

**PROFESSOR JAYASHANKAR TELANGANA STATE AGRICULTURAL UNIVERSITY**



**BIDDING DOCUMENT**

**FOR**

**SUPPLY, INSTALLATION & COMMISSIONING (TURN KEY) OF PRIMARY AND  
SECONDARY PROCESSING OF CHILLI AND TURMERIC, TERTIARY  
PROCESSING FOR SPICES, CRYOGENIC GRINDING LINE FOR INSTANT  
SPICES, POWDER MIXES**

**CHIEF EXECUTIVE OFFICER, COMMON INCUBATION CENTRE  
FOR PROCESSING OF CHILLI, TURMERIC AND OTHER SPICES,  
RARS, WARANGAL (PJ TSAU)-506007, TELANGANA, INDIA.**



**PROFESSOR JAYASHANKAR TELANGANA STATE AGRICULTURAL UNIVERSITY**

**TENDER NOTIFICATION**

**Uni. Memo.No. 8550/Res.IV/2022, Dated: 30-04-2022**

Sealed tenders are invited for the purchase and installation of Primary and Secondary Processing of Chilli and Turmeric, Tertiary Processing for Spices, Cryogenic Grinding Line for Instant Spices, Powder Mixes as detailed below.

The tender form containing terms and conditions for supply of the Primary and Secondary Processing of Chilli and Turmeric, Tertiary Processing for Spices, Cryogenic Grinding Line for Instant Spices, Powder-mixes along with specifications and EMD to be paid, may be downloaded from the [www.pjtsau.edu.in](http://www.pjtsau.edu.in). Sealed tenders should reach the office of **Chief Executive Officer, Common Incubation Centre for Processing of Chilli, Turmeric and Other Spices, RARS, Warangal (PJTSAU) -506007, Telangana, India** on or before **13.06.2022 at 3.00 PM** which will be opened on **15.06.2022 at 11.00 AM** in presence of the tenderers at Regional Agricultural Research Station, Warangal (PJTSAU), - 506007, Telangana

**Chief Executive Officer  
Common Incubation Centre for processing of  
chilli, turmeric and other spices  
RARS, Warangal-506007  
Telangana, India.**

## **TENDER DOCUMENT**

**PROFESSOR JAYASHANKAR TELANGANA STATE AGRICULTURAL UNIVERSITY**



**Common Incubation Centre for Processing of Chilli, Turmeric and Other Spices,  
RARS, Warangal (PJ TSAU) -506007, Telangana, India**

BID REFERENCE	:	<b>Uni. Memo. No. 8550/Res.IV/2022, Dated: 30-04-2022</b>
LAST DATE AND TIME FOR RECEIPT OF BIDS	:	<b>13.06.2022 at 3.00 PM</b>
TIME AND DATE OF OPENING BIDS	:	<b>15.06.2022 at 11.00 AM</b>
PLACE OF OPENING BIDS	:	<b>Chief Executive Officer Common Incubation Centre for Processing of Chilli, Turmeric and Other Spices, RARS, Warangal (PJ TSAU) -506007, Telangana, India</b>
ADDRESS FOR COMMUNICATION	:	<b>Chief Executive Officer Common Incubation Centre for Processing of Chilli, Turmeric and Other Spices, RARS, Warangal (PJ TSAU) -506007, Telangana, India</b>

## **TENDER APPLICATION FORM**

1. Items Quoted for:
2. Name and Address of the Organization:  
(Phone, Fax and E-mail address)
3. Name and designation of:  
Head of the Organization
4. Year of incorporation:
5. Number of qualified service personnel:
6. Response generation  
(immediate / 1 day / 2 days):
7. No. of orders taken up so far  
(Enclosed User (s) List) with satisfactory  
Performance certificate from clients:
8. Incase of urgent repairs, please indicate:  
The correct contact person's Name and  
Phone number.
9. Financial performance of the organization:  
(Last 3 years) in the form of IT & GST returns
10. Whether Photostat copies of all the:  
documents prescribed in Terms and  
Conditions enclosed (Annexure-B).

**SIGNATURE OF THE APPLICANT**

Note: Tender application forms without Photostat copies of all documents  
Prescribed in terms and conditions will not be considered.

**LIST OF MACHINERY TO BE INCLUDED IN THE TENDER FOR  
COMMON INCUBATION CENTRE FOR PROCESSING OF CHILLI, TURMERIC  
AND OTHER SPICES, RARS, WARANGAL (PJ TSAU) -506007, TELANGANA,  
INDIA**

**Machinery to be purchased by tenders**

<b>S.No.</b>	<b>Item</b>	<b>EMD</b>
1.	Primary and Secondary Processing of Chilli and Turmeric, Tertiary Processing for Spices, Cryogenic Grinding Line for Instant Spices, Powder mixes	2% of the quoted value. When more than one model is quoted, the EMD for each model is to be deposited

- ❖ The quote should include all possible accessories required for operationalization of the Primary and Secondary Processing of Chilli and Turmeric, Tertiary Processing for Spices, Cryogenic Grinding Line for Instant Spices, Powder mixes
- ❖ Prices should be quoted in **Indian Rupees only**
- ❖ Delivery of machinery and installation of the same including any additional requirements such as electrical panel and other electrical accessories etc., at this Primary and Secondary Processing of Chilli and Turmeric, Tertiary Processing for Spices, Cryogenic Grinding Line for Instant Spices, Powder mixes is the entire responsibility of the firm without any additional financial burden to the office.

**PROFESSOR JAYASHANKAR TELANGANA STATE AGRICULTURAL UNIVERSITY  
COMMON INCUBATION CENTRE FOR PROCESSING OF CHILLI, TURMERIC  
AND OTHER SPICES, RARS, WARANGAL (PJ TSAU) -506007, TELANGANA,  
INDIA**



**SUPPLY, INSTALLATION & COMMISSIONING (TURN KEY) OF PRIMARY AND  
SECONDARY PROCESSING OF CHILLI AND TURMERIC, TERTIARY  
PROCESSING FOR SPICES, CRYOGENIC GRINDING LINE FOR INSTANT  
SPICES, POWDER MIXES**

**1. Turmeric Processing Unit**

S. No.	Equipment	Specifications
1.a	Turmeric Polishing Machine-2 No.	<ul style="list-style-type: none"> <li>• To polish the rough and hard outer surface of the boiled and dried turmeric and thus improves its colour.</li> <li>• Capacity min 500 kg per batch</li> <li>• Power available – 3 phase</li> <li>• Machine User friendly</li> </ul>
1.b	Solar Dryer with multi rack tray system- 1 No.	<ul style="list-style-type: none"> <li>• To remove the moisture from turmeric, chilli and other spices</li> <li>• Input raw material loading capacity 250 to 300 kg per batch</li> <li>• Steel Rack should be MS and trays should be SS - 304</li> </ul>
1.c	Spices Powder Packing Machine	<p>For packing of Chilly and turmeric powder</p> <ul style="list-style-type: none"> <li>• Capacity 15-18 packet per min</li> <li>• Packing Range: 20 g, 50 g, 100 g, 250 g and 500 grams</li> <li>• Weight Accuracy: <math>\pm 5\%</math></li> <li>• Filling type: Auger filling</li> <li>• Automatic weighing and fill seal</li> <li>• Pouch type: Pillow</li> <li>• Packing style: Three side Seal type</li> <li>• MOC of contact Parts should SS304</li> </ul>

## 2. Chilli Processing Unit

S. No.	Particulars	Technical Specifications
2.a	Chilli cleaning Machine	<ul style="list-style-type: none"> <li>• For removing of dust, dried leaf particles and small stone particles from chilli</li> <li>• Capacity: 1 MT per hr</li> <li>• MOC: Mild steel with powder coated</li> </ul>
2.b	Cryogenic Grinder- 1 No.	Food samples grinding suitable for all spices and other commodities <ul style="list-style-type: none"> <li>• Capacity:50 kg/hr.</li> </ul>
2. c	Continuous FFS (Farm Fill Seal) machine for Chili Powder	For packing of chilli powder <ul style="list-style-type: none"> <li>• Capacity 15-18 packet per min</li> <li>• Power: min 3 HP</li> <li>• Packing Range: 20 g, 50 g, 100 g, 250 g and 500 grams</li> <li>• Weight Accuracy: <math>\pm 5\%</math></li> <li>• Filling type: Auger filling</li> <li>• Automatic weighing and fill seal</li> <li>• Pouch type: Pillow</li> <li>• Packing style: Three side Seal type</li> <li>• Contact Parts should SS304</li> <li>• In Feed screw Conveyor Required for conveying of powders to packing machine hopper</li> <li>• Additional accessories of platform, outfeed conveyor required</li> </ul>
2. d	Controlled Atmospheric Packaging	<ul style="list-style-type: none"> <li>• For Packaging of Whole Spices / snacks products using Nitrogen gas flushing</li> <li>• Capacity – 15 to 20 packs per min</li> <li>• Packaging range: 10 grams to 250 grams</li> </ul>

## 3. Pickle mixing line

S. No.	Particulars	Technical Specifications
3.1	Pickle Packing Machine for - 1 No.	For packing of all types of pickles with various range <ul style="list-style-type: none"> <li>• Capacity 30-40 bottles per min</li> <li>• Packing Range: 10 grams to 1 Kg</li> <li>• Filling type: Piston filling</li> <li>• Automatic weighing and fill seal</li> <li>• Pouch type: Pillow</li> <li>• MOC of contact Parts: SS304.</li> </ul>

#### 4. Food testing laboratory

<b>S. No.</b>	<b>Particulars</b>	<b>Technical Specifications</b>
4.1	UV/ VIS/ NIR spectrophotometer	<ul style="list-style-type: none"><li>• Brand: Shimadzu</li><li>• Wavelength range: 190-1100 nm</li><li>• Spectral bandwidth 2 nm</li><li>• Optical system: double beam</li></ul>
4.2	Digital Fat analyser	<ul style="list-style-type: none"><li>• Temp. range: RT+5°C~300°C</li><li>• Measuring range: 0.1~100%</li><li>• Temperature accuracy: ±1°C</li><li>• Repeatability: ≤1%</li><li>• Sample weight: 0.5~15g</li><li>• Capacity: 6pcs</li><li>• Solvent cup volume:150ml</li><li>• Solvent recovery: ≥85%</li></ul>



**Annexure –B**  
**(Terms and Conditions)**  
(Annexure to Tender Form)

**Submission of Tender and Deposit of earnest money**

1. Tenderers must fill in their rates in this tender form and return it duly signed in token of their acceptance of the conditions laid down herein.
2. Tenders should be written legibly in ink or type written. No alternations should be made to any of the terms and conditions of the tenders by scoring out, altering or overwriting. Similarly no alternations are permitted in the rates quoted by them. No alternations will be allowed after the tender is received by this Office. Ambiguity must be avoided in filling the tenders.
3. Tenderers are required to deposit EMD amount as specified in tender notice as earnest money with the University by a crossed Demand Draft on any Scheduled Bank in favour of **Comptroller, PJTSAU** payable at SBI, Hyderabad.
  - (a) All offers without earnest money deposit (EMD) will be rejected.
  - (b) Request for adjustment of pending bills/deposits, if any, towards earnest money will not be entertained.
  - (c) Cheques, Government security (stock certificates, bearer bonds, promissory notes, cash certificates *etc.*,) will not be accepted.
4. The tenders not conforming to the prescribed terms and conditions of the PJTSAU or conditional tenders or tenders which cannot adhere to the prescribed time schedule are liable for rejection.
5. The specifications and important inclusions prescribed in the document of this tender shall also be treated as part of these tender documents for all purposes.

**6. Performance Security**

The successful bidder will have to submit a Performance security (5% of the contract value) as demanded by the Institute. The validity of performance security valid till 60 days + the period of expiry of the Warranty/Guarantee period in shape of crossed Demand Draft/Fixed Deposit Receipt/Bank Guarantee from a nationalized/commercial bank in favour of “**Comptroller, PJTSAU**” payable at SBI, Hyderabad.

### **Validity of rates and other Conditions:**

1. Warranty period for the goods shall be given for 24 months or more from the date of installation. In the event of any correction of defects or replacement of defective material during the warranty period, the warranty for the corrected / replaced material shall be extended to a further period of 12 months.

2. Bids shall remain valid for a period of 180 days or more from the date of opening of the bid prescribed. In exceptional circumstances, the purchaser may solicit the bidder's consent for an extension of the period of validity. The request and response shall be made in writing / e-mail.

3. The validity of the tender will extend for a period of twelve months from the date of placing the initial order and it shall be open to the PJTSAU to place the orders with the suppliers on the same rates, terms and conditions for any additional quantities likely to be recurred during that period.

4. The bidders shall seal the original and two copies of the bid in separate inner envelopes duly marked as "Original" and "Copy" and place all the envelopes in an outer envelope.

5. The inner and outer envelopes shall bear the following address:

**Chief Executive Officer, Common Incubation Centre for Processing of Chilli, Turmeric and Other Spices, RARS, Warangal (PJTSAU) -506007, Telangana, India**

6. It should also bear the reference of the Invitation for bids mentioned in the advertisement, and a statement "DO NOT OPEN BEFORE 15-06-2022 at 11.00 AM" and also the name of the item for which the bid is offered.

7. The inner envelopes should also contain the name and address of the bidder.

8. Telex, cable, e-mail or facsimile bids will be rejected.

9. Bidding documents must be received by this office at the address specified not later than the time and date specified in the invitation (Notification) for bids. In the event of the date specified being declared as a holiday for the University, the bids will be received up to the appointed time on the next working day.

10. The bidder's representatives who are present at the time of opening shall sign in the register evidencing their attendance.

11. During evaluation of bids subsequent to opening, the University may at its discretion, ask the bidder for clarification of its bid. The request for clarification and the response shall be in writing and no change in the bid will be entertained.

12. The purchaser's evaluation of the bid will take into account, in addition to the bid price Exfactory / ex-warehouse / off – the – shelf price of goods offered in India. Such price

should include all duties and taxes paid or payable on components and raw material incorporated in the goods, excise duty on the finished goods, if payable, and price of incidental services like cost of inland transportation, ex-factory, from the port-of-entry, insurance and other costs within India incidental to the delivery of goods to their final destination and installation. Delivery schedule offered in the bid, deviations in payment schedule from that offered and availability in India, of spare parts and after-sale services for the equipment offered in the bid shall also be taken into account.

13. Any clearance at the airport/ warehouses expenditure has to be borne by the bidder.

The estimated time of arrival of the goods at the project site should be calculated for each bid after allowing for reasonable transportation time. Bids offering delivery beyond four months of stipulated delivery period will be considered only with respect to bulky imported items.

14. PJTSAU has a valid certificate of registration from the Department of Scientific and Industrial Research (DSIR) for the purpose of availing customs duty exemption and central excise duty exemption which will be provided to successful bidder for availing the tax exemptions (GST and central excise) upon written request.

15. The payment will be made only Indian rupees. In the event the supplier imports the equipment/instrument, then it is the sole responsibility of the supplier to obtain clearance, transport and installation at the Common Incubation Centre for Processing of Chilli, Turmeric and Other Spices, RARS, Warangal (PJTSAU) -506007, Telangana, India. The excise exemption certificate, if required as per the tender will be made for the Indian rupees only.

16. Locally manufactured goods will be purchased according to regular procedure of the PJTSAU. The payment will be made on successful installation of the equipment and upon submission of the documents pertaining to the goods, including four copies of the invoice, insurance certificates, manufacturer's / suppliers warranty certificate,detailed operation and maintenance manuals.

17. For clarifications, the bidder can contact **Chief Executive Officer, Common Incubation Centre for Processing of Chilli, Turmeric and Other Spices, RARS, Warangal (PJTSAU) -506007, Telangana, India**at following numbers

Mobile: 9989625223; 6301553434; 8099849988email:[adrrars\\_wgl@yahoo.co.in](mailto:adrrars_wgl@yahoo.co.in)

### **Acceptance of tenders**

1. Tenders will be opened on specified date in the presence of such tenderers as may be present. A decision with regard to acceptance of tender will be taken as soon as possible.
2. The successful tenderer (s) will be intimated by letter (s) or other means of communication and the tenderer (s) so informed shall be bound from the time of transmission of such acceptance by the University. Formal acceptance of the tender (s) will be forwarded to successful tenderer (s) in due course but it will serve merely as a confirmation of the initial information and shall not affect the time from which the offer is/are bound by the contract(s).
3. **The PJTSAU is not bound to accept the lowest quotations. Any or all the quotation may be rejected without assigning any reasons. It reserves the right of acceptance in whole or part of the offer made.** The Chief Executive Officer should justify with the reasons the superiority of the article than the articles of the lowest tenderer. He should furnish reasons on the comparative statement of the tenders. The decision of PJTSAU in the matter shall be final and binding on the tenderers.
4. The University may decide to split the order between two or more firms in a manner convenient to it.
5. Successful tenderers shall execute an agreement in accordance with these terms and conditions.

### **Security**

1. The PJTSAU reserves the right to forfeit and confiscate earnest money deposit, should the successful tenderer fail to supply the required under the terms & conditions of this tender.

### **Other contractual obligations**

1. The contract shall not be capable of being varied except by written consent by both the purchaser and the supplier and the PJTSAU shall not in the absence of the specific written acceptance be bound by any provision of the supplier's quotations, offers *etc.*, which purport to impose conditions, at variance with this contract.
2. The supplier shall not sublet or delegate this contract or part thereof without the written consent of the Agricultural University. Such consent shall not, however, be withheld unreasonably. But the tenderers may, without the consent of the PJTSAU, purchase material which he/they do not normally manufacture.
3. The supplier shall keep confidential all matters concerning this contract and comply with all reasonable security requirements. All drawings, blocks, specifications, manuscripts, samples *etc.*, supplied by the Agricultural University and all copies thereof shall be returned

to the University when their use is terminated. In no event, the supplier shall permit publicity concerning this contract without prior consent of the PJTSAU.

4. No undertaking or commitment given by or made by any officer of the PJTSAU verbally or in writing does not have any validity unless it is signed again by the authority competent who concluded an agreement earlier.

### **Inspection and packing**

1. At all reasonable time during production and prior to dispatch of material, the supplier (s) shall afford and secure for the representation of Agricultural University every reasonable access and centre at his plant or premises for its inspection and making of usual tests on behalf of the Agricultural University, if so desired.

(a) The supplier shall supply to the PJTSAU, on request, a report from time to time as to inform the progress of supplies. Any delay or anticipated delay need to be reported at once together with the full reasons therefore.

(b) The responsibility of procurement of transport facilities and dispatch of the stocks in good condition and as per specification and in time / door delivery lies with the supplier and they must keep up the delivery schedule at any rate.

(c) The insurance should be done at the cost of supplier as the rate quoted is all inclusive for door delivery at **Chief Executive Officer, Common Incubation Centre for Processing of Chilli, Turmeric and Other Spices, RARS, Warangal (PJTSAU) -506007, Telangana, India**

2. Should the progress in supplies be delayed due to any cause beyond the reasonable control of the suppliers and whether such delay or impediment occurs before or after the time for dispatch, reasonable extension of time might be granted by agreement between the parties.

3. **The suppliers shall insert in each case 3 copies of packing list**, fully item wise to show case number, contents and full description of the contents. The concerned in-charge of the stores (PMFME Scheme) of the University at the receiving point will retain one copy with him and return the other two copies, duly signed to the suppliers who will append one copy of this packing list with invoices when sent to the concerned for payment.

### **Supplies as per specification**

1. All supplies shall be to the description and to the specifications laid down and in strict accordance with the approved samples. Deviation, if any should be clearly brought out failing which it will be normally construed that the materials offered are not to the requirements. Any special features may also be clearly brought out.
2. The decision of the PJTSAU, however, shall be final as to the quality of supplies received and binding upon the supplier. In case, the supplier(s) supplies any other article other than what is ordered, such article supplied, not being approved, shall be liable to be rejected.
3. Should the University require any changes in specifications, the supplier shall use his best endeavor to comply with PJTSAU's wishes subject to fair fixation of prices and delivery schedule where appropriate.
4. If at any time during the term of this contract, the plans of the PJTSAU changes for any reason, the University shall have the right to terminate or alter this contract by sending fifteen days notice to the supplier (s) by registered letter. In respect of such of the material which is complete and ready for dispatch, within thirty (30) days of such notice, the University agrees to accept delivery thereof at the contract price and terms.

### **Consequence of non-supply and damages**

1. All risks of loss, damage or depreciation to goods shall be upon the supplier until the material is delivered at the addresses specified and in accordance with the provision of the contract. Till the material is received at the respective destination indicated by the University(**Chief Executive Officer Common Incubation Centre for Processing of Chilli, Turmeric and Other Spices, RARS, Warangal (PJTSAU) -506007, Telangana, India**), the property continues to be at the risk of the supplier(s). The mere fact that the material is delivered to transporter is no defence to the supplier and the supplier will be squarely held responsible for any delayed receipt of the material by the PJTSAU or for loss or damage of any kind to the material in transit.
2. Assuming that the supplier fails to deliver any or all the material covered by the contract, the Agricultural University reserves the right in addition to other legal remedies, to cancel the contract or any portion thereof and hold the supplier liable for all damages sustained by the University by virtue of the supplier failing to perform the contract and consequent cancellation of the contract.
3. In the event of the supplier failing to complete the supply in time or according to the approved specifications, the university reserve the right to make such arrangements as it may think fit for the completion of the supplies on account of and at the sole risk of the supplier.

4. In case the goods are not supplied according to specifications and it is decided to retain the inferior goods at the discretion of the University, the supplier will be entitled to receive the payment only at the rate fixed by the PJTSAU after taking into consideration the unsatisfactory quality of the material supplied and not at the rates mentioned in the order.

**The time allowed for delivery of goods shall be deemed to be the essence of the contract. In case the goods are not delivered within the stipulated period, the University reserves the right to recover the liquidated damages @ a sum equal to 2% of the contract price of the undelivered material per week subject to a maximum of 5% of the value of undelivered material.** The University also reserves the right to cancel the purchase order in case supplies are delayed beyond the scheduled date of delivery and to make such arrangements as it may think fit for the completion of supplies on account and at the risk of the supplier (s). The additional expenses thus incurred together with the consequential losses and also the liquidated damages shall be recovered from the supplier out of his / their security deposit / earnest money deposit and any other amount due to him / them. The balance still, if any, payable by the supplier shall be paid by him/them within 7 days of notice by the PJTSAU.

6. All invoices shall be prepared in four copies and shall be signed by the supplier or his / their authorized agent. Every invoice shall bear a certificate to the effect that ***“the material covered by the invoice has been inspected by the supplier before delivery and conform in every way to the contract specifications and is packed in accordance with the contract requirements and further that the invoice is correct in every respect and no other invoice has been rendered previously in respect of the article charged in the particular invoice”***.

The invoices in quadruplicate shall be sent with L.R. / R.R. by registered post Ack. Due direct to this office / University if it is from outstations and they shall be presented personally if it is in Warangal. Hundred percent payment shall be made within 15 days against submission of the complete documents such as bills, packing, invoices, challans, respect of goods in good condition, installation and satisfactory performance at the destination indicated by the University for supplies made as per accepted sample and specified quality. The payment of the bills shall be made by Chief Executive Officer, Common Incubation Centre for Processing of Chilli, Turmeric and Other Spices, RARS, Warangal (PJTSAU) -506007, Telangana, India, duly deducting the statutory deductions if any.

## **FORFEITURE/REFUND OF THE EARNEST MONEY**

### **DEPOSIT/SECURITYDEPOSIT:**

1. In case the selected Tenderer(s) does not supply the stores at the quoted rates within the period of contract and commits any breach of any one or more of these terms and conditions, the Earnest Money Deposit deposited by the Tenderer (s) will be forfeited.
2. Earnest Money of the unsuccessful Tenderer (s) shall be refunded within one month from the date of decision regarding the tenders. No interest is payable by the University on such deposit.
3. The Earnest Money deposited by successful Tenderer (s) shall be retained by the Agricultural University till three months after the expiry of the contract period, *i.e.*, 12 months from the date installation or the date on which the supply which may arise in consequence of repeat orders placed during the 12 months for which the rates quoted are to remain valid (12 months after installation of repeat orders).
4. On due performance and satisfactory completion of the order in all respects during the contract periods, the Earnest Money Deposit will be refunded to the Contractor(s) without interest within a period of 3 months with effect from the date receipt of a request to this effect from the supplier(s).

### **SETTLEMENT OF DISPUTES**

1. Any difference or dispute arising out of or in connection with this tender or acceptance thereof or the contract that may be entered in consequence thereof, shall be decided by arbitration. The Chairman of the tender committee for purchase of the equipment, Professor Jayashankar Telangana State Agricultural University, or his nominee shall be the sole arbitrator and the arbitrator's decision shall be final and binding on the parties. The Tenderer(s) will have no objection to such appointment on any ground whatsoever including that such nominee, in his official capacity dealt with this matter at any stage.
2. The parties hereby agree that in the event of any dispute no cause of action shall arise in their favour to approach any court unless they have restored to and exhausted the remedy of arbitration as envisaged above.
3. The parties also do hereby agree that the contract envisaged by these terms and conditions shall be deemed to have been entered into at Hyderabad and the courts at Hyderabad alone will have jurisdiction to try and legal proceedings which may arise out of this contract. Neither party shall file any proceedings in any other Court.



## **General aspects of sanitary construction and design of food equipment required**

### **Maintenance and service**

1. All components shall be installed to facilitate “quick-change” where possible.
2. Equipment configuration and features shall allow ease of access for routine servicing and maintenance.
3. The equipment shall be suitable for operation in a pilot-plant environment, subject to wash-down with hot water and cleaning chemicals.

### **Food product contact surfaces**

#### **In terms of sanitary design, all *food contact surfaces* should be:**

Smooth; impervious; free of cracks and crevices; nonporous; non-absorbent; non-contaminating; nonreactive; corrosion resistant; durable and maintenance free; nontoxic; and cleanable.

If the surface is coated with metal alloy or non-metal (e.g. ceramics, plastic, rubber) in any way, the final surface must meet the above requirements. Standards require that such coatings maintain corrosion resistance, and be free of surface delamination, pitting, flaking, chipping, blistering, and distortion under conditions of intended use. Similarly, if any other modification or process is used in fabrication (e.g., welded, bonded, or soldered) it should be done using appropriate materials and in a manner that ensures the final surface meets the sanitary design criteria.

**Note:** Include detailed cleaning protocols for food product contact surfaces and all the required information for HACCP.

### **Materials for fabrication of equipment**

Stainless steel is the preferred general use metal for food contact surfaces which should be corrosion resistant and durable for food applications. 316 Series Stainless Steel is recommended for food contact surfaces (18/8 indicating that it is 18% Cr and 8% Ni) with passivated surfaces (using nitric acid or other strong oxidizing agents) initially and on a regular frequency thereafter, to maintain a passive (non-reactive) oxide film on the surface.

**Galvanized iron** should be avoided as a food contact surface because it is highly reactive with acids.

### **Surface texture and/or Finish**

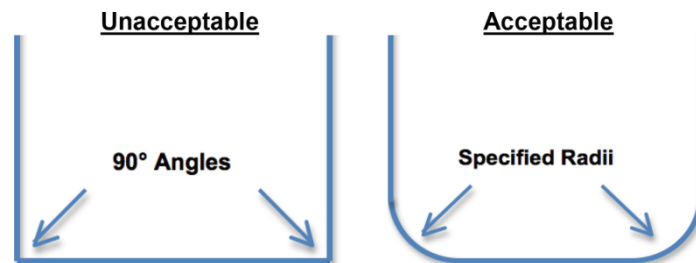
If any surface is ground, polished, or textured in any way, it must be done so that the final surface is smooth, durable, free of cracks and crevices, and meets the other sanitary design requirements described above.

## **Construction and fabrication**

The equipment should be designed and fabricated in such a way that all food contact surfaces are free of sharp corners and crevices. All mating surfaces must also be continuous (e.g., substantially flush). Construction of all food handling equipment should allow for easy disassembly for cleaning and inspection. Where appropriate (e.g., vessels, chambers, tanks), equipment should be self-draining and pitched to a drainable port with no potential hold up of food materials or solutions. Piping systems not designed for routine disassembly must be sloped to drain.

### **A. Internal angles**

Internal angles should be coved or rounded with defined radii as shown in Fig. Equipment standards specify appropriate radii for specific equipment applications and components.



### **B. Permanent joints**

All joints should be made with stainless steel. They should be smooth, durable, and meet all sanitary design criteria. Use of soldered joints should be limited by application with use of only non-toxic materials. Press fits and shrink fits are generally discouraged and should be limited only to applications where welded joints are not possible (e.g. bushings).

### **C. Connections, Attachments and Ancillary equipment**

It is necessary to ensure the connection does not create a dead end or an area where food product can accumulate and is not accessible to cleaning solutions. Shafts, bearings, agitators, and other attachments or ancillary components should be attached to food equipment in such a way that the food contact zone is sealed from contamination caused by leakage of lubricants or other contaminants into the product zone. Such components should be accessible and removable for cleaning. Threads of food equipment are to be avoided in or over the food product zone.

### **D. Openings, Covers and Top rims**

Any opening or cover should be designed, fabricated, and constructed in such a manner as to adequately protect food products from contamination and to divert potential contamination away from the food product zone.

**E. Non-Product contact surfaces**

Non-product surfaces of equipment should be constructed with appropriate materials and fabricated in such a manner as to be reasonably cleanable, corrosion resistant, and maintenance free.



Encl:

EMD – DD No. .... dated ..... for Rs. ....

Note: Attach additional sheets giving full particulars such as name and address of the proprietor or list of partners and their addresses or particulars of registered firm or of the company and the specifications of the equipment furnished.

## SECTION IX: CONTRACT FORM

THIS AGREEMENT made on..... day of .....20--- between .....  
(Name of Purchaser) of ..... (Country of Purchaser) (herein after “the Purchaser”) of the  
one part and ..... (Name of Supplier) of .....(City and Country of  
Supplier) (hereinafter called “the Supplier”) of the other part :

WHEREAS the Purchaser invited bids for certain Goods and ancillary services viz.,  
..... (Brief Description of Goods and Services) and has accepted a bid by the  
Supplier for the supply of those goods and services in the sum of ..... (Contract Price  
in Words and Figures) (herein after called “the Contract Price”).

### **NOW THIS AGREEMENT WITNESSTH AS FOLLOWS:**

1. In this agreement words and expressions shall have the same meanings as are respectively assigned to them in the Conditions of Contract referred to.
2. The following documents shall be deemed to form and be read and construed as part of this Agreement, *viz*:
  - (a) The Bid Form and the Price Schedule submitted by the Bidder;
  - (b) The Schedule of Requirements;
  - (c) The Technical Specifications;
  - (d) The General conditions of Contract;
  - (e) The Special Conditions of Contract; and
  - (f) The Purchaser’s Notification of Award
3. In consideration of the payments to be made by the Purchaser to the Supplier as hereinafter mentioned, the Supplier hereby covenants with the Purchaser to provide the goods and services and to remedy defects therein in conformity in all respects with the provisions of the Contract.
4. The Purchaser hereby covenants to pay the Supplier in consideration of the provision of the goods and services and the remedying of defects therein, the Contract Price or such other sum as may become payable under the provisions of the Contract at the times and in the manner prescribed by the Contract.

**Brief particulars of the goods and services which shall be supplied/provided by the Supplier are as under:**

<b>S. No.</b>	<b>BRIEF DESCRIPTION OF GOODS &amp; SERVICES</b>	<b>QUANTITY TO BE SUPPLIED</b>	<b>UNIT PRICE (Rs)</b>	<b>TOTAL PRICE (Rs)</b>	<b>DELIVERY TERMS (CIF/CFR/FOB/FAC ETC.)</b>

**TOTAL VALUE:**

**DELIVERY SCHEDULE:**

IN WITNESS whereof the parties hereto have caused this Agreement to be executed in accordance with their respective laws the day and year first above written.

Signed, Sealed and Delivered by the

Said ..... (For the Purchaser)

In the presence of .....

Signed, Sealed and Delivered by the

Said ..... (For the Supplier)

In the presence of .....



**PROFESSOR JAYASHANKAR TELANGANA STATE AGRICULTURAL UNIVERSITY**

**Common Incubation Centre for Processing of Chilli, Turmeric and Other Spices,  
RARS, Warangal (PJTSAU) -506007, Telangana, India**

**TENDER NOTICE**

**Advt. No.01/2022**

**Date:01-06-2022**

Sealed tenders are invited for the supply of equipment for processing of chilli, turmeric, and other spices. Details of the tender schedules can be downloaded from the website [www.pjtsau.edu.in](http://www.pjtsau.edu.in)

**Sd/- Chief Executive Officer  
Common Incubation Centre for  
Processing of Chilli, Turmeric and  
Other Spices, RARS, Warangal  
(PJTSAU) -506007, Telangana, India**