

NOTIFICATION FOR PROCUREMENT OF SPICES

Sub:- Procurement of Cloves, Cardamom ,White Pepper, Black Pepper & Saffron

Flavourit Spices Trading Limited , Sugandha Bhavan Kochi-25 ,a company promoted by the Spice Board and operating retail trade of high quality spices wishes to procure the below mentioned items. You are requested to send lowest price quote for the same by 25th December 2022.**Also please send the sample packet (sealed non returnable) of about 100 gm to the below mentioned address with immediate effect.**

1 Clove (300kg) (SUPERIOR QUALITY)

2 White Pepper (100) Extra Bold

3 Cardamom 8 +mm (300 Kg)

4 Black Pepper Extra Bold (500 Kg)

5 Saffron Premium 1 Gram(500 Nos)

6 Saffron Premium 5 Gram(100 Nos)

<u>Sl No.</u>	<u>SPICES</u>	<u>SPECIFICATIONS</u>	<u>RATE PER KG</u>
1	CLOVE	<ul style="list-style-type: none">• Whole, dried unopened flower buds• It shall be reddish brown to blackish brown colour• The taste and flavour of Cloves whole shall have a strong spicy flavour. The cloves shall be free from foreign taste and flavour including rancidity and mustiness.• Cloves whole shall be free from visible moulds and insect infestation	
2	WHITE PEPPER	<ul style="list-style-type: none">• The berries shall be light brown to white in colour with a smooth surface.• Whole, dried berries from which the outer pericarp is removed with or without preliminary soaking in water and subsequent drying with 5mm round grain• It shall have characteristic aromatic flavour and shall be free from mustiness.• The berries shall be free from added colouring matter and harmful substances	
3	CARDAMO	<ul style="list-style-type: none">• It should be 8mm whole and the dried capsules of	

	M	<p>nearly ripe fruits.</p> <ul style="list-style-type: none"> • The capsules may to green to light green with size specification of having holes of diameter 7-8 mm. • It shall have characteristic odour and flavour. It shall be free from foreign odour or flavour, including those of rancidity and mustiness. • It shall be free from added colouring matter artificial flavouring substances and other harmful substances. It shall be free from visible dirt or dust mould growth and living and dead insects, insect fragments and rodent contamination. 	
4	BLACK PEPPER	<ul style="list-style-type: none"> • Black Pepper whole shall be the dried berries of brown to black in colour with wrinkled surface. • It shall be of current season's crop with 4-6mm grains. • It shall be the varieties including Malabar garbled (MG1), Thellicherry garbled extra bold (TGEB), Panniyoor Variety. □ • The taste and flavour of Black Pepper whole shall be fresh and pungent. The material shall be free from foreign taste and flavour including rancidity and mustiness. □ • Black Pepper whole shall be free from visible moulds and insect infestation. Black Pepper whole shall not be dressed. 	
5	Saffron	<ul style="list-style-type: none"> • Saffron should be dried stigmas • It shall be dark in red in colour with a slightly bitter and pungent flavour, free from foreign odour and mustiness. • It shall have characteristic aromatic flavour free from odour and mustiness • It shall have characteristic aromatic flavour free from odour and mustiness. • It shall be free from added colouring matter. 	

Sample of 100 gms(1 to 4) to be send in :

FlavouritSpicesTrading Limited
Door no. 32/1463-B, Sugandha Bhavan,
N.H Bypass, Palarivattom, Cochin-682025
Ph: 0484-2534362

I request you to do the needful.

Regards,

Flavourit Spices Trading Limited