director General, **ni-msme** for nominating an Arbitrator, the Arbitration proceedings being governed by the Arbitration and Conciliation (Amendment) Act 2015.  (b) The venue of the Arbitration shall be at **ni-msme, Hyderabad**. The decision of the Arbitrator shall be final and binding on both the parties to the Arbitration.  (c) The Arbitrator may with the mutual consent of the parties, extend the time for making the award. The award to be passed by the Arbitrator is enforceable in the court at Hyderabad only |
| 1. **JURISDICTION OF THE COURT** |
| Any dispute arising out of non-fulfillment of any of the terms and conditions of this Agreement or any other dispute arising out of the arbitration award will be subject to the jurisdiction of the Courts in Hyderabad only. |
| We agree to the above terms and conditions.  **SIGNATURE OF THE TENDERER:**  **DATE:**  **NAME IN BLOCK LETTERS:**  **DESIGNATION:**  **ADDRESS:** |

**ANNEXURE – I**

**TECHNICAL SPECIFICATION**

|  |  |  |
| --- | --- | --- |
| 01 | BOILER | Capacity: 1T  Evaporation Capacity 1000kg/Hr.  Heating Surface Area 40M2  Max Working Pressure 10.54Kg/Cm2  Fuel Consumption – Agro Waste 175Kgs/Hr. @3500 Gcv.  MOC: SA516Gr70  Feed Pump: 2M3/Hr. Head 110 m, 2 HP  ID Fan with Motor Flow 2Hp, 100Mtrs Head  Manufacturing Code: IBR1950  **Additional Accessories**  1. Guy rope supported straight chimney of dia 400mm for a  height of 60ft with foundation bolts & template.  2. Insulation for Boiler with Rockwool of 48kg/m3 density  Cladding with Aluminium sheet for TITAN-1000 Boiler.  3. Ducting: from Boiler to ID-Fan to Chimney 10-12 Mtrs  4. Single cyclone dust collector with structure  5. Pressure reducing station with 40NB Darlene Muesco pilot  operated PRV with strainers, moisture separators, by pass line  with valve, safety valve & pressure gauge.  6. 4KL Feed water cum condensate tank with 10ft structure with  man hole, 2 inlet, drain, 1 outlet with ball valve & air vent  **Safety**  1 set auto water level control panel with  a. Switch for auto & manual operation.  b. 3 phase indicator lights.  c. level controller mounted on boiler header  Level 1 – cut off pump  Level 2 – switch on pump  Level 3 – alarm for extra low-level water with indicator  • Fusible plug – a bi-metallic plug which will melt when water level  is extra low & release the pressure inside the boiler. (2 Nos)  • Pressure switch to cut of ID fan at the desired set pressure Size – 50  x 65 NB: PRV – Darling Muesco (40NB)  Inlet Pressure – 8-9kg/cm2,  Outlet pressure – 2- 6kg/cm2  Max flow – 1100kgs/hr. |
| 02 | Vacuum Fryer – 2 Nos | Operations: Fully Automatic  Machine Dimensions: 1400 X 3500 X 3000 mm  Frying Basket Volumetric Capacity: 150L  Vacuum Frying Chamber Volumetric Capacity: 800L  Material of construction: All contact parts, non-contact parts: SS304  [Excluding Motors]  Volume of Oil Required [Approx.]: 450 L – 500 L  Heat Source: Steam  Steam Consumption [Per Hour] 200 Kg/Hr.  Vacuum Pump Capacity [In Hp]: 7.5Hp  Agitation Gear Motor: 3HP  De-Oiling Spinner [Provided with VFD]: Inbuilt  Gear Pump: 5Hp  Power Consumption [Per Hour]: 15KW  Control Panel: SS304 Control Panel provided with PLC Controller and  10-14” HMI  Parameters to be controlled: Vacuum Pressure, Temperature, Time,  Agitation Speed, De-oiling Spinning Speed.  Cooling Tower 30TR  **Features**  1. Suitable for fruits, vegetables and nuts.  2. Vacuum Pressure can be adjusted based on requirement. [up to  600 mmhg].  3. Temperature can be set and controlled as per requirement.  4. Agitation and Spinning speed can be controlled.  5. In-built spinning for effective de-oiling process.  6. All contact and non-contact parts are made up of SS304.  7. 50 mm rockwool Insulation and SS304 cladding is provided for  frying chamber and oil tank.  8. Oil tank is also provided with inbuilt basket filter for oil filtration.  9. Pre-Heating option provided along with primary heat exchanger.  With this oil can be heated in oil tank itself.  10. Vacuum Pump make: PPI or equivalent.  11. Agitation Motor make: Bonfiglioli or SEW or Equivalent.  12. Oil circulation pump make: Rotodel or Equivalent.  13. Cooling Tower make: Protech or Equivalent.  14. Controller: PLC provided with HMI for easy programming and  monitoring process parameters.  15. Sight Glass with lamp provided on both oil tank and frying  chamber.  16. Additional basket provided.  17. Continuous oil circulation during frying.  18. User friendly HMI interface and maintenance friendly  construction. |
| 03 | Retort | Type: Cascading/Water Shower Retort  Capacity:  Pouches/Batch: 175 x 100 x 30 [mm] Qty 360 Nos  Bottles/Batch: 80 L x 65 D [mm] Qty 790 Nos  Design Pressure: 4Kg/Cm2  Operating Pressure: 2Kg/Cm2  Baskets:  Valves: Pneumatic Actuated  MOC: SS304  Power Requirement: 8-10Hp  Steam Requirements: 200Kgs/Hr  Trolleys: SS304 2 Nos  Control Panel: PLC Control Panel with HMI  Gasket: Food Grade Silicon for high temperature and pressure.  Circulation Pump: Retort Circulation: 5Hp, Cooling Tower Circulation  2 Hp  Cooling Tower 50TR  Features  1. The Sterilizer will be supplied with PLC based Fully Automatic  Process Control. The purpose of control unit is to receive  digital and analog signals from the field instruments, process  them and then transmit control signals to Retort operating  devices.  2. The operator interface structure is menu driven which gives  easy access to the individual possibilities.  3. Programs shall be password protected for machine safety.  4. Alert alarms for safety.  5. For indirect Heating and cooling of the process water a plate  heat exchanger will be provided. MOC SS304/316.  6. The Retort is fitted with a powerful pump, for shorter and  more homogeneous cycles. All the products inside the Retort  get the same thermal treatment, regardless of their position.  The reduced cycle time also ensures better results.  7. Compressed Air, Steam, Cooling Water arrangements (Under  Ground tank, Overhead tank, cooling tower and pumps) and  Pipelines for the same should be provided.  8. Water is using for cooling purpose and the temperature of the  cooling water should be less than 27deg C. We recommend  installing the PRV and header near to the Retort machine for  better result. |
| 04 A | Blanching  Machine | Blanching Conveyor  Capacity: - 200-250 Kg/hr.  Suitable for Blanching fruits and vegetables.  Blanching temperature 85°C to 95°C.  PP Food quality modular belt, suitable for high temperature for  smooth operation and high reliability suitable for product’s  transferring in Hot Water.  Hot water pump used for water circulation through spray nozzle on  top side on the belt, live steam pipe connection to heat the water in  the bottom chamber.  Water filter screen and overflow is provided for removing foreign  particles.  Top covers with holding bars, side windows can be opened to easy  maintenance and fast cleaning.  Steam control valve with PID Controller for temperature controlling.  Temp indicator with PT 100 sensor provided.  For belt Speed controlling VFD provided.  Feed and discharge chute of SS-304.  Drive through simplex chain and chain wheel.  Electrical Power: -0.5HP Water Pump & 0.5 HP Gear Box.  M.O.C:- S.S 304. |
| 04 B | Washing Machine | Air bubble washer suitable for Vegetables and Fruits [Both fresh and  frozen]  Capacity: 200-240Kgs/Hr  Per Batch: 20Kgs/5 Min  Electrical: 3HP 415V 3 Phase 50Hz  Dimensions (WxDxH): 1700 x 1000 x 1250 mm  Net Weight: 320 Kgs  **Features**  Complete Stainless Steel SS304  Simple and easy maintenance  Constant water pressure removes unwanted dirt, insects and other  impurities.  Automatic water and filling hydraulic tilting |
| 05 | Blast Freezer | Storage Cap 820L  Outer Dimensions (LXWXH) (72” x 30”x 37” Inch)  Inner Dimension (LXWXH) (66” X 24” X 26” Inch)  Door: 2 Nos.  Storage Capacity: -570 Ltr. 100% Copper (cooling coil)  Compressor Make & Model: - KCJ 450 EMERSON (1 Ph)  Body: - Outer Inner Precoated G.I, Top & Door S.S.410 Magnetic Inner  Bottom S.S.304  Temp: - -22 to -26c.  Pull Down Time 6 to 8 Hrs. (Approx.).  Application: - Fruits, Vegetable & Frozen Foods. |
| 06 | Cold Storage | Capacity 20T Approximately  Chamber Size: 29’ x 14’ x 9’ external  Insulation Thickness: Freezer Room  a. 120mm Thick PUF Panel for walls  b. 120 mm Thick PUF Ceiling Panels  c. 120mm PUF Floor Insulation – Civil flooring above in  For Ante Room: 60mm Thick PUF Panel for walls: 60mm Thick PUF  Ceiling Panels  Features  1. One Set: Lot of insulation PUF panel 120/60 mm thick for  external walls, partition walls, and ceiling with 0.45mm G.I.  colour coated sheet both side for Density – 40 +/- 2 kg /m3.  2. One Set: Lot of 120/60mm thick PUF insulation material for  floor with bitumen, tar felt and fittings – Density – 40kg/m3.  3. One Set: Lot of with Flashing material and fittings for side  wall, ceiling and partition wall with corner and fittings.  4. 2 Nos: Manual Hinged Doors size 34 inch x 78 Inch – 1No each  for Freezer and Ante Room  5. One: Lot of consumables like Rivet, silicon material and PUF  liquid  6. Layout Considered 6m x 4m x 3m external freezer room with  adjoining ante room of 2m x 4m x 3m extn.  7. 6 HP LT Freezer (1W+1SB) and 3 HP MT x 1 No for ante Room –  Air cooled with Matching Evaporator Refrigeration System  Exclusions:  Following work shall be excluded from the scope of our  Refrigeration and Insulation contract  1. All civil and masonry work required for Cold Room  machinery  2. All kind of Fabrication support, Platform, Supports etc  3. All electrical work up to the main panel board power  supply  4. Electrical Power to Each Outdoor Unit  5. Outdoor Units to be kept at Second Floor Level to save  energy  6. Loading and unloading of equipment and Panels  7. Electrical power supply for erection work  8. Safe custody for workers  9. All Kind of Lighting Work |
| 07 A | Pulping Machine | Two Stage Pulper  Capacity: 1000Kgs/Hr.  MOC: SS316  Pulping Screen with suitable diameter & length w.r.t. product.  Drive Motors: 3HP. |
| 07 B | Pulp Storage | Pulp storage tank of capacity 1000 ltr, MOC: SS 316/316L, with  outlet& inlet SS valves and relief valves will provided all seals are  food grade only.  Pulp Concentrators  Steam jacket vacuum kettles of 100 lts capacity,  MOC SS304, 100% vacuum leak tight.  All seals are food grade, stirrer motor of 2 hp is provided at 60 RPM  to stir the solution. Entire kettles are mounted M.S frame support  structure. Manual tilting is provided to unload the solutions. Suitable  vacuum system with water cooled condenser should be provided with  accessories. |
| 08 | Air Dehydrator | Heat Pump Dehydrators  Capacity: 500Kgs/Hr.  Avg Moisture 85%  Retention 15%  Moisture removal 70%  Time Hr 10  Energy required for removal of moisture 860 Kcal / Hr./ L @50⁰C 80%  Ambient Temp.Range:5 TO 40 ⁰C  Rated Heating Capacity :kW:40,BTU:136480  Input power kW (A) :14 (19.6  Moisture Removal L / Hr :40  CONTROLLERS :Humidity 00-80% :Temperature: 30⁰c-70⁰c :Timer:  00-24 hrs  Unit Size(L\*W\*D) mm :1850 x 1000 x 1100  Drying Room Area L x B x H mm :2000 x 2000 x 2000 PPGI PUF  PANNELS BODY  Suggested No. of Trays and size mm :128 Nos, 800 x 875x 25 \*EXTRA  COST  Suggested No. of Trolleys :4 \*EXTRA COS |
| 09 | Dry Mill /  Pulverizer |  |
| 10 | Jackfruit washing and cutting machine | Washer Machine capacity is 400KGH.  Net weight of product is 610Kg.  Full machines made from Jindal SS304L material with 2mm thickness  and tank material thickness is 3 mm.  Wire mess conveyor is come with end-to-end service by which  product travel uniformly through the processes.  Food grade Food Graded PVC Modular Belt conveyor with cleats for  easy pick up of the material.  01 numbers of 2 hp SPM Air Blower with air nozzle header offered  with the machine for powerful agitation  Food grade modular belt conveyor with cleats for easy pick up of the  material  SS304 water spray pump with nozzle arrangement on top of the  conveyor and on the tank.  Variable speed drive with 2 Hp geared motor.  Water spray by 1 Hp Wilo Mono Block Pump for washing.  No. of water spray are 12 for pre and 9 post washing  Machine Over alldimensions:12ft L X 3.5ft W X 4.5ftH.  Total Power Consumption: 5.4 KW/Hr.  Disinfectant System is 10 GPH Ozonator Machine.  Extra drainage tank for impurities and wastewater.  Power (Hp) 5Hp. |
| 11 | Generator | Make Cummins  Model C250D5PE Duty Prime Power (PRP)  Power Rating kVA / kWe 250/200  No. of Phases 3 Output  Voltage and Frequency (V and Hz) 415 V, 50 Hz  Power Factor 0.8 (lagging) Current (A) 348 RPM 1500  Engine specification Make Cummins® Model QSB6.7-G17 MoEF  Certified Power (bhp) 307 Required Power for Rated kVA (bhp) 303  Cooling Liquid cooled (EG Compleat 50:50) Aspiration Turbocharged,  Charge air cooled No. of cylinders 6, In-line Bore (mm) x Stroke (mm)  107 x 124 Compression ratio 17.2:1 Displacement (litre) 6.7 Fuel High  Speed Diesel Fuel consumption @75% load with radiator fan (litre/hr)  42.8 Fuel consumption @100% load with radiator fan (litre/hr) 54.7  Performance class of generator set ISO 8528-5 G2 Starting system 24  V DC Electrical Lube oil specification CI4+ 15W40 Lube oil sump  capacity, High-Low level (litre) 17.5-15 Total lubrication system  capacity (litre) 19.5 Lube oil consumption @ full load. |
| 12 | Pouch Packing  Machine | Nitrogen flushing type pouch packing band sealer machine, capacity  20- 30 pouch /min, 230V 2.  Thermal ink jet printer with feed conveyor type with 5” touch screen  TFC LCD, line spreads 0-60meter/min at high resolution message  storage up 300-500 messages and option for external message  selection, conveyor printer gear motor power of 0.5hp, 1440 AC,  with VFD drive 3.  Pneumatic sealing machine for pouch, Sealing length 300mm width  10mm, inbuilt cooling for heating Jaws, power 1600watts, 230V,  compressed air 6-8 bar foot pedal operation type. |
| 13 | Fruit / Vegetable Slicer | Capacity:200Kg/h  Cutting / slicing thickness:1-20mm  MOC SS304 |
| 14 | Juice pasturizing  machine | Design manufacture & supply of 200 Ltr Skid mounted pasteurizer  unit, SS 304 stirrer blades with geared motor of 0.5Hp/0.37kw, 415V,  50Hz, Temperature sensor with PID controller with auto temperature  cut off, Outer surface heat insulation cladding wrapped. Supply with  inlet out let accessories |
| 15 | Juice packing  machine | 100ltr Mixing tank with agitator integrated with geared motor of  0.5Hp/0.37kw,3ph, without let valves, electrical control system. Tank is  constructed of SS 304 steel and all seals are food grade |
| 16 | Continuous Chips | Capacity: 300Kgs/Hr Output  Natural Gas 100 Units/Hr  Edible oil Holding Capacity 1000L  Total Heat Required 900000 K Cal  Water 3000 Sq Ft  Material of Construction SS304  To be provided with oil filtration.  In line Machineries  a. Feeding Elevator  b. Size Grader  c. Destoner  d. Peeler  e. Inspection Conveyor  f. Slicer with Feed Conveyor  g. Slice Washers  h. Shakers  i. Continuous Frying System with Heat Exchanger  j. Deoiling  k. Linear Shaker  l. Flavoring  m. Control Panel  All MOC SS304 |
| 17 | Automatic  Weighing and  Packing Machine | Multi Head Packing Machine with Loading Conveyor  Filling range 500gm – 2kg  Speed 20 to 25, 8 to 10 pouches per minute for 500gm & 2kg  respectively.  Packing material Heat sealable flexible laminated film  Seal type Center Seal  Filling system Two Head  Sealing system Hot bar  Electrical supply 220V AC / Single Phase  Power consumption 3 KW  Net Weight 380 kg (Approx.)  Gross Weight 480 kg. (Approx.)  **Features**  It is an Automatic Collar Type Form, Fill and Seal pouch packing  machine. A lay flat roll is mounted on the machine.  Pouch is get formed with the help of the former.  The vertical sealing takes place at top sealing rollers and  horizontal sealing and cutting takes place at bottom sealing  rollers.  The sealing type is Hot bar sealing and it is controlled by digital  temperature controller on the front panel.  The filling system is Auger Filler.  PLC of adjustment system for exact weight required.  The photo control unit is used to cut the pouch at fix place  (photo dot).  Requirement of Air compressor Require Three phase power  supply For packing machine Plc Low power consumption  All the contacts parts made from Stainless Steel Fitted on caster  wheel. |
| 18 | Weighing Scale | MAKE- HAN-TEK MODEL-HT-P26  CAPACITY- 150KG ACCURACY-20G  PLATFORM SIZE-500X500MM SS  DISPLAY DUST COVER ,  MICRO PCB,  Heavy duty scale |
| 19 | Modular Kitchen | Recipe Innovation |
| 20 | Quality Control  Dept | Testing Equipment’s |
| 21 | Twin Chamber  Vacuum Sealing  Machine | DOUBLE CHAMBER VACUUM PACKAGING  With Nitrogen Flushing  SEALING SIZE : UPTO 10MM  CHAMBER SIZE : 165MM { HEIGHT } X 610MM { LENGTH } X 670MM  { WIDTH }  Length of Sealing Bar : 610mm  SEALING BAR INSIDE THE MACHINE : 4  Minimum Vacuum Level : -01 Bar  Power : 440V 60HZ { 3PHASE }  SEALING SPEED : 1-8 PIECES / MINS  MACHINE SIZE : 1550MM X 850MM X 1020MM |
| 22 | Industrial R.O Water Of 1000 Liters/Hour And Its Accessories |  |

****

**ANNEXURE – II**

**COVERING LETTER**

Date:\_\_\_\_\_\_\_\_\_\_\_\_

From:

Name:

Address:

Ph:

Fax:

E-mail:

To

The Managing Director,

Sri Dharmasthala Siri Gramodyoga Samsthe,

Near T.B. Cross, Vivekananda Nagar, Halepete, Ujjre. D. K. -574240.

Sir,

Sub: Tender for the supply, erection and commissioning of machineries, equipment and its accessories for the Common Facility Centre of Nitte JackFruit Processing Cluster - Submission of Part I- Reg

Ref: Your Tender Notice Dt. ..........

With reference to your tender notice, we submit herewith our sealed Tender for the supply, erection and commissioning of machineries, equipment and its accessories for the Common Facility Centre of Nitte Jackfruit Processing Cluster, as specified by IA in this tender document.

We enclose the following documents:

1. Tender conditions duly signed in each page and enclosed in token of accepting the Tender conditions
2. Demand Draft No. \_\_\_\_\_\_\_for Rs\_\_\_\_\_\_\_\_\_\_\_\_ (Rupees\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ only), in favour of Sri Dharmasthala Siri Gramodyoga Samsthe”, Drawn on Bank payable at SBI-Dharmasthala, towards Earnest Money Deposit. Authorization letter from the Company for the person to sign the tender.
3. Authorization letter from the Company for the person to sign the tender.
4. Details of the Tenderer (as per Annexure-III)
5. Average annual turnover statement duly certified by a Chartered Accountant (as per Annexure-IV).
6. List of similar orders executed in the last 3 years as per Annexure-V
7. Declaration for not having black listed by any other Govt. agencies (as per Annexure-VI).
8. Declaration for not having tampered the Tender documents downloaded from the websites [www.shridharmasthala.org](http://www.shridharmasthala.org) (Annexure-VII).
9. The copy of certificate of incorporation/registration (If applicable)
10. Copy of Memorandum and Articles of Association (If applicable)
11. Copy of Registered Partnership deed, in case of Partnership Firm (If applicable)
12. Copy of Udyog Aadhaar, GST Registration Certificate & PAN Card
13. Copy of valid dealership certificate from OEM (In case of dealer)
14. Purchase Orders issued by the clients.
15. Performance certificate issued by the clients.
16. The Annual Report / certified copies of Balance Sheet, Profit & Loss statement along with schedules for the last 3 consecutive financial years 2018-19, 2019-20 and 2020-21
17. Latest I.T return.
18. Notarized translated English version of the documents in a language other than English, if any

Yours faithfully,

#### SIGNATURE OF THE TENDERER

Encl: As stated above

**ANNEXURE - III**

**DETAILS OF THE TENDERER**

|  |  |
| --- | --- |
| 1. Name of the Tenderer |  |
| 1. Registered Office Address | Telephone Number:  Fax :  Email :  Website, if any |
| 1. Contact Person | Name:  Designation:  Phone:  Mobile:  Email: |
| 1. Date of Incorporation |  |
| 1. Legal Status | Proprietorship/partnership/Pvt. Limited/Public Limited/  others(Pl. mention) |
| 1. Eligible license holder of |  |
| 1. Brief profile of the tenderer |  |
| 1. Number of staffs on regular payroll | Technical:  Administration: |
| 1. Details of Infrastructure available   (Attach separate sheet) |  |
| 1. PAN Number |  |
| 1. GST Registration Number |  |

#### SIGNATURE OF THE TENDERER

#### (With seal and address)

**ANNEXURE -IV**

**ANNUAL TURN OVER STATEMENT**

The Annual turnover of M/s ............................................................... for the past three years are given below and certified that the statement is true and correct.

|  |  |  |
| --- | --- | --- |
| **S.no** | **Year** | **Turnover**  **(Rs. in lakh)** |
| 1 | 2018-2019 |  |
| 2 | 2019-2020 |  |
| 3 | 2020-2021 |  |
|  | Total |  |
| Average annual turnover | |  |

**DATE :**

**SIGNATURE OF THE TENDERER**

**SIGNATURE OF CHARTERED ACCOUNTANT**

**(With seal and Address)**

**ANNEXURE - V**

LIST OF SIMILAR ORDERS EXECUTED IN THE PAST 3 YEARS

(Please provide the details for each project in separate sheet along with Purchase order/completion certificate from client)

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **S.No** | **Name & Address of the client** | **Phone/Mobile Number** | **Name of the machinery** | **Quantity Supplied** | **Year of supply** | **Purchase Order/Completion Certificate enclosed**  **(Yes/No)** |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |

**SIGNATURE OF THE TENDERER**

**(With seal and address)**

**ANNEXURE - VI**

**DECLARATION**

Date: \_\_\_\_\_\_\_\_\_\_

Certified that M/s.........................................................../ the firm /company or its partners / shareholders had not been blacklisted by any Government Agencies.

#### SIGNATURE OF THE TENDERER

**ANNEXURE - VII**

**DECLARATION FORM**

Date:

a) I/We-----------------------------------------------. do declare that I/We have carefully read all the conditions of tender sent to me/us by the Sri Dharmasthala Siri Gramodyoga Samsthe, for the tenders floated vide tender ref.no. -------------------or the supply, erection and commissioning of machineries, equipment and its accessories for the Common Facility Center of Nitte Jackfruit Processing Cluster and will complete the contract as per the tender conditions.

b) I/We have downloaded the tender document from the internet site [www.shridharmasthala.org](http://www.shridharmasthala.org) and I /We have not tampered / modified the tender document in any manner. In case, if the same is found to be tampered / modified, I/ We understand that my/our tender will be summarily rejected and full Earnest Money Deposit will be forfeited and I /We am/are liable to be banned from doing business with Sri Dharmasthala Siri Gramodyoga Samsthe or prosecuted.

SIGNATURE OF THE TENDERER

(With seal and address)

**ANNEXURE – VIII**

PART-II

Date:

From

Name:

Address:

Ph:

E-mail:

To,

The Managing Director,

Sri Dharmasthala Siri Gramodyoga Samsthe

Near T.B. Cross, Vivekananda Nagar, Halepete,

Ujjre. D. K,Karnataka - 574240

Sir,

Sub: Tender for the supply, erection and commissioning of machineries, equipment and its accessories for the Common Facility Centre of Nitte Jackfruit Processing Cluster Submission of Part II - Price Offer-Reg.

Ref:- Our tender (Technical Bid) submitted for the “supply, erection and commissioning of machineries, equipment and its accessories for the Common Facility Centre of for Nitte Jackfruit Processing Cluster”

In continuation of our above tender, we submit herewith the price offer for the “Supply, erection and commissioning of machineries, equipment and its accessories for the Common Facility Center of Nitte Jackfruit Processing Cluster” as specified by IA in this tender document. We agree to abide by the terms and conditions stipulated by the IA and also agree to complete the entire contract, at the rates quoted by us. The rate quoted and approved by the IA in this tender will hold good as per IA tender conditions.

Yours faithfully,

SIGNATURE OF THE TENDERER

**ANNEXURE - IX**

**PRICE BID**

**(Amount in Rs.)**

| **S.No** | **Item Description** | **Quantity** | **Unit Rate including Erection & Commissioning charges including transportation, loading, unloading, Electrical Panel Board and wiring etc.,** | **GST** | **Total Price** | **Rupees in words** |
| --- | --- | --- | --- | --- | --- | --- |
| 1. |  |  |  |  |  |  |
| 2. |  |  |  |  |  |  |
| 3. |  |  |  |  |  |  |
| 4. |  |  |  |  |  |  |
| 5. |  |  |  |  |  |  |
| 6. |  |  |  |  |  |  |
| 7. |  |  |  |  |  |  |
| 8. |  |  |  |  |  |  |
| 9. |  |  |  |  |  |  |
| 10. |  |  |  |  |  |  |
| 11. |  |  |  |  |  |  |
| 12. |  |  |  |  |  |  |
| 13. |  |  |  |  |  |  |
| 14. |  |  |  |  |  |  |
| 15. |  |  |  |  |  |  |
| 16. |  |  |  |  |  |  |
| 17. |  |  |  |  |  |  |
| 18. |  |  |  |  |  |  |
| 19. |  |  |  |  |  |  |
| 20. |  |  |  |  |  |  |
| 21. |  |  |  |  |  |  |
| 22. |  |  |  |  |  |  |
| 23. |  |  |  |  |  |  |
| 24. |  |  |  |  |  |  |
| 25. |  |  |  |  |  |  |
| 26. |  |  |  |  |  |  |
| 27. |  |  |  |  |  |  |
| 28. |  |  |  |  |  |  |

**SIGNATURE OF THE TENDERER**

**(With seal and address)**

**ANNEXURE - X**

**CHECKLIST OF DOCUMENTS**

**Documents to be enclosed in Part-I:**

| **S.No** | **Checklist** | **Enclosed**  **(Yes/No)** | **Reference in the Bid**  **(Page No.)** |
| --- | --- | --- | --- |
|  | A covering letter on your letter head addressed to The Managing Director, Sri Dharmasthala Siri Gramodyoga Samsthe, Near T.B. Cross, Vivekananda Nagar, Halepete, Ujjre. D. K,Karnataka -574240 (as per Annexure-II) |  |  |
|  | Tender conditions duly signed in each page and enclosed in token of accepting the Tender conditions |  |  |
|  | Demand Draft for Rs.\_\_\_\_\_\_\_\_\_\_ in favour of “Sri Dharmasthala Siri Gramodyoga Samsthe”, payable at SBI-Dharmasthala towards Earnest Money Deposit. |  |  |
|  | Authorization letter from the Company for the person to sign the tender |  |  |
|  | Details of the Tenderer (as per Annexure-III) |  |  |
|  | Average annual turnover statement duly certified by a Chartered Accountant (as per Annexure-IV) |  |  |
|  | Declaration for not having black listed by any other Govt. agencies (as per Annexure-VI) |  |  |
|  | Declaration for not tampering the tender document (as per Annexure-VII) |  |  |
|  | 1. The copy of certificate of incorporation / registration. |  |  |
|  | Copy of Memorandum and Articles of Association |  |  |
|  | Copy of Registered Partnership deed, in case of Partnership Firm |  |  |
|  | Copy of [Udyog Aadhaar](http://udyogaadhaar.gov.in/), GST Registration Certificate & PAN Card |  |  |
|  | Copy of valid dealership certificate from OEM (In case of dealer) |  |  |
|  | List of similar orders executed in the last 3 years as per Annexure-V |  |  |
|  | Purchase Orders issued by the clients |  |  |
|  | Performance certificate issued by clients |  |  |
|  | Latest I.T return |  |  |
|  | Notarized translated English version of the documents in a language other than English, if any |  |  |

**Documents to be enclosed in Part-II**

|  |  |  |
| --- | --- | --- |
| **S.No** | **Check list** | **Enclosed (Yes/No)** |
| 1 | A covering letter on your letter head addressed to the Managing Director, Sri Dharmasthala  Siri Gramodyoga Samsthe, Near T.B. Cross, Vivekananda Nagar, Halepete, Ujjre. D. K, Karnataka -574240 (as per Annexure-VIII) |  |
| 2 | Price Bid as per Annexure-IX of the tender document |  |

**Both ‘Part I – Technical bid’ cover and ‘Part II – Price bid’ cover must be placed in a separate sealed cover** superscripted as “Tender for the supply, erection and commissioning of machineries, equipment and its accessories for the Common Facility Center of Nitte Jackfruit Processing Cluster” and addressed to **“The Managing Director, Sri Dharmasthala Siri Gramodyoga Samsthe, Near T.B. Cross, Vivekananda Nagar, Halepete, Ujjre District, Karnataka -574240”,** containing the name and address of the Tenderer.

## te:

**Note: Tenders submitted in unsealed cover would summarily be rejected.**