



AmulFed Dairy

A UNIT OF GUJARAT CO-OPERATIVE MILK MARKETING FEDERATION LIMITED
(PREVIOUSLY KNOWN AS MOTHER DAIRY, GANDHINAGAR)

PURCHASE ENQUIRY

AFD: PUR: ENQ:2026:240

21.03.2026

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	Orange jelly	5000	March-2026 to June-2026
2	Gulkand	1000	
3	Glucose powder(Dextrose)	15000	

Purchase procedure will be finalized through 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 28.03.2026 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 28.03.2026 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

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Purchase Department

Incl: Specification



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AmulFed Dairy, Gandhinagar

QA Laboratory

AFD-IMS-03-09-F-01

Title: Product Specifications for Glucose powder (Dextrose monohydrate)

General and Physical Properties

- 1 The product shall be purified and crystallized d-Glucose containing one molecule of water of crystallization.
- 2 It shall be white or light cream in color, free from dirt or other foreign matter, musty or rancid, mould, living/dead insects, insect fragments and rodent contamination.
- 3 The product shall be crystalline, odorless powder readily soluble in water with a characteristic sweet taste
- 4 It should be received with Certificate of Analysis and passed through metal detector.

Chemical Specifications

Parameters	Specification
Dextrose Equivalent	Not less than 99%
Loss on drying	8 to 9 %
Ash sulphated(on ds)	Not more than 0.1%
Sulphur dioxide	Not more than 70 ppm
Arsenic	Not more than 1.1 ppm
Lead	Not more than 0.5 ppm
Copper	Not more than 30 ppm
Acidity for 5 gm as ml of 0.1 N NaOH	Not more than 0.21 ml
Chloride	Not more than 355 ppm
Sulphate	Not more than 248 ppm
Less soluble sugar & Dextrin	No deposition on cooling
Clarity of 10% m/v solution	Clear
Passing through BS 30 mesh	Not less than 95%

Microbiological Estimates

Coliform	Absent in 0.1 g
Yeast and mould	Absent in g

Packaging and transport:

1. Glucose should preferably be packed in HDPE bags with inner polyethylene food grade liner. The outer bag 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.
3. Material should not be in unsealed, damaged or wet condition or with any foreign matter present.
4. Carrier vehicle should be free from dust, dirt, any foreign matter as cement, cow dung, etc. and any objectionable smell.
5. All material in the carrier vehicle should be placed on a clean tarpaulin and also covered properly from top with a tarpaulin
6. Generally, consignment should not comprise of material of more than 2 batches

Storage Condition :

Stored in a cool and dry place away from sunlight, should not be in contact with walls or floor.



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

Prepared by and Date	
Approved by and Date	

AMULFED DAIRY, GANDHINAGAR

QA LABORATORY

Specifications for Orange Jelly

General and Physical Properties:

1. Orange Jelly means the product prepared by boiling fruit juice or fruit (s) of sound quality, with or without water, expressing and straining the juice, adding nutritive sweeteners, and concentrating to such a consistency that gelatinization takes place on cooling. The product shall not be syrupy, sticky or gummy and shall be clear, sparkling and transparent.
2. The product may contain food additives permitted in these regulations including FSSAI.
3. It shall be clear and free from any suspended or other foreign matter and separated water.
4. It should be received with Certificate of Analysis
5. It should be passed through metal detector
6. Size, mm: Square: 12+/-2 mm

Chemical Specification:

It shall meet the following requirements:—

- a) Total soluble solids (m/m) not less than 65.0 percent

The product shall be manufactured from not less than 45 percent, by weight, of original prepared fruit, exclusive of any added sugar or optional ingredients of finished product.

Microbiological Estimates

Mould count/ g, Max	Positive in not more than 40.00 percent of the field examined
Yeast and spore/ g, Max	125 per l / 60 c.m.m.

PACKAGING & TRANSPORT

1. Orange Jelly should be packed in food grade liner and put in plastic carboys and 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 any information required under FSS act 2006 and Legal Metrology Act, 2009
2. Pack size should be 05 kg.
3. Material should not be in unsealed, damaged or wet condition or with any foreign matter present.
4. Carrier vehicle should be free from dust, dirt, any foreign matter as cement, cow dung etc and any objectionable smell.
5. All material in the carrier vehicle should be placed on a clean tarpaulin and also covered properly from top with a tarpaulin
6. Generally, consignment should not comprise of material of more than 2 batches



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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 Regulations 2011).