

SPECIFICATION OF PICKLES OLIVE

Ser	Parameters	Requirement and description																		
1.	Name of the item	Pickles Olive																		
2.	Quantity	2240 Kg. ✓																		
3.	Quality	The product shall have colour, flavour, odour and texture characteristic of the product. It shall be practically free from blemishes and extraneous matter.																		
4.	Ingredients:	<p>a. The pickle shall confirm to the following:</p> <table border="1"> <tr> <td>(1)</td> <td>Green Olive</td> </tr> <tr> <td>(2)</td> <td>Mustard oil</td> </tr> <tr> <td>(3)</td> <td>Spices herbs</td> </tr> <tr> <td>(4)</td> <td>(Garlic, ginger, mustard seed, black cumin seed, coriander, cumin seed, nut meg, mace, chilli, turmeric)</td> </tr> <tr> <td>(5)</td> <td>Acetic acid(e-260)</td> </tr> </table>	(1)	Green Olive	(2)	Mustard oil	(3)	Spices herbs	(4)	(Garlic, ginger, mustard seed, black cumin seed, coriander, cumin seed, nut meg, mace, chilli, turmeric)	(5)	Acetic acid(e-260)								
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5.	Nutrients value	To be mentioned.																		
6.	Analytical standard	<p>a. The pickle shall confirm to the following:</p> <table border="1"> <tr> <td>(1)</td> <td>Ash</td> <td>3.5% (Approx)</td> </tr> <tr> <td>(2)</td> <td>Acidity</td> <td>1%(as citric acid) (Approx)</td> </tr> <tr> <td>(3)</td> <td>Total solids</td> <td>15% (Approx)</td> </tr> <tr> <td>(4)</td> <td>Nitrogen</td> <td>0.5% (Approx)</td> </tr> <tr> <td>(5)</td> <td>Volatile acids</td> <td>0.35% (Approx)</td> </tr> <tr> <td>(5)</td> <td>Acetic Acid(E-260)</td> <td></td> </tr> </table>	(1)	Ash	3.5% (Approx)	(2)	Acidity	1%(as citric acid) (Approx)	(3)	Total solids	15% (Approx)	(4)	Nitrogen	0.5% (Approx)	(5)	Volatile acids	0.35% (Approx)	(5)	Acetic Acid(E-260)	
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7.	Packing	<p>a. The pickles shall be packed in food grade (with international food grade symbol) glass or pet bottles.</p> <p>b. The bottles shall be free from foreign material and dirt.</p> <p>c. There shall be no interaction between bottle and pickles.</p> <p>d. The processing of pickles should be carried out through sterilization technique to make it free from foreign atmospheric reactions and microorganisms.</p>																		
8.	Organoleptic Test	Samples will be tasted by the Evaluation Committee members and should be found tasty for human consumption.																		
9.	Weight of each bottle /carton	Gross weight of each bottle- should be within 350-1000 gm. Each carton - commercial standard packing.																		
10.	ESL	The ESL period shall be at least 12 months.																		
11.	Hygiene	The pickle shall be processed in premises which maintains general hygienic conditions and shall be open to inspection at any time by a competent authority approved by the Bangladesh navy.																		

12.	Marking each bottle /carton	<p>a. The following particulars shall be stenciled or labeled on each Bottle.</p> <table border="1" data-bbox="592 210 1401 376"> <tr><td>(1)</td><td>Description of contents</td></tr> <tr><td>(2)</td><td>Name of manufacturer</td></tr> <tr><td>(3)</td><td>Net weight</td></tr> <tr><td>(4)</td><td>Date of manufacture</td></tr> <tr><td>(5)</td><td>Date of expiry</td></tr> </table> <p>b. The following particulars shall be stenciled on one side of each carton.</p> <table border="1" data-bbox="592 439 1401 667"> <tr><td>(1)</td><td>Description of contents.</td></tr> <tr><td>(2)</td><td>Number of packets</td></tr> <tr><td>(3)</td><td>Gross weight</td></tr> <tr><td>(4)</td><td>Warranty expiry date</td></tr> <tr><td>(5)</td><td>Date of manufacturing</td></tr> <tr><td>(6)</td><td>Name of manufacturer</td></tr> <tr><td>(7)</td><td>Storage condition</td></tr> </table>	(1)	Description of contents	(2)	Name of manufacturer	(3)	Net weight	(4)	Date of manufacture	(5)	Date of expiry	(1)	Description of contents.	(2)	Number of packets	(3)	Gross weight	(4)	Warranty expiry date	(5)	Date of manufacturing	(6)	Name of manufacturer	(7)	Storage condition
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13.	Test & inspection	Test and inspection of the delivered pickle olive will be carried out by designated authority of Bangladesh navy.																								
14.	Quotation of price	Price shall be quoted in local currency.																								
15.	Documents/ Information to be submitted with the offer	<p>a. Following documents/information is to be submitted in English with the offer by the bidder from the manufacturer.</p> <table border="1" data-bbox="592 840 1401 1272"> <tr><td>(1)</td><td>Authorization certificate in favour of the bidder.</td></tr> <tr><td>(2)</td><td>Chemical and physical characteristics of the offered pickle olive.</td></tr> <tr><td>(3)</td><td>Nutrition facts of the offered pickle olive.</td></tr> <tr><td>(4)</td><td>Ingredients of offered pickle olive.</td></tr> <tr><td>(5)</td><td>Country of origin.</td></tr> <tr><td>(6)</td><td>Port of shipment to be mentioned if the offered item is imported.</td></tr> <tr><td>(7)</td><td>Compliance statements.</td></tr> <tr><td>(8)</td><td>Health certificate in respect of the offered item as "fit for human consumption" is to be submitted from any national/international recognized laboratory/institute or health certificate of the product provided by manufacturer.</td></tr> </table>	(1)	Authorization certificate in favour of the bidder.	(2)	Chemical and physical characteristics of the offered pickle olive.	(3)	Nutrition facts of the offered pickle olive.	(4)	Ingredients of offered pickle olive.	(5)	Country of origin.	(6)	Port of shipment to be mentioned if the offered item is imported.	(7)	Compliance statements.	(8)	Health certificate in respect of the offered item as "fit for human consumption" is to be submitted from any national/international recognized laboratory/institute or health certificate of the product provided by manufacturer.								
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16.	Sample	03 in no sample bottles (350-1000 gm) are to be submitted with the offer. Samples are non-returnable. Offers without sample and document/information mentioned in para 13 will be rejected.																								
17.	Delivery schedule	Items are to be delivered in full within 30 day's from the date of Issuing work order.																								