#### TAMIL NADU LIVESTOCK DEVELOPMENT AGENCY

## Tender No. TNLDA/2022/08

Tender Reference No. 84/E/AIIRLIVAS/TNLDA/2022

TENDER FOR THE SUPPLY AND DELIVERY OF MEAT PRODUCT PROCESSING EQUIPMENT FOR THE MEAT PRODUCT PROCESSING UNIT OF THE ADVANCED INSTITUTE FOR INTEGRATED RESEARCH ON LIVESTOCK AND ANIMAL SCIENCES AT THALAIVASAL KOOT ROAD IN SALEM DISTRICT.

PERIOD OF AVAILABILITY OF TENDER	:	10.05.2022 to 09.06.2022
FORMS (to be downloaded from website)		upto 5 pm
PRE-BID MEETING	:	18.05.2022 at 11.30 am
LAST DATE OF AVAILABILITY OF TENDER	:	09.06.2022 ,upto 5.00 pm
FORM		
LAST DATE FOR SUBMISSION OF TENDER	:	10.06.2022 upto 11.00 am
DATE AND TIME OF OPENING OF TENDER	:	10.06.2022 at 11.30 am

ADDRESS: TAMIL NADU LIVESTOCK DEVELOPMENT AGENCY, 4<sup>TH</sup> FLOOR, INTEGRATED OFFICE COMPLEX FOR ANIMAL HUSBANDRY AND FISHERIES DEPARTMENT, 571. ANNA SALAI, SAIDAPET VETERINARY POLYCLINIC CAMPUS, NANDANAM P.O., CHENNAI-35. Phone : 044 -24310412,044-24345362 Fax : 044 -24345361 *e-mail* :<u>tnlda2016@gmail.com</u>,

#### CHECKLIST

#### **COVER A**

CO	VER A			
1	Check List	Page No.	Yes	No
2	Signed copy of Important instructions for the submission of tenders	Page No.	Yes	No
3	Profile of the Tenderer /Company.	Page No.	Yes	No
4	Earnest Money Deposit	Page No.	Yes	No
5	Duly attested photocopy of Registration Certificate of the company.	Page No.	Yes	No
6	Documentary evidence for constitution of the firm.	Page No.	Yes	No
7	Copy of manufacturing license of manufacturer.	Page No.	Yes	No
8	Duly attested photo copy of valid Import License, for the imported items quoted. in case of the manufacturer having its Registered Office in India	Page No.	Yes	No
9	Authorization like Power of Attorney, resolution of board, for the Senior Officer of the company who has signed the tender documents.	Page No.	Yes	No
10	Balance Sheet & Profit and Loss Account for last three years (2018-19 to 2020-21).	Page No.	Yes	No
11	GST Clearance Certificate for last three years from 2018-19 to 2020-21 (Annexure - I).	Page No.	Yes	No
12	Copy of tender conditions and schedules, duly signed by the Tenderer. (Page No.1 to 14)	Page No.	Yes	No
13	Declaration (Annexure - II).	Page No.	Yes	No
14	Sales Performance for last three years (2018-19 to 2020-21) (Annexure -III).	Page No.	Yes	No
	2018- Copies of Purchase Order.	Page No.	Yes	No
	2019 Copies of Invoices.	Page No.	Yes	No
	Copies of Purchase Order.	Page No.	Yes	No
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	2019- 2020	Copies of Invoices	Page No.	Yes	No
	2020-	Copies of Purchase Order.	Page No.	Yes	No
	2021	Copies of Invoices.	Page No.	Yes	No
15		rn Over Statement for last (2018-19 to 2020-21) - IV).	Page No.	Yes	No
16	Specificatio	on (Annexure - V)	Page No.	Yes	No
17	Responsibl with author	ion letter nominating a Senior e Officer of the company rity to participate in the transact business. (Annexure	Page No.	Yes	No
18	Details of M (Annexure	Manufacturing Unit - VII).	Page No.	Yes	No
19	Duly attest certificate.	ed photocopy of valid ISO	Page No.	Yes	No
20		nder conditions and duly signed by the Tenderer. to 14)	Page No.	Yes	No
21	Copy of GS	ST Registration Certificate	Page No.	Yes	No
	COVER -	В	<u> </u>		
22	ANNEXU	RE – VIII	Page No.	Yes	No
23	ANNEXU	RE - IX	Page No.	Yes	No

**Note:** At the time of opening of tender, the authorized representatives who choose to be present should submit a copy of authorization letter to the competent authority, before entry. (Annexure VI).

#### IMPORTANT INSTRUCTIONS FOR THE SUBMISSION OF TENDERS

- 1. The tender document is freely downloadable from <u>www.tenders.tn.gov.in</u>.
- 2. The document would be downloadable up to 5.00 p.m. on 09.06.2022
- 3. A Pre-bid meeting is scheduled in the office of the Chief Executive Officer, Tamil Nadu Livestock Development Agency, 4th Floor, Integrated Office Complex for Animal Husbandry and Fisheries Department, 571, Anna Salai, Saidapet Veterinary Polyclinic Campus, Nandanam P.O., Chennai-35, on **18.05.2022 at 11.30 a.m.** to clarify the doubts about the terms and conditions in the tender document.
- 4. Read the tender documents completely before submission of the tenders and follow the instructions given in the tender document scrupulously.
- 5. All the pages should be serially numbered and the check list should be completely filled along with page numbers.
- 6. A copy of the tender conditions and the schedules should be signed by the tenderer at the righthand bottom of each page with the office seal duly affixed and returned alongwith the tender.
- 7. Arrange the documents neatly and as in the order stipulated in the tender document, give continuous page numbers and secure it tightly without any loose paper.
- 8. Enclose only relevant and specific documents as called for in the tender document.
- 9. Give the Specifications of the item offered completely with trade name, if any, Model No. /Name, if any and the detailed specification **in a separate sheet** in addition to the attachment of catalogues, if any.
- 10. All the documents/copies of documents must have been attested not earlier than six months before the submission of tender, must be neat, clear, legible without any ambiguity and should be should be labeled appropriately.
- 11. A covering letter signed by the competent authority has to be enclosed with the tender document.
- 12. Documents/copies of documents submitted in languages other than English or Tamil must be accompanied by an English or Tamil translation of the same, duly attested.
- 13. Tamil Nadu Livestock Development Agency will not be responsible for any postal delay.
- 14. All the representatives who choose to be present at the time of opening of bids have to submit a Letter of Authorization from the competent authority in advance, before entry.
- 15. The tenderer shall ensure that no person acting for them or on their behalf will try to influence or engage in bribery.

# Tenders not fully complying with the instruction for submission of tenders are liable to be rejected summarily

#### Letter offering tender

To:

The Chief Executive Officer, Tamil Nadu Livestock Development Agency. IV Floor, Integrated office complex of Animal Husbandry and Fisheries Department, 571, Anna Salai, Saidapet Veterinary Polyclinic campus, Nandanam PO, Chennai-600035.

Sir,

Subject : Tender for the supply and delivery of meat product processing equipment for the meat product processing unit of the Advanced Institute for Integrated Research on Livestock and Animal Sciences at Thalaivasal Koot Road in Salem District-reg.

#### Ref : Tender Reference No. 84/E/AIIRLIVAS/TNLDA/2022

We, the undersigned, hereby submit our Tender for the supply, and delivery of meat product processing equipment for the meat product processing unit of the Advanced Institute for Integrated Research on Livestock and Animal Sciences at Thalaivasal Koot Road in Salem District. In submitting our tender, we make the following declarations:

- a. We have examined and offer to supply in conformity with the Tender Document and in accordance with the Delivery Schedules specified in the Tender Document.
- b. We meet the eligibility requirements and have no conflict of interest and we have not been temporarily suspended or debarred by the State Government/Central Government.
- c. We have enclosed the Checklist and the tenderers profile, fully filled and signed.
- d. We have enclosed a copy of the tender documents duly sealed and signed.
- e. We have enclosed the following documents/copies of the document.

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	(as per enclosure enclosed)

We hereby certify that we have taken steps to ensure that no person acting for us or on our behalf will engage in any type of corrupt, fraudulent, collusive, coercive, or obstructive practices.

Yours faithfully,

Signature of Authorized Signatory	
Name & Title of Signatory	
In the capacity of	
[insert legal capacity of person signing the Letter of Quotation]	
Name of Bidder	
Address	-
Dated on day of,	[insert date of signing]
Seal of the Company	

#### PROFILE OF THE TENDERER/COMPANY

## **IMPORTANT:** Please fill all the columns without any omissions All the items should be filled with details and numbers and not filled as enclosed etc.

1	Name of the company(tenderer).	:	
2	Contact details.		
	Full postal address.	:	
	Pincode.	:	
	Telephone No. with STD code	:	
	Mobile No.	:	
	Email id.	:	
	Name of the Contact person.	:	
	Designation of the contact person.	:	
3	Address of the manufacturing unit		
	/facility	:	
4	Manufacturing license for the product for		
	which tender is offered.	:	
5	Registration No. of the company with		
	year of registration.	:	
6	No. of units manufactured in the past		
	three years in case of manufacturer.		
	2020-21	:	
	2019-20	:	
	2018-19	:	
7	Annual turnover of the company during		
	the past three years.		
	2020-21	:	
	2019-20	:	
-	2018-19	:	
8	Whether the company has ISO	:	
	certification, if yes valid upto.		
9	Does the product offered have Indian		
	Standard (BIS) certification.		
10	GST remitted and returns filed during the		
	past three years (Rs.)		
	2020-21	:	
	2019-20	:	

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	2018-19	:	
11	Goods and services taxes (GST)		
	registration No.	:	
12	Details of Earnest Money Deposit		
	Amount (Rs)	:	
	DD/Bank Guarantee No. and date	:	
	Issuing Bank	:	
	If exempted details	:	
13	No. of units of item offered sold during the		
	last three years.		
	2020-21	:	
	2019-20	:	
	2018-19	:	
14	Name of the Authorized Signatory		
15	Designation of the authorized signatory.		

CONDITIONS OF TENDER FOR THE SUPPLY AND DELIVERY OF MEAT PRODUCT PROCESSING EQUIPMENT FOR THE MEAT PRODUCT PROCESSING UNIT OF THE ADVANCED INSTITUTE FOR INTEGRATED RESEARCH ON LIVESTOCK AND ANIMAL SCIENCES AT THALAIVASAL KOOT ROAD IN SALEM DISTRICT.

- Sealed Tenders under the two cover system will be received till 10.06.2022, 11.00. A.M. by the Chief Executive Officer, Tamil Nadu Livestock Development Agency, 4<sup>th</sup> Floor, Integrated Office Complex for Animal Husbandry and Fisheries Department, 571, Anna Salai, Saidapet Veterinary Polyclinic Campus, Nandanam P.O., Chennai-35 for the supply and delivery of meat product processing equipment for the meat product processing unit of The Advanced Institute for Integrated Research on Livestock and Animal Sciences at Thalaivasal Koot Road in Salem District.
- 2. Manufacturers/ authorized dealers/importers having valid manufacturing license/import license whose average Annual Turn Over for three years i.e. 2018-19 to 2020-21 is more than Rs.1 Crore and the Annual Turn Over for the year 2020-2021 is also more than Rs.1 Crore and those who are in the market during the past three years in India and have supplied the tendered items during the last three years i.e. 2018-19 to 2020-21 in India, are eligible to participate in the tender.
- **3.** The tender should consist of cover 'A' containing the technical bid and Cover 'B' the price bid both sealed separately and placed in another cover and sealed.
- 3.1 The following documents should be submitted in "Cover A", addressed to the Chief Executive Officer, Tamil Nadu Livestock Development Agency, 4<sup>th</sup> Floor, Integrated Office Complex for Animal Husbandry and Fisheries Department, 571, Anna Salai, Saidapet Veterinary Polyclinic Campus, Nandanam P.O., Chennai-35 and Superscribed as "COVER 'A' TENDER FOR THE SUPPLY AND DELIVERY OF MEAT PRODUCT PROCESSING EQUIPMENT FOR THE MEAT PRODUCT PROCESSING UNIT OF THE ADVANCED INSTITUTE FOR INTEGRATED RESEARCH ON LIVESTOCK AND ANIMAL SCIENCES AT THALAIVASAL KOOT ROAD IN SALEM DISTRICT DUE ON 10.06.2022, at 11.00. A.M"

#### List of documents to be enclosed in Cover 'A'

The tenderer should send the following documents for the items tendered, arranged serially as per the checklist, in a separate cover hereafter-called "Cover A".

- a. Check list in the format filled without any deficiency or omissions.
- b. Signed copy of important instruction to the tenderers

- c. Letter offering tender as per format.
- d. Earnest Money Deposit.
- e. Filled in Company Profile without any deficiency or omissions.
- f. Duly attested photocopy of Registration Certificate of the company.
- g. Documentary evidence for constitution of the firm.
- h. Copy of manufacturing license/import license for the specific equipment/ in case of dealer the manufacturing license of the manufacturer. (The tendered item to be marked with the marker pen).
- i. Authorization like Power of Attorney, resolution of board, for the Senior Officer of the company who has signed the tender documents.
- j. Balance Sheet & Profit and Loss Account for last three years 2018-19 to 2020-21.
- k. GST Clearance Certificate for last three years2018-19 to 2020-21(Annexure I).
- l. Declaration (Annexure II).
- m. Sales Performance for last three years 2018-19 to 2020-21(Annexure III) with proof.
   (Copy of Purchase Orders received and invoices raised).
- n. Annual Turnover Statement for last three years **2018-19 to 2020-21**(Annexure IV) signed by Chartered Accountant.
- o. Specification (Annexure V) with pictures /catalogue/pamphlets of the item offered
- p. Authorization letter nominating a Senior Responsible Officer of the company with authority to participate in the tender and transact the business. (Annexure VI).
- q. Details of Manufacturing Unit of the Manufacturer. (Annexure VII).
- r. Duly attested photocopy of valid ISO certificate
- s. Copy of Tender conditions and schedules, duly signed by the Tenderer (Page No.1 to 14).
- t. Copy of GST Registration Certificate.
- 3.2 The following document should be submitted in "Cover B", addressed to the Chief Executive Officer, Tamil Nadu Livestock Development Agency, 4<sup>th</sup> Floor, and Integrated Office Complex for Animal Husbandry and Fisheries Department, 571. Anna Salai, Saidapet Veterinary Polyclinic Campus, Nandanam P.O., Chennai-35 and Superscribed as "COVER 'B'"TENDER FOR THE SUPPLY AND DELIVERY OF MEAT PRODUCT PROCESSING EQUIPMENT FOR THE MEAT PRODUCT PROCESSING UNIT OF THE ADVANCED INSTITUTE FOR INTEGRATED RESEARCH ON LIVESTOCK AND ANIMAL SCIENCES AT THALAIVASAL KOOT ROAD IN SALEM DISTRICT, DUE ON 10.06.2022, 11.00. A.M".

The filled in Annexure – VIII & IX containing the rates quoted and duly signed by the tenderer should be sent in a separate sealed cover hereafter called Cover "B".

- a. The **rate quoted per unit should be in Indian Rupees**. The rate quoted per unit (landed price) shall be inclusive of basic price, freight, insurance, packing, customs duty, incidental charges etc., and GST [GST to be shown separately].
- b. The rate per unit (Total Landed Price (inclusive of GST)) FOR destination will be the criteria for determining the LI rate as per Tender Transparency Act and Rules.
- c. The rate quoted in column 9 of Annexure-VIII should be for the unit and specification given. The tenderer is strictly prohibited to change or alter specification or unit size given in Annexure -VIII
- d. The tenderers are required to furnish the break up details of landed price in Annexure-IX.
- e. The rate quoted in column 9 of Annexure-VIII and in column 9 of Annexure-IX should be one and the same.
- f. The Unit Rate quoted should not vary with the quantum of the order or the destination.
- g. The rate offered should be valid for a period of twelve months from the date of opening of Price Bid.
- 3.3 The Cover "A" and Cover "B" should be separately sealed and both the sealed covers shall be kept in an outer envelope Superscribed as "TENDER FOR THE SUPPLY AND DELIVERY OF MEAT PRODUCT PROCESSING EQUIPMENT FOR THE MEAT PRODUCT PROCESSING UNIT OF THE ADVANCED INSTITUTE FOR INTEGRATED RESEARCH ON LIVESTOCK AND ANIMAL SCIENCES AT THALAIVASAL KOOT ROAD IN SALEM DISTRICT, DUE ON 10.06.2022, 11.00. A.M" and this should reach the Chief Executive Officer, Tamil Nadu Livestock Development Agency, 4<sup>th</sup> Floor, Integrated Office Complex for Animal Husbandry and Fisheries Department, 571, Anna Salai, Saidapet Veterinary Polyclinic Campus, Nandanam P.O., Chennai-35 on or before 11.00. A.M on 10.06.2022
- 4. Tenders will be opened at the office premises of TNLDA at the above address at 11.30 A.M on 10.06.2022 in the presence of the tenderers/ Senior Responsible Officers of the company who choose to be present. Cover "B" of only those companies which satisfy the standard criteria laid down by the TNLDA and those found eligible on the basis of the details furnished by the tenderer in Cover "A" will be opened.

#### EARNEST MONEY DEPOSIT

- 5. Earnest Money Deposit for a sum of Rs.1,00,000/- (Rupees One Lakh Only) shall be in the form of Demand Draft favoring Chief Executive Officer, Tamil Nadu Livestock Development Agency, payable at Chennai. This should be sent with the tender in Cover-A. Earnest Money Deposit in the form of cheque / cash / postal order will not be accepted.
- 6. Firms located within the State, registered with Tamil Nadu Small Industries Development Corporation or the National Small Industries Corporation or holding permanent Registration Certificate from the District Industries Centers of Directorate of Industries and Commerce will be granted exemption from payment of Earnest Money Deposit, in respect of those items manufactured by them for which the Registration Certificate has been obtained and tenders called for. In respect of SSI Units located outside the State, such units registered with NSIC in respect of items manufactured by them for which tenders have been invited.
- 7. The Earnest Money Deposit shall be returned after payment of security deposit and execution of agreement by the successful tenderer.
- 8. In the case of successful tenderers, the Earnest Money Deposit shall be returned after payment of security deposit and execution of agreement or at the discretion of Chief Executive Officer, Tamil Nadu Livestock Development Agency, Chennai adjusted towards the Security Deposit payable by him.

#### SECURITY DEPOSIT

9. The Successful tenderer shall be required to remit a Security Deposit @ 5% the total value of the item for which he is L1, calculated for the tender quantity. Security Deposit = L1 Rate X Tender Quantity X 5%. The Security Deposit should be paid in respect of each contract on or before the due date fixed, in the form of Demand Draft / Irrevocable Bank Guarantee from a Nationalised Bank / Scheduled Bank in favour of "The Chief Executive Officer, Tamil Nadu Livestock Development Agency", payable at "Chennai".

#### **EVALUATION**

- 10. The cover 'A' of the tenderers will be opened and the documents will be scrutinized and the Cover 'B' of only those tenderers who have submitted the required documents, and are found to fulfill the eligibility conditions and comply with the tender conditions will be opened.
- 11. The price will be compared item wise and the lowest offer from the eligible tenderers for each of the item would be identified separately.
- 12. Price negotiations will be held as per the Transparency in Tenders Act and rules with the eligible tenderer who has offered the least price for each of the item separately.

#### AGREEMENT

- 13. The tenderer whose tender is accepted shall execute an agreement on a non-judicial stamp paper for a value of Rs.100/- (stamp duty to be paid by the tenderer) with the Chief Executive Officer, Tamil Nadu Livestock Development Agency, Chennai, within 10 days from the date of receipt of the intimation by him that his tender has been accepted.
- 14. The Security Deposit furnished by such tenderer in respect of his tender will be returned to him upon complete fulfillment of the tender period or the extended period, if any, to the satisfaction of the Chief Executive Officer, Tamil Nadu Livestock Development Agency.
- 15. In the case of successful tenderers, the Earnest Money Deposit shall be returned after payment of Security Deposit and execution of agreement or at the discretion of Chief Executive Officer, Tamil Nadu Livestock Development Agency, Chennai adjusted towards the Security Deposit payable by him.

#### PRICES AND OTHER CONDITIONS

- 16. The details of items required are shown in Annexure-V. The quantity mentioned is only the probable requirement. The final quantity ordered may vary to the extent of 25% either way of the requirement indicated in the tender document. The rates quoted should not vary with the quantum of the order or the destination.
- 17. A copy of the tender conditions and the Schedules should be signed by the tenderer at the bottom of each page with the office seal duly affixed and returned along with the tender. An index with page number for the certificates, Earnest Money Deposit etc. should be enclosed with the Tender Document.
- 18. Tenders should be typewritten and every correction in the tender should be attested with full signature by the tenderer with date before submission of the tenders to the authorities concerned, failing which the tender will be ineligible for further consideration. Corrections done with correction fluid should also be duly attested.
- 19. Tender has been called for the supply and delivery of meat product processing equipment for the meat product processing unit of the Advanced Institute for Integrated Research on Livestock and Animal Sciences at Thalaivasal Koot Road in Salem district. The tenderers should quote the rates in Annexure VIII and Annexure IX for the item described as per the specification in Annexure V. Any omission will result in the rejection of the tender.
- 20. Rates quoted should be inclusive of basic price, packing forwarding, freight and insurance, import duty and GST. The GST suffered shall be shown separately.

- 21. Each tender must contain not only the rate but also the total value of the item quoted for supply in the respective columns. The aggregate value of the item quoted in the tender shall also be furnished [Annexure VIII].
- 22. The price quoted by the tenderers shall not in any case, exceed the controlled price, if any, fixed by the Central / State Government and the Maximum Retail Price (MRP). The purchaser at his discretion will in such case exercise, the right to revising the price at any stage so as to conform to the controlled price or MRP as the case may be. This discretion will be exercised without prejudice to any other action that may be taken against the tenderer.
- 23. To ensure sustained supply without any interruption, the Chief Executive Officer, Tamil Nadu Livestock Development Agency, reserves the right to split orders for supplying the requirements among more than one tenderer provided that, the rates and other conditions of supply are equal.
- 24. The rates quoted and accepted will be binding on the tenderers for the stipulated period and on no account will any increase in the price be entertained till the completion of this tender period.

NOTE: No tenderer shall be allowed at any time on any ground whatsoever to claim revision of or modification in the rates quoted by him. Clerical error, typographical error etc., committed by the tenderers in the tender forms shall not be considered after opening the tenders. Conditions such as "SUBJECT TO AVAILABILITY" "SUPPLIES WILLBE MADE AS AND WHEN SUPPLIES ARE RECEIVED" etc., will not be considered under any circumstances and the tenders of those who have given such conditions shall be treated as incomplete and for that reason, shall be summarily rejected.

25. If at any time, during the period of contract, the price of tendered item is reduced or brought down by any law or Act of the Central or State Government or by the tenderer himself, the tenderer shall be bound to inform the Chief Executive Officer, Tamil Nadu Livestock Development Agency, Chennai immediately about such reduction in the contracted prices. The Chief Executive Officer, Tamil Nadu Livestock Development Agency, Chennai is empowered to unilaterally effect such reduction, as is necessary, in rates, in case, the tenderer fails to notify or fails to agree for such reduction of rates. Tenderers are requested to indicate the percentage of the GST to be charged for the item quoted with proof. In case of any enhancement in GST / reduction in GST due to Statutory Act of the Government, after the date of submission of tenders and during the tender period, the clearance of additional GST so levied will be allowed to be charged extra as separate item without any change in price structure for the supply and delivery of meat product processing equipment

for the meat product processing unit of the Advanced Institute for Integrated Research on Livestock and Animal Sciences at Thalaivasal Koot Road in Salem district approved under the tender. For claiming the additional cost on account of the increase in GST, the tenderer should produce a letter from the concerned authorities indicating the increase in GST for the supply made to TNLDA. Similarly, the reduction of GST to be brought to the notice of TNLDA with the letter from GST authorities.

- 26. The tenderer has to supply and delivery of meat product processing equipment for the meat product processing unit of the Advanced Institute for Integrated Research on Livestock and Animal Sciences at Thalaivasal Koot Road in Salem district as specified in the tender. In case of any deviation, the tender is liable for rejection.
- 27. Supply and delivery of meat product processing equipment for the meat product processing unit of the Advanced Institute for Integrated Research on Livestock and Animal Sciences at Thalaivasal Koot Road in Salem district shall be supplied as specified on Annexure V.
- 28. The supplies will be deemed to be completed only upon receipt of the quality certificates from the institution(s) who receives the items tendered. Supplies, which do not meet the quality requirements and statutory standards, shall render the meat product processing equipment for the meat product processing unit of the Advanced Institute for Integrated Research on Livestock and Animal Sciences at Thalaivasal Koot Road in Salem district liable to be rejected. The tenderer shall also not be eligible to participate in TNLDA tenders for the supply and delivery of the items during the subsequent year.
- 29. The decision of the Chief Executive Officer, Tamil Nadu Livestock Development Agency, Chennai, or any Officer authorized by him as to the quality of the tendered item shall be final and binding.

#### ACCEPTANCE OF TENDER AND SUPPLY CONDITIONS

- 30. The Chief Executive Officer, Tamil Nadu Livestock Development Agency reserves to himself the right to reject the tenders or to accept the tenders for the supply of the item tendered for in a tender without assigning any reason.
- 31. The Chief Executive Officer, Tamil Nadu Livestock Development Agency will be at liberty to terminate without assigning any reasons thereof, the contract either wholly or in part, on one month notice. The tenderers will not be entitled for any compensation whatsoever in respect of such termination.
- 32. The acceptance of the tenders shall be communicated to the tenderers in writing.

- 33. The Purchase Order shall be placed by Tamil Nadu Livestock Development Agency from time to time or full during the existence of the contract period based on their requirement and the supplies shall be made directly to the destination indicated in the Purchase Orders.
- 34. Delivery of supply and delivery of meat product processing equipment for the meat product processing unit of the Advanced Institute for Integrated Research on Livestock and Animal Sciences at Thalaivasal Koot Road in Salem district should be completed within 90 days from the date of receipt of firm order. If delivery of all the supply and delivery of meat product processing equipment for the meat product processing unit of the Advanced Institute for Integrated Research on Livestock and Animal Sciences at Thalaivasal Koot Road in Salem district is not completed within 90 days from the date of receipt of firm order, penalty shall also be levied on the tenderer as specified at Para, 42, 45, 46 and 47. He shall also suffer forfeiture of Security Deposit. However, the Chief Executive Officer, TNLDA at his discretion can accept delayed supply with appropriate liquidated damages, which will be a sum equivalent to 0.5% of the delivered price of the delayed goods for each day of delay until actual delivery, upto a maximum deduction of 10% of the total contract price.
- 35. If the tenderer fails to execute the supply within the stipulated time, TNLDA is empowered to make emergency purchases and claim the difference in total cost from the tenderer in addition to other penal clauses.
- 36. All the supplies will be scheduled for the period from the date of acceptance till the completion of the delivery period as may be stipulated in the supply order.
- 37. The Chief Executive Officer, TNLDA or his authorized representative(s) has the right to inspect the factories of those companies who have quoted for the tender, before, accepting the rate quoted by them or before releasing any order(s) or at any point of time during the continuance of tender and has also the right to reject the tender or terminate / cancel the orders issued or not to re-order based on facts brought out during such inspections.

#### **PAYMENT PROVISIONS**

- 38. No advance payments towards the cost of supply and delivery of meat product processing equipment for the meat product processing unit of the Advanced Institute for Integrated Research on Livestock and Animal Sciences at Thalaivasal Koot Road in Salem district will be made to the tenderer.
- 39. Payments towards cost of supply and delivery of meat product processing equipment for the meat product processing unit of the Advanced Institute for Integrated Research on

Livestock and Animal Sciences at Thalaivasal Koot Road in Salem district will be considered only on the basis of reports (Certified Stock Entry Invoice) received from the Consignee Officers to whom the consignment is addressed, regarding the quantity received and quality of the received goods against the purchase orders.

- 40. If the successful tenderer fails to execute the agreement and or deposit the required security within the time specified or withdraw his tender after the intimation of the acceptance of his tender has been sent to him, owing to any other reasons, he is unable to undertake the contract, his contract will be cancelled and the Earnest Money deposited by him along with the tender will be forfeited. He will also be liable for all damages sustained by TNLDA or its participating agencies due to his failure; including the liability to pay any difference between the prices accepted by him and those ultimately paid by the indenting authority for the procurement of the articles concerned. Such damages shall be assessed by the Chief Executive Officer of Tamil Nadu Livestock Development Agency whose decision will be final and the amount so assessed will be recoverable by proceeding under the Tamil Nadu Revenue Recovery Act 1864 (Madras Act. II of 1864 as an arrear of Land Revenue).
- 41. If any of the articles which the tenderer has failed to supply is not available in the local market or if it is not possible for the Chief Executive Officer, Tamil Nadu Livestock Development Agency to purchase it in time, for the requirements of the institution, it will be open to the CEO, or to any persons authorized by him on his behalf to purchase a substitute for the said article/item and to recover the difference in cost from the tenderer, if any, between the price or prices of the substituted articles which may be purchased or the money which may have been paid for the same.
- 42. The opinion of the Chief Executive Officer, Tamil Nadu Livestock Development Agency as to the availability of the articles in the local market and as to whether it is not possible to purchase it in time for institution requirement and as to the nature and quality of the substitute to be purchased is final and binding on the tenderer.
- 43. No claims shall lie against the Tamil Nadu Livestock Development Agency, Chennai in respect of interest on Earnest Money Deposit or on Security Deposit.

#### PENALTIES

44. If any of the items supplied by the tenderer which have been put to use are subsequently found to be defective, unsound, and inferior in quality or description or are otherwise faulty or unfit for use, then the contract price or prices of such articles/items or things will

be recovered from the tenderer. The tenderer will not be entitled to any payment whatsoever for such article/item.

- 45. For infringement of the stipulations of the contract or for other justifiable reasons, the contract may be terminated by the Chief Executive Officer, Tamil Nadu Livestock Development Agency and the tenderer shall be liable for all losses sustained by the Tamil Nadu Livestock Development Agency, in consequence to the termination which shall be recovered from the tenderer by way of adjusting the amount from the bills payable to him. In the event of such amounts being insufficient, the balance shall be recovered personally from the tenderer as per law.
- 46. Non performance of contract provisions such as delayed supplying, non-supplying, supply of substandard goods etc., will result in cancellation of the tender and will lead to disqualification of the firm from participating in the tender during the subsequent years.
- 47. The decision of the Chief Executive Officer, Tamil Nadu Livestock Development Agency, shall be final and binding.
- 48. In the event of any dispute arising out of the tender such dispute would be subject to the jurisdiction of the Civil Court within the city of Chennai.

#### WARRANTY

- 49. The supplier warrants that the Goods supplied under this contract are new, unused, of the most recent or current models and incorporate all recent improvements in design and materials unless provided otherwise in the Contract. The supplier, further warrants that the Goods supplied under this contract shall have no defect arising from design, materials or workmanship (except when the design and/or material is required by the purchaser's specifications) or from any act or omission of the supplier, that may develop under normal use of the supplied goods in conditions prevailing at final destination.
- 50. Warranty shall be for a period as specified in specification (Annexure V) from the date of receipt and on acceptance of the items by the concerned officers at the final destination indicated in the contract.
- 51. The purchaser shall promptly notify the supplier in writing of any claims arising under this warranty.
- 52. Upon receipt of such notice, the supplier shall, with all reasonable speed, repair or replace the defective Goods or parts thereof, without cost to the Purchaser.
- 53. If the supplier, having been notified, fails to remedy the defect(s) within the period specified /within a reasonable period, the purchaser may proceed to take such remedial

action as may be necessary, at the supplier's risk and expense and without prejudice to any other rights which the purchaser may have against the supplier under the contract.

#### SPECIAL CONTRACT CONDITIONS

#### 54. Validity of Tender

This rate offered shall be valid for a period of one year from the date of opening of price bid.

#### 55. Period

Supply and delivery of meat product processing equipment for the meat product processing unit of the Advanced Institute for Integrated Research on Livestock and Animal Sciences at Thalaivasal Koot Road in Salem district should be completed in **90 days** and will be deemed to be completed only on receipt of all the items and acceptance by the concerned officers at the final destination indicated in the contract.

#### 56. Warranty

Warranty shall be for a period as specified in Specifications (Annexure V) from the date of receipt and on acceptance of the items by the concerned officers at the final destination indicated in the Contract.

#### 57. Terms of payments

Payment shall be made only after the completion of supply of the items and on receipt of such satisfactory reports and certified invoices from the officer in-charge of the institution to which the supply has been made.

#### 58. GST

Tenderers are requested to quote and indicate taxes (GST) suffered.

#### **59.** Language of the Tender

The tender and all correspondences and documents related to the tender exchanged by the tenderer and the purchaser shall be written either in English or in Tamil language. Supporting documents and printed literature furnished by the tenderer may be in other language provided they are accompanied by an accurate translation of the relevant passages in either English or Tamil language, in which case, for purpose of interpretation of the tender, the translation shall prevail.

#### 60. General

The tenderer shall meet and would be bound by all the statutory requirements, acts ,rules, regulation and procedures (e.g. the labour welfare, and the safety requirements etc.,) for the execution of the works stated as well as not stated in this document , and would be fully responsible for ensuring the adherence and the consequences of any deficiencies.

## GST VERIFICATION REMITTANCE STATEMENT TO BE SUBMITTED BY THE TENDERER

(To be filled up by the tenderer)

- 01. Name or style in which the tenderer is assessed or assessable to GST.
- 02. a. Name and address of all companies, firms or associations or persons in which the applicant is interested in his individual or fiduciary capacity.

b. All Centres of business of the applicant (All Centres of business should be mentioned).

- 03. The districts, taluks and divisions in which the applicant is assessed to GST (All the Centres of business should be furnished).
- 04. Total contract amount or value of patronage received in the preceding three years.

2018 - 2019 2019 - 2020 2020 - 2021

05. Particulars of GST for the following three years.

Year	Total Turn Over assessed Rs.	Total Tax assessed Rs.	Total Tax paid Rs.	Balance due Rs.	Reasons for balance
2018 - 2019					
2019 - 2020					
2020-2021					

06. If there has been no assessment in any year, whether returns were submitted any,

if there were, the division in which the returns were sent.

07. Whether any penal action or proceeding for the recovery of GST is pending.

08. The name and address of Branches if any:

I have enclosed the copies of the GST returns filed for the above period and I declare that the above information is correct and complete to the best of my knowledge and belief.

Signature of Tenderer:

Address:

Date:

#### **ANNEXURE-II**

#### **DECLARATION FORM**

I / We also declare that we have taken steps to ensure that no person acting for us or on our behalf will engage in any type of corrupt, fraudulent, collusive, coercive, or obstructive practices

Signature : Date : Name of the firm and address :

#### ATTESTED BY NOTARY PUBLIC

#### SALES PERFORMANCE STATEMENT

#### (DURING THE LAST THREE YEARS)

Name of firm:

Name of the Product offered	Year	Quantity Produced (in nos.)	Quantity Supplied (in nos.)	Name and full address of the purchaser (Proof to be enclosed) *
	2018 – 2019			
	2019 - 2020			
	2020 - 2021			

#### \* Proof:

- 1. Copies of Purchase Orders in the name of the tenderer
- 2. Copies of invoices issued by the tenderer.

#### **ANNEXURE-IV**

#### ANNUAL TURN OVER STATEMENT

The Annual Turnover of M/.s\_\_\_\_\_\_ for the past three years are given below and certified that the statement is true and correct.

S.No	Year	Turnover in lakh (Rs)
1	2018 - 2019	
2	2019-2020	
3	2020 - 2021	
	Total -	Rs lakh

Average Turnover per annum - Rs.\_\_\_\_\_ lakh.

Signature of Auditor/ Chartered Accountant

Date:

Seal.

(Name in capital)

#### SPECIFICATIONS FOR MEAT PRODUCT PROCESSING EQUIPMENT

### I. Meat Processing Equipments for Chicken/ Mutton / Chevon products

S.No.	Description	Qty
1.	<b>Band Saw Machine :</b> Bone Saw Cutter for Meat Industries -Suitable for: Bones Cutting, Fresh-Chilled Meat & Frozen Meat CuttingRobust 304 stainless steel construction-Automatic pre-set tension control-Easy cleaning with water pressure-Detachable cleaners for easy cleaning, without the use of tools-Protection index IP65- Blade length 1985 mm	1
2.	<b>Meat Dicer Slicer :</b> Capacity 100 Kg per Hour - Motor power of 2 kW- Hydraulic performance - more than double oil-volume as equivalent Dicers- Cutting length - 45 mm infinitely adjustable -High through put Dicer - up to 560 cuts per minute- Long grid blades- Mobile on castors - Dicer is equipped with a steering roller	1
3.	<b>Vacuum Tumbler :</b> 150 litre container to hold about 110 kg of meat- Tablet control -100% container insulation- Swivel locking lid-Motorized lid-Container swiveling- Direct cooling system-Stainless steel air canal, cooled-Sterilization system (90%)- Bayonet arm attachment-Scraper, pressure assembling	1
4.	<b>Vacuum Packing Machine :</b> 10 programmes chosen by simple pressing a button- Optimised, sensor-controlled fixed point vacuum with recognition of boiling point with digital display-double sealing (1 sealing, 1 cut off wire, each separately to be regulated)-gas supply, sensor-controlled, with digital display-Water protected front panel-Quick vacuum stop function-Sealing bar, length : 420 mm	1
5.	<b>Cooking Range with Chimney :</b> Auto Ignition -SS304 Body -Cover for Safety- 4 burners-Electric chimney with duct	1
6.	<b>Cooking Vessels :</b> Multi size cooking vessel of SS 304 from 10 liters to 100 liters capacity <b>total 10 vessels</b>	1 set
7.	<b>Semiautomatic Forming Machine:</b> High pressure suitable for dense and cold mixtures- Speed control knob - precise adjustment-Release of the knee lever - piston decompression and instantly stops the product flow- Comfortable knee lever operation- Separate hydraulic oil reservoir-Three standard stainless steel nozzles/horns - 12, 20 & 30 mm-Barrel volume: <b>14.9 Ltr</b>	1
8.	<b>Smoking Oven:</b> Convection, oven, and cooking with fixed time or core probe function- Temperature settable from 30°C to 280°C- ACT Technology (Advanced Clima Technology) with energy conservation- Manual, programmed, or automatic cooking mode- Manual or automatic pre-heating mode settable up to 300°C- 10" multilingual Touch screen display- Alarms display- Automatic SCS technology (Smart Chimney System) for forced extraction of humidity- Settable ventilation speeds (7) + pulse speed with automatic inversion of fans	1

S.No.	Description	Qty
	rotation- 304 stainless steel molded cooking chamber- Ergonomic and lightweight handle compliant with HACCP standards-304 stainless steel control panel structure Frontal structure with the screwless system-Simply-removable control panel Simply-approachable right side-Simply approachable motor compartment Integrated humidity collector aisle-Multi-point core probe with an external link to the cooking chamber- Adjustable feet-oven has Stackable kit configuration-Simply-removable tray holder-Halogen inner lamps in the cooking chamber	
9.	<b>Sausage Manual Filler :</b> Stainless Steel 304 - 2 speed fast and slow- Pressure Release Valve – Prevents Air Pocket- 4 Tubes Size – 5mm,20mm,30mm,35mm	1
10.	Kebab Oven :ColourBLACKMaterialStainless SteelSize24 inches for 18 rowsStyleFineWattage1200 Watts	1
11.	<b>Meat Mincer : Mincer grinder</b> Entirely made of high-quality stainless steel; has Removable throatMetallic gear reducer in oil bath; Sealed baseMotor thermal protection; Safety SwitchLarge feed pan/tray with CE handguard- Feed stomper; Worm extraction wrench- Unger-5 system for quadruple cutting (3 plates and 2 LicoSwiss double cutting knives + compensating rings to use Unger-2 or Unger-3 systems).	1
12.	Grinder for Spices: Spice Grinders - wide range of application food products, herbs and spices like red chillies, black pepper, white pepper, cinnamon, cardamom, coriander, red pepper, oregano, basil, thyme, dill seed, shell corn, ginkgo, ginseng, cava, black cohosh, nutmeg, ginger root, yucca root, cassava root, tea, coffee, suitable for dry leaves, hard herbs.Motor: 3 HP Three PhaseChamber Size Capacity: 12 Inch Diameter X 10 Inch Deep Per HourPer Hour: 20-25 kg per hour	1
13.	<b>Bowl Chopper:</b> Industrial Bowl Chopper in sizes - 20 and 120 litre bowl chopper capacityThe high-speed machines guarantee - chopping of materials and homogeneous mixing-The compact, seamless, and essentially solid stainless steel design with rounded edges and polished, downward sloping surfaces, robust Cutters, long-lasting, and practicable- 2 HP motor	1
14.	<b>Mixer :</b> High-performance <b>meat mixer</b> have intermeshing and level-displaced mixing shafts - Total capacity 180 L- Max. filling capacity 120 L- Ideal for fresh and frozen mixtures (separate or together)- Even mixing in less than 2 minutes -	1

S.No.	Description	Qty							
	Short and effective discharge time -Design helping to maintain hygiene standards								
	-Minimum product residue and cross-mixing of batches -Cooling system								
15.	Batter & Breading Machine : Can be fully dismantled for Easy Cleaning								
	made in Stainless Steel and Non-Toxic plastics- Table Top Model.								
	Technical Details:								
	• Production :1800 to 2,000 pieces per HR	1							
	$\circ$ Speed : 9 min – fixed	-							
	• Useful width : 150MM								
	• Motor power : 120 WATTS								
	• Voltage : 230V/50HZ								
16.	Air conditioner : 1.5 ton industrial air conditioner	1							
17.	Commercial Deep Freezer								
	Capacity : 400 Litres								
	Number of Doors : Single								
	Body Material : Metal Powder coated								
	Defrost Type : Auto-Defrost	2							
	Type : Top Open								
	Temperature Range : $-18^{\circ}$ C to $-24^{\circ}$ C								
	Door type : Swing Door								
	Refrigerant : R 134 a								
	Material <sup>:</sup> Aluminium								

## II. Meat Processing Equipment for Pork products

S.No.		Description	Qty						
1.	Meat Mincer - Table	Ieat Mincer - Table Top   1							
	Construction: Compl	onstruction: Completely in stainless steel 18/10.							
	Transmission: Silent l	Transmission: Silent belt drive.							
	Specifications::								
	<ul> <li>Capacity</li> </ul>	• Capacity : 100 TO 120 Kg/Hour Approximate							
	<ul> <li>Supply</li> </ul>	: 230 VOLTS 50 HZ							
	• Power : 550 WATTS								
	<ul> <li>Tray Dimensions</li> </ul>	: 31 X 41 CM							
2.	Bowl Chopper - 14 Li	iters: Tabletop model ideal for pilot plants and home-made							
	products- Equipped w	ith two knife speeds combined With two bowl speeds-							
	Constructions: fully m	ade of stainless steel 18/10. Without Stand							
	Specifications:								
	Capacity	: 14 Liters							
	Blades	: 3 Nos							
	Bowl Speed (RPM)	: 10 / 20							
	Knife Speed (RPM)	: 1500 / 3000							
	Power								

<ul> <li>3. Hydraulic Sausage Stuffer 12-Liters: <ul> <li>Strong and reliable hydraulic sausage fillers, ideal for the meat and /or food industry (with separate oil tank).</li> <li>Fixed cylinder with inner grinding and individual adjustment of each meat piston to ensure maximum sealing and precision.</li> <li>Speed and working pressure are easily adjustable through the adjustment knob.</li> <li>Automatic piston decompression on releasing the knee lever to shut off the output of the product through the nozzle.</li> <li>Smooth outlet of the product avoiding spattering and loss of colour of the meat.</li> <li>Removable piston for easy cleaning.</li> <li>Stainless steel cylinder base ensures no corrosion can occur inside.</li> </ul> Specifications: <ul> <li>Capacity: 12 Liters</li> <li>Stuffing Nozzles: 15, 20 &amp; 30 MM Dia. (S.S. FUNNELS)</li> <li>Supply: 230 Volts 50 Hz</li> <li>Power: 1.25 HP</li> </ul> 4. Sausage Cooker: <ul> <li>Double walled chamber</li> <li>Rectangular in shape</li> <li>Inner and outer walls completely made of 304 Grade thick S.S Sheet well polished with top loading facility.</li> <li>The inter space in between the walls is tightly packed with superior quality glass wool to minimize radiation heat loss.</li> <li>The inter space in between the walls is tightly packed avith superior quality glass wool to minimize radiation heat loss.</li> <li>The inter space in between the walls is tightly packed avith superior quality glass wool to minimize radiation heat loss.</li> <li>The inter shance acommodates perforated S.S Basket for loading the materials. The unit will have SS handle at one side of the chamber for easy mobility.</li> <li>The top opening lid is made of thick gauge 304 grade stainless Sheet and provided with food grade sealing.</li> <li>Heating is achieved by immersion type SS water heaters kept inside the inner chamber.</li> <li>Temperature is controlled Microprocessor based Digital PID Controller with SSR output working in conjunction with PI100 Sensor housed in the hot z</li></ul></li></ul>	<ul> <li>Strong and reliable hydraulic sausage fillers, ideal for the meat and /or food industry (with separate oil tank).</li> <li>Fixed cylinder with inner grinding and individual adjustment of each meat piston to ensure maximum sealing and precision.</li> <li>Speed and working pressure are easily adjustable through the adjustment knob.</li> <li>Automatic piston decompression on releasing the knee lever to shut off the output of the product through the nozzle.</li> <li>Smooth outlet of the product avoiding spattering and loss of colour of the meat.</li> <li>Removable piston for easy cleaning.</li> <li>Stainless steel cylinder base ensures no corrosion can occur inside.</li> <li>Specifications: <ul> <li>Capacity: 12 Liters</li> <li>Stuffing Nozzles: 15, 20 &amp; 30 MM Dia. (S.S. FUNNELS)</li> <li>Supply: 230 Volts 50 Hz</li> <li>Power: 1.25 HP</li> </ul> </li> <li>Sausage Cooker: <ul> <li>Double walled chamber</li> <li>Rectangular in shape</li> <li>Inner and outer walls completely made of 304 Grade thick S.S Sheet well polished with top loading facility.</li> <li>The inner space in between the walls is tightly packed with superior quality glass wool to minimize radiation heat loss.</li> <li>The inner chamber accommodates perforated S.S Basket for loading the materials. The unit will have SS handle at one side of the chamber for easy mobility.</li> <li>The top opening lid is made of thick gauge 304 grade stainless Sheet and provided with food grade sealing.</li> <li>Heating is achieved by immersion type SS water heaters kept inside the inner chamber.</li> <li>Temperature is controlled Microprocessor based Digital PID Controller with SSR output working in conjunction with PT100 Sensor housed in the hot zone.</li> <li>The unit is provided with water drain provision/valve at the bottom of the chamber.</li> <li>The mit is provided with water drain provision/valve at the bottom of the chamber with necessary stope for easy and complete removable of used water after the process.</li> <li>Built in front Control Panel accom</li></ul></li></ul>	S.No.	Description	Qty
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<ul> <li>Double walled chamber</li> <li>Rectangular in shape</li> <li>Inner and outer walls completely made of 304 Grade thick S.S Sheet well polished with top loading facility.</li> <li>The inter space in between the walls is tightly packed with superior quality glass wool to minimize radiation heat loss.</li> <li>The inner chamber accommodates perforated S.S Basket for loading the materials. The unit will have SS handle at one side of the chamber for easy mobility.</li> <li>The top opening lid is made of thick gauge 304 grade stainless Sheet and provided with food grade sealing.</li> <li>Heating is achieved by immersion type SS water heaters kept inside the inner chamber.</li> <li>Temperature is controlled Microprocessor based Digital PID Controller with SSR output working in conjunction with PT100 Sensor housed in the hot zone.</li> <li>The unit is provided with water drain provision/valve at the bottom of the chamber with necessary slope for easy and complete removable of used water after the process.</li> <li>Built in front Control Panel accommodating* Pilot Indicating Lamps, Microprocessor based Digital PID Controller * SSR, * Digital Ammeter/Voltmeter,</li> </ul>	<ul> <li>Double walled chamber</li> <li>Rectangular in shape</li> <li>Inner and outer walls completely made of 304 Grade thick S.S Sheet well polished with top loading facility.</li> <li>The inter space in between the walls is tightly packed with superior quality glass wool to minimize radiation heat loss.</li> <li>The inner chamber accommodates perforated S.S Basket for loading the materials. The unit will have SS handle at one side of the chamber for easy mobility.</li> <li>The top opening lid is made of thick gauge 304 grade stainless Sheet and provided with food grade sealing.</li> <li>Heating is achieved by immersion type SS water heaters kept inside the inner chamber.</li> <li>Temperature is controlled Microprocessor based Digital PID Controller with SSR output working in conjunction with PT100 Sensor housed in the hot zone.</li> <li>The unit is provided with water drain provision/valve at the bottom of the chamber with necessary slope for easy and complete removable of used water after the process.</li> <li>Built in front Control Panel accommodating* Pilot Indicating Lamps, Microprocessor based Digital PID Controller * SSR, * Digital Ammeter/Voltmeter, On/Off switches etc., Wall mounting</li> </ul>		• Power: 1.25 HP	
Specifications:	• Capacity $150 - \text{Liters} (\text{Approv})$		<ul> <li>Double walled chamber</li> <li>Rectangular in shape</li> <li>Inner and outer walls completely made of 304 Grade thick S.S Sheet well polished with top loading facility.</li> <li>The inter space in between the walls is tightly packed with superior quality glass wool to minimize radiation heat loss.</li> <li>The inner chamber accommodates perforated S.S Basket for loading the materials. The unit will have SS handle at one side of the chamber for easy mobility.</li> <li>The top opening lid is made of thick gauge 304 grade stainless Sheet and provided with food grade sealing.</li> <li>Heating is achieved by immersion type SS water heaters kept inside the inner chamber.</li> <li>Temperature is controlled Microprocessor based Digital PID Controller with SSR output working in conjunction with PT100 Sensor housed in the hot zone.</li> <li>The unit is provided with water drain provision/valve at the bottom of the chamber with necessary slope for easy and complete removable of used water after the process.</li> <li>Built in front Control Panel accommodating* Pilot Indicating Lamps, Microprocessor based Digital PID Controller * SSR, * Digital Ammeter/Voltmeter, On/Off switches etc., Wall mounting</li> </ul>	
			Capacity : 150 -Liters. (Approx)	

S.No.	Description	Qty			
	• Temp. Range : Ambient + $5^{\circ}$ C TO 95 °C				
	• Temp. Accuracy : $+/-1$ TO 2 °C.				
	• Power Rating : 7.5 KW.				
	• Operating Voltage : 440 Volts /50 Hz / 3 Phase				
5	SAUSAGE TYING MACHINE (SEMI- AUTOMATIC)	1			
	Completely made from stainless steel Food grade- • Table Top model. Easy to operate. User friendly Tying done by thread-Sausage loading manually and tying is mechanized.				
	Specification				
	• Capacity : 100 PC/ MIN				
	• Sausage Diameter : 8 TO 35MM				
	• Sausage Length Range : 3 TO 26 CM				
	• Power : 250 Watts				
	• Voltage : 230 Volts.50 HZ				
6.	Sausage Clipper – Table Top -Circle Clipping	1			
	• High-Speed Machine for Closing Sausages in Natural or Artificial Casings, Nettings and Bags, full or empty, with an Aluminium Clip.				
	• Just by pressing the start Lever and without releasing the product from the				
	Hands, the Clipper closes automatically the Clip.				
	With Knife on Steel support for Cutting				
	Features:				
	<ul> <li>Simple and robust construction with Stainless Steel components</li> </ul>				
	<ul> <li>Fully Pneumatic operation.</li> </ul>				
	<ul> <li>Minimum Maintenance.</li> </ul>				
	Specification:				
	• Operating Pressure : 6 -7 BAR				
	• Air Consumption : 1 TO 1.5 L Per Cycle Approx				
	• Net Weight : 10 TO 15 KG				
	1 No. Air Compressor -1 HP along with the Machine				
7.	Vacuum Tumbler	1			
	Stainless Steel	-			
	• 230 Volt Power For Simple Plug-In Operation				
	Set And Forget Tumbler Timer Built-In Electric Vacuum Pump				
	• Simple quick connects for vacuum pump easy clean up				
	• Capacity of Vacuum Drum: 12 -15 lbs. (5.5 - 6.8 Kg) approx. 21 Hg.				
	(internal pump).				
	<ul> <li>Speed: 8 RPM approx.</li> <li>Tumbler timer Variable, 60 minutes Maximum</li> </ul>				
8.	Tumbler timer Variable, 60 minutes Maximum Meat Cutting Band saw Table Top	1			
0.	Construction: manufactured in stainless steel 18/10.	1			
	Features: Manual band tensioner- Thickness adjustment stopper and Hinged				
	pusher with fixed intermediate guide of the band.				
	Technical Details:				

S.No.	Description	Qty
	• Power : $1.1 \text{ Kw}, 230 \text{ v}/50 \text{ Hz}$ .	
	• Blade Size : 1750 mm	
	• Cut Thickness : 200 mm	
0	<ul> <li>Cutting Height : 175 mm</li> <li>Vacuum Packing Machine - Table Top</li> </ul>	1
9.	• Manufactured In AISI 304 Stainless Steel.	1
	<ul> <li>Transparent Lid.</li> </ul>	
	<ul> <li>Double Sealing.</li> </ul>	
	<ul> <li>Progressive Atmosphere (Soft Air).</li> </ul>	
	<ul> <li>Digital Control Panel.</li> </ul>	
	<ul> <li>Pneumatic Sealing.</li> </ul>	
	<ul> <li>Easy Disassembly of the Sealing Bar.</li> </ul>	
	• Equipped with Polyethylene For Faster Packaging And Easier Bag Placement.	
	• Easy Maintenance.	
	Technical Spec:	
	• Sealing Bar : Double Sealing (420 Mm)	
	• Pump Capacity : 20 M <sup>3</sup> /H Busch Pump.	
	• Power : 0.75 Kw	
	• Chamber : 430 Mm X 450 Mm X 180 Mm	
	• Voltage : 220 V/ 1ph/ 50 Hz.	
10	Brine Injector	1
10	<ul> <li>Hand Device for Injecting Meat,</li> </ul>	I
	Housing complete Stainless Steel Self Priming Impeller Pump,	
	Pressure Display on-Manometer	
	• 1 Needle 3 mm standard version	
	Brass and Chrome Gun Device for Three Needles 3mm	
	Technical:	
	Voltage : 230 VOLTS/50 HZ	
	Needle : 3 MM	
	Pistol : Metal	
11.	Electrical Smoker (Stainless Steel)	1
	• Stainless Steel Smoking Oven with double wall isolation (20 mm),	
	• Electrical Heating With Timer, Thermostat, Smoking Hook, Smoking	
	Spit. Smoking Grid Rack,	
	Pipe bow Galvanized, Smoke Pipe, Saw Dust	
	• In built heating element for wood chips smoking	
	<ul><li>Technical Details:</li><li>O Heating : Electrical</li></ul>	
	• Size : $(WxDxH 94x75x150 \text{ cm})$	
	$\circ$ Meat Capacity : 10 TO 15 kgs	
	<ul> <li>Heating Capacity : 6 KW /380V/50 Hz</li> </ul>	
12.	Air conditioner : 1.5 ton industrial air conditioner	1

S.No.			Description	Qty
13.	<b>Commercial Deep Freezer</b>			1
	Capacity	:	400 Litres	
	Number of Doors	:	Single	
	Body Material	:	Metal Powder coated	
	Defrost Type	:	Auto-Defrost	
	Туре	:	Top Open	
	Capacity (in Litres)	:	400 ltr	
	Temperature Range	:	-18° C to -24°C	
	Door type	:	Swing Door	
	Refrigerant	:	R 134 a	
	Material	:	Aluminium	
14.	Miscellaneous Items			
15.	Installation and Erection Cha	rge	s	

#### **Items Manufacturing Principle:**

Equipment must comply with the standards and guidelines prescribed by International and National quality and safety bodies viz ISO, APEDA, SPS, Codex Alimentarius, BIS, FSS

#### **Guarantee and Warrantees:**

- 1. Guarantee of 2 years for all the metal moving parts / products manufactured against any manufacturing defect.
- 2. Guarantee of 5 years for all the Static parts / products manufactured, if parts get the welding damages if any must be repaired onsite without any extra charge.
- 3. All electrical parts / products, must have the standard guarantee given by the manufactures like electric motors, gear boxes, plastic parts, etc.,

## Place of delivery: The Advanced Institute for Integrated Research on Livestock and Animal Sciences, Thalaivasal Koot road, Salem District

#### Annexure – VI

Manufacturer's Authorization letter for attending the tender and etc.

То	No	_ Dated

Dear Sir,

#### Tender Ref.No. 84/E/AIIRLIVAS/TNLDA/2022 dt.

We				who are	e establi	shed	and
reputable manufacturers of					having	fact	ories
at				Registered	off	ice	at
		possessir	ng	Manufac	turing	Lic	ense
No	_,	dated		,	,	V	/alid
Upto	(Copy	enclosed)	do	hereby	authori	ze	M/s.
/Thiru/Tmt/Selvi					(N	ame	and
Address of the company / Representative)	to submi	t a tender, an	d sul	bsequently	negotiate	e and	sign
the contract with you against the above m	entioned	tender.					
No individual/firms		other		than			M/s.
/Thiru/Tmt/Selvi		are aut	horiz	zed to tend	ler, nego	otiate	and
conclude the contract in regard to this bus	iness aga	inst this spec	cific	tender.			
We hereby extend our full warrant	y as per s	pecification	(Ane	exure V) for	r the Mea	at Pro	duct
Processing Equipment on supply and acce	ptance by	the concern	ied o	fficers at th	e final d	estina	ation

Processing Equipment on supply and acceptance by the concerned officers at the final destination indicated in the Contract as per the tender conditions for the goods offered for supply against this invitation for tender by the above Firm

Yours faithfully, (Name) for and on behalf of M/s.\_\_\_\_\_ (Name of Manufacturers)

Note: This letter of authority should be on the letterhead of the manufacturing concern and should be signed by a person competent and having the power of attorney to bind the manufacturer.

#### **ANNEXURE-VII**

#### DETAILS OF MANUFACTURING UNIT OF MANUFACTURER

- 1. Name of the Manufacturer & Full Address of the manufacturing unit:
- 2. Phone Nos.:
- 3. Fax:
- 4. E-mail:
- 5. Date of Inception:
- 6. License No. & Date:
- 7. Issued by:
- 8. Valid up to:
- 9. Details of manufacturing activity:
- 10. Annual manufacturing capacity:
- 11. Name of the authorised signatory:
- 12. Specimen signature of the Authorised Signatory:

\* The details of manufacturing unit shall be for the premises where items quoted are actually manufactured.

#### **ANNEXURE VIII**

#### TAMIL NADU LIVESTOCK DEVELOPMENT AGENCY, CHENNAI-35

## TENDER FOR THE SUPPLY AND DELIVERY OF MEAT PRODUCT PROCESSING EQUIPMENT FOR THE MEAT PRODUCT PROCESSING UNIT OF THE ADVANCED INSTITUTE FOR INTEGRATED RESEARCH ON LIVESTOCK AND ANIMAL SCIENCES AT THALAIVASAL KOOT ROAD IN SALEM DISTRICT

C N			Tendered	Rate per unit		COT	Total landed price	Total Value
S.No.	Item-specification as per Annexure V	Unit	quantity	In fig	In words	GST	(inclusive of all) Rs.	(4 x 8) (Rs.)
1	2	3	4	5	6	7	8	9
Ι	Meat Processing Equipments for Chicken/ Mutton /	Chevon pro	oducts					
1	Band Saw Machine :	1 No.	1					
2	Meat Dicer Slicer :	1 No.	1					
3	Vacuum Tumbler :	1 No.	1					
4	Vacuum Packing Machine :	1 No.	1					
5	Cooking Range with Chimney :	1 No.	1					
6	Cooking Vessels : 10 vessels	1 set	1 set					
7	Semiautomatic Forming Machine:	1 No.	1					
8	Smoking Oven:	1 No.	1					
9	Sausage Manual Filler	1 No.	1					
10	Kebab Oven :	1 No.	1					
11	Meat Mincer	1 No.	1					
12	Grinder for Spices	1 No.	1					

			Tendered	Rate	per unit		Total landed price	Total Value
S.No.	Item-specification as per Annexure V	Unit	quantity	In fig	In words	GST	(inclusive of all) Rs.	(4 x 8) (Rs.)
1	2	3	4	5	6	7	8	9
13	Bowl Chopper:	1 No.	1					
14	Mixer :	1 No.	1					
15	Batter & Breading Machine:	1 No.	1					
16	Air conditioner : 1.5 ton industrial air conditioner	1 No.	1					
17	Commercial Deep Freezer	1 No.	2					
II	Meat Processing Equipment for Pork products							
1	Meat Mincer -Table Top	1 No.	1					
2	Bowl Chopper - 14 Liters:	1 No.	1					
3	Hydraulic Sausage Stuffer 12-Liters:	1 No.	1					
4	Sausage Cooker:	1 No.	1					
5	Sausage Tying Machine (Semi- Automatic)	1 No.	1					
	Sausage Clipper – Table Top -Circle Clipping with 1		1					
6	No. Air Compressor -1 HP along with the Machine	1 No.						
7	Vacuum Tumbler	1 No.	1					
8	Meat Cutting Band saw Table Top	1 No.	1					
9	Vacuum Packing Machine - Table Top	1 No.	1					
10	Brine Injector	1 No.	1					
11	Electrical Smoker (Stainless Steel)	1 No.	1					

C N	Item-specification as per Annexure V	<b>TT</b> •	Tendered	Rate per unit			Total landed price	Total Value
S.No.		Unit	quantity	In fig	In words	GST	(inclusive of all) Rs.	(4 x 8) (Rs.)
1	2	3	4	5	6	7	8	9
12	Air conditioner : 1.5 ton industrial air conditioner	1 No.	1					
13	Commercial Deep Freezer	1 No.	1					

# In case of discrepancy between the prices quoted in words and in figures, lowest of the two will be considered.

Place :

Signature

#### Name of the authorised signatory

Date:

## Designation

Seal

#### ANNEXURE IX

#### TAMIL NADU LIVESTOCK DEVELOPMENT AGENCY, CHENNAI-35

### TENDER FOR THE SUPPLY AND DELIVERY OF MEAT PRODUCT PROCESSING EQUIPMENT FOR THE MEAT PRODUCT PROCESSING UNIT OF THE ADVANCED INSTITUTE FOR INTEGRATED RESEARCH ON LIVESTOCK AND ANIMAL SCIENCES AT THALAIVASAL KOOT ROAD IN SALEM DISTRICT

S. No	Name of the item &specification tendered	Basic per unit inclusive of incidental charges (Rs.)	Packing and forwarding charges (Rs.)	Freight & Insurance charges (Rs.)	Others (if any) (Rs.)	Total (Rs.)	GST (Rs.)	Total landed price(inclusive of all tax) (Rs.)
1	2	3	4	5	6	7	8	9
Ι	Meat Processing Equipments for Chicl	ken/ Mutton / Chevor	n products	·				·
1	Band Saw Machine :							
2	Meat Dicer Slicer :							
3	Vacuum Tumbler :							
4	Vacuum Packing Machine :							
5	Cooking Range with Chimney :							
6	Cooking Vessels : 10 vessels							
7	Semiautomatic Forming Machine:							
8	Smoking Oven:							
9	Sausage Manual Filler							
10	Kebab Oven :							
11	Meat Mincer							
12	Grinder for Spices							
13	Bowl Chopper:							

S. No	Name of the item &specification tendered	Basic per unit inclusive of incidental charges (Rs.)	Packing and forwarding charges (Rs.)	Freight & Insurance charges (Rs.)	Others (if any) (Rs.)	Total (Rs.)	GST (Rs.)	Total landed price(inclusive of all tax) (Rs.)	
1	2	3	4	5	6	7	8	9	
14	Mixer :								
15	Batter & Breading Machine:								
	Air conditioner : 1.5 ton industrial air								
16	conditioner								
17	Commercial Deep Freezer								
II	Meat Processing Equipment for Pork products								
1	Meat Mincer -Table Top								
2	Bowl Chopper - 14 Liters:								
3	Hydraulic Sausage Stuffer 12-Liters:								
4	Sausage Cooker:								
5	Sausage Tying Machine (Semi- Automatic)								
6	Sausage Clipper – Table Top -Circle Clipping with 1 No. Air Compressor -1 HP along with the Machine								
7	Vacuum Tumbler								
8	Meat Cutting Band saw Table Top								
9	Vacuum Packing Machine - Table Top								
10	Brine Injector								

S. No	Name of the item &specification tendered	Basic per unit inclusive of incidental charges (Rs.)	Packing and forwarding charges (Rs.)	Freight & Insurance charges (Rs.)	Others (if any) (Rs.)	Total (Rs.)	GST (Rs.)	Total landed price(inclusive of all tax) (Rs.)
1	2	3	4	5	6	7	8	9
11	Electrical Smoker (Stainless Steel)							
12	Air conditioner : 1.5 ton industrial air							
	conditioner							
13	Commercial Deep Freezer							

Place :

Signature Name of the authorised signatory Designation Seal

Date:

Note: The firms shall indicate the break up prices at Column 3 to 6 and 7 separately and wording like 'included' shall not be substituted for the same the rate quoted in column 9 of Annexure-VIII and in column 9 of Annexure-IX should be one and the same