

SPECIFICATION OF VEGETABLE TINNED (PEAS) 200-500 GM

SER	PARAMETERS	REQUIREMENT AND DESCRIPTION																																				
1.	Name of the item	Vegetable Tinned (Peas) 200-500 gm.																																				
2.	Quantity	150 Kg. ✓																																				
3.	Quality	a. The peas green shall be prepared from selected sound fresh and bright green peas of fresh season's crop. b. The raw peas (peeled) should be free from the dust particles, leaves, impurities and insects.																																				
4.	Ingredients	To be mentioned.																																				
5.	Nutrients value	a. <b>Following Nutrients value per 100 g:</b> <table border="1"> <tr> <td>(1)</td> <td>Water Content</td> <td>67.05 gm (Approx)</td> </tr> <tr> <td>(2)</td> <td>Ash</td> <td>155 gm (Approx)</td> </tr> <tr> <td>(3)</td> <td>Calorie</td> <td>93 (Approx)</td> </tr> <tr> <td>(4)</td> <td>Protein</td> <td>9.39 gm (Approx)</td> </tr> <tr> <td>(5)</td> <td>Fat</td> <td>3.58 gm (Approx)</td> </tr> <tr> <td>(6)</td> <td>Calcium</td> <td>76.82 m: gm (Approx)</td> </tr> <tr> <td>(7)</td> <td>Iron</td> <td>2.69 m: gm(Approx)</td> </tr> <tr> <td>(8)</td> <td>Niacin</td> <td>0.5 m: gm(Approx)</td> </tr> <tr> <td>(9)</td> <td>Vitamin C</td> <td>5.00 m: gm (Approx)</td> </tr> <tr> <td>(10)</td> <td>Vitamin B1</td> <td>0.01 m: gm (Approx)</td> </tr> <tr> <td>(11)</td> <td>Vitamin B2</td> <td>0.12 m: gm(Approx)</td> </tr> <tr> <td>(12)</td> <td>Vitamin A</td> <td>66 (Approx)</td> </tr> </table>	(1)	Water Content	67.05 gm (Approx)	(2)	Ash	155 gm (Approx)	(3)	Calorie	93 (Approx)	(4)	Protein	9.39 gm (Approx)	(5)	Fat	3.58 gm (Approx)	(6)	Calcium	76.82 m: gm (Approx)	(7)	Iron	2.69 m: gm(Approx)	(8)	Niacin	0.5 m: gm(Approx)	(9)	Vitamin C	5.00 m: gm (Approx)	(10)	Vitamin B1	0.01 m: gm (Approx)	(11)	Vitamin B2	0.12 m: gm(Approx)	(12)	Vitamin A	66 (Approx)
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6.	Packing	a. Tins shall be made from prime quality tin plates and lacquered from both inside and outside. b. If tins are welded, side stripped lacquering should be carried out. c. Thickness of plates should not be less than 0.25 mm. d. Processing of tins should be carried out through sterilization technique to make it free from foreign atmospheric reactions (At temperatures of 120-140 °C and pressure of 15-20 psi). e. Food grade lining materials should be used for sealing of lids. f. The tins are to be packed in strong cardboard trade cases, 1.5 cm in thickness, strapped with plastic stripping and sufficiently strong to withstand rough handling in transit without damage to their contents.																																				
7.	Organoleptic Test	Samples will be tasted by the Evaluation Committee members and should be found tasty for human consumption.																																				
8.	Processing	The ambient temperature of the production hall should be 5-8°C; the room should also be covered and there should be no chance of incoming sun light.																																				
9.	De-aeration	Before canning the deposited air shall be released before canning.																																				
10.	Blanching	There are so many methods of blanching but one of the sufficient methods is for peas processing is hot water washing at 85° C for 30 seconds. After blanching the product shall be poured in the tin with 2% of brine solution. The processing temperature on conveyor belt is around 55° C.																																				
11.	Weight of each tin /carton	Gross weight of each tin- Should be within 300gm-500gm. Each Carton - Commercial Standard packing																																				
12.	ESL	The ESL period shall be at least 12 months from the date of supply.																																				



13.	Hygiene	The tinned vegetable shall be processed in premises which maintain general hygienic conditions and shall be open to inspection at any time by a competent authority approved by the Bangladesh Navy.																														
14.	Marking each tin /carton	<p>a. Tins shall have colored glazed cover paper posted displaying the picture of item and other information:</p> <table border="1"> <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> <tr><td>(6)</td><td>Ingredients</td></tr> <tr><td>(7)</td><td>Nutrients Value</td></tr> <tr><td>(8)</td><td>SPECIALLY PACKED FOR BSD (Navy)</td></tr> <tr><td>(9)</td><td>BSTI seal as approval from authorized government institute.</td></tr> </table> <p>b. Each carton should not contain more than 24 tins. The following particulars shall be stenciled on side of trade cases:</p> <table border="1"> <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>Gross weight</td></tr> <tr><td>(4)</td><td>Date of manufacturer</td></tr> <tr><td>(5)</td><td>Date of expiry</td></tr> <tr><td>(6)</td><td>No of Tins</td></tr> </table>	(1)	Description of contents	(2)	Name of manufacturer	(3)	Net weight	(4)	Date of manufacture	(5)	Date of expiry	(6)	Ingredients	(7)	Nutrients Value	(8)	SPECIALLY PACKED FOR BSD (Navy)	(9)	BSTI seal as approval from authorized government institute.	(1)	Description of contents.	(2)	Name of manufacturer	(3)	Gross weight	(4)	Date of manufacturer	(5)	Date of expiry	(6)	No of Tins
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15.	Test & inspection	Test and Inspection of the delivered Vegetable Tinned (Peas) will be carried out by designated authority of Bangladesh Navy.																														
16.	Quotation of price	Price shall be quoted in local currency.																														
17.	Documents/ information to be submitted with 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"> <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 Vegetable Tinned.</td></tr> <tr><td>(3)</td><td>Nutrition facts of the offered Vegetable Tinned.</td></tr> <tr><td>(4)</td><td>Ingredients of offered Vegetable Tinned.</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 Vegetable Tinned.	(3)	Nutrition facts of the offered Vegetable Tinned.	(4)	Ingredients of offered Vegetable Tinned.	(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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18.	Sample	03 in no sample cans (300gm-500gm) are to be submitted with the offer. Samples are non-returnable. Offers without sample and document/information mentioned in para 13 will be rejected.																														
19.	Delivery schedule	Items are to be delivered in full within 45 day's from the date of Issuing work order.																														