

Bid Document/Specifications  
for

Supply, Installation, Commissioning of Machinery and Equipment for  
Common Incubation Centre on Turnkey basis at TEZPUR  
UNIVERSITY, NAPAM, TEZPUR  
ASSAM 784028



Name of the Host Institution: TEZPUR UNIVERSITY,  
NAPAM, TEZPUR, ASSAM Place: TEZPUR, ASSAM

*Phaita*  
19/4/23

## NOTICE INVITING TENDER (NIT)

ET-NIT...110.....dated...18-04-2023

### Notice Inviting Tender for Supply, Installation, Commissioning of Machines and Equipment for Common Incubation Centre on Turnkey basis at TEZPUR UNIVERSITY, NAPAM, TEZPUR, SONITPUR, ASSAM

**The Host Institute** Tezpur University, Napam, Tezpur, Assam **Intends to establish Common Incubation Centre (CIC)** for processing of Fruits and vegetables, spices, extrusion line, bakery products and Food testing laboratory. The project is being funded by the Ministry of Food Processing Industries under Prime Minister Formalization of Micro Food Processing Enterprises Scheme (PMFME). After the Incubation Centre is fully commissioned, it will be handed over to third party/ private Operation & Management (O&M) agency for operation of Common Incubation Centre (CIC) for processing of Fruits and vegetable, spices, extrusion line, bakery products and Food testing laboratory.

The processing facilities of CIC will be made available to existing and aspiring micro entrepreneurs, SHGs, Co-operative and Groups etc. to manufacture their products with the use of plant and machinery of the Centre. In addition, these Incubation Centers will be utilized for imparting training, demonstration, and skill upgradation of the beneficiaries of the scheme.

#### **Important Dates and Details of the Tender**

S. No.	Particular	Details
1	Published of The Tender Notice	12-04-2023
2	Tender/Quotation fee	5000 (Five Thousand Only)
3	Earnest Money Deposit	400000 (Four Lakh only)
4	Last date and time for submission of Bids	02-05-2023 (2:00pm)
5	Date and Time of opening of Bids	03-05-2023 (2:00pm)
6	Place of Opening of Bids	Tezpur University

**N.B. Bidders who have participated in the bid no. ET-NIT-3733-DT-24-02-2023 can also participate in the bid providing all the required documents. However, they are not required to pay the tender/quotation fee and EMD if they have submitted against the bid no. ET-NIT-3733-DT-24-02-2023.**

*Paula*  
19/4/23

## TECHNICAL SPECIFICATION

List of Equipment's with specification for common incubation centre

### 1. PROCESSING LINE FOR FRUITS AND VEGETABLES BASED PRODUCTS

#### TECHNICAL SPECIFICATIONS

(i) Fruits and Vegetables based products			
SR No.	Equipment's	Capacity	Qty
1	<b>Bubble Washer</b>	250 Kg/hr	1
	Product                                      Fruits Washer Type Of Washing                              Water Turbulence By Blower Air Feed Capacity                                      250 Kgs / Hr Material Of Construction                      SS 304 Grade Suitable motor will be provided Blower / Power Consumption Suitable Spray Nozzles Suitable Perforated Strainer      Provided In The Bottom Power Supply 3              Phase / 415 V / 50 Hz		
2	<b>Curing facility</b>	250kg	1
	<p><b>Curing</b>                      When roots and tubers are to be stored for long periods, curing is necessary to extend the shelf life. It is an effective operation to reduce the water loss during <u>storage</u> from hardy root and tuber vegetables such as potato, sweet potato, yam and other tropical vegetables where cuticle are poorly developed. They are relatively susceptible to mechanical wounding during <u>harvesting</u> and handling. These problems can be minimized by the process of 'curing' at intermediate to high temperature and high relative humidity (RH). During curing it develops periderm over cut, broken or skinned surfaces and helps in wound restoration.                      'Curing is accomplished by holding the produce at high temperature and RH for several days, while <u>harvesting</u> wounds heals and new protective layers of cell forms around wound'.</p> <p><b>Advantages</b>                      It helps in wound healing of harvest and handling injuries through skin hardening                      Reduce water losses                      Prevent infection from pathogen</p> <p><b>How curing happens?</b>                      Curing is normally undertaken in the field, but in some case curing structure are employed.                      Produce can be cured in the field by piling them in a partially shaded area. Cut grass or straw can serve as insulating material, while, covering the pile with canvas, burlap, or woven grass matting. This covering will provide</p>		

*Phalita*  
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sufficient heat to reach high temperatures and high relative humidity. The stack can be left in this state for up to four days.  
 Curing in potato starts with deposition of suberin in parenchymatous cell just below the damaged area of the tuber.  
 Suberin (a waxy waterproof substance found in the cell walls of many plants, especially corky in nature ) is a group of fatty acids which provides initial protection to the tuber against water loss and infection.  
 Subsequently, below the suberized cells a meristematic layer of cells is formed which is the periderm, also called as cork cambium This produces new cells which seal off the damaged area. But these processes are temperature and humidity dependent.

**Optimum condition for curing of vegetables**

Commodity	Temp(OC )	RH (%)	Days for curing
Potato	13-17	>85	7- 15
Sweet potato	27-33	>90	5- 7
Yam	32-40	>90	1- 4
Cassava	30-35	>80	4- 7
Garlic and onion	35-45	60-75	0.5-1 warm forced air

**3**      **Precooling**      **250kg/h**      **1**

**Introduction**

Development of modern storage structures has made possible long term storage of fresh fruits and vegetables. Storage helps in orderly marketing, controlling market glut and preservation of quality of horticultural produce for much longer time. Storage aims to control various physiological and biological processes and keep the produce in maximum usable form. Hence, pre-cooling plays an important role to prolong the storage life of fruits and vegetables by removing the field / respiratory heat and by reducing the metabolic activities.

**Importance of pre-cooling**

Pre-cooling is the first step of good temperature management of fruits and vegetables after harvest. It is essential practice in any successful cool chain management of horticultural produce. However, time and temperature are the two most important features of pre-cooling.

Speed of cooling depends upon: Accessibility of produce to the refrigerating medium, Difference between the temperature of produce and refrigerating medium, Velocity of refrigerating medium, and Type of cooling medium.

**Pre-cooling temperature**

Generally, horticultural produce are cooled to their storage temperature i.e., For

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	<p>example, grapes are cooled to 1-4°C, potato to 5-9°C, and (Do not wash with water). Mango, tomato &amp; banana to be cooled to &gt; 10 °C. All fruits and vegetables are mostly cooled by room cooling and or mechanical refrigeration.</p> <p><b>Advantages of Pre-cooling</b>          Inhibition of the growth of decay causing organisms, Restriction of the enzyme activities, Reduction of water loss from the harvested produce, Reduction in rate of respiration and ethylene(C<sub>2</sub>H<sub>4</sub>) liberation, and Rapid wound healing.</p> <p><b>Air cooling</b> Horticultural produce is placed in a room and allowed to cool by cold air. Room is insulated and air is cooled by refrigeration unit. It is a slow method and also called room cooling. Its cost is relatively low. Here heat transfer takes place by conduction. All fruits and vegetables can be cooled.</p>		
4	<b>Size Grader</b>	150 Kg/h	1
	BODY MADE OF MS IRON WITH PAINT COATED HEAVY DUTY IRON FRAME WITH IRON RODS, GRADING LEVEL 1+1, POWER-1.5 HP SINGLE PHASE, MOTOR MAKE:- CROMPTON, KIRLOSKAR, ABB ETC.		
5	<b>Sorting Grading Table</b>	Std.	4
	2mtrX0.8mtr. sorting or grading table for manual grading of fruits and vegetable, of food grade material will be provided (SS304)		
6	<b>Cold storage 5°C</b>	1000kg	1
	Capacity: 1000kg, Temperature range: 20°C to 5°C. Internal material SS 304, Chamber - Microprocessor based PID control system. Digital temperature and RH display; Standard grade refrigeration system with permitted refrigerant; Compressor suitable for refrigeration system. Cabinet system		

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**TECHNICAL SPECIFICATIONS**

SR No	Equipment's	Capacity	Qty
7	<b>Deep freezer for frozen pulp</b>	250 kg	2
	<p>Deep freezer is used for Hardening &amp; Freezing of Frozen Dairy Product like pulp.</p> <p>Storage Capacity : 1200 Ltr</p> <p>Temp. Range : -18°C to -22°C</p> <p>Body : pre coated G.I</p> <p>Inner Bottom : S.S 304</p> <p>Compressor : hermetic Type</p> <p>Tube : 100% Copper Tube</p> <p>Insulation : PUF insulation with Density 40 Kg per m<sup>3</sup>, Thickness 65 mm</p> <p>Door : 4 nos.</p>		
8	<b>Multifunctional fruits &amp; Vegetable Cutters</b>	100 kg/hr	1
	<p>Suitable for slicing vegetables or fruits like tomato, papaya, carrot, potato and pineapple etc. Unique design produces slices of 2, 3 mm thickness.</p> <p>Power: suitable motor, 415 V. Food Contacted part should be SS304/316</p>		
9	<b>Fruit pulper cum finisher</b>	100 Kg/h	1
	<p>Machine Pulper cum Finisher</p> <p>Products handled fruit and vegetable</p> <p>Handling capacity 100 kgs / hr</p> <p>MOC SS 304 Contact parts &amp; MS Coated non-contact parts</p> <p>Different sieve size</p> <p>Refiner Drum SS 304</p> <p>Rotor SS 304</p> <p>Refiner door SS 304</p> <p>Inner screens SS 304</p> <p>Motor Suitable</p> <p>Power supply 3 Phase / 415 V / 50 Hz</p>		
10	<b>Juice Extractor</b>	200 Kg/h	1
	<p>Suitable for extraction of juice from Lemon, Orange. Consisting of SS Cabinet, with perforated jail, feed hopper / discharge chute</p> <p>Feed Capacity:100 - 150 kg/h</p> <p>Juice discharge through: SS 304 Perforated Mesh Strainer</p> <p>Juice Collection: SS 304 Collection Tank</p> <p>Peels Discharge: Through Bottom Discharge</p> <p>Peels Collection: SS 304 peels Collection Tank</p> <p>Motor Std.</p> <p>Surface finish : 150 Grit Matt finish</p> <p>Power Supply 1/3 Phase / 415 V/ 50 Hz</p>		

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**TECHNICAL SPECIFICATIONS**

SR No	Equipment's	Capacity	Qty
11	<b>Juice storage Tank</b>	100 ltr.	2
	Machine Raw Pulp/juice holding tank MOC SS 304 Type Fixed Manual handling Holding capacity 100 Ltr. Side wall thickness 2 mm thick Handle SS 304 smooth round pipe handle Surface finish 150 Grit Finish		
12	<b>Raw Juice Screw Transfer Pump</b>	50l/h	1
	Machine Raw Pulp Transfer Pump Type Sanitary Type Handling Capacity 200 ltrs / hr Inlet / Outlet Suitable Motor Suitable Motor cover SS 304 Seals Food grade / High temp seals Power supply 3 Phase / 415 V / 50 Hz		
13	<b>Blending cum Deaeration Tank</b>	100 l	1
	Capacity: 100 Ltrs. Blending Tank with standard accessories, for preparing the blend of fruit pulp/Juce and other ingredients type with MOC S.S 304. It is inclusive of Agitator and motor of suitable Power and vacuum pump		

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**TECHNICAL SPECIFICATIONS**

SR No	Equipment's	Capacity	Qty
14	<b>Homogenizer</b>	100 ltr/h	1
	Flow Rate (On water)	100 LPH	
	Product	Fruit juice	
	Maximum Pressure	400 Bar	
	Homogenizing Head	Two stages, manually operated	
	Homogenizing Valve & Valve Seat	Imported Stellite-material	
	Lubrication	Splash	
	Plungers	Three, specially Alloy Steel	
	Contact Parts	SS 316	
	Mounting	M.S. Frame with SS Enclosures	
	Body	Cast Iron	
	Drive Arrangement	Pulley drive	
	Inlet / Outlet Connection	25 mm	
	Installed Power	2 HP @ 710 rpm	
	Rating Power	TEFC Electric Motor, 415 V, 3 Ph, 50 Hz	
	Suction Pressure	1 to 1.5 Bar	
15	<b>Tube in tube filter for automatic delivery</b>	100 ltr/h	1
	Inline Filter tubular type will be fitted in the line in order to remove the foreign materials from the juice. All the food contact surface should have food grade metal.		
16	<b>Processed juice collection tank</b>	100 ltr.	2
	Capacity 100 liters, All contact parts SS 304, with a provision for lid / cover. Suitable for Holding of ready beverage after pasteurizer,		
17	<b>Processed juice transfer pump</b>	50l/h	1
	Stainless Steel Centrifugal Monobloc Pump of sanitary design for transferring blended product, kid mounted/ movable.		
	Head	: 35 MWC	
	Impeller	: SS 316	
	Cover	: SS 304	
	Seal	: TC v/s TC Single Mechanical Seal	

*Pradeep*  
19/4/23



**TECHNICAL SPECIFICATIONS**

SR No	Equipment's	Capacity	Qty
18	<b>Pasteurizer</b>	100 l/h	1
	For juice and pulp, Capacity: 100 Liters per hr; Digital temperature indicator, MOC: contact part S.S 316 & non-Contact part S.S 304; electrical motor: suitable.; PID based pasteurizer with heating upto 95° C and cooling to 30° C. Provision of flow diversion valve and other accessories.		
19	<b>Wash Machine for Packaging</b>	100 bpm	1
	Suitable bottle washing unit for cleaning the bottle using water spray		
20	<b>Pulp Packaging Unit - (½ kg to 5 kg packs)</b>	200 pph	1
	500 kg SS 304 tank with nozzle for filling of pulp in desired packaging. Pneumatic impulse sealing machine, suitable to seal pouches Multilayer coextruded film, PP, PE, Metalized polyester of seal width 8-12 mm seal strength suitable for sealing the pulp bags. pneumatic control. Provision for Vacuum liquid filling machine to fill juices and any liquid material.		
21	<b>Piston filler with capping provision</b>	100 l/h	1
	Pneumatic piston Filler - suitable for filling viscous liquid like pulp/puree in jars/cans/plastic pouches. Variable filling range. Suitable for capping machine will be provided with accessory (200-1000mL)		
22	<b>Cooling tank</b>	300 l	1
	Capacity: 300 Litres. Horizontal type with MOC S.S 304. The cooled product will reach 4-5° C and maintain uniform temperature during storage.		
23	<b>Labelling and printing system</b>	100 bpm	1
	Suitable for mechanized printing on bottles should print Batch No. / Mfg date, Expiry / Net Weight etc. Inkjet printer with Conveyor. Automated		

**2. PROCESSING LINE FOR FOOD GRAINS AND SPICES BASED PRODUCTS****TECHNICAL SPECIFICATION**

ii) Food products based on food grains and spices			
SR No	Equipment's	Capacity	Qty
1	<b>Cleaning cum De-stoner cum Grader</b>	150 kg/hr	1
	Purpose: Removal of Impurities like Stones and other Foreign Particles from small millets & other grains. Working Principle: Separation by mass of the particle Multiple sieve system must be included to handle the different grain.		

*Paula*  
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<b>2</b>	<b>De-huller</b>	<b>150 kg/hr</b>	<b>1</b>
	De-Huller will be used to remove husk from any grain or seeds with minimum damage to the bran layer and as far as possible not to break the grains. Contact parts of unit will be		
<b>3</b>	<b>Polisher</b>	<b>150 kg/hr</b>	<b>1</b>
	Function is to polish grains and others. Features: - Hassle free operation. High functionality.		
<b>4</b>	<b>Rice Grinder/pulverizer</b>	<b>150 kg/hr</b>	<b>1</b>
	It is suitable for grinding Rice, Urad dal and soybean. This pastes can be used to make idly, dosa and appalam etc. All food contact surface should be food grade metal with different sieve system		
<b>5</b>	<b>Sieve shaker/Sifter</b>	<b>50 kg/hr</b>	<b>1</b>
	Sieve shakers are devices designed to help promote particle movement through a stack of sieves, facilitating accurate particle separation. As the particle separate, they are retained on the various sieves depending on their size, providing insight into the average particle size of sample. All food contact surface should be food grade metal.		
<b>6</b>	<b>Storage tank/bin</b>	<b>150 kg/bin</b>	<b>1</b>
	It is made with high quality stainless steel SS304/316, which makes it very strong and durable. Easy to clean- it's shape is traditional considering ergonomic design which makes it easy to wipe and clean. Durable joints- its joints are neatly welded and hence are totally durable and will not dissemble with time.		
<b>7</b>	<b>Noodle and pasta making machine</b>	<b>50kg/hr</b>	<b>1</b>
	A Pasta machine is a tool designed to simplify the process of rolling and cutting egg noodles, or other kinds of dough to make fresh pasta. Easy to control with Automation. SS-304		
<b>8</b>	<b>Vacuum Packaging machine</b>	<b>150 kg/hr</b>	<b>1</b>
	Double chambers vacuum packaging machine can complete the set programs of vacuum extraction, gas flushing (optional), sealing, printing, cooling and exhaust automatically with Pneumatic control		

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19/4/23



### 3. SECONDARY PROCESSING LINE OF TURMERIC GINGER CHILLI AND SPICE POWDER

#### TECHNICAL SPECIFICATION

Secondary Processing of turmeric / ginger / Chilli / for spice powder / curry powder			
SR No	Equipment's	Capacity	Qty
1	<b>Turmeric / Ginger washer cum peeler</b>	300 kg	1
	Capacity: 300 kg/h; MOC: SS 304; Batch type Turmeric /ginger washer cum peeler will be provided. Customer has to continuously pour the water in chamber		
2	<b>Turmeric steamer</b>		1
	SS304/316 rectangular shaped jacketed tank with steam purging setup and temperature controlling unit will be provided, which will be used to heat the turmeric.		
3	<b>Tray dryer / De-humidified dryer</b>	96 trays	1
	Suitable for drying spices i.e. turmeric, Coriander, Cumin etc. from initial moisture of about 55-85% to final moisture of approx. 5% at 60°C within quickest possible time; Capacity: Approx. 200 Kg per day; Approx. 48 trays; Design: Hygienic design, non-rustable, non-flaking inner surface and food contact surface; Safety features: Proper insulation glass wool; sealing gaskets etc.; Complete protection from rodent entry; Overload protection; Other Specifications: Food Contact Parts / trays made with SS 304 or other suitable food grade material; PID electronic digital temperature controller; Adjustable temperature range; Dimensions suitable for efficient drying.		
4	<b>Roaster (Rotary type)</b>	100 kg/batch	1
	Type Roaster Products handled Semi dried spices MOC SS 304 Contact parts & MS Coated non-contact parts Roaster drum SS 304 Horizontal cylindrical drum Inner basket SS 304 Perforated basket Baffles SS 304 Baffles provided Mounting frame MS Coated mounting frame Heat Source Electrical heater coils Feeding Manual Discharge Manual Cycle time 10 – 30 min Variable Operating Temperature 80 – 120 °C Gear drive Shaft mounted worm reduction gear drive		

*Pratibha*  
19/9/23



**TECHNICAL SPECIFICATION**

Secondary Processing of turmeric / ginger / Chilli / for spice powder / curry powder			
SR No	Equipment's	Capacity	Qty
5	<b>Pulveriser</b>	100 kg/h	1
	A pulverizer or grinder is a mechanical device for the grinding of many different types of materials. For example, a pulverizer mill is used to pulverize coal for combustion in the steam-generating furnaces of coal power plants.		
6	<b>Vibro sifter</b>	100 kg/h	1
	The Vibro Sifter machine works on the principle of gyratory vibrations. The material is separated based on its particle size. Once the motor gets energized.		
7	<b>Blender</b>	200 kg/batch	1
	Equipment Ribbon Blender Capacity 200 Kgs / Batch Material of Construction SS 304 Blending Spiral Surface Finish 150 Grit Gear Drive Gear Drive Motor Suitable Power Supply 3 Phase / 415 V / 50 Hz		
8	<b>Continuous form Fill sealing machine</b>	40 packs/min	1
	Speed 40 pouches/min. Depending on the flow rate of the Material. Sealing type Three side seal / Central seal Packing Material Any heat sealable laminate. Filling System Auger Filler Weight to be Packed 50 grams -100 gram Material to be packed Non free flow Powder grinded sugar in a LDPE polybag., like species, Atta, masala, milk powder etc. MOC Contact part SS 304 other Power 3 phase 415 V Ac, 50 Hz. And Pneumatic control		
9	<b>Solar dryer with multi rack tray system</b>	1000 kg/batch	1
	Solar dryer for fruits; Capacity: 100 kg/batch. Drying temperature 60°C to 70°C; tray material: perforated SS 304; Cover-UV stabilized top cover with air blower.		

*Paul*  
19/9/23

#### 4. EQUIPMENTS FOR EXTRUSION LINE

##### TECHNICAL SPECIFICATION

Extrusion Line															
SR No	Equipment's	Capacity	Qty												
1	<b>Extruder</b>	150 kg/hr	1												
	Compound & continuous rolling unit, 10 dough sheet roller noodle cutter Unit, CI & S.S. supporting structure <ul style="list-style-type: none"> <li>• Capacity: 150kg/Hr,</li> <li>• Hoper SS Material</li> <li>• Compound &amp; Continuous Rolling Unit,</li> <li>• C.I. &amp; S.S. Supporting Structure</li> <li>• Include Hard Tempered Chain System</li> <li>• Single screw</li> <li>• Two feeder system</li> <li>• Computerized</li> </ul> All Over Covering M/S with Powder Coating Paint														
2	<b>Steamer</b>	150 kg/hr	1												
	SS rectangular shaped jacketed tank with steam purging setup and temperature controlling unit will be provided, which will be used to heat the noodles.														
3	<b>Tray dryer</b>	50 trays	1												
	Designed for uniform circulation of hot air in the drying chamber. Fresh air inlet with filter and outlet also with damper control valve.														
4	<b>Packaging Machine (band sealing machine)</b>	100-500 packs/hr	1												
	<table border="0"> <tr> <td>Model</td> <td>IP – 601 H/V</td> </tr> <tr> <td>Voltage (V/Hz)</td> <td>220 / 50</td> </tr> <tr> <td>Power (W)</td> <td>650</td> </tr> <tr> <td>Sealing Speed (m/min.)</td> <td>0 – 12 (0 – 16)</td> </tr> <tr> <td>Sealing Width (mm)</td> <td>8 ~ 10</td> </tr> <tr> <td>Temperature range (Deg.C)</td> <td>0 ~ 300</td> </tr> </table>	Model	IP – 601 H/V	Voltage (V/Hz)	220 / 50	Power (W)	650	Sealing Speed (m/min.)	0 – 12 (0 – 16)	Sealing Width (mm)	8 ~ 10	Temperature range (Deg.C)	0 ~ 300		
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5	<b>Weighing balance</b>	1-50 kg range	1												
	<table border="0"> <tr> <td>Capacity</td> <td>50 Kg</td> </tr> <tr> <td>ACC</td> <td>5 g</td> </tr> </table>	Capacity	50 Kg	ACC	5 g										
Capacity	50 Kg														
ACC	5 g														
6	<b>Packing Line (Band sealer)</b>	500-1000	1												
	Band Sealers are ideal for high volume packaging and sealing thermoplastic materials like polyethylene, plastic-lined, foil and gusseted bags of almost any size or length. Operating speeds can be set lower or higher without wear to the sealer.														

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**TECHNICAL SPECIFICATION**

Extrusion Line			
SR No	Equipment's	Capacity	Qty
7	<b>Spice Coating Drum</b>	100 kg	1
	<p>Other geometrical shape and angle can Also be provided as per Requirement. RPM of pan is fixed with geared motor and pulley. Coating Pan is made of SS304 material and polished to the mirror finished from inside &amp; outside. Easy mounting arrangement for change over from Coating pan. Consists of a suitable HP 2 Phase, 440 V, and 1440-RPM TEFC motor with suitable worm reduction gearbox and cone pulley arrangement.</p> <ul style="list-style-type: none"><li>• Design is GMP - Current Good Manufacturing Practices compliance</li><li>• All contact parts AISI 304</li><li>• Conventional coating system for blending of all type of extruded snacks like: - Corn Puff, Kurkure, Namkeen, Fryums Etc.</li></ul>		

*Pradeep*  
19/11/23



## 5. EQUIPMENTS FOR FLAKING OF FOOD GRAINS

### TECHNICAL SPECIFICATION

Flaking of food grains			
SR No	Equipment's	Capacity	Qty
1	<b>Grain Roaster</b>	150 kg/hr	1
	Production Capacity: 150 Kg/Hour (Approx.) Max. Batch Capacity: 100 KG Working Volume: 400 Liters Contact Parts Material: SS 304 Non-Contact Parts Material: MS painted Motor Power: 3 HP 3 Phase RPM 415 V Temp Range: 20 To 240 °C Heating System: Electrical 24 KW		
2	<b>Roller flaker</b>	150 /hr	1
	Sides are covered with the 2 mm SS-304 plates fitted with chilled iron Rolls at 40 mm chilled, Hydraulic pump system fitted for Roll adjustment, Rotatory valve are fitted in the rolls to flow the water continuously, which is help to cool the rolls. Food grade Scraper Blades are fitted with adjustment system for clean the rolls, Feed Roll mounted over the flaker and heaving the high speed magnet system to detect the iron particles, fitted with 1 HP VFD. with electric Motor -12.5 HP Contact part S.S 304.		
3	<b>Sieving Machine</b>	150 kg/hr	1
	Contact Parts: SS304 Motor: 0.5HP 3Phase 415V 50Hz Wire mesh/Screen : SS304		
4	<b>Packing Machine with Nitrogen filling</b>	500-1000 packs/hr	1
	Delivers high outputs, technology and simple design provides excellent reliability in continuous operation. The machine forms, fills and seal from a roll of packaging material such as polyethylene, PET/Poly etc heat sealable laminate / virgin film printed or unprinted. Pneumatic Pouch Packaging Machine. Features: <ul style="list-style-type: none"> <li>• Strip Cutting</li> <li>• Print Registration</li> <li>• Simple to operate, easy to maintain.</li> <li>• Sealing type: Center Seal Intermittent Type.</li> <li>• Former Assay: Three Size Former Assay &amp; one Size Cup Filler Disk Included.</li> <li>• Temp Controller: PID Control, Digital 72*72 mm Controlled by contractor.</li> <li>• Air filling : Nitrogen filling .</li> </ul>		

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**TECHNICAL SPECIFICATION**

FLAKING OF FOOD GRAINS			
5	Ribbon blender (for mixing various types of grains for breakfast cereals)	200 kg -250 kg	1
	Mounting	Heavy Duty Channel Foundation	
	Capacity	200-250 kg/hr	
	Power requirement	10 H.P.	
	Feeding type	Manual Feeding	
	Contact parts	Made of SS-304	
	Internal nut bolts and screw	Included in SS-304	

**6. BAKERY AND CONFECTIONARY EQUIPMENTS****TECHNICAL SPECIFICATION**

iii) BAKERY AND CONFECTIONARY PRODUCTS			
SR No	Equipment's	Capacity	Qty
1	Planetary mixer	100 kg/hr	1
	Capacity: 60 Ltr. Power: 2.2 Kw., With 1 No. SS Bowl, Whisk, Flat Beater & Hook.		
2	Dough Kneader	100 kg/hr	1
	30KG DOUGH KNEADER MACHINE Motor: - 1.5 HP, Single Phase with 1 Year Warranty Voltage: - 220v Frequency: - 50Hz Bowl Material: - Stainless Steel(2mm)		
3	Dough Sheeter	100 kg/hr	1
	The sheeter allows you to not only work the dough faster and more conveniently than you could with a rolling pin, but also to create dough of any thickness you desire, which would greatly improve the versatility of the dough.		
4	Rotary oven	100 kg/hr	1
	It is suitable for grinding Rice, Urad dal and soybean. This pastes can be used to make idly, dosa and appalam etc.		
5	Bread slicer	100 kg/hr	1
	To cut a loaf of bread into different thickness of slices quickly and precisely. Bread Slicer is perfect for slicing a variety of breads such as soft or hard-rusted bread depending on your requirements. Slice Thickness: 12mm, Power: 0.25 Kw., Voltage: 220V/50Hz,		

*Paula*  
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6	<b>Cookies dropper</b>	100 kg/hr	1
	To produce dense and hard dough using automatic forming and dosing on trays of liquid. This computerized machine is capable of storing 99 different programs making changeover simple and quick. Production Capacity: 90-100kg/hr Power: 3 HP Display Panel		
7	<b>Weighing Balance</b>	1-50 kg	1
	Capacity 50 Kg ACC 5 g		
8	<b>Packing line (Band Sealer/Hand Sealer)</b>	500-1000	1
	Band Sealers are ideal for high volume packaging and sealing thermoplastic materials like polyethylene, plastic-lined, foil and gusseted bags of almost any size or length. Operating speeds can be set lower or higher without wear to the sealer.		
9	<b>Stove, Baking moulds, trays, cutter, spoons, utensils, Cooling racks</b>	Lot	1
	Set of useful standard utensils like Stove, baking moulds, trays, cutter, spoons, utensils, Cooling racks and all other accessory		

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## 7. FOOD Testing Laboratory Equipments

Processing Line: Food testing laboratory

### TECHNICAL SPECIFICATION

Equipment required for Food Testing Laboratory			
SR No	Equipment's	Capacity	Qty
1	<b>Hot air oven</b>		1
	Double walled Construction, Outer body MS powder coated - Inner Chamber MS or SS 304 Grade. The gap between the two walls filled with glass wool insulation. Heating Elements placed at bottom, Temp Range: 50°C to 200°C Accuracy: $\pm 2^\circ\text{C}$ controlled by Thermostat. Supplied with S.S. wire mesh shelves as standard. Working on 230V AC 50 Hz Mains Supply.		
2	<b>Soxhlet apparatus</b>		1
	A soxhlet extractor is a laboratory apparatus for the extraction of lipids and other molecules from a solid sample. With multiple sampling system and all accessories.		
3	<b>Protein – Kjeldhal apparatus</b>		1
	Distillation Set housed in the upper box at a higher level and in lower portion a fume duct & heater box to accommodate Kjeldhal Flasks cap 300ml is provided.		
4	<b>Fibre analyzer</b>		1
	It is suitable for grinding Rice, Urad dal and soybean. These pastes can be used to make idly, dosa and appalam etc.		
5	<b>Muffle furnace – ash content</b>		1
	Features: Rectangular Chamber Totally enclosed ceramic muffle with heating elements of super Kanthal Wire Temperature Maxm. Working 1100oC. Two indicating lamps, fibre wool, insulation 230 V AC Mains 50 Hz. Temp Controlled by Microprocessor based PID Controller Cum indicator.		
6	<b>Weighing balance</b>		1
	Weighing Balance 500 gm Accuracy 0.01gm <ul style="list-style-type: none"> <li>• 14 mm Ultra bright RED / GREEN LED Display</li> <li>• Piece counting, grams and carat</li> <li>• Inbuilt rechargeable battery for continuous use</li> <li>• Remote display available</li> <li>• Selectable different weighing modes</li> </ul> Useful in Laboratory and General purpose weighing		
7	<b>Laminar flow chamber</b>		1
	Laminar Flow Cabinets complete with HEPA filter having efficiency of 99.997% down on 0.3% microns, pre-filter 90%		

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	down to 5 microns, suitable motor blowing assemblies. Working Table SS top, side Acrylic Panel, Fluorescent Tube lights & pressure differential manometer & castor wheels. Available in metallic construction with attractive Epoxy Powder Coating Finish.		
<b>8</b>	<b>Autoclave</b>		<b>1</b>
	Features: Double walled construction, Inner SS 304, Outer Body SS 304. Lid is of SS die pressed and fitted to the body / container tank by means of wing nuts & bolts working on fly nut system. The lid is fitted with a pressure gauge, safety valve, steam release cock and extra safety valve. Max pressure 18 psi / working pressure 15 psi. Supplied With S.S. Basket.		
<b>9</b>	<b>Incubator</b>		<b>1</b>
	Features: Double walled Construction, Outer Body MS powder coated, Inner MS or SS 304 Grade Chamber. Heating elements placed at bottom; Temperature range: 5oC above ambient to 60oC controlled by Thermostat, built in plexi glass window in the front door is provided for inner observation. Supplied with G.I wire mesh shelves as standard. Working on 230 V AC Mains 50 Hz.		
<b>10</b>	<b>Refractometers</b>		<b>1</b>
	A refractometer is a simple instrument used for measuring concentrations of aqueous solutions such as gases, liquids, and translucent solids		
<b>11</b>	<b>pH meter</b>		<b>1</b>
	pH meters are a common tool in the food processing context. Since acidity is often used as a means to preserve foods, a pH meter is required to confirm that the correct level of acidity is achieved in the product. A pH meter measures the acidity of a substance on a scale from acidic to alkaline		
<b>12</b>	<b>Gun thermometer</b>		<b>1</b>
	infrared thermometer designed to measure surface temperatures for the food industry.		
<b>13</b>	<b>Glassware, pipette, etc.</b>		<b>1</b>
	Graduated cylinders are thin and tall cylindrical containers used for volumetric measurements. Volumetric flasks are for measuring a specific volume of fluid glass pipettes used to transfer small amounts of liquids, but are not graduated or calibrated for any particular volume. The bulb is separate from the pipette body. Pasteur pipettes are also called teat pipettes, droppers, eye droppers and chemical droppers.		

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## 8. EQUIPMENTS FOR FACILITIES AND CREATING UTILITY SERVICES

### TECHNICAL SPECIFICATION

Upgradation of facilities and creating utility services			
SR No	Equipment's	Capacity	Qty
1	<b>Boiler (Diesel fired)</b>	Suitable	1
	Suitable capacity of boiler to be provided considering above process line. Suitable to run for multiple processing line simultaneously.		
2	<b>Generator (Diesel)</b>	Suitable	1
	Suitable capacity of Generator to be provided considering above process line.		
3	<b>Fire safety setup</b>	Suitable	1
	Need to setup desired fired safety setup.		
4	<b>Steam piping + Insulation</b>	Suitable	1
	Need to do full SS/MS/GI pipe and fittings with insulation wherever required.		
5	<b>Electrification</b>	Suitable	1
6	<b>RO system/ Water treatment</b>	Suitable	1
	Suitable capacity of RO Setup to be provided considering above process line.		
7	<b>ETP Setup</b>	Suitable	1
	Suitable capacity of ETP to be provided considering above process line.		

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## I. SCOPE OF WORK

The agency shall be responsible for supply, installation and commissioning of various machines and equipment with accessory for CIC at Tezpur University, Napam, Tezpur, Assam, on Turn-key Basis, and extend a minimum of 01 year onsite Guarantee/Warranty for their supplies. The list of machines & equipment is given in **Specification Document** of this Bid.

- i. After the supply of machine as mentioned in the Annexure- III, the bidder has to execute its installation & commissioning including necessary civil work, electrical work, plumbing work (water, gas, air etc. as applicable), at the designated site in the location(s). The cost of the same shall not be paid extra and it should be included in price of the respective equipment.
- ii. Bidder must perform a site inspection to verify the appropriateness of the sites before bidding and upload the undertaking duly signed by the reporting officer with the bid document.
- iii. Technical bids of the only bidders who have visited the site and given the undertaking shall be considered for further evaluation.
- iv. Bidder must upload detailed Dimensions, Drawings, Quality, Material Used and the specification of the equipment's to be supplied with the bid documents.
- v. After the installation & commissioning of machine, the supplier has to provide practical training to Host Institute employees/ O & M Agency Employee as nominated by Host Institute at CIC for minimum period of 30 working days wherein the training about the machine's operations, maintenance, information about Do's & Don'ts as well as trouble shooting & all other areas which are necessary for smooth functioning of machine shall be provided. No extra cost shall be paid to the successful bidder for imparting this training.
- vi. After the installation & commissioning of machines, minimum three trials are mandatory on minimum capacity and two trials on maximum capacity on suitable intervals of each machine to check smooth functioning of all the machines. In case of unsuccessful trials, the supplier has to extend further trials until satisfaction. No extra cost shall be paid for the raw materials etc., for these trials. Expenditure towards electricity & water shall be borne by the Host Institute.

## 2. QUALIFYING ELIGIBILITY CRITERIA

The tenderers must fulfill the following eligibility criteria: -

- i. The bidder should be an established Manufacturer of Food Processing Equipment or Authorized Supplier/ Dealer, Turnkey Solution Provider or EPC (engineering, procurement and commissioning) contractor for food processing lines.

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- ii. The bidder's firm must be registered with the appropriate authority and shall be engaged in manufacturing and/ or supply of similar machines or turnkey execution of for the last three (3) years. The bidder has to enclose Registration Certificate and other documentary proof.
- iii. The average annual financial turnover during the last 3 financial years ending on 31<sup>st</sup> March of the previous financial year (2021-22) should be at least 2.00 Cr. Copies of audited profit and loss account and balance sheet of 2019-20, 2020-21 & 2021-22 to be attached as documentary proof.
- iv. The bidder is also required to enclose at least 02 successful satisfactory supply/ work order and installation Certificate/Completion Certificate/Performance Certificate for work in of **Processing Lines of Fruits and Vegetables based products, food grains and spices based products, Secondary Processing of turmeric / ginger / Chilli / for spice powder / curry powder, Extrusion Line, Flaking of food grains, Bakery And Confectionary Products, Packaging Line, Food Testing Laboratory and facilities & creating utility services** for last 03 years ending 2021-22.
- v. The bidder should have PAN, GST Registration, Udyog Aadhar/ Udyam registration and Import License, as applicable in their case and should submit a copy of each of these documents along with acknowledgement copies of the IT Returns for the last 3 financial years.
- vi. The bidder must be a supplier or Authorized Dealer/distributor of a reputed foreign or Indian manufacturing company. The bidder has to enclose appropriate registration and OEM/dealership letter/certificate.
- vii. Bidder/OEM must have the functional service centre within the State of Assam. Those Bidders/OEM who does not have a functional service centre within the State of Assam shall be declared as non-responsive and disqualify. Any Service related Complaint must be attended within 24 hrs of request raised.

### 3. BIDDER(S) BELONGING TO COUNTRY(S) SHARING LAND BORDER WITH INDIA

- a. "Bidder" (including the term 'tenderer', 'consultant', 'agency' or 'service provider' in certain contexts) means any person or firm or company, including any member of a consortium or joint venture (that is an association of several persons, or firms or companies), every artificial juridical person not falling in any of the descriptions of bidders stated hereinbefore, including any agency branch or office controlled by such person, participating in a procurement process.
- b. "Bidder from a country which shares a land border with India" means: -
  - i. An entity incorporated, established, or registered in such a country; or
  - ii. A subsidiary of an entity incorporated, established, or registered in such a country; or
  - iii. An entity substantially controlled through entities incorporated, established, or registered in such a

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country; or

- iv. An entity whose beneficial owner is situated in such a country; or
  - v. An Indian (or other) agent of such an entity; or
  - vi. A natural person who is a citizen of such a country; or
  - vii. A consortium or joint venture where any member of the consortium or joint venture falls under any of the above
- c. The beneficial owner for the purpose of (iv) above will be as under:

i) In case of a company or Limited Liability Partnership, the beneficial owner is the natural person(s), who, whether acting alone or together, or through one or more juridical person, has a controlling ownership interest or who exercises control through other means.

Explanation

a. "Controlling ownership interest" means ownership of or entitlement to more than twenty- five per cent of shares or capital or profits of the company.

b. "Control" shall include the right to appoint majority of the directors or to control the management or policy decisions including by virtue of their shareholding or management rights or shareholder's agreements or voting agreements;

i) In case of a partnership firm, the beneficial owner is the natural person(s) who, whether acting alone or together, or through one or more juridical person, has ownership of entitlement to more than fifteen percent of capital or profits of the partnership;

ii) In case of an unincorporated association or body of individuals, the beneficial owner is the natural person(s), who, whether acting alone or together, or through one or more juridical person, has ownership of or entitlement to more than fifteen percent of the property or capital or profits of such association or body of individuals;

iii) Where no natural person is identified under 5.1 (c)(i) or 5.2 (b)(i) or 5.2 (b)(ii) above, the beneficial owner is the relevant natural person who holds the position of senior managing official;

iv) In case of a trust, the identification of beneficial owner(s) shall include identification of the author of the trust, the trustee, the beneficiaries with fifteen percent or more interest in the trust and any other natural person exercising ultimate effective control over the trust through a chain of control or ownership.

v) An Agent is a person employed to do any act for another, or to represent another in dealings with third person.

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### Competent Authority and Procedure for Registration

- a. The Competent Authority as stated under clause 5.1 of this Tender Document, for the purpose of registration shall be the Registration Committee constituted by the Department for Promotion of Industry and Internal Trade (DPIIT).
- b. Any Bidder, participating in this Tender Document and belonging to country(s) sharing land border with India, is urged to check the website of DPIIT regarding the registration process.
- c. Bids of the bidders, belonging to country sharing land border with India, and not registered with the competent authority, shall be summarily rejected.

Bidders are required to submit an undertaking (on company's letterhead) regarding their compliance with the OM of Ministry of Finance mentioned under clause 5.1 and the conditions stated under clause 5 of this Tender Document.

If the undertaking submitted by the bidder(s), whose bid is accepted, is found to be false, this would be ground for immediate termination of the contract and further legal action in accordance with law.

If the bidders belonging to countries sharing land border with India, are registered with the competent authority, they are required to submit the copy of their registration as part of their bid document. The registration must be valid at the time of submission of bids and at the time of acceptance of bids. If the bidder was validly registered at the time of acceptance, placement of order, registration shall not be a relevant consideration during contract execution.

### **4. BIDDING PROCEDURE**

Bidding Application must be accompanied by the following: -

#### **A. Technical Bid**

The following documents, duly signed and stamped, are to be scanned and uploaded by the Bidder along with Technical Bid as per the tender document:

- i) An **EMD (in the form of Demand Draft/Banker Cheque) of Rs. 4,00,000/- (Four Lakh Only)** in favor of Registrar, Tezpur University, payable at Tezpur.
- ii) **Bidders who are MSME/NSIC registered** needs to furnish a "Bid Security Declaration" (format enclosed at Annexure – IV) **in lieu of EMD** accepting that if they withdraw or modify their bids during period of validity etc., they will be suspended for a period of Three (03) years from participating in any future bid invited/published by Tezpur University. **Bidders who are MSME/NSIC registered seeking exemption from payment of EMD are to submit valid documents in support of their claim. Bidders seeking exemption are asked to clearly mention the category under which exemption is claimed. The category of exemption under MSME/NSIC will be strictly adhered to.**
- iii) **The original copies of the EMD/Bid Security Declaration should be deposited/submitted/reach the office of the undersigned before opening of the Bids in an envelope superscribed as "Quotation/Participation Fee**

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and EMD for ET-NIT.....110.....DT-18-04-23 addressed to the Joint Registrar-GA, Tezpur University. Failure to do so may result in rejection of the bid.

- II. The tenderers who are currently registered and, also, will continue to remain registered during the tender validity period as Micro and Small Enterprises (MSEs) as defined in MSE Procurement Policy issued by Department of Micro, Small and Medium Enterprises (MSME) or with National Small Industries Corporation, New Delhi shall be eligible for exemption from EMD. In case the tenderer falls in this category, it should furnish copy of its valid registration details (with MSME or NSIC, as the case may be)
  - A) The MSE's Bidder to note and ensure that nature of services and goods/items manufactured mentioned in MSE's certificate matches with the nature of the services and goods/items to be supplied as per Tender. Such bidders will upload proper Udyog Aadhar Certificate from both side with specified validity and relevant service category.
  - B) Traders/resellers/distributors/authorized agents will not be considered for availing benefits under PP policy 2012 for MSEs as per MSE guidelines issued by Ministry of MSME.
- III. **A complete list of clients, whom Food Processing equipment were supplied in past including clients from Govt. /Semi Govt. /Autonomous Bodies/PSUs Institutions/ Private Entity/ MSME/ served during last three years with Name, Telephone No, etc. along with copies of supply order, should be enclosed.**
- IV. **Copies of supply order, completion certificate, as per eligibility criteria.**
- V. Details of Bank Account of Bidder i.e. Account No., IFSC Code, MICR No., Bank Name and address, PAN/TAN/TIN/GST, Registration number, if any.
- VI. Copies of Income Tax Return of last 3 financial years (2019-20, 2020-21 and 2021-22).
- VII. Copies of audited profit and loss account and balance sheet for the 3 financial years (2019-20, 2020-21 and 2021-22).
- VIII. An authorization letter from the firm in favor of the person signing the tender documents.
- IX. An attested copy of the certificate of registration/incorporation pertaining to the legal status of the Bidder/Firm/Agency, and Annexure I, II, III and IV.
- X. An undertaking to the effect that the Agency/Firm has not been blacklisted in India and Abroad (Annexure-IV).
- XI. The bidder will be required to give an undertaking or undertaking on Non-Judicial Stamp Paper of Rs. 1000/- (Rupees One Thousand) only that he will supply the goods in accordance with specifications of the supply/work order. At any stage, if it is found that the substandard/deviation from the specifications/design/quality has been made by him, he is liable for penalty and legal action.
- XII. Tender document with Annexure – I to Annexure V duly signed and stamped on each page as acceptance

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of the terms and condition laid down by the host institute's authority.

XIII. **Caution:** All the bidders are specifically informed that while submitting tender, must ensure that signed documents as indicated in the tender documents are mandatory, otherwise tender will be similarly rejected and no second opportunity will be given to submit shortfall documents. In case of less bids, Institute shall have the liberty to invite shortfall documents.

#### **5. GENERAL TERM & CONDITIONS**

- i. In case, any modification(s)/addition(s)/ deletion(s) or any alternation in the requirement(s)/ specification(s) etc. is required, the same will be published on the website- gem.gov.in. Therefore, all the bidders are advised to visit these websites before filling/submitting their tenders. No separate advertisement/information will be published in this regard in the Newspapers or any other location or any other mode of communication will be adopted.
- ii. EMD/Performance Security of successful bidder may be forfeited, if the bidder withdraws or amends or derogates from the tender in any respect.
- iii. Successful Bidder has to submit a Performance Bank Guarantee @ 3% of the Contract Value which will be retained during the entire period of warranty as performance security and will be returned after the satisfactory completion of the Warranty period without interest within three months after expiry of warrantee period.
- iv. In case the item(s) are fabricated/ finished in the campus, the Contractor/Agency shall ensure the protection of their items at site from fire, floodwater, moisture etc. or any kind of damage at their cost.
- v. The Host Institute will not compromise with the quality & standard of the material. At any stage, if it is found that supplier has supplied inferior quality or different material or used inferior quality or different SS/MS material as specified in the supply order containing specification(s), payment shall be made for such items after reasonable deduction(s)/rejection of the lot and forfeiting of Performance Security, as deemed fit, in the circumstances & decided by Institute.
- vi. The supplier will provide at least THREE years on-site guarantee, and under guarantee period all the damages shall be repaired/replaced by the supplier at their cost and risk. If equipment has any manufacturing defects, the same will be preferably replaced from another one, or repaired up to client satisfactions. No sub-standard steel will be accepted in equipment. It should be rust free grade.
- vii. Host Institute's/ MoFPI/ State Nodal Agency/ Mentor Institute's officials can visit the work place of successful bidder, inspect the progress of work and instruct regarding quality aspect.
- viii. The rates quoted by the bidder shall be complete for supply and placing of the finished items as per the specification(s) and shall be inclusive of all applicable tax, duties loading, unloading, packing, transportation from works to CIC, installation etc. and nothing extra/additional shall be payable on

  
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these rates.

- ix. Conditional Tender will not be accepted.
- x. Tender without EMD & Bid Security Declaration and ATC document will be summarily rejected.
- xi. The Institute can ask any advance samples/inspection of items at Contractor's/Supplier's site at the cost of the Contractor/Supplier, clarifications & documents at any stage of the procurement depending upon the circumstances to ascertain quality of material used in manufacturing of items. All would/should be fully seasoned with no defect.
- xii. All the documents attached with the technical bid should be properly tagged, numbered, signed and stamped by the competent authority.
- xiii. EMD shall be forfeited in the following cases:-
  - a. If the Bidder withdraws or amends, impairs or derogates from the tender in any respect within the period of validity of this tender.
  - b. If the Bidder fails to furnish the Performance Security for the due performance of the contract.
  - c. If the Bidder fails to sign the agreement.
  - d. Fails or refuse to execute the contract.
  - e. Fails to respond to queries by the Host Institute.
- xiv. Either the Indian agent on behalf of the Principal/ OEM (Original Equipment Manufacturer) or Principal/ OEM itself can bid but both cannot bid simultaneously for the same item/product in the same tender.
- xv. If an agent submits bid on behalf of Principal/OEM, the same agent shall not submit a bid on behalf of another Principal/OEM in the same tender for the same item/product. While submitting the bids, CVC guidelines may be take care of.
- xvi. Two agents simultaneously shall not submit bid on behalf of same principal/OEM for same items/products. Otherwise the EMD may be forfeited.
- xvii. All the rights for the tenders are directly subjected to the Host institute. Further if any doubts and mistakes are found in bids, host institute can directly cancel the tendered bids without any information.

#### **6. GENERAL TERMS AND CONDITION FOR EQUIPMENTS:**

- i. All machines/equipment should be compatible with proper voltage supply. Electrical wiring for interconnection of the machines upto main supply wherever necessary should be supplied along with machines.
- ii. Electrical section, pipe, valve should match the specification of the machine. All components of electrical fittings should be of standard make and as per the Indians standard/ ISO standards.
- iii. To tolerate varying power supply condition there should be heavy duty motors, gear box and proper

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- electric circuit design. All stainless steel should be welded with non- corrosive gauge.
- iv. In case of foundation of the machine is required for installation, necessary foundation bolts, pads, washers etc. should be supplied along with foundation drawing.
  - v. All machines should be complete and ready for production of stated capacity and should be supplied with operation and maintenance manual.
  - vi. Machinery and equipment shall consist of all accessories, consumables and toolbox in all respects to be provided to run the machine smoothly.
  - vii. All the contact parts should be made up of Stainless Steel 316/304 as applicable which is suitable for CIC.
  - viii. All machines/equipment should be easy for cleaning and sanitary for food grade requirement.
  - ix. All machines should match the capacity of the oven and process line as applicable.
  - x. The machines/equipment should suit all conditions & can run continuously.
  - xi. Finished products should have quality like norms of BIS/FSSAI/ AGMARK/ International standards, wherever applicable.
  - xii. All machines should be supplied and installed on site by the supplier. Any requirement of unloading, lifting etc. will be arranged by the suppliers.
  - xiii. All transport charges for shifting fitting will be the responsibility of bidder.
  - xiv. Any other necessary provisions required for satisfactory operation.
  - xv. Utilities/Services: All utilities and services should be supplied as per process requirement like: Heating system, compressed air supply system, raw and soft water supply system, water drainage system, electrical control system, utilities pipes, valve and fitting system etc.

## **7. PRICES**

- i. The Price to be quoted F.O.R. (Freight on Road) Destination only and it should be inclusive of custom duty, taxes, freight, Packing, Transit, Installation, Insurance, Inspection Charges etc.
- ii. Demurrage charges if any will be borne by the supplier only.
- iii. The Host Institute reserves the right to accept or reject any/all tenders without assigning any reason(s) thereof.
- iv. Canvassing in any form will be viewed seriously and if any tenderer is found to be resorting to such practices the tender of such firm will be rejected.

## **8. ARBITRATION CLAUSE**

That in case of any dispute between party of first part (The Host Institute) and the part of other party (Agency) arising out of or in relation to the agreement, the dispute shall be referred by Tezpur

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University, Tezpur, Assam for arbitration. The award of the said Arbitrator shall be binding upon both parties. The seat of the arbitration shall be at, Tezpur University, Tezpur, Assam.

#### **9. WITHHOLDING OF PAYMENT**

This clause authorizes buyer to withhold payment till end when selected agency fails in its contractual obligation. The standard text of this clause is as under: "In the event of the Selected Agency's failure to submit the Bonds, Guarantees and Documents, supply the deliverables etc. as specified in the Contract, the Buyer may at his discretion, withhold any payment until the completion of the Contract".

#### **10. RIGHT OF ACCEPTANCE OF OFFER**

- i. The Buyer reserves the right to accept partly or reject any offer without assigning any reason thereof. The Buyer does not pledge itself to accept the lowest or any other tender and reserves to itself the right of acceptance of the whole or any part of the tender or portion of the quantity offered, and the seller shall supply the same at the rate quoted.
- ii. In respect of enquiries, which call for procurement of more than one item, the Buyer reserves the right to consider and accept the offer for any of the items in the enquiry reserving the right to utilize the offer for balance items at a later stage within the validity of offer.

#### **11. NEGOTIATIONS**

Normally there will be no post tender opening negotiations and it would be only on exceptional circumstances, if considered necessary. This shall be held only with the Agency which is evaluated as L-1 bidder after evaluation of financial bids, as indicated above. Under no circumstance, the financial negotiation shall result into an increase in the price originally quoted by the Agency.

#### **12. LABOUR LAWS AND SAFETY MEASURES**

- i. Agency shall comply with all the provisions of labour law related legislation/acts as enacted by Government from time to time and in case of any prosecution / penalty, agency shall be liable for the same.
- ii. Agency shall be liable for payments of duties viz. P.F., E.S.I. etc. including any compensation payable under Workmen Compensation Act. Host Institute shall have no responsibility, financial or other liabilities towards professionals employed by the Agency.
- iii. Agency will take all safety measures / precautions during the work. For any accident due to negligence / any other reason during contract period, it shall be sole responsibility of the agency and Host Institute shall not be held responsible for the same.

#### **13. APPLICABLE LAW AND JURISDICTION**

This contract, including all matters connected with this contract, shall be governed by the India laws, both

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substantive and procedural, for the time being in force and shall be subject to the exclusive jurisdiction of Tezpur Court, if required.

#### **14. INSURANCE AND MEDICAL**

- i. It shall be the responsibility of the bidder to insure their staff and equipment against any exigency that may occur while carrying out the project activities. Agency will also take insurance cover for third party liability, which might occur due to damages caused to their manpower, equipment etc. The Host Institute shall not be responsible for any such damages.
- ii. Medical facilities (as per law) for professional including insurance of the professional related to the project will be provided by the bidder.

#### **15. INDEMNIFICATION**

- i. The Seller shall indemnify and hold the Buyer harmless against all third-party claims of infringement of patent, trademark of industrial design rights arising from use of the stores supplied or any part thereof.
- ii. Agency shall at times indemnify and keep the Host Institute indemnified against all claims/ damages etc. for any infringement of any Intellectual Property Rights (IPR) while providing its services under this contract.
- iii. Agency shall always indemnify and keep Host Institute indemnified against any claims in respect of any damages or compensation payable in consequences of any accident or injury sustained or suffered by its (Agency) employees or caused by any action, omission or operation conducted by or on behalf of Agencies.
- iv. Agency shall always indemnify and keep Host Institute indemnified against any and all claims by employees, workman, suppliers, agent(s) employed engaged or otherwise working for Agency, in respect of their wages, salaries, remuneration, compensation or the hike.
- v. All claims regarding indemnity shall survive the termination or expiry of the contract.

#### **16. FORCE MAJEURE**

- i. Should any force majeure circumstances arise, each of the contracting party shall be excused for the non-fulfillment or for the delayed fulfillment of any of its contractual obligations, if the affected party within 14 days of its occurrence intimates in a written form the other party.
- ii. Force majeure shall mean fires, floods, natural disasters, or other acts such as war, turmoil, strikes, sabotage, explosions, and quarantine restriction beyond the control of either party.

#### **17. PENALTY FOR USE OF UNDUE INFLUENCE**

- i. The Seller undertakes that he has not given, offered or promised to give, directly or indirectly any gift, consideration, reward, commission, fees brokerage or inducement to any person in service of the Buyer or otherwise in procuring the Contracts or forbearing to do or for having done or for borne to do any act in relation to the obtaining or execution of the Contract or any other Contract with the Government for showing or forbearing to show favour or disfavor to any person in relation to the Contract or any other Contract with the Government.

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- ii. Any breach of the aforesaid undertaking by the seller or any one employed by him or acting on his behalf (whether with or without the knowledge of the seller) or the commission of any offers by the seller or anyone employed by him or acting on his behalf, as defined in Chapter IX of the Indian Penal Code, 1860 or the Prevention of Corruption Act, 1988 or any other Act enacted for the prevention of corruption shall entitle the Buyer to cancel the contract and all or any other contracts with the seller and recover from the seller the amount of any loss arising from such cancellation. A decision of the buyer or his nominee to the effect that a breach of the undertaking had been committed shall be final and binding on the Seller.
- iii. Giving or offering of any gift, bribe or inducement or any attempt at any such act on behalf of the seller towards any officer/employee of the buyer or to any other person in a position to influence any officer/employee of the Buyer for showing any favour in relation to this or any other contract, shall render the Seller to such liability/ penalty as the Buyer may deem proper, including but not limited to termination of the contract, imposition of penal damages, forfeiture of the Bank Guarantee and refund of the amounts paid by the Buyer.

#### **18. RIGHT TO VARIATION CLAUSE**

To take care of any change in the requirement during the period between issue of Tender and conclusion of contract, Buyer reserves the right to increase or decrease the quantity of the required deliverables without any change in the terms & conditions and prices quoted by the Seller. While concluding the contract, the quantity can be accordingly increased or decreased at the same terms of conditions.

#### **19. OPTION AND REPEAT ORDER CLAUSE**

- i. Option Clause: The BUYER shall have the right to place separate order on the SELLER during the original Delivery Period of Contract, limited to 50% of the main processing plant, spares, facilities or services as per the cost, terms and conditions set out in this contract. The price of the processing plant, system, spares etc. shall remain same till one year from the effective date of the contract. Commercial Negotiation Committee to verify that there is no downward trend in prices of the product offered.
- ii. Repeat Order Clause: The Buyer may order within six months from the date of successful completion of the supply against this contract and at the same cost, terms and conditions of the contract.
- iii. When exercising one or both of the "Option Clause" and "Repeat Order Clause" above, the overall ceiling of fifty percent of the original contracted quantity will not be exceeded.

#### **20. MODIFICATION AND WITHDRAWAL OF BIDS**

The bidders may modify or withdraw his bid after submission provided that the written notice of

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modification or withdrawal is received by the Buyer prior to the deadline prescribed for submission of bids. A withdrawal notice may be sent by E-mail but is to be followed by a signed confirmation copy by post not later than the deadline for submission of bids. No bid shall be modified after the deadline for submission of bids. No bid may be withdrawn in the interval between the deadline for submission of bids and expiry of the period of specified bid validity. Withdrawal and modification of bid during this period will result in forfeiture of Bidder's Bid Security.

## 21. LIQUIDATED DAMAGES (LD)

In the event of the seller's failure to submit the Bonds/Guarantees/ Documents or/and supply/perform the items/services as per Delivery schedule specified in the contract, the Buyer may, at his discretion, withhold any payment until the completion of the contract. The buyer may also deduct LD to the sum of 0.5% of the contract price of the delayed/undelivered stores/ services mentioned above for every week of delay or part of a week, subject to the maximum value of the Liquidated Damages being not higher than 10% of the value of delayed stores/services.

## 22. CANCELLATION OF THE CONTRACT

The Host Institute shall have the right to terminate the Contract, arising out of finalization of this tender, in part or in full in any of the following cases:

- i. The delivery of the material or start of works is delayed for causes not attributable to Force Majeure for more than 10 days after the scheduled date of delivery.
- ii. When both parties mutually agree to terminate the contract. At any stage without assigning any reason thereon.



(Partha Pratim Kalita)  
Assistant Registrar (GA), i/c  
Tezpur University,  
Tezpur, Assam



**Annexure-I**

(To be submitted by the tenderer on their letter head. All Columns must be filled in. Relevant documents in relation to these must be enclosed with the technical bid. The bid will be examined on the same.)

S. No.	Particulars	Details (to be filled by the tenderer)	Enclosure Page no.
1.	Name of Firm with address, mobile/phone no.& e- mail.		
2.	Tender fee details (Amount, DD no., Bank Name, Amount date)		
3.	EMD details (Amount, DD no., Date, Bank's Name a/c no. a/c holder name, Branch IFSC code)- (as per the mode of submission)		
4.	Bid security declaration		
5.	Type of Firm (Proprietor/ Partnership/ Pvt. Ltd./ Public Ltd.		
6.	Registration Number (Copy to be enclosed)		
7.	Year of Incorporation of the agency (copy to be enclosed) along with the latest registered address of corporate office.		
8.	Length of relevant experience in years		
9.	GST Registration (Copy to be enclosed)		
9.	PAN No. (Copy to be enclosed)		
10.	Please enclose list indicating i.e. Name of organization, details of work, Quantity Amount, Contact/ Phone No., Email address. Please also enclose either PO or performance certificate For each details.		
11.	Annual Turnover of the company in Lakhs of Indian Rupees during last three years. (Copy to be enclosed or certificate issued by CA) a) Financial Year 2019-20 b) Financial Year 2020-21 c) Financial Year 2021-22		

12.	A complete list of clients including clients from Govt./Semi Govt./Autonomous Bodies/PSUs Institutions served during last five years with Name, Telephone No, etc. along with copies of supply order.		
13.	The bidders should attach successful satisfactory completion certificates issued by the clients (during last 5 years) as documentary evidence in support to above eligibility criteria. The certificate should contain date of start, date of completion; value on completion etc.		
14.	Business Details		
15.	PAN No.		
16.	NSIC Documents		
17.	ISO details		
18.	Copies of Income Tax Return of last 3 Financial Years ending FY 2021-22)		
19.	An authorization letter of the firm in favor of the person signing the tender documents.		
20.	Tender document with Annexure –I to Annexure V duly signed and stamped on each page as acceptance of the terms and condition laid down by Host Institute's authority		

The above documents must be enclosed with proper pagination.

Signature.....  
Name .....  
Address .....  
Mobile: .....  
Date: .....  
Seal of firm.....

**TENDER CONDITIONS ACCEPTANCE**

**LETTER**

**(To be given on Company Letter Head)**

Date:

To,  
Registrar  
Tezpur University  
Napam, Tezpur, Assam

Sub: Acceptance of Terms & Conditions of Tender. Tender Reference No: .....

Name of Tender / Work: **Tender for supply, Installation, commissioning of machinery and equipment for common incubation center at Tezpur University, Napam, Tezpur, Assam**

Dear Sir,

1. I / We hereby certify that I / we have read entire terms and conditions of the tender documents (Including all documents like annexure(s), schedule(s), etc.), which form part of the contract agreement and I / we shall abide hereby the terms / conditions / clauses contained therein.
2. The corrigendum(s) issued from time to time by your department/ organizations too have also been taken into consideration, while submitting this acceptance letter.
3. I / We hereby unconditionally accept the tender conditions of above mentioned tender document(s) / corrigendum(s) in its totality /entirety.
4. In case any provisions of this tender are found violated, your department/ organization shall be at liberty to reject this tender/bid including the forfeiture of the full said Earnest Money Deposit absolutely and we shall not have any claim/right against dept. in satisfaction of this condition.

Yours Faithfully,

(Signature of the Bidder, with Official Seal)



UNDERTAKING

To,  
Tezpur University, Napaam, Tezpur, Assam

Sir,

1. I/we the undersigned, certify that I/we have gone through the terms and conditions mentioned in the tender documents and undertake to comply with them.
2. It is further certified that our firm has not been blacklisted by any agency in India or abroad.
3. We will supply the goods in accordance to the specifications of the work order. At any stage, if it is found that the substandard /deviation from the specifications/ design/quality has been made by us, we shall be liable for penalty and legal action.

Dated:

SIGNATURE OF THE TENDERER  
WITHSEAL

NAME OF THE TENDERER  
WITH ADDRESS

**NOTE:** Certificate as per above must be submitted only on non-judicial stamp paper of Rs. 1000/- (Rs One Thousand) Only

(To be submitted on Company's/Firm's Letterhead signed and sealed)

**Bid-Security Declaration Form**

Date: \_\_\_\_\_

Bid No. \_\_\_\_\_

To (insert complete name and address of the purchaser)

I/We. The undersigned, declare that:

I/We understand that, according to your conditions, bids must be supported by a Bid Security Declaration.

I/We accept that I/We may be disqualified from bidding for any contract with you for a period of three year from the date of notification if I am /We are in a breach of any obligation under the bid conditions, because I/We

(a) have withdrawn/modified/amended, impairs or derogates from the tender, my/our Bid during the period of bid validity specified in the form of Bid; or

(b) having been notified of the acceptance of our Bid by the purchaser during the period of bid validity (i) fail or reuse to execute the contract, if required, or (ii) fail or refuse to furnish the Performance Security, in accordance with the Instructions to Bidders.

I/We understand this Bid Securing Declaration shall cease to be valid if I am/we are not the successful Bidder, upon the earlier of (i) the receipt of your notification of the name of the successful Bidder; or (ii) thirty days after the expiration of the validity of my/our Bid.

Signed: (insert signature of person whose name and capacity are shown) in the capacity of (insert legal capacity of person signing the Bid Securing Declaration).

Name: (insert complete name of person signing he Bid Securing Declaration)

Duly authorized to sign the bid for an on behalf of: (insert complete name of Bidder)

Dated on \_\_\_\_\_ day of \_\_\_\_\_ (insert date of signing)

Corporate Seal (where appropriate)

(Note: In case of a Joint Venture, the Bid Securing Declaration must be in the name of all partners to the Joint Venture that submits the bid).