

Corrigendum For Tender No.125

1. A pre-proposal conference will be held on 21.03.2016 at 11:30 Hrs at **Conference Hall, 5th Floor, Konkan Bhavan, CBD Belapur, Navi Mumbai.**
2. **Proposer shall** submit the Proposal in physical form up to 16.00 hrs of 16.04.2016 at Commissionerate. No proposal in physical form shall be accepted after this time.
3. The proposer shall enclose Demand Draft (DD) of Sample Analysis Charges will be consider Proposer name wise instead of sector wise.
4. Any Proposer other than the Mahila Mandals / Mahila Bachat Gats/ Mahila Sansthas and Village Communities are strictly prohibited from submitting the proposals. (All members of the above mention Mahila Bachat Gats/ Mahila Mandals / Mahila Sansthas /Village Community must be woman only)
5. Credit worthiness certificate issued from any Nationalized Bank / Scheduled Bank certifying that his credit worthiness is at least 15% of the estimated tender value of his Sector.
6. In case any proposer is willing to submit proposals for more than one sector (whether Urban or Rural or both), the proposer need not to submit proposals in multiple sets. The proposer may submit a single set for more than one sector (whether urban or rural). However, he has to submit list of multiple Urban and Rural sectors of its interest, for which it has applied. (Format of Earnest Money Deposit (EMD) will be considered as List of applied sectors.)
7. Total no. of Product recipes are 5 instead of 6, which mention in the RFP.
8. Proposer must submit a Performance Certificate to that effect that during any one of the last five financial years, he has satisfactorily executed manufacturing or producing and supply of Ready to Cook food mixes supplied as Take Home Ration premix, under ICDS Scheme. The certificate should be issued by the concerned Head of the Department (**Commissioner or Director of ICDS**) of respective States/UTs.
9. Proposer must submit a certificate showing his turnover (in values) of Micronutrient fortified Ready to Cook Food Mixes in ICDS Scheme manufactured /produced and supplied as Take Home Ration Premixes during any one of the **last five financial years**. The Certificate duly certified by charter accountant on his letter head with his membership number of the Institute of Charter Accountant of India along with certified copy of purchase order against the supply and other supporting documents.
10. Budgetary Norms and nutritional norms on page no. 26 & 27 shall be read as under:
 - Budgetary norms for pregnant & lactating mothers are Rs. 6.92 per day per beneficiaries for all recipes.
 - Children under the age group of 6 months to 3 years nutritional norms per beneficiary per day is Calorie: 500 and Protein: 12 to 15 for all recipes.
11. Some of the words in Award Criteria on page no. of 24 of the tender document are substituted as under:

In the subsection i) "Under ICDS Scheme in the state of Maharashtra during last five years." is substituted with "Under ICDS Scheme in the across country"
12. One of the lines under Penalty clause on Page no. 37 is substituted as under:

If the shelf life of the product that reaches the final destination is less than 60% of the prescribed shelf life then penalty at rate of 5% shall be charged for delay up to 15 days.
13. Beneficiaries of SABALA Scheme has included in the following Sectors.

Revised schedule of requirement of Rural Sector.

Sl. No.	District	No. of AWCs / Mini AWCs providing SNP	Total (Sabra + 6 to 3 y, P&L)	Yearly 25%
1	2	3	4	5
1	AMARAVATI	2641	261767700	65441925
2	BEED	2797	285075900	71268975
3	BULDHANA	2699	305733300	76433325
4	GADCHIROLI	2289	154272600	38568150
5	GONDIA	1679	129555600	32388900
6	KOLHAPUR	3994	325791600	81447900
7	NAGPUR	2403	250174800	62543700
8	NANDED	3735	383027700	95756925
9	NASHIK	5267	543661500	135915375
10	SATARA	4789	243620700	60905175

Revised schedule of requirement of Urban Sector.

Sl. No.	District	No. of AWCs providing SNP	Total (Sabra + 6 to 3 y, P&L)	Yearly 25%
1	2	3	4	5
1	AMARAVATI	531	34987500	8746875
2	BEED	302	30318900	7579725
3	BULDHANA	250	28758300	7189575
4	GADCHIROLI	89	8720400	2180100
5	GONDIA	97	8283300	2070825
6	KOLHAPUR	368	35528400	8882100
7	MUMBAI Suburban	4205	259188000	64797000
8	MUMBAI City	925	62468700	15617175
9	NAGPUR	981	98312100	24578025
10	NANDED	381	64671000	16167750
11	NASHIK	404	75192900	18798225
12	SANGLI	175	7856663	1964166
13	SATARA	125	6893250	1723312
14	THANE	1834	79966559	19991640

14. Flow Chart of Plant (Annexure-D) is substituted as under:

Manufacturing Process Flow Chart

Step I –Incoming of Raw Materials

1. Wheat, Soya Defatted Soya, Green Gram, Bengal Gram, Sugar, Edible oil, Jaggery, groundnut, Spice Mix, Micronutrients-Calcium, Ferrous, Vitamin C, Niacin, Riboflavin, Thiamin, Vitamin A & Folic Acid.
2. Sampling of Raw Material & Testing as per specification given in FSSAI.
3. Approval of Samples by Laboratory.

4. Unloading of Raw Material only after approval of Laboratory in Storage godowns.

Step II – Cleaning of Raw Materials

1. All the major Ingredients i.e. Wheat, Soya, Green Gram, Bengal Gram are passed through series of machines for cleaning.
2. Drum Sieve –It removes all Extraneous Matter.
3. Double Cocker Cylinder-It removes immature grains.
4. Vibro Separators – It removes Other Grains, Damaged grains and Weevilled grains.
5. DE stoners- It removes stones of average size.
6. Magnetic DE stoners- It removes all remaining mud & stones containing metals .
7. Scorrer- It Scour off impurities and roughage from surface of grains.
8. John Flour- It removes broken wheat & remaining dust particle completely from grains.

Step III- Storage of raw material in Bins separately

1. Sampling & Approval of cleaned material from Lab before issuing.
2. Mixing of individual raw material as per recipes by Automatic Operating System.
3. Storage of Mixed Raw Material in Bins.
4. Pre-Grinding of Mixed Raw Material in Roller Mills.
5. Segregation of grounded material through Plan Shifter (Sieving).
6. Storage of Raw Mix Flour in Bins of Extruder Feeder.

Step IV-Extrusion of Raw Flour in Extruder

1. Raw Flour is Extruded in Extruder at Temperature 155° C – 165° C.
2. Sampling of Pops and testing moisture content randomly in Laboratory.
3. Cooling of Extruded pops in Dryers.
4. Grinding of Pops in Roller Mills.
5. Segregation of ground flour through Plan Shifters (Sieving).
6. Storage of Mix Flour in Storage Bins for Final Blending.

Step V- Blending of Finished Product

1. Mixing of Mix Flour, Edible Oil, Sugar/Jiggery/Spice Mix, Roasted groundnut and Micronutrients as per recipes by Automatic Operating System in Ribbon Blender.
*Weighing and Mixing of Micronutrients is done by Automatic Operating System.
2. After blending the finished product is collected in storage bins of Packing Machines.
3. Visual Inspection of Blended Material before packing.

Step VI- Packing of Finished Product

1. Finished product is packed by Automatic Packing Machines (FFS).
2. Checking of Pouched Weight randomly.
3. Sampling of Packed Finished Product by Laboratory persons and testing the sample for all the parameters as specified by ICDS.
4. Pouches of product are counted & packed in HDPP Bags by Automatic bag filling Machines .
5. Finished Product is dispatched only after approval is given by Laboratory .
6. Finished Product is stored in godown on Food grade Pallets till approval is received from Laboratory.

Step VII- Dispatch

1. Dispatching Final Products to the set destinations.

Note :

1. All the material is passed through Belt Conveyor, Screw Conveyors, Buckets Elevators and Pneumatic Lifts Automatically from one stage to another.

15. **List of Laboratory Equipments is substituted as under:**
List of Laboratory Equipments for Chemical & Microbiological Testing

SR.NO.	NAME OF INSTRUMENT	SR.NO.	NAME OF INSTRUMENT
1	Digital Weighing Balances	22	Heating Mantles
2	Hot air Ovens(Exhal Fan)	23	Analytical Weight Box
3	Moisture analyzer	24	Chromatography Columns
4	Muffle Furnace	25	pH meter
5	Centrifuge	26	Lux Meter
6	Photocalorimeter	27	Visco meter
7	Fluorometer	28	Turbidity meter
8	Spectrophotometer	29	Air Conditioners
9	Abbe Refractometer	30	Stabilizer
10	Photofluorometer	31	Autoclaves
11	Conductivity Meter	32	Laminar Air Flow
12	Magnetic stirrer	33	Bio Safety Cabinet
13	Water Bath	34	BOD Incubator
14	Hot Plate	35	Incubators
15	Fume Hood	36	Microscope
16	Homogeniser	37	Colony Counter
17	Refrigerators	38	Thermo Hygro Clock
18	Sieves	39	CRM's & SRM 's
19	Sieve Shaker	40	Stabilizer
20	Thermometers	41	Stomacher
21	Digital Thermometer	42	Deep Freezer
Sr.No.	GLASSWEAR	Sr.No.	GLASSWEAR
1	Distill Water Assembly	25	Specific Gravity Bottle
2	Kjeldal Assembly	26	Wattman Filter Papers
3	Dean & Stark Assembly	27	Muslin Cloth
4	Reflux Condensers	28	Reagent Bottle
5	Dessicators	29	Suction Pump
6	Measuring Cylinders	30	Spatula
7	Conical Flasks	31	Thimble
8	Beakers	32	Watch Glasses
9	Volumetric Flasks	33	Foresips
10	Round Bottom Flasks	34	Autoclavable Containers
11	Flat Bottom Flasks	35	Autoclavable Bags
12	Glass Rods	36	Autoclavable Apron
13	Silica Crucibles	37	Micropipettes
14	Grooch Crucibles	38	Inoculating Needles
15	Petri dishes	39	Sterilizing Cans
16	Petri Plates	40	Reagent Bottles
17	Test Tubes	41	Spatulas
18	Test Tube Holders	42	Sterilised Cotton plugs
19	Test Tube Stands	43	Aluminium caps
20	Burettes	44	Surgical Gloves
21	Burette Stand	45	Swabs
22	Pipettes	46	Hypodermic Syringe
23	Pipette Stands	47	Culture Tube Racks
24	Funnels	48	Glass slides and top

NOTE- All The Instrument /Equipment used in testings must be Calibrated by NABL accredited organization only.

The In house Laboratory must have the Testing facilities for Raw Material ,Inprocess Material and Finished Products .

The In house Laboratory must have the trained and compitent staff to handle the equipments safely.

The In house Laboratory must Implement & maintain the relavent documents ,records, manuals ,standards etc as per IS 17025.

All the Chemicals and Reagents must be of grades mention in the test methods used.

**Commissioner,
Integrated Child Development Services,
Maharashtra State, Navi Mumbai.**

