

**TAMILNADU NEWSPRINT AND PAPERS LIMITED  
KAGITHAPURAM (PO), KARUR (DT) - 639 136  
PURCHASE DEPARTMENT**

**E-Mail ID – [purchase.cont@tnpl.co.in](mailto:purchase.cont@tnpl.co.in)**

TENDER ENQUIRY NO: PUR:ENQ: 222313002109

DATE: 05/07/2022

ISSUED TO

**Sub: Preparation and supply of food items by operating Industrial Canteen at TNPL Unit - I at Kagithapuram during the year 2022-23**

Tenders are hereby invited for the subject work as per the following terms and conditions.

**The contract is valid for a period of one year from the date of order.**

Tender schedule will be in two parts viz., **COMMERCIAL BID & BUDGETARY PRICE BID and FIRM PRICE BID IN A SEALED COVER** in Two separate Envelopes, both to be submitted together.

**FIRM PRICE BID** should be sent in the cover properly sealed and submit along with **COMMERCIAL BID & BUDGETARY PRICE BID in a separate cover**. Please write clearly on the top of the cover whether "**FIRM PRICE BID**" or "**COMMERCIAL**" & "**BUDGETARY PRICE BID**". Both the covers containing **FIRM PRICE BID and COMMERCIAL BID & BUDGETARY PRICE BID** are to be put in one another separate sealed cover superscribing the Tender No. and due date and addressed to **Deputy General Manager (Purchase), Tamil Nadu Newsprint and Papers Limited, Kagithapuram (Post), Karur Dt – 639 136.**

***CONDITIONS TO THE TENDERER TO QUALIFY FOR PARTICIPATING IN REVERSE AUCTION:***

- 1 Tenderer shall submit the following in Technical Cum Commercial Bid
- **Tenderers should be a regular Hotelier / Industrial Caterer and should have an average turnover of Rs.4 Crore and above per Annum in the last Three Financial years ending 31/03/2022. The tenderer should enclose copies of Income Tax Returns and audited Balance Sheet signed by a competent Chartered Accountant for the last 3 financial years in support of the turnover.**
- **If the Tenderers do not submit the above documents, the Tender shall be summarily rejected.**

The following documentary proof must be enclosed along with the technical cum commercial bid

1. Copies of Work Orders / Contracts
2. Copies of Bills / Invoices with Payment vouchers
3. Copies of Audited Balance Sheet for the past three completed financial years
4. Copies of Income-Tax return submitted for the past three assessment years

In the absence of any one of the documents indicated above, the tender shall be rejected summarily without assigning any reasons whatsoever.

- 2 **Earnest Money Deposit (EMD) for a value of Rs.10,00,000/- in the form of Demand Draft in favour of "TAMIL NADU NEWSPRINT AND PAPERS LIMITED" drawn on any of the Nationalized Banks, payable at KARUR.**



**3 Budgetary Price Bid (Annexure - II A) in a separate cover.**

**4 Firm Price Bid (Annexure - II B) in a separate sealed cover.**

Note: Tenders received not complying with the above qualifying conditions will be rejected and will not be eligible for participating in E-Procurement (Reverse Auction).

Once Tender is submitted, Tenderer cannot withdraw on or after due date. Incase Tenderer withdraws from Tender on any day for any reason after submitting Tender, EMD submitted shall be forfeited without any prejudice.

Tenderer shall submit budgetary quote with individual item rate and total value of the Tender. Reverse Auction will be conducted only with the total value of Tender for which "Opening Value of Tender" and "Minimum Bid Decrement Rate" will be decided by TNPL.

**After submitting the Tender, Tenderer will not be permitted to make changes to the unit rate for individual items indicated in their budgetary quote. Unit rates indicated by Bidders in their Firm Price Bid will be taken as reference to apply percentage variation (based on total value of Tender) for individual item rates of the L1 Bidder emerged through Reverse Auction.**

**On the due date only Commercial Bid & Budgetary Price Bid will be opened. Both COMMERCIAL BID and BUDGETARY PRICE BID shall not be opened in the presence of Tenderer's representatives. TNPL shall follow E-Procurement (Reverse Auction). Only those who qualify in Commercial Bid and also submitted Budgetary Price Bid and "Firm Price Bid" will be considered for Reverse Auction.** Method and period of Reverse Auction will be communicated in advance to the qualified bidders to facilitate them to participate in Reverse Auction. TNPL will not be responsible for postal or any other delay and reserves the right to reject any or all the Tenders at its own discretion.

Opening Value of Tender, Minimum Bid Decrement Rate, Date of Auction and Time of auction will be informed to the qualified Bidder for participating in Reverse Auction. Qualified Bidder may log on to our Website ([www.tnpl.com](http://www.tnpl.com)) and participate in the Reverse Auction. In case of any problem, please contact S M (Purchase) at 8903179225 or 04324-277001 to 277010, Extension 2885 & 4885.

**After "Reverse Auction", the "Firm Price Bid" of the qualified bidders shall be opened in the presence of interested bidders / their authorized representatives.** The lowest of the two, viz., "Reverse Auction" and "Sealed Firm Price Bid" only will be considered for further action towards award of the contract. In this regard, TNPL's decision shall be final and binding.

The offers of Tenderers who do not satisfy the terms and conditions are liable for rejection and in such case, the EMD submitted if any, shall be returned, interest free, to the unsuccessful Tenderers.

**Tenderers who have downloaded Tender document through TNPL website should submit a non-refundable Tender Fee by way of separate DD for Rs 590/- (including GST @ 18%) drawn in favour of "TAMIL NADU NEWSPRINT AND PAPERS LIMITED" payable at Karur in the Non-Price Bid failing which Tender will not be considered**

TNPL will not entertain any request for adjusting the EMD from the Tenderer's due /running bills or from the EMD / Security Deposit of any other Tender participated by the Tenderer. No EMD Relaxation / Exemption for MSME/small scale vendors.





TamilNadu Newsprint and Papers Ltd

Tender No. PUR:ENQ: 222313002109

For successful Tenderer, EMD shall be converted into Security Deposit. Security Deposit shall not bear any interest. Security deposit will be discharged upon fulfillment of all contractual obligations.

EMD shall be returned, interest free, to the unsuccessful Tenderers within three months from the date of opening of Commercial Bid & Budgetary Price Bid.

TNPL shall not be responsible for any delay/loss in transit or non-receipt of Tender document.

TNPL reserves the right to

- split the quantum / items of work and award the contract to one or more Tenderers.
- reject any or all Tenders in part or in full without assigning any reason therefor.
- reject the lowest quotation or any quotation at its own discretion and TNPL is not bound to accept the lowest quotation.
- waive any Tender condition at its own discretion.

**Before submitting the Tender, Tenderers are advised to visit the Site at Kagithapuram and contact**

**Concerned Officer-in-charge to understand the nature of work involved and**

**Human Resources Department (HR) to understand the prevailing Labour Rules in TNPL.**

In case of any clarifications please contact Senior Manager (Purchase) at 8903179225 or 04324-277001 to 277010. Extension 2885 / 4885.

**Tender consisting of both COMMERCIAL BID (Annexure-I), BUDGETARY PRICED BID (Annexure – II A) and "FIRM PRICE BID" (Annexure-II B) in a sealed cover is deemed for submission in the Purchase Dept. not later than 3.00 PM of 01/08/2022.**

for **TAMIL NADU NEWSPRINT AND PAPERS LIMITED**

13/7/22

**DEPUTY GENERAL MANAGER (PURCHASE)**

✓ Encl. : a.a.

13/7/22

## **GENERAL TERMS AND CONDITIONS**

### **1. GENERAL INFORMATION**

The Company is desirous to operate its Industrial Canteen at the Factory Premises at Kagithapuram by a Tenderer. At present about 2000 TNPL Employees, 300 to 400 Apprentices and about 1025 settlement covered Contract Workmen are availing the Canteen facilities at subsidized rates.

The scope of work shall be preparation and supply of food items by operating Industrial Canteen as per the instructions of our Officer in charge. Time schedule for supply, quality of food and mode of supply shall be as detailed in subsequent clauses. The quantity/measurement shall be as indicated against each item in the schedule of rates.

Tenderer has to make his own arrangement to operate the Steam Boiler for their steam requirements for cooking purpose at Industrial Canteen by engaging one trained person in each shift (Total 2 persons). **It may be noted that diesel boiler used for cooking idly will be dispensed within a period of six months.** Further, the Tenderer has to follow the general instructions of Boiler Maintenance Department in operating the Industrial Canteen Steam Boiler apart from keeping the Boiler and it's area clean at all time.

If the Tenderer does not keep trained personnel to operate steam boiler, a penalty of Rs.1000/- per day, will be charged.

### **2. FACILITIES PROVIDED BY TNPL**

The Company provides at its expense building, furniture, fixtures, kitchen equipments, utensils and all canteen equipments required for running a canteen on payment of a prescribed license fee of Rs 10/- per month on the terms and conditions stipulated by the company. Supply of water, steam, electricity and use of LPG during emergency are also made available by the company at free of cost. Tenderer has to maintain properly all the fixtures, kitchen equipments, utensils etc. provided by the company. Any repair or damage to any of the above will be undertaken at Tenderers cost. Additionally, a penalty of Rs 5,000/- per incidence is liable to be charged for any such damage / repair.

### **3. GUIDELINES TO PREPARE THE QUOTATION**

The Tenderer has to submit his quotation in Annexure-I and Annexure II for running the Canteen on rate contract basis, by which the Tenderer is required to give his rates for each item to be served. Such a rate shall include all costs such as cost of raw materials (*Refer Appendix I to know about the raw material brands*), wages and other statutory payment to workers, providing uniform for the canteen contract workers, transportation of raw materials from market to canteen premises, preparation, packing and service of food items and spot service of food items by engaging *two Vans* round the clock on all the days.

The company is at full liberty to insist on the Tenderer with regard to quality of food item to maintain the prescribed standard. There are four food quality checkers appointed by TNPL, who are working in all shifts. They will check the quality of food prepared in the canteen. They will give suitable instructions to the cooks, if the food do not have the expected taste and quality and you should abide by the instructions given by them.

The menu shall be decided by the Company from time to time. The Company or the Company's authorized Official will have full right for inspection of all eatables, beverages, food prepared by the Tenderer before serving. Such items which are rejected by the Company or its authorized Official during inspection should not be used for service in the Company canteen and for the items so rejected no amount will be paid by the company.

The Tenderer shall ensure that high quality ingredients, approved by FSSAI, are always procured for preparation of eatables. The officer in charge/ food quality checkers have the right to reject any ingredient that may be found to be sub-standard. **At any point of time, the Tenderer has to maintain a minimum raw material stock of one week's requirement.**

#### 4. CANTEEN TIMINGS

The canteen is being run on round the clock basis. The following is the service schedule:

##### 4.1 Service at the canteen counter

5.30 am	- Milk	About 60 cups
5.30 am	- Coffee	About 100 cups
7.30 am - 8.30 am	- Breakfast & Coffee	About 500 persons
12.30pm - 2.30 pm	- Lunch	About 500 persons

##### 4.2 Service at Work spots

7.30 am - 8.30 am	- Breakfast & Coffee	About 250 persons
9.30 am - 10.00 am	- Tea	About 500 cups
11.45 am – 12.45 pm	Variety Rice (250 gms each – 2 packets) as lunch	About 225 persons (For 'A' shift persons)
2.30 pm - 3.00 pm	- Tea & Snacks	About 500 cups
5.30 pm - 6.00 pm	- Coffee	About 200 cups
7.30 pm - 8.00 pm	- Tiffin	About 200 persons
11.00 pm - 11.30 pm	- Tea & Bun/ Snacks	About 225 persons
2.30 am - 3.00 am	- Coffee	About 200 cups

##### 4.3 Settlement Covered Contract Workmen

7.30 am	- Breakfast & Coffee	About 300 persons
9.30 am	- Tea	About 600 cups
12.30 pm	- Lunch	About 550 persons (Counter Service for Lunch only at settlement covered Contract Workers Dining Hall)
3.00 pm	- Tea	About 600 cups
7.30 pm	- Tiffin	About 300 persons
11.00 pm	- Tea	About 300 cups

## 5. Supervision

- 5.1 Tenderer must have a Head of canteen operations who will be the overall Site-In-charge at TNPL and he has to look after the entire Canteen Operations which includes planning, execution, interaction with TNPL Officials, attending meetings etc.
- 5.2 Tenderer should ensure that a full-time Manager is also available for each shift i.e. Three Managers, (one for each shift) with adequate operational experience, to look after the running of the canteen and shall have complete supervision on round the clock basis to ensure satisfactory quality of food items and also strict adherence to the supply time schedule.
- 5.3 Tenderer should keep 3 supervisors for each shift (Total 9 Nos.) to look after Production activities, Supply / dining hall activities, Manpower / Housekeeping activities respectively.
- 5.4 Tenderer must keep one person for each shift (Total – 3 Nos.) who is qualified in Catering Technology / Hotel Management in order to ensure right measurement of ingredients with the required quantity, food taste, quality etc.
- 5.5 Tenderer should ensure that required no. of cooks, drivers, service boys, cleaning and Housekeeping boys are deployed in our site as per the above requirements mentioned in clause 4.
- 5.6 If there is any stoppage of production in any area of the plant due to either non-supply or poor quality of food items, the contract is liable for cancellation.
- 5.7 In case of any delay, TNPL reserves the right to get the work done through some other agency and any additional expenditure incurred on this account shall be recovered from the Tenderer's bills.

## 6. Spot Service

Tenderer shall run the canteen on round the clock basis and be required to cater to employees' needs at dining halls and work spots on time and as per schedule.

Tenderer has to make their own arrangements to provide Two Vendor Vans with Four Drivers for distribution of food items to the various supply spots. The expenses towards maintenance of the van are to be borne by the Tenderer. The Vans should be covered and dust free. Handles to be fixed for the safety of line boys. In case of breakdown of the vehicle, the Tenderer has to make their own alternate arrangements. In the event of using Company's hired vehicle for the above purpose, the actual hire charges will be deducted from the Tenderer's bill.

Tenderer has to make their own arrangement to provide 6 Bicycles for distribution of food items to various spots (WTP, Coal Yard, Bagasse Yard, Auto & ETP and 2 spare) and 3 Heavy Duty mopeds. Among the 3 mopeds, 2 should be used for distribution of food items to various spots (OHC, HRD Centre, Stadium, School and TNPL Clubs / I T I / any other location) as per the instruction of HR Department from time to time and the remaining one should be used for taking care of the day to day work related to canteen token management system (CTMS – Readers & Printers).

In the event of Tenderer who is not providing the required no. of Vans, Bicycles and Moped, an amount of Rs.1000/- per day will be charged as penalty and deducted from the monthly bills.

**- For Company Employees:**

Food packets, Tea/coffee and snacks are to be supplied at about 45 spots both at Paper Mill and Cement Plant by a Van covering a distance of approximately 210 Kms (7 Kms X 30 trips per day). In addition to this, special coffee and tea should be supplied at about 5 spots in Paper mill in the morning and afternoon by a van covering a distance of approximately 30 kms. The food should be packed with single banana leaf and the standard size of the banana leaf should be 35cms length and 27 cms breath.

Lunch – for “A” shift workmen – About 225 persons (250 gms of Curd rice & 250 gms of variety rice) – 11.45 AM to 12.45 PM around 26 work spots.

**- For Settlement Covered Contract workmen:**

For Settlement Covered Contract workmen the respective contractors will give their requirements in advance in writing to the canteen in-charge and make their own arrangements to pick the food packets from the canteen premises and distribute them to their respective Settlement Covered Contract workmen who work in A & B shifts.. Distribution of food items and other menu to the security settlement covered contract workmen shall be supplied by the Tenderer at the respective work spots. For lunch, food shall be supplied at Settlement Covered Contract workmen Dining Hall between 12.30 PM and 2.30 PM (Counter Service). However, Tea will be supplied by the Tenderer at the respective work spot.

**Housekeeping and Disposal of Canteen Waste**

Tenderer shall ensure that the entire premises handed over to him are kept clean, tidy and hygienic. This area shall be open for inspection at all times by the TNPL representatives. Housekeeping of the entire Canteen premises have to be done by the tenderer on daily basis.

Tenderer shall have the responsibility to comply with the requirements of waste disposal like food waste, Used oil etc. and shall maintain record for verification. He has to make his own arrangements to provide a Separate vehicle for disposal of Garbage, Vegetable waste and food waste and to adhere the following in Disposal of canteen wastage on daily basis:

- Coconut shell, used milk covers and other used material cover/coni bags/cardboard/oil tin or cane are to be removed by the tenderer and the same has to be disposed by himself.
- Vegetable waste, leaf waste and food waste are to be separated properly from the other garbage and the same has to be sent to Horticulture department and Bio-methenization plants.
- Apart from the above, the General waste is to be cleaned and the same should be be disposed in TNPL dump yard.
- In case of any complaints about Housekeeping / waste disposal, a penalty of Rs. 10,000/- per occurrence will be levied.

**7. PAYMENT TERMS**

Tenderer shall raise bills once in 15 Days which shall be duly certified by the Officer-in-charge at TNPL and the payment shall be effected as follows:

**7.1** 90% of the certified bill value shall be released within 10 days from the date of receipt of certified bills at Accounts department through RTGS.

**7.2** 10% shall be withheld as retention money and released interest free on satisfactory completion of the contract after getting the clearance from HR Department.

## 8. VALIDITY

The rates quoted should be valid for a minimum of period **90 days** for acceptance from due date. During the validity period, Tenderer is not permitted to make any upward revision in the rates. During the validity period of the order, no upward raise in rates will be allowed except in case of increase in statutory levies.

TNPL shall have right to cancel the order at its own discretion without assigning any reasons after giving a 15 days notice.

## 9. CONTRACT PERIOD:

**The contract is valid for a period of One year from the date of order.** The rates offered shall be fixed during the tenure of the contract. However, TNPL reserves the right to cancel the order at its own discretion without assigning any reasons after giving 15 days notice.

In case the performance of the Tenderer is not satisfactory, TNPL reserves the right to terminate the contract without any prejudice by giving a notice of 15 days. In case of such termination, the security deposit of **Rs 10,00,000/-** shall be forfeited.

## 10. LABOUR LAWS, RULES and OTHER APPLICABLE LAWS

The Tenderer shall comply with all labour laws and rules enclosed as Annexure III, with respect to deployment of labour from time to time regarding minimum wages, EPF and other statutory regulations. The tenderer shall also abide by the applicable laws.

## 11. GENERAL CONDITIONS

**11.1** The Tenderer shall quote the rates against each item after thoroughly assessing the quantum/nature of work. The rates quoted shall remain fixed without any escalation. In case the Tenderer withdraws from the Tender on a later date for any reason the EMD submitted by him shall be forfeited without any prejudice.

**11.2** After award of contract to the successful Tenderer (contractor), if the contractor withdraws from the work on a later date during the contract period for any reason, Security Deposit / retention money if any submitted by the contractor shall be forfeited without any prejudice, besides the contractor will not be considered for any future Tenders in TNPL for a minimum period of 3 years.

**11.3** The Tenderer shall specify separately while quoting the rates, whether the Service is Taxable.

It is the responsibility of Tenderers to ensure whether the work is taxable or not. If taxable, Tenderer has to submit GST Registration number and the GST will be paid to Tenderer only from the date of registration or effective date of contract whichever is later upon submitting a copy of GST Registration Certificate. TNPL is not responsible for any action initiated by the GST on Tenderer at a later date for non-payment of GST.

In case of Taxable service, Tenderer shall raise bills in triplicate by submitting a copy of GST registration certificate, a copy of PAN along with the following details for availing Input tax credit by TNPL.

- a) Bill Number / Invoice Number
- b) Name, Address and Registration Number with Date
- c) Name & Address of the Service receiver



- d) Description / Classification of the service
- e) Value of the service with GST payable.

In case of receipt of GST from TNPL, you are required to submit a "Declaration" with the subsequent bills towards remittance of the same to the respective authorities. The declaration shall be as below:

" I / We do hereby declare that the GST amount received from M/s.TNPL for our previous bills have been deposited to the Government Account ".

- 11.4** The quality of food items prepared and supplied by the Tenderer should be good and the quantity is as prescribed by the company. The company is at full liberty to insist on you with regard to quality of food item to maintain the prescribed standard. There are four food quality checkers appointed by TNPL, who are working in all shifts. They will check the quality of food prepared in the canteen. They will give suitable instructions to the cooks, if the food do not have the expected taste and quality and you should abide by the instructions given by them.
- 11.5** The Tenderer is required to use only the ingredients listed out in the Ingredients List in appropriate proportion, so as to ensure taste and quality of each items supplied. The ingredients and the vegetables are subject to verification of the food quality checkers/ officer in charge of the canteen. If found unsuitable and the same will be rejected summarily. The weight of the vegetables after cleaning and peeling shall be as per Appendix – I. The vegetables weights are given in Appendix –I.
- 11.6** The Tenderer is fully responsible to account for the cost of the wastage of food items prepared at our Industrial Canteen. So any wastage of food items will have to be borne by the Tenderer. Further, in case of return of food items, the Tenderer has to bear the same, since he is required to assess the correct requirement and arrange for distribution of food items to employees. The Tenderer is required to arrange for exchanging the coupons from our employees, in order to assess the correct requirements, at the spots specified by the Management.
- 11.7** The Tenderer should ensure usage of Quality Double Refined Sunflower oil, which is Cholesterol free for all foodstuffs and to be used one time only. Used fried oil or cooked oil should not be reused for any food preparation. The used oil should be disposed in front of any HR Industrial canteen team.
- 11.8** The Tenderer is required to ensure proper maintenance of materials handed over to him and inventory of items shall be taken while taking charge of the canteen. In the event of any loss of materials/property entrusted to the Tenderer, the Tenderer has to replace the same, failing which an equivalent amount will be recovered from his bills.
- 11.9** Any loss, theft and Damages of canteen equipments / vessels shall be borne by the Tenderer at his own cost.
- 11.10** The operations of the Tenderer will be monitored by Human Resources Dept. / members of Canteen Managing Committee/ food quality checkers. All day-to-day activities and Immediate instructions will be conveyed through food quality checkers.

- 11.11** Tenderer will make his own arrangements to engage the required manpower for running the Canteen. The company reserves its right to prescribe the minimum number of manpower required to be engaged by the Tenderer is as below

Sl.No.	Description	A	G	B	C	Total
1	Site In-charge	-	1	-	-	1
2	Manager	1	-	1	1	3
3	Cook	4	8	8	3	23
4	Supervisors	4	-	4	4	12
5	Staff Ladies	-	5	-	-	5
6	Cleaning Ladies	2	6	-	2	10
7	Sweeper	2	2	-	6	10
8	Line Boys (Helper)	33	10	33	18	94
Total		46	32	46	34	158

All contract workers of the Tenderer engaged for such purpose are subject to pre-placement medical examinations by the company's Medical Officer, in addition to periodical medical examinations as and when the company deems it necessary. The company also reserves its right to take appropriate action based on the results of such medical examination.

- 11.12** Medical examination of all the workmen shall be done as per the Factories Act at the cost of the Tenderer once in 6 months i.e., during June and December of every year. In addition **contractor should obtain FSSAI license for preparing and supplying of food items in the premises within 30 days from commencement of work.**
- 11.13** Tenderer shall comply with all safety rules and regulations. Tenderer should ensure that none of his contract workers stay in the canteen premises beyond their shift working hours.
- 11.14** Tenderer shall make arrangements to provide Uniforms, Aprons, Oven Gloves and Chef caps made of cloth to the kitchen staff / Permanent Caps to all except kitchen staff and Hand Gloves to serving staff at Canteen and Service spots. The ladies who are engaged in cleaning area should be given Gum boots and Aprons since they work in water and to protect them from becoming wet. Non adherence of the same attracts a penalty of Rs.1000/- per day.
- 11.15** Tenderer has to ensure that canteen workers in Canteen should be clean and wear clean clothing. They should also be with proper grooming. The grooming factors include Hair cut, clean shave, clean/ cut nails for men and properly tied hair and clean / cut nails for women. The vessels cleaning and housekeeping material like soap oil, mope and broom are to be provided by the tenderer.
- 11.16** All food items are to be supplied only against subsidized coupons given by employees and settlement covered contract workmen which are generated from canteen token management system (CTMS).
- 11.17** Tenderer is required to maintain a Register in the Industrial Canteen wherein the Authorized Representative of TNPL will be endorsing views on quality, quantity, housekeeping, timely supply etc. The Tenderer / Canteen Manager is required to take note of the same and specify the corrective steps taken in this regard, which is to be duly recorded in the register.

- 11.18** The company reserves the right to increase or decrease the quantity of each food item to be prepared and prescribe the menu from time to time. ✓
- 11.19** The canteen is intended only for company employees, settlement covered contract workmen and for supply in the company's premises. The Tenderer shall not supply food to outsiders. ✓
- 11.20** Tenderer shall not sublease the premises nor sub contract the work to any other person during the tenure of contract. ✓
- 11.21** The Tenderer has to procure only Standard / Full Cream Aavin Milk with fat content of not less than 6% and SNF of not less than 8.5% for entire Industrial Canteen's requirements from TNPL Employees Co-operative Stores and the cost will be deducted from the Tenderer's bill directly. Any increase in the price of milk, from the date of increase, will be borne by TNPL. Existing cost of standard Aavin Green Pack Milk is Rs.43/- per litre and Full Cream Aavin Milk is Rs.49/- per litre. ✓
- 11.22** Tenderer should not prepare any Non-Vegetarian items in the Industrial Canteen. ✓
- 11.23** It is the responsibility of the Tenderer to supervise the manpower engaged by him without any problems. ✓
- 11.24** Tenderer shall take appropriate action against the canteen staff who is found guilty. ✓
- 11.25** Company shall not provide any vehicle for bringing men and materials for the canteen operation. However, in case of emergency such trips can be given and charges for which will be deducted from the Tenderer's bills. ✓
- 11.26** Tin curd should not be supplied. It is the responsibility of the Tenderer to plan accordingly for the following day's requirement. ✓
- 11.27** Tenderer has to supply special meals and special snacks whenever required by the management. ✓
- 11.28** The entire contract shall be carried out as per the instructions given from time to time by the Human Resources Department. Regarding any disputes, the decision of the Head of this department shall be final and binding. ✓
- 11.29** Tenderer shall ensure the following: ✓
- Valid fitness certificate for vehicles engaged for the entire contract period ✓
  - Emission test certificate issued by a testing agency authorized by Transport department of T.N. for smoke emission density less than 65 HSU. ✓
  - Prominently written registration number plates fixed on the vehicle as stipulated by Transport department of T.N. ✓

The Drivers engaged by the Tenderer shall have valid Driving License and a copy of the license shall be submitted to the Officer-in-charge. In case performances of the Drivers are not satisfactory, the Tenderer shall provide alternate driver as per instructions of Officer-in-charge. ✓

- 11.30** Printed coupons / computerized slips will be used by both the employees and settlement covered contract workmen for taking food items in the canteen. ✓
- 11.31** Tenderer shall not be allowed to claim any subsidy separately for the food consumed By Contract workers employed in Canteen. Tenderer's quoted rates should be inclusive Of the above. ✓

**11.32 Rice**

- 11.32.1** Good Quality of Ponni Boiled Rice shall be used for preparation of Lunch and Variety Rice for both employees and settlement covered contract workmen. After cooked, the rice should be thin and small.
- 11.32.2** Good Quality Briyani Rice shall be used for preparation of Vegetable Briyani & Kushka.
- 11.32.3** Good Quality Ponni Raw Rice shall be used for preparation of Pongal.

**11.33 Penalty Clause:**

- 11.34** In case of any complaints about quality, quantity, timely supply and Non-availability of vegetables and provisions, TNPL has the right to deduct 100% of the particular menu cost as penalty.
- 11.35** Tenderer should not bring polythene bag / plastic items inside the Factory premises. If it is unavoidable, the used bags should be taken away by the Contractor on the same day. The used oil tins, gunny bags should be taken away within 15 days from the date of bringing in. If the Tenderer fails to adhere to this procedure, a penalty of Rs. 500/- per occurrence will be levied.
- 11.36** There should not be any adulteration both in the preparation of food items or in any of the raw materials purchased for the preparation of food items. Without any prejudice to the legal action that may be initiated by the enforcing authorities, a penalty of Rs.10,000/- is liable to be charged for any incidence of adulteration. The company reserves the right to even cancel the contract for such respective action.
- 11.37** Artificial / synthetic food flavoring / colouring agents preservatives etc. should not be used for preparation of any of the food items.
- 11.38** No Ready mix or readymade food items shall be permitted for preparation of food items viz. Iddly, Vadai, Chappathi, Parotta etc
- 11.39** All the provisions used for preparation of food items shall be used within the recommended period / before the Expiry as indicated on the packets.
- 11.40** The tenderer should use only FSSAI approved certified brand / quality / type of provision indicated in Appendix – I. The officer in charge/ food quality checkers has the right to reject any ingredient that may be found to be sub-standard. At any point of time, the Tenderer has to maintain a minimum raw material stock for one week's requirement.
- 11.41** Food items should be prepared and supplied as per the menu decided by the Management / Canteen Managing Committee. The menu should not be changed on any account without the prior permission of the Management / Canteen Managing Committee. A penalty of Rs.5000/- per occasion is liable to be charged if the menu is changed without any prior permission.
- 11.42** Tenderer should provide true and correct information / documents wherever asked for in the tender. At any point of time, if the information / supporting documents provided by the tenderer is false / fabricated, tenderer's offer shall be disqualified automatically.
- 11.43** Contract shall be deemed to have been entered into at Kagithapuram, Karur Dt , Tamil Nadu and the courts at Karur shall be the forum for legal proceedings, if any, connected with this contract.
- 11.44** Tenderer shall adhere to the general terms and conditions of TNPL in toto.

**ANNEXURE I TECHNICAL CUM COMMERCIAL BID**

**Sub: Preparation and supply of food items by operating Industrial Canteen at TNPL Unit - I at Kagithapuram during the year 2022-23**

**Ref: Tender Enquiry No. PUR:ENQ: 222313002109 dt. 05/07/2022**

**NOTE :** Before filling up the details, please carefully read all the points. No correction or overwriting is allowed.

1. Name and address of the Tenderer --
2. Partnership / proprietorship/private limited company / Public Limited Company/Public undertaking.(Proof of registration to be enclosed). --
3. Name and address of partners and/or directors (in case of company or partnership firm copy of the relevant registration/ partnership deed to be provided) --
4. Usual place of business --
5. **Whether Tenderer is a** --

**Regular Hotelier /Industrial Caterer and should have an average turnover of Rs.4 Crore and above per Annum in the last Three Financial years ending 31/03/2022. The tenderer should enclose copies of Income Tax Returns and audited Balance Sheet signed by a competent Chartered Accountant for the last 3 financial years in support of the turnover. The following documentary proof for the experience must be enclosed along with the Technical-Cum-Commercial Bid failing which, the tender is liable for rejection at the discretion of TNPL.**

**Regular Hotelier / Industrial Caterer**

**Whether Tenderer has submitted:**

- |   |           |
|---|-----------|
| a) Copies of Work Orders / Contracts  | Yes / No. |
| b) Copies of Bills / Invoices with Payment vouchers                             | Yes / No. |
| c) Copies of Audited Balance Sheet for the past three completed financial years | Yes / No. |
| d) Copies of Income-Tax return submitted for the past three assessment years    | Yes / No. |
6. No. of employees presently engaged by the Tenderer in his present establishment. --

7. No. of qualified staff presently engaged by the Tenderer. --
8. Name of bankers. --
9. Provident Fund/ESI code numbers if any (Proof of registration to be enclosed) --
10. Whether the Tenderer enjoys any overdraft arrangement with the bankers and if so, give particulars. --
11. Working capital of the Tenderer. --
12. Is the Tenderer an Income-tax Assessee? Copy of latest IT return along with PAN No. has to be produced. --
- a) PAN No. (Pl. provide Photo Copy) --
- b) Status (Please tick) -- Company / Non Company
- d) GST Regn.No. & Date --
- (Please provide photo copy)
13. Please give your sales turnover for the past 3 years along with copy of balance sheet, audited copy of profit/loss. --
14. **Latest Solvency Certificate** obtained on (or) after **01/04/2022** for a value of Rs **5 lakhs** --
15. Agreeable to take up the work as per Tender -- Yes / No
15. **E.M.D. AMOUNT :**
- 
- Have you enclosed single Demand Draft towards EMD in Commercial Bid Envelope for an amount of **Rs 10,00,000/-**
16. **TENDER FEE:**
- Have you (**Tenderers who have downloaded Tender document from website**) enclosed single Demand Draft towards non-refundable Tender Fee of **Rs.590/-** --
17. **VALIDITY OF OFFER :** --
- Agreeable to keep the offer valid for a minimum period of 90 days from the due date and the rates valid for one year.
18. Have you taken up any work earlier in TNPL ? --
- If so, furnish order particulars with copies of orders



19. **[Copy of GST Registration should be enclosed] --  
GST Registration details**
20. **Please mention applicable GST percentage --  
If not mentioned applicable GST percentage  
your offer will be liable for rejection.**

**NAME :**

**ADDRESS :**

**(SIGNATURE WITH SEAL)**

**DATE :**

**Contact Phone No. :**

**Mobile No. :**

**E-Mail ID :**

**ANNEXURE II-A – BUDGETARY PRICE BID****PROFORMA**

**To**  
**Tamil Nadu Newsprint and Papers Limited**  
**Kagithapuram - 639 136**  
**Karur (Dt.)**

Sirs,

**Sub: Preparation and supply of food items by operating Industrial Canteen at TNPL Unit - I at Kagithapuram during the year 2022-23.**

Ref: Tender Enquiry No. PUR:ENQ: 222313002109 dt. 05/07/2022

I/We hereby confirm having gone through your Tender enquiry cited above in detail and am/are pleased to submit my/our most competitive Offer for the subject work as follows:

Sl. No.	Description	Approx. Qty. of requirements/per Annum (No.)	Rate/unit Rs. P.	Value Rs. P.
1	Medu Vadai (40 gms) /Masal Vadai (45 gms)/ Bonda (50 gms)/Boiled Groundnut Sundal (50 gms) served with Paper Plate / Masala Sundal/Sundal/Green Gram/Green Peas (50 gms)/ Raw Banana Bajji / Onion Bajji (40 gms)– 2 Nos (Optional) for special meeting Served with Paper Plate.	583300 ✓		
2	Tea (120 ml)	786800 ✓		
3	Coffee (120 ml)	374500 ✓		
4	Special tea (120 ml)	129600 ✓		
5	Special Coffee (120 ml)	123600 ✓		
6	Milk (120 ml) / Curd (120 ml)	133600 ✓		
7	Butter Milk (120 ml)	400 ✓		
8	Iddly set (2nos) (100 gms) accompanied with Chutney & Sambar.	231000 ✓		
9	Uthappam (50 gms) accompanied with Chutney & Sambar	441400 ✓		



10	Ven Pongal / Kitchadi / Wheat Uppuma (150 gms) accompanied with Coconut Chutney and Sambar for Pongal and for Kithcadi and Wheat Uppuma, Coconut Chutney only to be served.	196000		
11	Chappathi accompanied with Kuruma / Parotta accompanied with Kuruma (Chappathi & Parotta Each (50 gms)	231500		
12	Kushka (250 gms) accompanied with Kuruma / Vegetable Briyani (250 gms) accompanied with Onion raitha	63100		
13	Full Meals with Rice (Good Quality Boiled Ponni Rice – 600 grams), Sambar, Rasam Papad, Porial/ Kootu, Buttermilk and Pickle. The Dhal powder with Gingelly oil should be kept at the table on Sambar days. On Friday's either payasam(1 cup) or Rava Kesari(50g) or Sweet Pongal(50g) are to be served along with meals. On salary days (30 <sup>th</sup> or 31 <sup>st</sup> for employees and 10 <sup>th</sup> for settlement covered contract workmen) sweet (40g) to be served along with meals. The sweet will be decided by HR canteen team.	44300		
14	Special Veg. Lunch (usual meals, 1 chappathi with Kuruma, Variety Rice with side dish, curd, sweet, beeda and banana)	900		
15	Half meals - 350 gms Rice with 1 Chappathi with veg kuruma each day will be different kuruma (Mon-Sun), Porial /Kootu, Sambar, rasam, Papad, pickle, buttermilk. The Dhal powder with Gingelly oil should be kept at the table on Sambar days. On Friday's either payasam(1 cup) or Rava Kesari(50g) or Sweet Pongal(50g) are to be served along with meals. On salary days (30 <sup>th</sup> or 31 <sup>st</sup> for employees and 10 <sup>th</sup> for settlement covered contract workmen) sweet (40g) to be served along with meals. The sweet will be decided by HR canteen team.	154500		
16	Sweet Bun / Rusk/ Varukky / Salt Biscuit / Milk Biscuit/Good Day Biscuit/Milk Bikis /Butter Cookies/Coconut Biscuit will be Served 40 gms with Butter cover/paper.	164000		
17	Mixture / Karasevu / Pakoda packed in Butter cover - 40 gms	82000		



TamilNadu Newsprint and Papers Ltd

Tender No. PUR:ENQ: 222313002109

18	Curd Rice – 350 Grams (Good quality Ponni Rice) with pickle	64800		
19	Variety rice – 2 packets (250 grams each) (Lemon rice & Curd rice / Tamarind Rice & Curd Rice / Tomato Rice & Curd Rice / Sambar Rice & Curd Rice, Vegetable Rice & Curd Rice. Mint Rice & Curd Rice, Curry leaves Rice & Curd Rice) etc. with Porial-50 grams.	81100		
Total Value Per Annum				

Total Value per Annum

---

GST

---

Total Value

---

**Note:**

**Mention any other tax is applicable. If no indication it is presumed that the quoted rate is inclusive of the same.**

Minimum quantity of input items along with the brands for making **required units** of each eatable is given in

**Appendix I.** Any other ingredient not listed out herein but required to be used, shall be used in appropriate proportions so as to ensure satisfactory quality of each item supplied.

Tenderers are required to indicate their unit rates for each of the Category, which if not complied, the Tender is liable for rejection.

The quantity requirements per annum are only indicative and may vary on either side. However, TNPL shall not give guarantee for any minimum quantity.

**(SIGNATURE WITH SEAL)**

NAME :

ADDRESS :

DATE :

Contact Phone No :

Mobile Phone No :

E-Mail ID :

**ANNEXURE II-A – FIRM PRICE BID**  
**(To be submitted in a separate sealed cover)**

**PROFORMA**

**To**  
**Tamil Nadu Newsprint and Papers Limited**  
**Kagithapuram - 639 136**  
**Karur (Dt.)**

Sirs,

**Sub: Preparation and supply of food items by operating Industrial Canteen at TNPL Unit - I at Kagithapuram during the year 2022-23.**

Ref: Tender Enquiry No. PUR:ENQ: 222313002109 dt. 05/07/2022

I/We hereby confirm having gone through your Tender enquiry cited above in detail and am/are pleased to submit my/our most competitive Offer for the subject work as follows:

Sl. No.	Description	Approx. Qty. of requirements/per Annum (No.)	Rate/unit Rs. P.	Value Rs. P.
1	Medu Vadai (40 gms) /Masal Vadai (45 gms)/ Bonda (50 gms)/Boiled Groundnut Sundal (50 gms) served with Paper Plate / Masala Sundal/Sundal/Green Gram/Green Peas (50 gms)/ Raw Banana Bajji / Onion Bajji (40 gms)– 2 Nos (Optional) for special meeting Served with Paper Plate.	<b>583300</b>		
2	Tea (120 ml)	<b>786800</b>		
3	Coffee (120 ml)	<b>374500</b>		
4	Special tea (120 ml)	<b>129600</b>		
5	Special Coffee (120 ml)	<b>123600</b>		
6	Milk (120 ml) / Curd (120 ml)	<b>133600</b>		
7	Butter Milk (120 ml)	<b>400</b>		
8	Iddly set (2nos) (100 gms) accompanied with Chutney & Sambar.	<b>231000</b>		
9	Uthappam (50 gms) accompanied with Chutney & Sambar	<b>441400</b>		

10	Ven Pongal / Kitchadi / Wheat Uppuma (150 gms) accompanied with Coconut Chutney and Sambar for Pongal and for Kithcadi and Wheat Uppuma, Coconut Chutney only to be served.	196000		
11	Chappathi accompanied with Kuruma / Parotta accompanied with Kuruma (Chappathi & Parotta Each (50 gms)	231500		
12	Kushka (250 gms) accompanied with Kuruma / Vegetable Briyani (250 gms) accompanied with Onion raitha	63100		
13	Full Meals with Rice (Good Quality Boiled Ponni Rice – 600 grams), Sambar, Rasam Papad, Porial/ Kootu, Buttermilk and Pickle. The Dhal powder with Gingelly oil should be kept at the table on Sambar days. On Friday's either payasam(1 cup) or Rava Kesari(50g) or Sweet Pongal(50g) are to be served along with meals. On salary days (30 <sup>th</sup> or 31 <sup>st</sup> for employees and 10 <sup>th</sup> for settlement covered contract workmen) sweet (40g) to be served along with meals. The sweet will be decided by HR canteen team.	44300		
14	Special Veg. Lunch (usual meals, 1 chappathi with Kuruma, Variety Rice with side dish, curd, sweet, beeda and banana)	900		
15	Half meals - 350 gms Rice with 1 Chappathi with veg kuruma each day will be different kuruma (Mon-Sun), Porial /Kootu, Sambar, rasam, Papad, pickle, buttermilk. The Dhal powder with Gingelly oil should be kept at the table on Sambar days. On Friday's either payasam(1 cup) or Rava Kesari(50g) or Sweet Pongal(50g) are to be served along with meals. On salary days (30 <sup>th</sup> or 31 <sup>st</sup> for employees and 10 <sup>th</sup> for settlement covered contract workmen) sweet (40g) to be served along with meals. The sweet will be decided by HR canteen team.	154500		
16	Sweet Bun / Rusk/ Varukky / Salt Biscuit / Milk Biscuit/Good Day Biscuit/Milk Bikis /Butter Cookies/Coconut Biscuit will be Served 40 gms with Butter cover/paper.	164000		
17	Mixture / Karasevu / Pakoda packed in Butter cover - 40 gms	82000		



TamilNadu Newsprint and Papers Ltd

Tender No. PUR:ENQ: 222313002109

18	Curd Rice – 350 Grams (Good quality Ponni Rice) with pickle	64800		
19	Variety rice – 2 packets (250 grams each) (Lemon rice & Curd rice / Tamarind Rice & Curd Rice / Tomato Rice & Curd Rice / Sambar Rice & Curd Rice, Vegetable Rice & Curd Rice. Mint Rice & Curd Rice, Curry leaves Rice & Curd Rice) etc. with Porial-50 grams.	81100		
Total Value Per Annum				

Total Value per Annum

\_\_\_\_\_

GST

\_\_\_\_\_

Total Value

\_\_\_\_\_

**Note:**

**Mention any other tax is applicable. If no indication it is presumed that the quoted rate is inclusive of the same.**

Minimum quantity of input items along with the brands for making **required units** of each eatable is given in

**Appendix I.** Any other ingredient not listed out herein but required to be used, shall be used in appropriate proportions so as to ensure satisfactory quality of each item supplied.

Tenderers are required to indicate their unit rates for each of the Category, which if not complied, the Tender is liable for rejection.

The quantity requirements per annum are only indicative and may vary on either side. However, TNPL shall not give guarantee for any minimum quantity.

**(SIGNATURE WITH SEAL)**

**NAME :**

**ADDRESS :**

**DATE :**

**Contact Phone No :**

**Mobile Phone No :**

**E-Mail ID :**

**ANNEXURE III**

**Sub: Preparation and supply of food items by operating Industrial Canteen at TNPL Unit - I at Kagithapuram during the year 2022-23.**

Ref: Tender Enquiry No. PUR:ENQ: 222313002109 dt. 05/07/2022

**TERMS AND CONDITIONS FOR DEPLOYMENT OF OUTSOURCED WORKMEN AT TNPL INDUSTRIAL CANTEEN FOR THE YEAR 2022-23**

The Contractor shall comply with all applicable Labour Statutes, Wages and other allowance relating to deployment of contract workmen.

**1. REGISTRATION OF CONTRACT AND CONTRACTOR'S LICENCE:**

- 1.1 The Contractor shall produce the following documents to the Principal employer for registering their contract with the Joint Director of Industrial Safety and Health, Trichy jurisdiction:
- Contractor's details (Proprietor's name, Father's name, Age/ Date of birth, E-mail ID, Mobile No.)
  - Form VI- A (Notice of Commencement of work)
  - Indemnity Bond in Rs.20/- Stamp paper (2 Nos.).
  - Copy of Aadhaar Card.
- 1.2 If the Contractor engages 20 or more personnel, the Contractor shall apply for Contractor's licence with the Deputy Director of Industrial Safety and Health, Karur and produce the following documents:
- 1.3
- Form IV- Application for Licence (5 Copies)
  - Form VII – In case of renewal of Licence (5 Copies)
  - Along with the above forms, Security Deposit of Rs.500/- per head remitted either by means of NSC or treasury challan in the following head:8443 Civil deposits (b) Deposits not bearing interest 116 deposit under various contract and state Acts– AB. Deposits under the Contract Labour ( Regulation and Abolition) Rules.
  - Licence Fee is to be remitted through treasury challan in the head 0230-00-Labour and Employment – 104 Fees realized under the Factories Act – AO-Fees under contract labour (D.P.CODE:0230-00-104-AO-0006).

**REVISED LICENCE FEE DETAILS**

No. of persons	Registration fees (Rs.)	Licence fees (Rs.)	Licence Renewal fees (Rs.)	Surcharge	Amendment Fees
Upto 20	2500.00	2500.00	2500.00	1250.00	500.00
21 – 50	2500.00	2500.00	2500.00	1250.00	500.00
51 – 100	5000.00	5000.00	5000.00	2500.00	500.00



101 – 200	10000.00	10000.00	10000.00	5000.00	500.00
201 – 400	20000.00	20000.00	20000.00	10000.00	500.00
Above 400	20000.00	20000.00	20000.00	10000.00	500.00

Licence amendment fees - Rs.500/-

Renewal fees - Initial – 100%

Surcharge - Initial – 50%

Duplicate licence fees - Rs.50/-

c. Certificate by TNPL in Form V

The Contractor has to obtain Licence under the Food & Safety Standard Act, 2006 read with Regulation 2011 and produce proof of the same prior to commencement of the work.

Without complying the above formalities at 1.1 and 1.2, the Contractor or their personnel will not be permitted to enter the work premises and take up the work.

2. **WAGES :**

i. **Wages shall be paid for the actual days worked.**

- i. Contractor should disburse wages to their Outsourced workmen as per Minimum Wages Act. Employee portion of PF shall be deducted on the wage payable per day.

iii. **The Contractor shall ensure the payment of Minimum wages for Outsourced workmen as notified every year by the Government of Tamilnadu as per the Minimum wages Act, 1948 or as determined by TNPL.**

- iv. Present Minimum wages for the period 2022-23 are detailed below. However, the same will be revised based on the notification of Tamilnadu Government will revise the wages payable to workmen with effect from 01.04.2023. Any revision in this regard shall be implemented. Differential wages will be reimbursed on submission of proof towards the disbursement of revised wages.

CATEGORY	RATE OF WAGES / DAY	QUALIFICATION
Helper (Staff ladies, Cleaning Ladies, Housekeeping Sweeper, Line boys)	Rs.491.04	Primary Schooling
Assistant Cook (Supervisors)	Rs.495.81	Passed Matriculation or its equivalent or 10 <sup>th</sup> class passed under 10 + 2 system of education
Cook (Cook, Manager, Site-in-charge)	Rs.499.12	Passed Matriculation or its equivalent or 10 <sup>th</sup> class passed under 10 + 2 system of education and ITI Cook (Vegetarian)/Diploma in catering / ITI – Food production

- iv. **The Contractor should disburse wages on or before 10<sup>th</sup> of every month by crediting it to the savings bank account of the respective outsourced workman with SBI / IOB Banks situated nearby factory premises.**
- v. **The Contractor should ensure payment of wages to their outsourced workmen irrespective of payment of bills by TNPL.**
- vi. The Contractor shall ensure that all the Outsourced workmen deployed in their contract to open a separate Savings Bank Account in SBI, Pugalur / IOB, Kandampalayam.
- vii. The Contractor shall ensure the wages payable to the contract workmen are credited into the individual Outsourced workmen Savings Bank Account.
- viii. The Contractor shall issue Wage Slip (Form XXVIII) in the prescribed format.
- ix. However, Wage Slip pertaining to individual outsourced workman should be given one day prior to the date of payment.
- x. Regular and timely payment of wages must be ensured by the contractor.
- xi. Further, subsequent deviation like non- payment or delay in payment/ short payment will be viewed seriously including termination of contract without assigning any reasons thereof.
- xii. If any grievance is raised by any contract workman in respect of non-payment / short payment of wages, TNPL, as a Principal Employer, will deduct the said amount from the bill and their wages will be effected. In such case, 5% of penalty will be imposed as the unpaid wages. While submitting the bill, Contractor has to produce the documents viz. Bill Copy, proof towards wages disbursed, Bank Statement, Attendance Register, Wage Acquittance, Copy of Wage slips, Remittance for PF and ESI Contributions to HR Department of TNPL.

The Contractor shall produce copy of bills claimed with mandays details together with copy of Attendance, wage acquittance for every month for the contract workmen deployed in their respective contract on or before 12<sup>th</sup> of every month for ensuring PF compliance purpose. The Contractor shall also ensure the mandays claimed in the bills / attendance register is reflected in the wage acquittance also.

#### **Details of Shiftwise Manpower deployment in Industrial Canteen**

Sl.No.	Description	A	G	B	C	Total
1	Site In-charge	-	1	-	-	1
2	Manager	1	-	1	1	3
3	Cook	4	8	8	3	23
4	Supervisors	4	-	4	4	12
5	Staff Ladies	-	5	-	-	5
6	Cleaning Ladies	2	6	-	2	10
7	Sweeper	2	2	-	6	10
8	Line Boys (Helper)	33	10	33	18	94
<b>Total</b>		<b>46</b>	<b>32</b>	<b>46</b>	<b>34</b>	<b>158</b>



### 3. OVERTIME WAGES:

Overtime wages should be paid at double the rate.

#### i. EPF/EPS:

The Contractor should obtain separate Provident Fund code number in their own name (or) their firm name as the case may be in EPFO, Trichy region in order to remit EPF, EPS, EDLI and other allied dues in respect of their Outsourced workmen being deployed in their contract every month.

- i. EPF/ EPS have to be remitted for actual shift, NH/FH and miscellaneous shift (Basic wages + DA).
- ii. Overtime wages do not attract PF.
- iii. Before remitting EPF, EPS, EDLI and other allied dues, the Contractor shall be required to show the details of actual attendance of each outsourced workmen, NH/FH and miscellaneous shift together with wage acquaintance to the Contract section – HR Department of the Principal Employer on or before 12<sup>th</sup> of every month in order to ascertain as to whether the attendance tallies with the wage acquaintance and assess the amount payable towards EPF, EPS, EDLI and other allied dues. Only after getting confirmation, the Contractor has to remit EPF, EPS, EDLI and other allied dues in their PF code on or before 15<sup>th</sup> of every month.

In case, any discrepancies such as short/belated remittance are found in the remittance of EPF, EPS, EDLI and other allied dues at later point of time, the Contractor shall require to comply with the Statutory provisions in toto.

- iv. The Contractor shall be required to remit EPF/EPS dues for the outsourced workmen deployed by them at the rate of 25% of Basic wages + DA (12% recovered from outsourced workman deployed by them, 12% by the Contractor, 0.5% Administrative Charges subject to minimum of `500/- and 0.5% EDLI Charges) through online under the Contractor code on or before 15<sup>th</sup> of every succeeding month and submit proof of EPF/EPS remittance on or before 16<sup>th</sup> of the same month along with PF remittance challans in time to the RPFC, Trichy and HR department of the Principal Employer. (Addition of any workman in Form 5, Deletion of any workman in Form 10, Challan particulars / Remittance break ups in Form 12A). The Contractor shall also require to submit following annual returns to the RPFC, Trichy:

Form 6 A (Annual PF /EPS Contribution Statement),

Form 3 A (Individual PF/EPS Contribution card).

- v. Since the Employees Provident Fund Organisation has introduced payment through e- Sewa, the Contractor have to provide the necessary details such as Wages, Number of workmen along with PF Contribution, other details required by the EPFO, Trichy. The Contractor should ensure collecting "e-Challan" and remit the PF dues on or before 15<sup>th</sup> of the succeeding month through online.
- vi. If the Contractor fails to remit EPF/EPS dues within the stipulated time, TNPL has right to deduct the same amount along with penal damages and interest from the Contractor bills and the amount so deducted will be remitted to the PF Office through TNPL Contractors' Association.

**vii. UAN ACTIVATION AND LINK AND TRANSFER OF EPF /EPS AMOUNT**

- a. In case of commencement of the contract, the Contractor shall obtain the details of UAN (Universal Account Number) for the contributory members deployed by them from the previous contractor and link has to be given in order to transfer the EPF amount available in the member's Account to the PF code number of the present contractor. For which, the present contractor has to obtain Form-13 (revised) and Form - 9 from the previous contractor and submit the same to the RPFC, Trichy in order to transfer the amount to the individual's PF account number from the previous contractor's PF Code Number to the current contractor's PF Code number.
- b. The Contractor shall be required to transfer the EPF/EPS amount from the previous Contractor's PF Code Number to their PF Code Number within a period of 2 months after the commencement of work.
- c. Further, the Contractor has to submit system generated PDF file in respect of their establishment code relating to the details of the outsourced workmen deployed by them to the Contract section, HR department of the Principal Employer within 2 months after the commencement of work.
- d. The Contractor shall be required to upload KYC (Know Your Customer) details of the new member and also for the old member, if KYC details are not uploaded including Aadhar details, which is compulsory.
- e. The Contractor shall be required to generate UAN (Universal Account Number) for the new member in EPFO-OTCP portal as and when a outsourced workman is first time deployed in their contract. Then, the Contractor shall be required to get the UAN activated for the new member in EPFO-OTCP portal.

**5 a) MAINTENANCE OF ATTENDANCE REGISTER:**

The Contractor shall be required to maintain their outsourced workmen's attendance in the Attendance Register every day in respect of their Contract. The Contractor has to ensure that the attendance register being maintained in the user Section / Department is duly signed by the representative of the Principal Employer (shift in charge/Section Head).

**b) GATE PASS:**

The Contractor shall produce following documents while submitting monthly Gate pass:

1. Gate Pass requisition letter duly certified by user department.
2. TRRN details for EPF/EPS Payment.
3. EPF - ECR challan
4. EPF - ECR Statement
5. EPF - Contribution Statement
6. Copy of attendance register, Wage register with workmen signature
7. Copy of bank payment statement.
8. ESI payment receipt
9. ESI Contribution statement.
10. Copy of Wage slip issued by the contractor to the workmen.

**6. EMPLOYEES' STATE INSURANCE ACT, 1948****APPLICABILITY:**

The Contractor shall obtain Employer Code separately, extend coverage and remit ESI contributions every month in their code, for the outsourced workmen deployed by them in their contract in TNPL, who draws wages upto Rs.21,000/- per month.

**OBTAINING OF EMPLOYER'S CODE / SUB CODE NUMBER:**

The Contractor shall submit Employer's Registration Form – 01 to the Enforcement Officer, ESIC, Karur and obtain separate Employer Code in order to remit ESI contribution in respect of contract workmen deployed in their contract on or before 15<sup>th</sup> of every month. In addition, the contractor who already own separate Employer code for ESI is required to obtain sub code separately for the said purpose.

**ENGAGEMENT OF CONTRACT WORKMEN**

**Whenever the contractor engages contract workmen, the contractor shall obtain Temporary Identification certificate under ESIC scheme in ESIC portal and produce the same at the gate before they are brought inside the plant for work.**

**CONTRIBUTIONS:**

The contractor shall remit ESI Contributions at the rate of 3.25% of wages as Employer's Share and 0.75% of wages as Employee's Share to be deducted from the Outsourced workmens' wage on or before 15<sup>th</sup> of every month through online challan generated in ESI portal and submit challan copy as proof for remittance of ESI contribution together with list showing contribution particulars in respect of each contract workman. The contractor is also required to submit a copy of return of contribution (Form 5) to the company on or before 12<sup>th</sup> May and 11<sup>th</sup> November.

**MEMBERSHIP**

The contractor shall remit ESI contributions, if an insured person's (contract workman) wage becomes more than Rs.21,000/- per month. Outsourced workman remains covered till the end of a Contribution period which is either April to September or October to March. For instance, if the Outsourced workmen wage exceeds Rs.21,000/- per month in the middle of the contribution period, the Contractor shall remit Employer and Employees' share of contributions till the end of respective contribution period.

**CONTRIBUTION PERIOD AND BENEFIT PERIOD:**

The Contribution period means the period not exceeding six consecutive months and the contribution period is between 1<sup>st</sup> April to 30<sup>th</sup> September and the other one is between 1<sup>st</sup> October to 31<sup>st</sup> March and the Benefit period means the period not exceeding six consecutive months corresponding to the contribution period which are detailed below:

S. No.	Contribution period	Benefit period
1	1 <sup>st</sup> April to 30 <sup>th</sup> September	1 <sup>st</sup> January to 30 <sup>th</sup> June
2	1 <sup>st</sup> October to 31 <sup>st</sup> March	1 <sup>st</sup> July to 31 <sup>st</sup> December

**CALCULATION FOR PAYING ADVANCE CONTRIBUTIONS WHILE OBTAINING EMPLOYER'S CODE:-**

Rs.5278.00 per person per month X 4% of wages X 6 months X Total No. of persons

**WAGE:**

The contractor shall take into account the following components of wages for remitting ESI contributions:

- a) Basic Pay , Dearness Allowance
- b) House Rent Allowance
- c) City Compensatory Allowance
- d) Overtime Wages (but not to be taken into account for determining the coverage of an employee)
- e) Payment for day of rest
- f) Production Incentive
- g) Bonus other than Statutory Bonus
- h) Night Shift Allowance
- i) Health Allowance
- j) Offsite Allowance
- k) Heat, Gas & Dust allowance
- l) Payment for unsubstituted holidays
- m) Meal/Food Allowance
- n) Suspension Allowance
- o) Lay off Compensation
- p) Children Education Allowance (not being reimbursement for actual tuition fee)
- q) Wages paid for Extra Shifts.
- r) Leave with wages (paid Holidays)

**NOT AS WAGE**

The Contractor need not consider the following components of wages for remittance of ESI contributions:

- a) Contribution paid by the employer to any pension / provident fund or under ESI Act.
- b) Sum paid to defray special expenses entailed by the nature of employment – Daily allowance paid for the period spent on tour.
- c) Pay in lieu of notice of retrenchment compensation.
- d) Benefits paid under the ESI scheme.
- e) Encashment of leave.
- f) Payment of Inam which does not form part of the terms of employment.
- g) Washing allowance for livery.

**Conveyance:**

- i. Amount towards reimbursement for duty related journey.
- ii. Reimbursement of journey on production of ticket.
- iii. Maintenance of vehicle subject to production of record.
- iv. Fixed when paid at an interval exceeding 2 months.

After taking up the work by the contractor as per the work order awarded to them, the contractor shall obtain either Employer code or the Subcode, if the contractor owns Employer code already. Further, the Contractor who do not possess Employer's code shall pay advance contributions for 6 months for the persons engaged in the mill to obtain Employer's code for remitting ESI contribution every month and the advance contributions so remitted by the Contractor is adjustable in the contributions payable in future based on the persons deployed.

The Contractor shall get the Temporary Identification Certificate together with ESI number for each contract workman drawing wages upto Rs.21,000/- per month through online, if the Outsourced workman do not possess ESI number already. Subsequently, the Contractor has to get the Outsourced workman registered in ESIC local hospital at Velayuthampalayam thereby enabling the insured person and their dependents to avail the benefits under ESI scheme. In case of any injury sustained while at work, the Contractor has to intimate through online about the accident occurred to the insured person and to the ESIC local hospital, Velayuthampalayam and the Manager, ESIC, Karur within 48 hours and if fatal, immediately. Further every month the Contractor shall intimate about addition and deletion details to ESIC, Karur without fail.

### **MANNER AND TIME LIMIT**

The contractor has to deposit the total amount of contribution (Employer's share @ 3.25% and Employee's share @ 0.75%) with the authorized bank through a challan in the prescribed form in quadruplicate on or before 15<sup>th</sup> of the month following the calendar month in which the wages fall due.

### **PENALTY**

Non remittance of ESI Contributions will attract interest @12% and damages ranging from 5% to 25% depending upon the delay in remittance (i.e.,) 5% for below 2 months delay, 10% for below 4 months delay, 15% for below 6 months and 25% for above 6 months delay.

### **Punishment for failure to pay contributions, etc,**

In case of any failure to comply ESI contributions, the default Contractor will be punishable as per the Sec.85 of ESI Act,1948.

### **Hospitalization due to accident:**

In case the outsourced workman deployed by the Contractor met with an accident while on duty or outside the mill premises, it is the sole responsibility of the Contractor to make arrangements for the medical treatment of the outsourced workman in a good hospital or in ESI Hospital and provide him treatment till the outsourced workman rejoins duty. Hospitalization expenses shall be claimed under Employee's State Insurance Scheme. It is also the responsibility of the Contractor to produce the required documents to ESI authorities without any delay for getting such reimbursement from ESIC.

### **Maintenance of Registers / Records:**

The Contractor shall be required to maintain the following registers/ records:

S.No	Form No.	Particulars of Forms
1	Form - 01(A) (Regulation 10-C)	Form of Annual Information on Factory/ Establishment Covered Under ESI Act to be sent to the Regional Office or Sub Regional Office or Divisional Office on or before 31 <sup>st</sup> January.
2	Form – 1	Declaration Form To be submitted in respect of employee who is not already registered under ESI Act )
3	Form 1-A (Regulation 15-A)	Family Declaration Form

S.No	Form No.	Particulars of Forms
4	Form – 2 (Regulation 15-B)	Addition / Deletion in Family Declaration Form Employees' State Insurance Corporation
5	Form 3 (Regulation 14)	Return of Declaration Forms
6	Form 4 (Regulation 17 and 95-A)	Identity Card
7	Form 4-A (Regulation 95-A)	Family Identity Card
8	Challans	Remittance of Contributions to be sent to ESIC regional Office, Salem on or before 15 <sup>th</sup> of every month
9	Form 5 (Regulation 26)	Return of Contributions Employees' State Insurance Corporation. Summary of contribution (Form 5) in quadruplicate along with challans to be submitted to ESIC, Karur on or before 12th May / 11th November.
10	Form -5-A (Regulation 31 – Second Proviso)	Employees' State Insurance Corporation. Statement of Advance Payment of Contributions made for the Contribution Period Ended.....
11	Form 6 (Regulation 32)	Register of Employees Employees' State Insurance Corporation (Quadruplicate along with challans Monthly return along with cheque to be submitted with ESIC, Karur on or before 12th May)
12	Form – 9 (Regulation 63 and 89-B)	Claim for Sickness / T.D.B./Maternity Benefit for Sickness, Employees' State Insurance Corporation
13	Form – 10 (Confidential) (Regulation 52-A)	Abstention verification in respect of Sickness benefit / Temporary disablement benefit / Maternity benefit Employees' State Insurance Corporation.
		Reply to be furnished by the Employer in respect of Form No.10
14	Form – 11 (Regulation 66)	Accident Book Employees' State Insurance Corporation
15	Form – 12	Accident Report from Employer under Regulation 68. (Fatal / death immediately and for ordinary cases within 48 hours). Report to be sent to ESIC, Karur (or) Medical Officer, ESI Hospital, Velayuthampalayam.

## 7. **EMPLOYEES' COMPENSATION INSURANCE AND ROAD SAFETY PACKAGE INSURANCE:**

### **Applicability:**

Outsourced workman drawing wages above Rs.21,000/- per month shall require to be covered under the Employees' compensation and Road Safety package Insurance policies.

The Contractor shall be required to pay premium for Employees' Compensation Insurance and Road Safety Package Insurance Policy to extend benefits. The Contractor shall be required to remit the premium for the policies of Employees' Compensation Insurance and Road safety Package Insurance.

Premium payable by the Contractor to cover the outsourced workmen deployed by them under the following insurance policies:

#### a. **Employees' Compensation Insurance:**

Premium: (Per day wage X No. of outsourced workmen X No. of days X a) / 1000 + GST as applicable. (a= Rs.30.15 for Main site, a= Rs.18.50 for Offsite)

#### b. **Road Safety Package Insurance:**

Premium amount (per head / annum): Rs.260 X No. of outsourced workmen + GST as applicable.

Sum assured for Road Safety Package Insurance Policy:		
Rs.100000/-	-	Death cum accidental benefit
Rs.100000/-	-	Hospitalization expenses

In case the Outsourced workmen deployed by the Contractor met with an accident while on duty or outside the mill premises, it is the sole responsibility of the Contractor to make arrangements for the medical treatment of such outsourced workmen in a good hospital and provide him treatment till such outsourced workmen rejoins duty. Hospitalisation expenses –Rs.1,00,000/- shall be claimed under Road Safety Package Insurance Policy. It is also the responsibility of the Contractor to produce the required documents to Insurance Authorities without any delay for getting such reimbursement from Insurance Companies. If the Contractor fail to do so, the Hospitalisation expenses shall be deducted from the bills of the Contractor and necessary arrangements will be made to remit the same to the Hospital concerned. If any Road Accident occurred outside the factory, the Contractor shall be liable to settle full Medical Expenses for their Outsourced workman and get it reimbursement from the Insurance Company.

## 8. **SAFETY**

The Contractor shall comply with all applicable safety rules and regulations. If the outsourced workmen engaged by the Contractor founds, working without wearing necessary Personal protective equipment (PPEs) and without following prescribed safety rules and regulations for the factory, a sum of `5,000/- per violation shall be deducted from the bills of the Contractor.

In view of Safety and Security considerations of the Mill, Cell Phones are banned inside the Mill premises. If any outsourced workmen / Supervisor deployed by the Contractor are found possessing cell phones, they shall be sent out of the Factory and the cell phones shall also be confiscated.

**SAFETY SHOES:**

The Contractor shall provide safety shoes worth of `400/- for both Male and Female outsourced workmen.

- 9 The Contractor / representative of the Contractor should attend the monthly meeting convened by the company.

10. **MAINTENANCE OF REGISTERS / RECORDS**

The Contractor shall maintain the following registers / records as per the Contract Labour (Regulation and Abolition) Act, 1970 and produce it whenever authorities from the Directorate of Industrial Safety and health visit the factory for inspection.

- |             |   |
|-------------|---|
| Form XV     | • Service Certificate - When an Outsourced workman leaves from the service, a Service Certificate should be issued to him |
| Form XVI    | • Muster Roll   |
| Form XVIII  | • Register of Wages cum Muster Roll   |
| Form XXIII  | • Register of Overtime  |
| Form XXIV   | • Half yearly return – to be submitted within 30 days from the close of the half year                                     |
| Form XXVI   | • Register of deployment of Outsourced workmen  |
| Form XXVII  | • Register of Wages   |
| Form XXVIII | • Wage Slip   |
| Form XXIX   | • Register of Advances Deductions for Damages for Loss and Fines  |

The Contractor shall display a notice showing the rate of wages, hours of work, wage period, date of payment of wages, names and addresses of the Inspectors and date of payment of unpaid wages in the local language understood by the majority of the workmen.

11. **RETENTION MONEY / SECURITY DEPOSIT:**

The Contractor shall submit the following documents pertaining to his contract period for settlement of Retention Money / Security Deposit:

- i. Attendance Register.
- ii. Payment of Wages Register (Wages Acquittance).
- iii. Proof for the submission of following documents at RPFC, Trichy:-  
Copies of Form No. 3-A, Form No. 9, Form No. 5, Form No. 2, Form No. 6-A, Form No. 10 , Form No. 12-A.
- iv PF/EPS dues/ESI remitted Original Challans for every month for the Contract period.



- v Form-23 Annual Accounts Slips to be obtained from RPFC, Trichy upto last financial year.

**After receiving all the above documents, on verification of the records, documents for Retention Money will be forwarded to Accounts department, TNPL for payment.**

12. In order to keep cleaner working environment and minimize the loss of resources and pollution during handling, the contractor shall follow the required procedures.

13. **OTHER COMPLIANCES**

i. **WEEKLY OFF:**

The Contractor shall provide weekly off to the Outsourced workmen engaged by them as per the Factories Act, 1948.

ii. **WORKING HOURS:**

The Contractor shall ensure working hours of Outsourced workmen as per the Factories Act, 1948.

iii. **LEAVE FACILITY:**

- a. Factory observes 10 declared holidays. The Contractor shall pay one day wage for National and Festival Holiday (NH/FH). If the outsourced workmen are deployed on National and Festival Holiday, then one day's additional wage has to be paid. Wages paid for NH/FH will attract PF/EPS/ESI. In addition, if Government declares any other day as public holiday with wages, for which also, the Contractor has to adhere to the above provisions. The Contractor will be reimbursed by the Company on submission of proof towards payment of such additional holiday/s other than 10 declared holidays.

- a) The Contractor shall provide one day leave for every 20 days of work performed provided the outsourced workman has worked for 240 days or more during the contract period. The wages for the Earned Leave should be disbursed separately at the end of the contract through bank and proof for the same should be submitted to the HR department of the Principal Employer to claim reimbursement. Wages paid for Earned Leave will not attract EPF, EPS and ESI.

**In order to claim retention money, the Contractor shall be required to submit all the necessary proof for disbursement of EL wage including Attendance register, acknowledgement slips, bank statement for disbursement of EL wages to HR department of the Principal Employer.**

iv. **BONUS:**

- a. The Contractor should pay bonus as per the statute. However, the contractor should ensure bonus of Rs. 7000/- to all the outsourced workmen deployed by them at the end of their contract period.
- b. The Contractor shall be required to submit actual Bonus mandays (for which bonus is payable) every month to the HR department of the Principal Employer with user department certification in order to ensure the recovery of the bonus amount payable to the outsourced workmen from the bills of the Contractor. Based on the bonus mandays, bonus recovery will be made.

- c. The bonus amount should be disbursed separately through bank at the end of the contract period by obtaining request letters and acknowledgement slips from their outsourced workmen individually and copy of the same has to be submitted to HR department of the Principal Employer as a proof for payment of bonus.

**In order to claim retention money, the Contractor shall be required to submit all the necessary proof for the disbursement of bonus including the request letter received from the outsourced workmen, acknowledgement slips, Attendance register, bank statement to HR department of the Principal Employer.**

**14. ISSUANCE OF PHOTO IDENTITY CARD:**

The Contractor shall be required to issue Photo Identity Card to each of their workmen deployed by them in the format as specified by TNPL HR department within a month from the date of award of contract.

**15. CANTEEN :**

The Contractor shall provide and maintain canteen for the outsourced workmen engaged by them and the same should be on "No Profit No Loss" basis.

**16. AGE :**

The Contractor shall not engage any child Labour ie., below 18 years and aged person i.e, above 58 years as the case may be in their contract and ensure it promptly.

**17. PENALTY:**

If the Contractor fail to comply with the clauses from 1 to 16 within the stipulated days, TNPL has the right to deduct 5% of the deviated amount payable as penalty besides deducting the payable amount from the bills of the Contractor.

If there are any future amendments in the labour statutes, the same shall also to be adhered by the Contractor.

---

**ANNEXURE III**

**Sub: Preparation and supply of food items by operating Industrial Canteen at TNPL Unit - I at Kagithapuram during the year 2022-23.**

Ref: Tender Enquiry No. PUR:ENQ: 222313002109 dt. 05/07/2022

<b>APPENDIX - I</b>	
<b>INGREDIENTS FOR 2022-2023 (APPROX.)</b>	<b>APPROVAL QTY</b>
<b>SPECIAL TEA - 120 ML - 500 CUPS</b>	
Milk(Full Cream Milk 6% Fat)	35 Ltrs ✓
Water	25 Ltrs ✓
Sugar	05 Kg ✓
Tea Dust	01 Kg ✓
Ginger	150 Grams ✓
Cardamom	50 Grams ✓
<b>SPECIAL COFFEE - 120 ML - 150 CUPS</b>	
Milk(Full Cream Milk 6% Fat)	09 Ltrs ✓
Water for Milk	06 Ltrs ✓
Sugar	1.5 Kg ✓
Coffee Powder	01 Kg ✓
<b>TEA - 120 ML - 1,500 CUPS</b>	
Milk(Full Cream Milk 6% Fat)	80 Ltrs ✓
Water	80 Ltrs ✓
Sugar	14 Kg ✓
Ginger	500 Grams ✓
Tea Dust	03 Kg ✓
Cardamom	100 Grams ✓
<b>COFFEE - 120 ML - 650 CUPS</b>	
Milk(Full Cream Milk 6% Fat)	40 Ltrs ✓
Water for Milk	40 Ltrs ✓
Sugar	07 Kg ✓
Coffee Powder	03 kg ✓



<b>MILK - 120 ML – 130 CUPS</b>	
Milk(Full Cream Milk 6% Fat)	08 Ltrs ✓
Water	08 Ltrs ✓
Sugar	01 Kg ✓
<b>METHU VADAI - 40 GRAMS - 1700 NOS</b>	
Black Gram Dhal	40 Kg ✓
Onion	25 Kg ✓
Jeeragam	250 Grams ✓
Pepper	01 Kg ✓
Green Chilly	1.5 Kg ✓
Ginger	500 Grams ✓
Curry Leaves	02 Bunch ✓
Coriander Leaves	03 Bunch ✓
Salt	1.5 Kg ✓
Double Refined Sunflower Oil	45 Ltrs ✓
<b>MASAL VADAI/KEERAI MASAL VADAI - 45 GRAMS - 1700 NOS</b>	
Red Gram Dhal	50 Kg ✓
Greens/Spinach	25 Bunch ✓
Onion	25 Kg ✓
Ginger	01 Kg ✓
Garlic	03 Kg ✓
Curry Leaves	02 Bunch ✓
Coriander Leaves	03 Bunch ✓
Green Chilly	1.5 Kg ✓
Aniseed (Sombu)	500 Grams ✓
Salt	1.5 Kg ✓
Double Refined Sunflower Oil	45 Ltrs ✓
<b>GREENS (KEERAI) BONDA - 50 GRAMS - 1700 NOS</b>	
Greens/Spinach	60 Bunch ✓
Red Gram Flour	45 Kg ✓
Rice Flour	04 Kg ✓
Curry Leaves	01 Bunch ✓
Coriander Leaves	02 Bunch ✓
Onion	15 Kg ✓
Aniseed (Sombu)	500 Grams ✓
Dalda	05 Kg ✓



Green Chilly	1.5 Kg ✓
Salt	1.5 Kg ✓
Double Refined Sunflower Oil	45 Ltrs ✓
<b>GREEN GRAMS - 50 GRAMS - 1200 NOS</b>	
Green Grams( Moong Dhal)	30 Kg ✓
Coconut Grated	05 Kg ✓
Mustard	100 Grams ✓
Curry Leaves	01 Bunch ✓
Coriander Leaves	01 Bunch ✓
Dry Red Chilly	250 Grams ✓
Salt	01 Kg ✓
Onion	06 Kg ✓
Double Refined Sunflower Oil	02 Ltrs ✓
<b>SUNDAL- 50 GRAMS - 1600 NOS ( Masala/Plain)</b>	
Sundal ( Black/White)	37 Kg ✓
Coconut Grated	05 Kg ✓
Mustard	100 Grams ✓
Curry Leaves	01 Bunch ✓
Coriander Leaves	01 Bunch ✓
Dry Red Chilly/Green Chilly	250 Grams ✓
Salt	01 Kg ✓
Onion	10 Kg ✓
Double Refined Sunflower Oil	02 Ltrs ✓
<b>GROUND NUT - 50 GRAMS - 1700 NOS</b>	
Ground nut	42 Kg ✓
Coconut Grated	05 Kg ✓
Mustard	100 Grams ✓
Curry Leaves	01 Bunch ✓
Coriander Leaves	01 Bunch ✓
Dry Red Chilly	250 Grams ✓
Salt	01 Kg ✓
Onion	06 Kg ✓
Double Refined Sunflower Oil	02 Ltrs ✓

**MIXTURE 40 GRAMS - 1700 PACKETS**

Red Gram Flour	36 Kg ✓
Green Moong Dhal (Fried)	10 Kg ✓
Corn Flakes	03 Kg ✓
Rice Flour	04 Kg ✓
Rice Flakes	05 Kg ✓
Ground nut	8 Kg ✓
Cashewnut 1/2	03 Kg ✓
Fried Gram	12 Kg ✓
Garlic	03 Kg ✓
Turmeric Powder	100 Grams ✓
Chilly Powder	250 Grams ✓
Pepper Powder	300 Grams ✓
Garam Masala	100 Grams ✓
Curry Leaves	02 Bunch ✓
Salt	02 Kg ✓
Double Refined Sunflower Oil	45 Ltrs ✓

**KARA CHAVE - 40 GRAMS - 1800 PACKETS**

Red Gram Flour	60 Kg ✓
Sesame Seeds	500 Grams ✓
Rice Flour	06 Kg ✓
Pepper	01 Kg ✓
Omam	250 Grams ✓
Curry Leaves	02 Bunch ✓
Salt	500 Grams ✓
Double Refined Sunflower Oil	45 Ltrs ✓

**ONION PAKODA - 40 GRAMS - 700 NOS**

Red Gram Flour	15 Kg ✓
Rice Flour	02 Kg ✓
Onion	15 Kg ✓
Green Chilly	01 Kg ✓
Garlic	01 Kg ✓
Curry Leaves	01 Bunch ✓
Coriander Leaves	01 Bunch ✓
Aniseed (Sombu)	100 Grams ✓
Salt	500 Grams ✓
Double Refined Sunflower Oil	15 Ltrs ✓



<b>BAJJI (ONION / RAW BANANA/POTATO ) 40 GRAMS 1800 SET</b>	
Onion / Raw Banana/Potato ✓	100 Kg/350 Nos/50 Kg ✓
Red Gram Flour ✓	50 Kg ✓
Rice Flour	05 Kg ✓
Chilly Powder	500 Grams ✓
Asafoetida	200 Grams ✓
Jeeragam	500 Grams ✓
Salt	03 Kg ✓
Double Refined Sunflower Oil	45 Ltrs ✓
<b>PONGAL - 150 GRAMS – 2,100 NOS</b>	
Ponny Raw Rice	70 Kg ✓
Moong Dhal	35 Kg ✓
Jeeragam	01 Kg ✓
Pepper	01 Kg ✓
Ginger	1.5 Kg ✓
Cashewnut (1\2)	03 Kg ✓
Coriander Leaves	05 Bunch ✓
Curry Leaves	01 Bunch ✓
Ghee	03 Ltrs ✓
Asafoetida	300 Grams ✓
Salt	03 Kg ✓
Double Refined Sunflower Oil	15 Ltrs ✓
<b>IDLY 50 GRAMS - Breakfast:4700 Nos (2350 Sets), Dinner:2300 Nos (1150 Sets)</b>	
Idly rice	110 Kg ✓
Black Gram	38 Kg ✓
Vendhiam( Fenugreek)	01 Kg ✓
Javvarisi	02 Kg ✓
Soya Beans	01 Kg ✓
Salt	03 Kg ✓
<b>UTHAPPAM - 50 GRAMS – Breakfast: 4700 Nos., Dinner: 2300 Nos.</b>	
Iddly Rice	130 Kg ✓
Black Gram	32 Kg ✓
Vendhiam( Fenugreek)	100 Grams ✓



Salt	03 Kg ✓
Aval	2 Kg ✓
Double Refined Sunflower Oil	15 Ltrs ✓
<b>CHAPPATHI - 50 GRAMS – 2500 Nos ( Lunch:800 Nos &amp; Dinner: 1700 Nos)</b>	
Wheat Flour	80 Kg ✓
Milk	10 Ltrs ✓
Salt	03 Kg ✓
Double Refined Sunflower Oil	10 Ltrs ✓
<b>PAROTTA - 50 GRAMS – 1800 Nos</b>	
Maida Flour	70 Kg ✓
Dalda	01 Kg ✓
Salt	3.5 Kg ✓
Double Refined Sunflower Oil	15 Ltrs ✓
<b>WHEAT PAROTTA - 50 GRAMS – 1800 Nos</b>	
Wheat Flour	80 Kg ✓
Milk	10 Ltrs ✓
Salt	03 Kg ✓
Double Refined Sunflower Oil	20 Ltrs ✓
<b>KUSHKA - 250 GRAMS - 1200 NOS</b>	
Biryani Rice	85 Kg ✓
Onion	20 Kg ✓
Green Peas/ Channa( white)	06 Kg ✓
Pattai	250 Grams ✓
Aniseed (Sombu)	300 Grams ✓
Kalpasi	100 Grams ✓
Sathipadri	100 Grams ✓
Green Chilly	1.5 Kg ✓
Mint Leaves	06 Bunch ✓
Curry Leaves	02 Bunch ✓
Coriander Leaves	04 Bunch ✓
Brinji Leaves (Bayleaf)	250 Grams ✓
Ginger	02 Kg ✓
Garlic	03 Kg ✓
Ghee	03 Ltrs ✓
Salt	02 Kg ✓
Double Refined Sunflower Oil	16 Ltrs ✓





<b>VEGETABLE BIRYANI - 250 GRAMS - 1200 Nos</b>	
Biryani Rice	75 Kg ✓
Carrot	15 Kg ✓
Beans	15 Kg ✓
Onion	15 Kg ✓
Tomato	10 Kg ✓
Mint Leaves	06 Bunch ✓
Coriander Leaves	04 Bunch ✓
Green Chilly	02 Kg ✓
Bread Big Size Sandwich Bread	10 Packets/5 Kg ✓
Meal Maker (Small)	05 Kg ✓
Green peas/Kidney Beans/Channa	05 Kg ✓
Chilly Powder	250 Grams ✓
Ginger	05 Kg ✓
Garlic	10 Kg ✓
Pattai	250 Grams ✓
Clove	100 Grams ✓
Cardamom	100 Grams ✓
Maratti Mokku	100 Grams ✓
Sathikkai	04 Nos ✓
Sathipadri	100 Grams ✓
Annasipoo	100 Grams ✓
Brinji Leaves (Bayleaf)	250 Grams ✓
Mutton/Chicken Masala	500 Grams ✓
Biryani Masala	01 Kg ✓
Lemon	15 Nos ✓
Ghee	02 Ltrs ✓
Salt	02 Kg ✓
Double Refined Sunflower Oil	12 Ltrs ✓
<b>MUSHROOM BIRYANI - 250 GRAMS - 1200 Nos</b>	
Biryani Rice	75 Kg ✓
Mushroom	30 Kg ✓
Onion	15 Kg ✓
Tomato	10 Kg ✓
Mint Leaves	06 Bunch ✓
Coriander Leaves	04 Bunch ✓
Green Chilly	02 Kg ✓
Chilly Powder	250 Grams ✓
Ginger	05 Kg ✓



Garlic	05 Kg
Pattai	250 Grams
Clove	100 Grams
Cardamom	100 Grams
Maratti Mokku	100 Grams
Sathikkai	04 Nos
Sathipadri	100 Grams
Annasipoo	100 Grams
Brinji Leaves (Bayleaf)	250 Grams
Mutton/Chicken Masala	500 Grams
Biryani Masala	01 Kg
Lemon	15 Nos
Ghee	02 Ltrs
Salt	02 Kg
Double Refined Sunflower Oil	10 Ltrs
<b>CORIANDER CHUTNEY/MINT CHUTNEY - 250 LTRS – BREAKFAST</b>	
Coriander Leaves/Mint Leaves	150 Bunch
Onion	30 Kg
Coconut ( Big Size Only)	75 Nos/15 Kg(Grated)
Green Chilly/Dry Red Chilly	02 Kg
Ginger	01 Kg
Garlic	1.5 Kg
Tamarind( Only Seed Less)	1.5 Kg
Mustard	200 Grams
Black Gram	250 Grams
Red Gram	08 Kg
Curry Leaves	02 Bunch
Salt	1.5 Kg
Double Refined Sunflower Oil	10 Ltrs
<b>COCONUT CHUTNEY - 250 LTRS – BREAKFAST</b>	
Coconut Grated	36 Kg
Fried Gram	18 Kg
Green Chilly used for only Pongal & Idly / dry red chilly used for Uttappam	03 Kg
Ginger	01 Kg
Garlic	01 kg
Black Gram	200 Grams
Mustard	200 Grams



Curry Leaves	02 Bunch ✓
Salt	1.5 Kg ✓
Double Refined Sunflower Oil	03 Ltrs ✓
<b>ONION CHUTNEY - 250 LTRS – BREAKFAST</b>	
Onion	120 Kg ✓
Tomato	60 Kg ✓
Red Gram Dhal	05 Kg ✓
Ginger	01 Kg ✓
Garlic	01 Kg ✓
Tamarind( Only Seed Less)	02 Kg ✓
Dry Chilly	02 Kg ✓
Mustard	100 Grams ✓
Black Gram	250 Grams ✓
Salt	02 Kg ✓
Double Refined Sunflower Oil	05 Ltrs ✓
<b>TOMATO CHUTNEY - 250 LTRS - BREAKFAST</b>	
Tomato	120 Kg ✓
Onion	60 Kg ✓
Ginger	01 Kg ✓
Garlic	01 Kg ✓
Black Gram	250 Grams ✓
Tamarind( Only Seed Less)	01 Kg ✓
Mustard	250 Grams ✓
Curry Leaves	02 Bunch ✓
Coriander Leaves	02 Bunch ✓
Red Gram Dhal	06 Kg ✓
Uoor Dhal	02 Kg ✓
Dry Red Chilly	04 Kg ✓
Salt	02 Kg ✓
Double Refined Sunflower Oil	05 Ltrs ✓
<b>PEANUT CHUTNEY - 250 LTRS - BREAKFAST</b>	
Peanut	30 Kg ✓
Fried Gram	20 Kg ✓
Dry Red Chilly	02 Kg ✓
Coconut Grated	12 Kg ✓
Salt	02 Kg ✓
Garlic	01 Kg ✓
Tamarind( Only Seed Less)	02.5 Kg ✓



Mustard	100 Grams ✓
Double Refined Sunflower Oil	04 Ltrs ✓
<b>Note : DINNER - Coriander Chutney / Coconut Chutney / Onion Chutney / Tomato Chutney - 200 Ltrs.</b>	
<b>BREAKFAST SAMBAR - 300 Ltrs.</b>	
Toor Dhal	10 Kg ✓
Moong Dhal	20 Kg ✓
Vegetables	40 Kg ✓
Onion Big	20 Kg ✓
Tomato	15 Kg ✓
Garlic	01 Kg ✓
Curry Leaves	02 Bunch ✓
Coriander Leaves	03 Bunch ✓
Turmeric Powder	250 Grams ✓
Chilly Powder	500 Grams ✓
Coriander Powder	2.5 Kg ✓
Mustard	250 Grams ✓
Black Gram	250 Grams ✓
Vendhiam( Fenugreek)	100 Grams ✓
Jeeragam	250 Grams ✓
Asafoetida	200 Grams ✓
Tamarind( Only Seed Less)	01 Kg ✓
Salt	03 Kg ✓
Double Refined Sunflower Oil	04 Ltrs ✓
<b>BREAKFAST KADAPPA SAMBAR - 300 Ltrs.</b>	
Fried Gram	3 Kg ✓
Moong Dhal	25 Kg ✓
Onion Big	40 Kg ✓
Coconut Grated	20 Kg ✓
Tomato	35 Kg ✓
Garlic	5 Kg ✓
Mint Leaves	1 Bunch ✓
Coriander Leaves	1 Bunch ✓
Turmeric Powder	100 Gms ✓
Chilly Powder	250 Gms ✓
Cummin	250 Gms ✓
Cardamom	200 Gms ✓



Cloves	200 Gms
Cinnamon	150 Gms
Bay leaf	250 Gms
Asafoetida	300 Gms
Potato	60 Kg
Salt	03 Kg
Double Refined Sunflower Oil	5 Ltrs
Ginger	2 Kg
<b>BREAKFAST KURUMA (Tomato/Potato) - 300 Ltrs.</b>	
Tomato/Potato	80 Kg/40 Kg
Onion	30 Kg
Coriander Leaves	02 Bunch
Aniseed (Sombu)	500 Grams
Pattai	200 Grams
Clove	50 Grams
Cardamom	100 Grams
Coconut Grated	25 Kg
Fried Gram	04 Kg
Khasa Khasa	250 Grams
Kalpasi	100 Grams
Annasipoo	100 Grams
Sadipathri	100 Grams
Brinji Leaves (Bayleaf)	100 Grams
Mutton/Chicken Masala	500 Grams
Green/Dry Red Chilly	500 Grams
Chilly Powder	250 Grams
Coriander Powder	01 Kg
Garlic	02 Kg
Ginger	01 Kg
Salt	03 Kg
Double Refined Sunflower Oil	05 Ltrs
<b>ONION RAITHA for Briyani</b>	
Onion	50 Kg
Curd (Fresh home made sour less only)	30 Ltrs
Green Chilly	500 Grams
Carrot	02 Kg
Coriander Leaves	02 Bunch
Salt	01 Kg



<b>VEGETABLE KURUMA for Kushka/Chappathi/Porotta - 200 LTRS</b>	
Carrot	08 Kg ✓
Beans	08 Kg ✓
Cauliflower	08 Kg ✓
Potato	08 Kg ✓
Coconut Grated	16 Kg ✓
Green Peas/ Channa(white/Black)	04 Kg ✓
Pattai	100 Grams ✓
Clove	50 Grams ✓
Aniseed (Sombu)	250 Grams ✓
Khasa Khasa	200 Grams ✓
Garlic	01 Kg ✓
Ginger	01 Kg ✓
Turmeric Powder	100 Grams ✓
Chilly Powder	250 Grams ✓
Coriander Powder	1.5 Kg ✓
Fried Gram	04 Kg ✓
Mutton/Chicken Masala	500 Grams ✓
Onion	15 Kg ✓
Tomato	10 Kg ✓
Mint Leaves	04 Bunch ✓
Coriander Leaves	02 Bunch ✓
Salt	03 Kg ✓
Double Refined Sunflower Oil	06 Ltrs ✓
<b>VEGETABLE THALCHA for Kushka - 200 LTRS</b>	
Brinjal	20 Kg ✓
Raw Banana	10 Kg ✓
Mango	08 Kg ✓
Potato	03 Kg ✓
Toor Dhal	25 Kg ✓
Red Gram Dhal	05 Kg ✓
Coconut Grated	15 Kg ✓
Pattai	100 Grams ✓
Clove	50 Grams ✓
Cardamom	50 Grams ✓
Aniseed (Sombu)	250 Grams ✓
Jeeragam	250 Grams ✓
Garlic	03 Kg ✓



Ginger	02 Kg ✓
Turmeric Powder	200 Grams ✓
Chilly Powder	250 Grams ✓
Coriander Powder	1.5 Kg ✓
Pepper	100 Grams ✓
Mutton/Chicken Masala	1.5 Kg ✓
Onion	15 Kg ✓
Tomato	10 Kg ✓
Curry Leaves	02 Bunch ✓
Mint Leaves	05 Bunch ✓
Coriander Leaves	03 Bunch ✓
Lemon	10 Nos ✓
Salt	03 Kg ✓
Double Refined Sunflower Oil	08 Ltrs ✓
<b>CAULIFLOWER/POTATO KURUMA for Chappathi - 200 LTRS</b>	
Cauliflower	30 Kg ✓
Potato	30 Kg ✓
Coconut Grated	15 Kg ✓
Channa(white/Black)	04 Kg ✓
Pattai	250 Grams ✓
Clove	50 Grams ✓
Aniseed (Sombu)	500 Grams ✓
Jeeragam	250 Grams ✓
Lemon	05 Nos ✓
Garlic	03 Kg ✓
Ginger	03 Kg ✓
Cardamom	10 Grams ✓
Turmeric Powder	100 Grams ✓
Chilly Powder	500 Grams ✓
Coriander Powder	1.5 Kg ✓
Fried Gram	02 Kg ✓
Mutton/Chicken Masala	02 Kg ✓
Onion	20 Kg ✓
Tomato	10 Kg ✓
Mint Leaves	03 Bunch ✓
Curry Leaves	01 Bunch ✓
Coriander Leaves	04 Bunch ✓
Salt	03 Kg ✓
Double Refined Sunflower Oil	08 Ltrs ✓



<b>MEALS - 600 GRAMS - 1000 NOS</b>	
Branded Ponni Boiled Rice only ( Old Rice only)	150 Kg
<b>PAPAD MEDIUM SIZE (W-5 Inch/No.2 Size) - 1000 NOS</b>	
Papad	1000 Nos
Double Refined Sunflower Oil	10 Ltrs
<b>CURD - 120 ML - 900 CUPS</b>	
Milk	110 Ltrs
<b>BUTTER MILK - 500 NOS</b>	
Curd (Fresh,home made,sour less only)	50 Ltrs
Water	30 Ltrs
Coriander Leaves	01 Bunch
Curry Leaves	01 Bunch
Mustard	200 Grams
Ginger	250 Grams
Asafoetida	100 Grams
Salt	1.5 Grams
Double Refined Sunflower Oil	500 ml
<b>MANGO PICKLE (Ready Made) - 500 NOS</b>	
Mango	15 Kg
Chilly Powder	750 Grams
Asafoetida	150 Grams
Vendhiam( Fenugreek)	150 Grams
Salt	200 Grams
Double Refined Sunflower Oil	05 Ltr
<b>LEMON PICKLE (Ready Made) - 500 NOS</b>	
Lemon	110 Nos
Chilly Powder	100 Grams
Asafoetida	25 Grams
Vendhiam( Fenugreek)	25 Grams
Salt	200 Grams
Double Refined Sunflower Oil	05 Ltrs





<b>GARLIC PICKLE (Home Made) - 500 NOS</b>	
Garlic	05 Kg ✓
Tamarind( Only Seed Less)	1.5 Kg ✓
Chilly Powder	250 Grams ✓
Asafoetida	50 Grams ✓
Vendhiam( Fenugreek)	100 Grams ✓
Jaggery	500 Grams ✓
Salt	500 Grams ✓
Double Refined Sunflower Oil	03 Ltrs ✓
<b>GINGER PICKLE (Ready Made/Home Made) - 500 NOS</b>	
Ginger	10 Kg ✓
Tomato	10 Kg ✓
Chilly Powder	250 Grams ✓
Asafoetida	150 Grams ✓
Vendhiam( Fenugreek)	150 Grams ✓
Tamarind( Only Seed Less)	500 Grams ✓
Salt	200 Grams ✓
Double Refined Sunflower Oil	03 Ltrs ✓
<b>BEETROOT PICKLE (Home Made) - 500 NOS</b>	
Beetroot	10 Kg ✓
Tomato	15 Kg ✓
Chilly Powder	750 Grams ✓
Asafoetida	150 Grams ✓
Vendhiam( Fenugreek)	150 Grams ✓
Tamarind( Only Seed Less)	01 Kg ✓
Salt	200 Grams ✓
Double Refined Sunflower Oil	2.5 Ltrs ✓
<b>TOMATO PICKLE (Home Made) - 500 NOS</b>	
Tomato	30 Kg ✓
Chilly Powder	500 Grams ✓
Asafoetida	50 Grams ✓
Vendhiam( Fenugreek)	50 Grams ✓
Coriander Powder	250 Grams ✓
Garlic	500 Grams ✓
Mustard	200 Grams ✓
Salt	500 Grams ✓
Double Refined Sunflower Oil	03 Ltrs ✓



<b>DHAL THUVAIYAL - 230 NOS</b>	
Toor Dhal	05 Kg
Dry Red Chilly	500 Grams
Red Gram Dhal	01 Kg
Uoor Dhal	500 Grams
Garlic	500 Grams
Ginger	500 Grams
Curry Leaves	01 Bunch
Coconut ( Big Size Only)	03 Nos
Tamarind( Only Seed Less)	350 Grams
Salt	500 Grams
Double Refined Sunflower Oil	02 Ltrs
<b>CORIANDER THUVAIYAL - 500 NOS</b>	
Coriander Leaves	30 Bunch
Dry Red Chilly/Green Chilly	750 Grams/1.5 KG
Uoor Dhal	01 Kg
Red Gram Dhal	02 Kg
Coconut ( Big Size Only)	20 Nos
Garlic	01 Kg
Ginger	01 Kg
Curry Leaves	04 Bunch
Tamarind( Only Seed Less)	01 Kg
Salt	500 Grams
Double Refined Sunflower Oil	03 Ltrs
<b>PEANUT THUVAIYAL - 230 NOS</b>	
Peanut	06 Kg
Dry Red Chilly	500 Grams
Red Gram Dhal	500 Grams
Coconut Grated	02 Kg
Garlic	500 Grams
Ginger	250 Grams
Tamarind( Only Seed Less)	400 Grams
Salt	250 Grams
Double Refined Sunflower Oil	02 Ltrs

<b>LUNCH VEGETABLE SAMBAR - 230 LTRS</b>	
Toor Dhal	30 Kg
Moong Dhal	00 Kg
Garlic	01 Kg
Vegetables (Any)	40 Kg
Onion Big	20 Kg
Tomato	15 Kg
Dry Red Chilly	300 Grams
Curry Leaves	01 Bunch
Coriander Leaves	02 Bunch
Turmeric Powder	250 Grams
Chilly Powder	500 Grams
Coriander Powder	02 Kg
Mustard	150 Grams
Black Gram	50 Grams
Vendhiam( Fenugreek)	50 Grams
Jeeragam	100 Grams
Asafoetida	150 Grams
Tamarind( Only Seed Less)	1.5 Kg
Salt	03 Kg
Double Refined Sunflower Oil	08 Ltrs
<b>LUNCH KEERAI DHAL SAMBAR - 230 LTRS</b>	
Toor Dhal	15 Kg
Moong Dhal	11 Kg
Garlic	02 Kg
Greens/Spinach( Keerai)	50 Bunch
Onion	15 Kg
Tomato	10 Kg
Dry Red Chilly	300 Grams
Curry Leaves	01 Bunch
Coriander Leaves	02 Bunch
Turmeric Powder	250 Grams
Chilly Powder	500 Grams
Coriander Powder	02 Kg
Mustard	150 Grams
Black Gram	50 Grams
Vendhiam( Fenugreek)	50 Grams
Jeeragam	100 Grams
Asafoetida	150 Grams



Tamarind( Only Seed Less)	500 Grams ✓
Salt	03 Kg ✓
Double Refined Sunflower Oil	08 Ltrs ✓
<b>LUNCH GREEN MOONG DHAL SAMBAR - 230 LTRS</b>	
Green Gram (Moong Dhal)	20 Kg ✓
Garlic	03 Kg ✓
Onion Big	15 Kg ✓
Tomato	10 Kg ✓
Dry Red Chilly	300 Grams ✓
Curry Leaves	01 Bunch ✓
Coriander Leaves	02 Bunch ✓
Turmeric Powder	250 Grams ✓
Chilly Powder	500 Grams ✓
Coriander Powder	02 Kg ✓
Mustard	150 Grams ✓
Black Gram	50 Grams ✓
Vendhiam( Fenugreek)	50 Grams ✓
Jeeragam	100 Grams ✓
Asafoetida	150 Grams ✓
Salt	03 Kg ✓
Ghee	02 Ltrs ✓
Double Refined Sunflower Oil	08 Ltrs ✓
<b>MOREKULAMBU - 230 LTRS</b>	
Curd (Fresh,home made,sour less only)	100 Ltrs ✓
Toor Dhal	03 Kg ✓
Raw Rice	1.5 Kg ✓
Red Gram Dhal	02 Kg ✓
Green Chilly	02 Kg ✓
Turmeric Powder	250 Grams ✓
Ginger	03 Kg ✓
Coconut( Big Size Only)	40 Nos ✓
Coconut Oil	01 Ltrs ✓
Ash Gourd / Ladies Finger	20 Kg ✓
Mustard	100 Grams ✓
Asafoetida	200 Grams ✓
Jeeragam	250 Grams ✓
Vendhiam( Fenugreek)	50 Grams ✓
Aniseed	250 Grams ✓



Curry Leaves	01 Bunch ✓
Salt	03 Kg ✓
<b>SUNDA VATHAL/GARLIC PULI KULAMBU - 230 LTRS</b>	
Sunda Vathal or (Garlic After Peeled) ✓	07 Kg/10 Kg ✓
Onion Big	20 Kg ✓
Tomato	25 Kg ✓
Raw Rice	1.5 Kg ✓
Red Gram Dhal	02 Kg ✓
Tamarind( Only Seed Less)	03 Kg ✓
Vendhiam( Fenugreek)	100 Grams ✓
Mustard	100 Grams ✓
Jeeragam	250 Grams ✓
Asafoetida	200 Grams ✓
Coconut Grated	15 Kg ✓
Coriander Powder	01 Kg ✓
Coriander Seeds	03 Kg ✓
Chilly Powder	01 Kg ✓
Turmeric Powder	250 Grams ✓
Curry Leaves	01 Bunch ✓
Salt	03 Kg ✓
Garlic	03 Kg ✓
Jaggery	01 Kg ✓
Gingelly Oil	01 Ltrs ✓
Double Refined Sunflower Oil	06 Ltrs ✓
<b>Lady's Finger Puli Kulambu - 230 Ltrs</b>	
Lady's Finger	30 Kg ✓
Onion Big	20 Kg ✓
Tomato	15 Kg ✓
Dry Red Chilly	250 Grams ✓
Coriander Seeds	03 Kg ✓
Mustard	100 Grams ✓
Jeeragam	250 Grams ✓
Khasa Khasa	100 Grams ✓
Black Gram	500 Grams ✓
Red Gram Dhal	02 Kg ✓
Vendhiam( Fenugreek)	100 Grams ✓
Turmeric Powder	200 Grams ✓
Asafoetida	200 Grams ✓



Curry Leaves	01 Bunch ✓
Coconut Grated	15 Kg ✓
Garlic	02 Kg ✓
Tamarind( Only Seed Less)	03 Kg ✓
Jaggery	01 Kg ✓
Salt	03 Kg ✓
Gingelly Oil	01 Ltrs ✓
Double Refined Sunflower Oil	06 Ltrs ✓
<b>Bottle Gourd (Surakkai)/ Brinjal Puli Kulambu - 230 Ltrs</b>	
Thattaippayar	10 kg ✓
Bottle Gourd(Surakkai)	20 Kg ✓
Onion Big	20 Kg ✓
Tomato	15 Kg ✓
Dry Red Chilly	250 Grams ✓
Coriander Seeds	03 Kg ✓
Mustard	100 Grams ✓
Jeeragam	250 Grams ✓
Black Gram	500 Grams ✓
Red Gram Dhal	02 Kg ✓
Vendhiam( Fenugreek)	100 Grams ✓
Turmeric Powder	200 Grams ✓
Asafoetida	200 Grams ✓
Curry Leaves	01 Bunch ✓
Coconut Grated	15 kg ✓
Garlic	02 Kg ✓
Tamarind( Only Seed Less)	03 Kg ✓
Salt	03 Kg ✓
Jaggery	01 Kg ✓
Gingelly Oil	01 Ltrs ✓
Double Refined Sunflower Oil	06 Ltrs ✓
<b>Mix Vegetable Puli Kulambu - 230 Ltrs</b>	
Mix Vegetables	25 kg ✓
Kidney Beans (Mochai)	10 Kg ✓
Onion Big	20 Kg ✓
Tomato	15 Kg ✓
Dry Red Chilly	250 Grams ✓
Coriander Seeds	03 Kg ✓
Mustard	100 Grams ✓



Jeeragam	250 Grams
Black Gram	500 Grams
Red Gram Dhal	02 Kg
Vendhiam( Fenugreek)	100 Grams
Turmeric, Powder	200 Grams
Asafoetida	200 Grams
Curry Leaves	01 Bunch
Coconut Grated	15 Kg
Garlic	02 Kg
Tamarind( Only Seed Less)	03 Kg
Jaggery	01 Kg
Salt	03 Kg
Double Refined Sunflower Oil	08 Ltrs
<b>Bitter Gourd Puli Kulambu - 230 Ltrs</b>	
Bitter Gourd	30 Kg
Onion Big	20 Kg
Tomato	15 Kg
Dry Red Chilly	250 Grams
Coriander Seeds	03 Kg
Mustard	100 Grams
Jeeragam	250 Grams
Black Gram	500 Grams
Red Gram Dhal	02 Kg
Vendhiam( Fenugreek)	100 Grams
Turmeric Powder	200 Grams
Asafoetida	200 Grams
Curry Leaves	01 Bunch
Coconut Grated	15 Kg
Garlic	02 Kg
Tamarind( Only Seed Less)	03 Kg
Salt	03 Kg
Jaggery	01 Kg
Gingelly Oil	01 Ltrs
Double Refined Sunflower Oil	06 Ltrs
<b>RASAM - 230 Ltrs</b>	
Toor Dhal and Moong Dhal	06 Kg
Tomato	20 Kg
Pepper	750 Grams
Jeeragam	750 Grams



Garlic	03 Kg
Mustard	200 Grams
Dry Red Chilly	250 Grams
Asafoetida	200 Grams
Curry Leaves	01 Bunch
Coriander Leaves	03 Bunch
Tamarind( Only Seed Less)	02.5 Kg
Turmeric Powder	250 Grams
Salt	03 Kg
Double Refined Sunflower Oil	03 Ltrs
<b>CARROT BEANS PORIYAL - 1000 Nos - 50 GRAMS</b>	
Carrot	90 kg
Beans	
Onion	15 Kg
Green Chilly	1.5 Kg
Red Gram Dhal	04 Kg
Garlic	01 Kg
Coriander Leaves	03 Bunch
Jeeragam	250 Grams
Coconut Greated	12 Kg
Mustard	100 Grams
Black Gram	250 Grams
Curry Leaves	01 Bunch
Salt	02 Kg
Double Refined Sunflower Oil	05 Ltrs
<b>Elephant Yam (Senaikkilangu) Varuval - 1000 Nos - 50 GRAMS</b>	
Elephant Yarm (Senaikkilangu)	90 Kg
Onion	15 Kg
Curry Leaves	01 Bunch
Aniseed (Sombu)	500 Grams
Chilly Powder	500 Grams
Turmeric Powder	250 Grams
Pattai	100 Grams
Kari Masal	500 Grams
Coconut Greated	15 Kg
Tamarind(Only Seed Less)	02 Kg
Salt	1.5 Kg
Double Refined Sunflower Oil	03 Ltrs





<b>BEETROOT PORIYAL - 1000 NOS - 50 GRAMS</b>	
Beetroot	90 Kg
Red Gram Dhal	06 Kg
Channa White	05 Kg
Coconut Grated	05 Kg
Coriander Leaves	03 Bunch
Mustard	200 Grams
Black Gram	250 Grams
Curry Leaves	01 Bunch
Onion	15 Kg
Green Chilly/Dry Red Chilly	250 Grams
Asafoetida	300 Grams
Salt	02 Kg
Double Refined Sunflower Oil	03 Ltrs
White chenna	05 Kg
<b>POTATO PORIYAL - 1000 NOS - 50 GRAMS</b>	
Potato	90 Kg
Aniseed (Sombu)	300 Grams
Onion	10 Kg
Tomato	1.5 Kg
Chilly Powder	500 Grams
Turmeric Powder	100 Grams
Mustard	200 Grams
Black Gram	50 Grams
Curry Leaves	01 Bunch
Coriander Leaves	01 Bunch
Salt	02 Kg
Kari Masal	01 Kg
Double Refined Sunflower Oil	03 Ltrs
<b>VEGETABLE AVIAL - 1000 Nos - 50 GRAMS</b>	
Carrot	60 Kg
Beans	
Potato	
Brinjal	
Snake Gourd(Pudalangai)	
Elephant Yarm (Senaikkilangu )	
Mango	
Drumstick	
Raw Banana	



Coconut Grated	15 Kg ✓
Mustard	200 Grams ✓
Jeeragam	500 Grams ✓
Green Chilly	02 Kg ✓
Curd (Fresh home made sour less only)	30 Ltrs ✓
Curry Leaves	01 Bunch ✓
Salt	01 Kg ✓
Double Refined Sunflower Oil	2.5 Ltrs ✓
Coconut Oil	01 Ltrs ✓
<b>GREENS (KEERAI) DHAL KOOTU/PORIYAL - 1000 NOS - 50 GRAMS</b>	
Greens (Keerai)/Spinach Big Bunch	100 Bunch ✓
Red Gram Dhal	05 Kg ✓
Green Grams	05 Kg ✓
Black Grams	50 Grams ✓
Jeeragam	300 Grams ✓
Mustard	100 Grams ✓
Onion	08 Kg ✓
Garlic	01 Kg ✓
Tomato	03 Kg ✓
Dry Red Chilly	02 Kg ✓
Turmeric Powder	100 Grams ✓
Salt	02 Kg ✓
Double Refined Sunflower Oil	02 Ltrs ✓
<b>SNAKE GOURD/RIDGE GOURD KOOTU- 1000 Nos - 50 GRAMS</b>	
Snake Gourd / Ridge Gourd	60 Kg ✓
Coconut Grated	10 Kg ✓
Red Gram Dhal	02 Kg ✓
Green Gram	06 Kg ✓
Turmeric Powder	250 Grams ✓
Jeeragam	500 Grams ✓
Mustard	100 Grams ✓
Black Gram	500 Grams ✓
Aniseed (Sombu)	250 Grams ✓
Garlic	01 Kg ✓
Asafoetida	100 Grams ✓
Green Chilly	02 Kg ✓
Onion	15 Kg ✓
Curry Leaves	01 Bunch ✓
Coriander Leaves	02 Bunch ✓



Tomato	06 Kg
Salt	500 Grams
Double Refined Sunflower Oil	04 Ltrs
<b>SNAKE GOURD(Pudalangai) Poriyal - 1000 Nos - 50 GRAMS</b>	
Snake Gourd (Pudalangai)	80 Kg
Coconut Grated	10 Kg
Red Gram Dhal	02 Kg
Green Gram	06 Kg
Turmeric Powder	250 Grams
Jeeragam	500 Grams
Mustard	100 Grams
Black Gram	500 Grams
Aniseed (Sombu)	250 Grams
Garlic	01 Kg
Green Chilly	02 Kg
Onion	15 Kg
Curry Leaves	01 Bunch
Coriander Leaves	02 Bunch
Tomato	06 Kg
Salt	500 Grams
Double Refined Sunflower Oil	03 Ltrs
<b>CABBAGE CHANNA PORIYAL 1000 NOS - 50 GRAMS</b>	
Cabbage	100 Kg
Coconut Greated	05 Kg
Channa	04 Kg
Red Gram Dhal	03 Kg
Green Gram	03 Kg
Turmeric Powder	100 Grams
Mustard	200 Grams
Black Gram	500 Grams
Green Chilly	02 Kg
Onion	15 Kg
Coriander Leaves	03 Bunch
Curry Leaves	01 Bunch
Salt	02 Kg
Double Refined Sunflower Oil	03 Ltrs



<b>BOTTLE GOURD (Surakkai) KOOTU - 1000 Nos - 50 GRAMS</b>	
Bottle Gourd (Surakkai)	80 Kg ✓
Red Gram Dhal	03 Kg ✓
Green Gram	10 Kg ✓
Coconut Grated	12 Kg ✓
Onion	15 Kg ✓
Tomato	06 Kg ✓
Turmeric Powder	250 Grams ✓
Coriander Leaves	03 Bunch ✓
Green Chilly	02 Kg ✓
Mustard	200 Grams ✓
Black Gram	500 Grams ✓
Curry Leaves	01 Bunch ✓
Salt	02 Kg ✓
Asafoetida	100 Grams ✓
Double Refined Sunflower Oil	03 Ltrs ✓
<b>SWEETS 40 GRAMS</b>	
Laddoo(Besan/Rava)/Dry Sweet Boondi	On Payment Date
Mysore Pak	
Jangiri	
Milk Sweet ( Gulab Jamun/Rasgulla/Ras Malai/Coconut Barfi-soft/Soan Papdi)	
Halwa ( Beet Root/ Carrot/Bottle Gourd)	
Badhusha	
<b>TOMATO RICE - 250 GRAMS - Lunch:230 Nos,Dinner:700 Nos</b>	
Ponni Boiled Rice ( Old Rice only)	18 kg/55 kg ✓
Tomato	35 Kg ✓
Green Chilly	500 Grams ✓
Pattai	100 Grams ✓
Aniseed (Sombu)	100 Grams ✓
Clove	100 Grams ✓
Chilly Powder	250 Grams ✓
Turmeric Powder	100 Grams ✓
Garlic	02 Kg ✓
Cardamom	50 Grams ✓
Gara Masala	300 Grams ✓
Onion	15 Kg ✓
Ginger	1.5 Kg ✓
Mint Leaves	05 Bunch ✓
Coriander Leaves	03 Bunch ✓



Curry Leaves	01 Bunch
Salt	02 Kg
Double Refined Sunflower Oil	05 Ltrs
<b>TAMARIND RICE/FENUGREEK RICE - 250 GRAMS - Lunch:230 Nos</b>	
Tamarind(Only Seed Less)	03 Kg
Double Refined Sun flower Oil	02 Ltrs
Mustard	50 Grams
Red Gram Dhal	250 Grams
Asafoetida	100 Grams
Turmeric Powder	50 Grams
Salt	01 Kg
Coriander Seeds	200 Grams
Garlic	500 Grams
Vendhiam( Fenugreek)	100 Grams
Curry leaves	01 Bunch
Red Dry Chilly	250 Grams
Boiled Ponni Rice ( Old Rice only)	18 Kg
Ground nuts	01 Kg
Gingelly Oil	01 Ltrs
<b>CURD RICE - 250 GRAMS - (Lunch:230 Nos, Dinner:700 Nos)</b>	
Ponni Boiled Rice ( Old Rice only)	15 Kg/30 kg
Curd (Fresh home made sour less only)	20 Ltrs/50 Ltrs
Carrot	01 Kg
Ginger	500 Grams
Mustard	250 Grams
Black Gram	250 Grams
Red Gram Dhal	250 Grams
Curry Leaves	01 Bunch
Coriander Leaves	02 Bunch
Green Chilly/Dry Red Chilly	01 Kg
Salt	03 Kg
Double Refined Sunflower Oil	01 Ltrs
<b>SAMBAR RICE - 250 Grams - Lunch:230 Nos.</b>	
Ponni Boiled Rice ( Old Rice Only)	12 Kg
Carrot,Potato,Bean ,Brinjal,Drumstick,Chow Chow,Turnip,Radish,Yellow Pumkin	15 Kg
Onion	05 Kg
Tomato	06 Kg



Toor Dhal	06 Kg
Mustard	100 Grams
Red Gram Dhal	250 Grams
Dry Red Chilly	250 Grams
Chilly Powder	200 Grams
Coriander Powder	500 Grams
Sambar Masala Powder	250 Grams
Garlic	01 kg
Jeeragam	100 grams
Coriander Leaves	02 bunch
Curry Leaves	01 bunch
Ghee	01 Ltrs
Asafoetida	200 Grams
Double Refined Sunflower Oil	04 Ltrs
Salt	01 kg
<b>LEMON RICE - 250 Grams - Lunch:230 Nos.</b>	
Ponni Boiled Rice ( Old Rice only)	17 Kg
Lemon ( Big Size)	150 Nos
Dry Red Chilly	500 Grams
Mustard	50 Grams
Coriander Leaves	02 bunch
Curry Leaves	01 bunch
Double Refined Sunflower Oil	04 Ltrs
Salt	01 kg
Asafoetida	100 Grams
Black Gram	250 Grams
Red Gram Dhal	250 Grams
<b>MINT RICE - 250 Grams - Lunch:230 Nos.</b>	
Ponni Boiled Rice ( Old Rice only)	17 Kg
Mint Leaves	15 Bunch
Onion	03 Kg
Curry Leaves	01 Bunch
Corriander Leaves	03 Bunch
Lemon	05 Nos
Green Chilly	01 Kg
Ginger	250 Grams
Cinnamon	100 Grams
Cloves	25 Grams
Cardamom	25 Grams



Split Bengal Gram (kadalai parappu)	01 Kg
Black Gram (ulundhu)	500 Grams
Mustard	100 Grams
Double Refined Sunflower Oil	03 Ltrs
Salt	01 Kg
Garlic	01 Kg
<b>CURRY LEAVES RICE - 250 Grams - Lunch:230 Nos.</b>	
Ponni Boiled Rice ( Old Rice only)	17 Kg
Dry Red Chilly	250 Grams
Mustard	50 Grams
Coriander Leaves	02 bunch
Curry Leaves	03 Kg
Garlic	01 Kg
Onion	03 Kg
Ginger	500 Grams
Lemon	05 Nos
Double Refined Sunflower Oil	03 Ltrs
Salt	01 kg
Gingley Oil	500 Grams
Black Gram	01 kg
Red Gram Dhal	500 Grams
<b>DHAL RICE - 250 Grams - Dinner:700 Nos.</b>	
Ponni Boiled Rice ( Old Rice only)	45 Kg
Toor Dhal	11 Kg
Moong Dhal	04 Kg
Dry Red Chilly	500 Grams
Onion	15 Kg
Tomato	15 Kg
Mustard	100 Grams
Garlic	03 Kg
Asafoetida	200 Grams
Jeeragam	01 Kg
Curry Leaves	01 Bunch
Coriander Leaves	01 Bunch
Double Refined Sunflower Oil	04 Ltrs
Ghee	01 Ltrs
Salt	02 kg
Black Gram	250 Grams
Red Gram Dhal	250 Grams



<b>VEG RICE - 250 Grams - Lunch:230 Nos</b>	
Carrot	05 Kg
Beans	03 Kg
Potato	02 Kg
Green Chilly	300 Grams
Curry Leaves	01 Bunch
Mint Leaves	02 Bunch
Lemon	05 Nos
Onion	03 Kg
Tomato	02 Kg
Ginger	01 Kg
Turmeric Powder	25 Grams
Cinnamon	100 Grams
Cloves	25 Grams
Cardamom	25 Grams
Fennel seed (sombu)	25 Grams
Mutton masala	400 Grams
Garam masala	50 Grams
Coriander Powder	250 Grams
Double Refined Sunflower Oil	03 Ltrs
Ghee	01 Ltrs
Salt	01 Kg
Ponni Rice	17 Kg
Cashewnut	01 Kg
Red Chilly Powder	50 Grams
Garlic	1.5 Kg
<b>DHAL PODI RICE - 250 Grams - Lunch:230 Nos.</b>	
Ponni Boiled Rice ( Old Rice only)	17 Kg
Dry Red Chilly	500 Grams
Cumin (Jeeragam)	250 Grams
Curry Leaves	01 Bunch
Coriander Leaves	1 Bunch
Garlic	01 Kg
Double Refined Sunflower Oil	04 Ltrs
Ghee	02 Ltrs
Salt	01 kg
Black Gram	250 Grams
Red Gram Dhal	01 kg
Toor Dhal	04 Kg





<b>MOONG DHAL PAYASAM (Pasiparuppu Payasam) 100 ML - 800 Cups</b>	
Green Gram Dhall	30 Kg
Jaggery	40 Kg
Cashewnut (1\2)	01 Kg
Milk	05 Ltrs
Raisins ( Dry Fruit)	500 Grams
Ghee	02 Ltrs
Cardamom	100 Grams
Dry Ginger	250 Grams
Coconut Grated	04 Kg
<b>VERMICILLI - SAGO (Milk SEMIYA JAVARISI) PAYASAM 100 ML - 800 Cups</b>	
Sago (Javarisi)	05 Kg
Semiya	10 Kg
Coconut Grated	04 Kg
Sugar	30 Kg
Milk	20 Ltrs
Water	80 Ltrs
Ghee	01 Ltrs
Cashewnut (1\2)	01 Kg
Raisin ( Dry Fruit)	500 Grams
Cardamom	100 Grams
<b>Sweet Pongal 50 Grams - 800 Cups</b>	
Raw Rice	15 Kg
Moong Dhal	06 Kg
Coconut (Small Slices)	10 Nos
Jaggery	20 Kg
Ghee	02 Ltrs
Cashewnut (1\2)	01 Kg
Raisins ( Dry Fruit)	01Kg
Cardamom	250 Grams
<b>Rava Kesari 50 Grams - 800 Cups</b>	
Rava (Semolina)	20 Kg
Tutty Frutty (Red,Yellow,Green)	02 Kg
Sugar	50 Kg
Ghee	02 Ltrs
Cashewnut (1\2)	01 Kg
Raisins ( Dry Fruit)	500 grms



Cardamom	250 Grams ✓
<b>RECOMMENDED</b>	
<b>FSSAI Certified Brand only used</b>	<b>ITEMS NAME</b>
<b>Breakfast sambar, Lunch sambar and Pulikulambu used small onion 01kg for Stewing only</b>	<b>Small Onion</b>
<b>GRB/RKG/Nestle/Udhayaa Krishna/Aavin/Milky Mist/HutSun/Aroma/Patanjali/Any fssai certified brands</b>	<b>Ghee</b>
<b>TATA/Annapurna/I-Shakti/Aashirvaad/Kohinoor/Any fssai certified brands</b>	<b>Salt</b>
<b>Bhuvaneswari/Idhayam/Karmegam/Mahalakshmi/SVM/Thangam/Mr.Gold/King/Any fssai certified brands</b>	<b>Gingelly Oil</b>
<b>Groundnut Oil,Coconut Oil Any fssai certified Brands</b>	<b>Branded Oil only</b>
<b>VVS/Porna/Goldwinner/Sundrop/Saffola/Mr.Gold/Fortune/SVM/SunLand/GreenLand/Fresh Diet/Sun Gold/Sun Pure/Sun Tasty/Sun Mark/Any fssai certified brands</b>	<b>Double Refined Sunflower Oil</b>
<b>LG/MDH/PC/NS/Everest/Eastern/GD/Any fssai certified brands</b>	<b>Asafoetida</b>
<b>MDH/Sakthi/Aachi/Everest/Eastern/Aashirvaad/Adithya/Lalaha/swasthik/Any fssai certified brands</b>	<b>All Masala</b>
<b>Udhayam/Sree Gold/Lakshmi/Nanthi/sakthi/Any fssai certified brands</b>	<b>Dhal</b>
<b>Seed less only</b>	<b>Tamarind</b>
<b>Green Label /Narasus/Bru/Nescafe/Sunrise/Tata Grand Coffee (Fliter coffee /Instant coffee)</b>	<b>Coffee Powder</b>
<b>Three Roses/Thajmahal/Lipton/Tatley/TATA Tea /Chakra Gold/Agni/Red Lable/AVT</b>	<b>Tea Powder(Use any one brand only)</b>
<b>Freshly home made curd only (Not Sour)</b>	<b>Curd</b>
<b>Branded Ponni Boiled Rice,Valam/Mr.Butler/Krishna/Ramajayam/Maharaja/RG/Manachanalur ponni rice/Goupram/RJS/Padma/PKT/Roja/Thangamayl/King/Double Horse/Naga Gold/Srikrishna/Any fssai certified brands but Rice should be Small Size.</b>	<b>Very Very Old Rice Only</b>
<b>Big Size Only</b>	<b>Coconut</b>
<b>Aashirvaad/Pillsbary/Annapurna/patanjali/Fortune/Naga/Sunrice/Millman/Century/Red Heart/Vivek Primeum/Any fssai certified brands</b>	<b>Atta</b>
<b>Milk should be 6% full cream fat for tea and coffee.</b>	

## PROCESS COMPLIANCE STATEMENT

**Name of the Organization :** \_\_\_\_\_

Following terms and conditions are deemed as accepted by us for participation in the above Tender.

We have accepted the Auction rules on participation at the Bid event. Award decision by TNPL would be final and binding on us.

1. We will not divulge either our Bids or those of other Bidders to any other external party.
2. We agree to non-disclosure of trade information regarding work, identify of TNPL, Bid process, Bid Technology, Bid documentation and Bid details.
3. Inability to bid due to telephone line glitch, Internet response issues, software or hardware hangs will not be the responsibility of TNPL.
4. Based on the competitive quotes received, TNPL's decision will be final and binding on us.
5. Our participation in a bid event is by invitation from TNPL.
6. TNPL is not obliged to place the contract if the expected price of the lots or event is not met. TNPL will be at liberty to cancel the bid event and initiate a fresh one, if necessary.
7. We will call TNPL – Purchase Dept. and make a proxy bid if Internet connection is down. However, this has to be confirmed and endorsed by us using alternative communication such as Fax immediately (Fax No.04324-276368) and marked predominantly as "Reverse Auction" bid to the attention of S M (Purchase) and the Fax transmission to be informed to TNPL over Phone. Time of receipt of Fax will be considered as receipt of Bid. No Fax shall be accepted if the same is received 10 minutes before closing of the auction. Fax to be addressed to S M (Purchase).
8. Bids once made can not be withdrawn or modified under any circumstances.
9. TNPL can decide to extend, reschedule or cancel the auction.
10. Bids can not be increased. Subsequent bids from the same contractor need to be lower by at least the minimum bid decrement from the lower bid.



11. We shall indemnify and hold TNPL, its and their successors and assigns, officers, employees and agents harmless from any direct or indirect loss or damage and or claims for personal injury or property damage caused by any contractual problems or by our negligent or fraudulent act, omission or willful misconduct or breach of any term of this Agreement. TNPL or its employees or other representatives will not be liable for damages arising out of or in connection with the use of this site. This is a comprehensive limitation of liability that applies to all damages of any kind, including (without limitation) compensatory, direct, indirect or consequential damages and claims of third parties.
13. TNPL does not guarantee continuous, uninterrupted or secure access to its services, and operation of the site may be interfered with by numerous factors outside of its control.
14. Validity: Tenderers should keep their bids valid for a period of 4 weeks from the date of closing of On-Line Auction (Reverse Auction). No Tenderer is permitted to withdraw their quoted rate within the validity period. In case of withdrawal of offer, EMD will be forfeited and TNPL may claim additional expenses if any incurred from the Tenderer due to withdrawal of offer by him.

We agree to have read, understand and agree to abide by this statement.

**Organization :** \_\_\_\_\_

**Name :** \_\_\_\_\_

**Designation :** \_\_\_\_\_

**Signature&Stamp/Seal:** \_\_\_\_\_

**Date & Place :** \_\_\_\_\_

**CHECK LIST**

I Documents to be included in **Commercial Bid Envelope**:

1 Documentary evidence as per Qualification Criteria as below:

- a) Copies of Work Orders / Contracts
- b) Copies of Bills / Invoices with Payment vouchers
- c) Copies of Audited Balance Sheet for the past three completed financial years
- d) Copies of Income-Tax return submitted for the past three assessment years

2 Tender Fee & EMD as per Tender

3 Tender Document signed in all pages

**4 Annexure I – Commercial Bid duly filled in**

**5 Annexure II-A – Budgetary Price Bid with due signature in all pages (Quote should be indicated both in Figures and Words) GST if any should be indicated.**

**6 Annexure II-B – Firm Price Bid with due signature in all pages (Quote should be indicated both in Figures and Words) GST if any should be indicated.**

7 Income Tax PAN copy and latest IT return copy

8 G S T Registration Copy

9 Sl. No. 1 to 5 & 7 to 8 in separate cover superscribing "Commercial Bid and Budgetary price Bid" Tender Number & due date.

10 Sl. No. 6 in separate cover superscribing "Firm Price Bid" Tender Number & due date.

---