

Notice inviting Tender for supply of premium/superior quality Spices for M/s. FSTL

M/s. FSTL, an enterprise of Spice Board invites competitive tenders for the supply of spices to be used for sale under the brand name 'Flavourit'. The selection of agencies would be done on the basis of technical competence possessed by the agencies to supply the items listed in Annexure I. The detailed specification of the products, the eligibility condition, evaluation criterion etc is provided in detail.

The interested agencies may submit their tender (in a sealed cover) latest by addressed to Director, M/s. FSTL, Spices Board, Sugandha Bhavan, NH By-pass, P.B. No.2277, Cochin-682025, India with superscription "Tender for supply of Spices for M/s. FSTL"

A) PRE-QUALIFICATION CRITERIA FOR SELECTION OF PROSPECTIVE SUPPLIERS

The detailed eligibility criteria are described in the following points and the interested parties meeting all the conditions only need to apply.

- a) The applicant should be a farmer/farming society/partnership/Private Limited Co./Public Limited Co. Etc.
- b) The applicant shall have experience of supplying respective commodities, i.e. Spices during the last three financial years in their own name or through the farming societies. In proof of supply, the applicant shall furnish certified copies of purchase orders and original/at least copies of performance certificates specifying quantity from end users in support of their credentials.
- c) The applicant shall submit an undertaking (as per annexure-II of this EOI) to the effect that the applicant has not been blacklisted, debarred or banned by any government or state agency as on date.

B) SCOPE OF WORK:

- a) The selected applicants will form part of FSTL's panel of suppliers, which will act as back up suppliers for FSTL. FSTL expects to regularly execute contracts for supply with its panel of suppliers. The suppliers will be required to strictly adhere to quality product specifications and delivery parameters as specified in Annexure-1.
- b) FSTL would quote the rates to its buyer(s)/Customers on the basis of rates offered by the Supplier to FSTL after adding a nominal Trading Margin. The amount of trading margin would be decided by FSTL at their sole discretion and the same shall not be contested by the supplier.
- c) Payment terms will be negotiated on Contract to Contract basis between FSTL and the associate supplier.
- d) The supplier shall undertake to abide by the statutory requirements and guidelines of the Indian Government from time to time.
- e) On requirement, FSTL will give intimations to all empanelled suppliers and the suppliers are required to provide the samples along with quotes to M/s FSTL. M/s FSTL will access the quality of materials and the competitive quote to finalise the tender. **The Company shall pay for the samples supplied by the supplier on receiving the same and it may be noted that except Saffron, Rosemary, Thyme, Sage & Taragon the quantity of samples shall be of 500gm each.**
- f) It shall be the sole discretion of M/s FSTL to decide on the quality of the samples received.

C) TERMS AND CONDITIONS

a) The applicant should not have been debarred/ blacklisted/ banned from doing business and participating in tenders by any Government (Centre or State) /PSU for supply of the said mentioned commodities in India or abroad on the date of empanelment. In case of submission of false declaration (found at any stage), such supplier shall be disqualified.

b) The Applicant may also be asked to furnish additional information /confirmation in connection with verification of the documents submitted by the Applicant, if deemed necessary, at the sole discretion of FSTL.

c) The supplier shall give a declaration that the supplier and/or any of its Members do not have any cross-holding/shareholding directly and/or indirectly in any manner whatsoever in the other provisionally selected suppliers for empanelment.

d) The validity of this Panel would be for one year from the date of confirmation by FSTL. FSTL shall have sole discretion to extend the validity of this panel for further one year depending upon the performance of the supplier(s). Validity of empanelment can also be terminated by FSTL at its sole discretion.

e) All documents submitted in response to this "Expression of Interest" shall become the property of FSTL upon submission.

f) Applicant(s) having same address or contact details would be rejected.

g) FSTL is not bound contractually or in any other way to any Applicant to this EOI. FSTL is not liable for any costs or compensation in relation to this EOI by the Applicants if FSTL terminates, varies, or suspends the EOI process or takes any other action permitted under this EOI, including consideration of concepts proposed in future developments. The EOI request is not the subject of any process, contract or any contractual obligations between FSTL and supplier.

h) The above terms and conditions shall have to be considered by the Applicant in totality and the pre-qualification bid containing incomplete documents & not complying with the above conditions shall be summarily rejected.

i) FSTL reserves the right to accept or reject any offer of EOI without assigning any reasons whatsoever. The decision of FSTL in this regard shall be final and binding on all participating suppliers.

j) Empanelment of suppliers by FSTL does not entail any commitment from FSTL to enter into contracts during the validity of empanelment. FSTL reserves its right to abandon any part or whole of process without prior notice to prospective bidders.

k) Prospective Supplier(s) who qualifies as empanelled supplier to FSTL would be individually notified after the evaluation process of empanelment is complete.

The agency qualifying the above criteria shall submit the Tender along with the documents in support of the eligibility conditions as mentioned above along with the following documents:

1. Completed Application as in Form I
2. Completed tender form as in Annexure I and II
3. Detailed address
5. Detailed address of the factory along with available area

l) M/s. Flavourit Spices Trading Ltd. reserves the right

- To reject any / all applications without assigning any reasons thereof
- To relax or waive any of the conditions stipulated in this document as deemed necessary in the best interest of M/s. FSTL and the objective of the scheme without assigning any reasons thereof

m) Clarifications

Clarifications, if any can be sought from Director M/s. FSTL, Spices Board), Tel :- 0484-2333610,2333611,2333612,2333613 & 2333616 Email :- flavouritspices@gmail.com

Last date for submission of tenders:

The final bids complete with Form I, Annexure-I and II and with all other documents mentioned above are required to be submitted by to: **M/s. FSTL, Spices Board, H By-pass, P.B. No.2277, Cochin-682025, India.**

FORM-I

Application form for acting as suppliers of spices for M/s. FSTL

1 Name of the Farmer/Farming society.

2 Postal address with pin number, email, fax and phone including Mobile

3 Details of the registered office with registration number in the name of the applicant or the farming society's name

4 Details of GST Registration with GST No.

ANNEXURE-I LIST OF SPICES WITH SPECIFICATIONS.

All the spices should be free from mould growth, living insects and practically free from dead insects, insect fragments and rodent contamination. The spices should also be free from any adulterant and added colouring matter.

<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	STAR ANISE	<ul style="list-style-type: none">• It shall be brown in colour• It should be full starry structure and 4 cm fruit• Aromatic smell and sweetish in taste	
3	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.	
4	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 pericap 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	
5	DG PEPPER	<ul style="list-style-type: none">• It should be green in colour with 4 mm grains with wizened• It shall have specific smell and mild spicy.	

6	DRY GINGER	<ul style="list-style-type: none"> • It shall be pieces irregular in shape and size, pale brown in colour with peel not removed and washes and dries in sun. • It may be bleached with lime • It shall have characteristic taste and flavour free from musty odour or rancid or bitter taste. • Dry ginger shall be free from mould, living and dead insects, insect fragments and rodent contamination and shall be free from added colouring matter 	
7	CARDAMOM	<ul style="list-style-type: none"> • It should be 8mm whole and the dried capsules of nearly ripe fruits. • 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. 	
8	CINNAMON	<ul style="list-style-type: none"> • It shall be the C3/C4/C5 Specification with international standard size of 5" quills • It shall be the inner bark of trunks or branches. • 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. 	
9	MACE	<ul style="list-style-type: none"> • Mace should be whole and the dried coat of nutmeg which should be red in colour. • It shall have characteristic aromatic flavour free from odour and mustiness. It shall be free from dirt or dust mould growth and living and dead insects, insect fragments and rodent contamination. • It shall be free from added colouring matter 	
10	NUTMEG	<ul style="list-style-type: none"> • Nutmeg shall be whole and dried with shell. • It shall have characteristic aromatic flavour free from odour and mustiness. It shall be free from dirt or dust mould growth and living and dead insects, insect fragments and rodent contamination. • It shall be free from added colouring matter 	
12	CUMIN	<ul style="list-style-type: none"> • Cumin should be dried and mature fruits of size specification 4 mm long seeds 	

		<ul style="list-style-type: none"> • It shall have characteristic aromatic flavour free from odour and mustiness. It shall be free from dirt or dust mould growth and living and dead insects, insect fragments and rodent contamination. • It shall be free from added colouring matter • It shall be 99.99% pure and free from extraneous matter 	
13	BLACK CUMIN	<ul style="list-style-type: none"> • Black Cumin should be whole and dried with size specification 3 mm long pointed grains and bitter in taste. • It shall have characteristic aromatic flavour free from odour and mustiness. It shall be free from dirt or dust mould growth and living and dead insects, insect fragments and rodent contamination. • It shall be free from added colouring matter. 	
14	MUSTARD	<ul style="list-style-type: none"> • Mustard should be whole, dried and mature seeds with size specification 2mm round grain. • It shall have characteristic aromatic flavour free from odour and mustiness. It shall be free from dirt or dust mould growth and living and dead insects, insect fragments and rodent contamination. • It shall be free from added colouring matter. 	
15	POPPY SEED	<ul style="list-style-type: none"> • Poppy seed should be whole, dried and mature seeds. • It shall have characteristic aromatic flavour free from odour and mustiness. It shall be free from dirt or dust mould growth and living and dead insects, insect fragments and rodent contamination. • It shall be free from added colouring matter. 	
16	DILL SEED	<ul style="list-style-type: none"> • Dill seed should be in whole form • It shall be free from dirt or dust mould growth and living and dead insects, insect fragments and rodent contamination. • It shall be free from added colouring matter. 	
17	FENNEL	<ul style="list-style-type: none"> • Fennel should be dried and mature fruits of size specification 5 mm long seeds • It shall have characteristic aromatic flavour free from odour and mustiness. It shall be free from dirt or dust mould growth and living and dead insects, insect fragments and rodent contamination. It shall be free from added colouring matter 	
18	SHAH JEERA	<ul style="list-style-type: none"> • Shah Jeera should be whole and the mericarps of the mature fruit. The fruits should split into two mericarps by thrashing after drying. 	

		<ul style="list-style-type: none"> • It shall have characteristic aromatic flavour free from odour and mustiness. It shall be free from dirt or dust mould growth and living and dead insects, insect fragments and rodent contamination. • It shall be free from added colouring matter • It shall be free from attack by screlotinia mushrooms. 	
19	CORIANDER	<ul style="list-style-type: none"> • Coriander whole shall be dried mature fruits with size specification of 3mm size. • The colour shall be natural to coriander seeds and it may range from yellowish brown to grey. The material shall be free from added colours and shall be of current season's crop. Coriander whole shall be reasonably dried. • Coriander whole shall have the characteristic pleasant taste and aroma, free from musty odour. • Coriander whole shall be free from visible moulds and insects. 	
20	FENUGREEK	<ul style="list-style-type: none"> • Fenugreek whole shall be dried mature fruits with size specification of 4mm oblong seeds. • The taste and flavour of fenugreeks whole shall have a strong spicy flavour. The cloves shall be free from foreign taste and flavour including rancidity and mustiness. • Fenugreeks whole shall be free from visible moulds and insect infestation 	
21	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 be free from dirt or dust mould growth and living and dead insects, insect fragments and rodent contamination. • It shall be free from added colouring matter. 	
22	TURMERIC POWDER	<ul style="list-style-type: none"> • Turmeric powder obtained from grinding dried rhizomes or bulbous roots of turmeric whole. • 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 be free from dirt or dust mould growth and living and dead insects, insect fragments and rodent contamination. • It shall be free from added colouring matter. 	
23	LAKADONG TURMERIC	<ul style="list-style-type: none"> • Lakadong Turmeric should content 7% or more curcumin content. • It shall have characteristic aromatic flavour free from 	

		<p>odour and mustiness. It shall be free from dirt or dust mould growth and living and dead insects, insect fragments and rodent contamination.</p> <ul style="list-style-type: none"> • It shall be free from added colouring matter. 	
24	CHILLY	<ul style="list-style-type: none"> • It should be in dried form • It shall have a characteristic pungent taste • It shall be free from foreign taste and flavour including rancidity and mustiness. Also it shall be free from dirt or dust mould growth and living and dead insects, insect fragments and rodent contamination. • It may vary in colour from dark blackish red to orange yellow according to the variety 	
25	ROSEMARY DRIED HERB	<ul style="list-style-type: none"> • It should be in dried form • It shall be free from foreign taste and flavour including odour and mustiness. Also it shall be free from dirt or dust mould growth and living and dead insects, insect fragments and rodent contamination. • It shall be free from added colouring matter. 	
26	THYME DRIED HERB	<ul style="list-style-type: none"> • It should be in dried form • It shall be free from foreign taste and flavour including odour and mustiness. Also it shall be free from dirt or dust mould growth and living and dead insects, insect fragments and rodent contamination. • It shall be free from added colouring matter. 	
27	SAGE DRIED HERB	<ul style="list-style-type: none"> • It should be in dried form • It shall be free from foreign taste and flavour including odour and mustiness. Also it shall be free from dirt or dust mould growth and living and dead insects, insect fragments and rodent contamination. • It shall be free from added colouring matter. 	
28	TARRAGON DRIED HERB	<ul style="list-style-type: none"> • It should be in dried form • It shall be free from foreign taste and flavour including odour and mustiness. Also it shall be free from dirt or dust mould growth and living and dead insects, insect fragments and rodent contamination. • It shall be free from added colouring matter. 	

(ON COMPANY'S LETTER HEAD)

ANNEXURE II

To,

Flavourit Spices Trading Ltd,
D. No: 32/1463B,
Spices Board, Sugandha Bhavan
N H bypass, Palarivattom, Cochin-682025

SUBJECT: UNDERTAKING

DATE_____

Dear Sir,

We, _____(Name of the Organization), hereby confirm and acknowledge that we have not been blacklisted/banned/barred for participation in Tender by Government of India or by any Government Undertaking in India for supply of Spices, spice products or otherwise.

Thanking You

Yours faithfully

Name and Signature of the Authorized Person