



PURCHASE ENQUIRY

AFD: PUR: ENQ:2025:342

21.05.2025

Dear Sir,

We are in process of finalization purchase order for supply following material to our Dairy

Sr.No	Materials	Quantity (Kgs)	Supply period
1	Dry fruit Pistachio	500	June-2025 to July-2025

Purchase procedure will be finalize though online reverse auction .Suppliers who wish to supply the same may participate in our auction provided they get registered themselves on our website <http://afdpurchase.amul.in/>

Kindly get your self registered on above website and send us sample with test report/COA of above ingredients latest by 27.05.2025 on below address.

Purchase Department
AmulFed Dairy, - A Unit of G. C. M. M. F. Ltd.
(Previously Known as Mother Dairy Gandhinagar)
Plot No: 35, Near Indira Bridge, At & Post: BHAT Village
Ahmedabad – Gandhinagar Highway,
Dist.: Gandhinagar, Pin code: 382 428.

Vendor registration done after 27.05.2025 will not be considered for this inquiry. Online reverse auction will be carried out among registered bidders only. All terms and condition will be provided to bidders during auction process.

AmulFed Dairy reserve the right of acceptance or rejection of vendor registration and it is purely management discretion and cannot be challenged

NOTE: A line of confirmation after vendor registration is done from your side shall be sent to us on email pn.shelke@amul.coop

AmulFed Dairy

Purchase Department

Incl: Specification

Title: Product Specifications for Pistachio Nut.

General and Physical Properties:

1. Pistachio Nuts means the product obtained from mature seeds of Pistacia vera L which have been sun dried and their shells opened naturally or mechanically. The product may be raw, roasted, salted and/or lime juice treated. The product shall be free from foreign matter, living insects, mould, dead insects, insect fragments and rodent contamination. The product shall have pleasant taste and flavour, free from odour and taste, mustiness and rancidity.
2. It should be received with Certificate of Analysis
3. It should be passed through metal detector

Chemical Specifications

Parameters	Standards
Moisture % (Max)	5.0
Sensory evaluation (panel of 5 judges)	Ok
Unopened Shells (m/m),% *	2.0 max
Empty Shells (m/m),% **	1.0 max

Explanation.-for the purpose of this paragraph,—

- (i) 'Unopened Shells' means shells which are not split open but contain a fully developed kernel;
- (ii) 'Empty Shells' means shells in which kernel is not developed;
- (iii) 'Mouldy Shells' means nuts affected by mould.

Microbiological Estimates

Total Plate Count/ g, Max	40,000 cfu/g
<i>Staphylococcus aureus</i>	Absent in 25 gm / ml
<i>Salmonella</i>	Absent in 25 gm / ml
<i>Shigella</i>	Absent in 25 gm / ml
<i>Clostridium botulinum</i>	Absent in 25 gm / ml
<i>E. Coli</i>	Absent in 1 gm / ml
<i>Vibrio Cholera</i>	Absent in 25 gm / ml

PACKAGING & TRANSPORT

- 1 Pistachio nut should preferably be vacuum packed in LDPE bags. The outer bag/tin/CBX must be marked with Name and address of manufacture/marketed by (if any), Weight(Gross/Net), ingredient, expiry/best before Period, month & Year of mfg., storage condition (if any), Nutritional Information, lot/batch/code number, any information required under FSSAI and Legal Metrology Act, 2009
- 2 Pack size should be 20 to 25 kg.
- 2 Material should not be in unsealed, damaged or wet condition or with any foreign matter present.
- 3 Carrier vehicle should be free from dust, dirt, any foreign matter as cement, cow dung etc and any objectionable smell.
- 4 Generally, consignment should not comprise of material of more than 2 batches

Storage Condition

Stored in a cool and dry place away from sunlight.

The product shall also conform to any other requirements under the Food safety and standards act, 2006. (Rules and Regulation 2011).