#### **EDP NOTICE**



# T.T.Devasthanams, Tirupati MARKETING DEPARTMENT e-Procurement Tender Notice

Dt: -07-2025

e-Tenders are invited for procurement of "1,20,000 Kgs of Cashew Splits 'S' grade for a period of One month" by the Marketing Department, T.T.D, Tirupati through online e-Tender process. For Tender notice and tender details log on to the web site http:// www.tirumala.org and https://tender.apeprocurement.gov.in Click on current Tenders and select "more" and "Tirumala Tirupati Devasthanams-MARKETING". For further details contact phone numbers: 0877-2264079, 2264555, FAX No: 0877-2264554.

SI .N o	Name of the item			E.M.D. Rs.	Tender period	Date of Tender Technical and financial bids
1	1,20,000 Cashew grade	Kgs Splits	of 'S'	Rs.28,00,000/- (Rupees Twenty Eight lakh only) (to be uploaded online)	One month	12-08-25

## **Specifications**:

## **CASHEW SPLITS:**

S.No	Parameter	SPECIFICATIONS
1	Rancidity	Cashew kernels shall be free from any rancidity
	Free Fatty acid (expressed as Oleic acid) % m/m	Not more than 1.25
3	Moisture, % m/m	Not more than 5.0
	Acid insoluble ash on dry basis, % m/m	Not more than 0.1
5	Insect damaged, %m/m	Not more than 0.5
	Speckled or spotted(Black or brown), %m/m	Not more than 0.5
	Immature or shrivelled(deformed), %m/m	Not more than 2.0
8	Superficial damage, %m/m	Not more than 2.0
	Total tolerances( Row:5+6+7+8 parameters)	Not more than 5.0
10.	Presence of Testa , % m/m	Not more than 2.0
	Extraneous vegetable matter, % m/m	Not more than 1.0

12.	Foreign matter , % m/m	Not more than 0.05
13.	Peroxide value , meq/kg	Not more than 10.0
14.	Appearance	In the form of split
15	Odour	Shall be free from any foreign smell
16	Taste	Shall be free from any foreign taste
17	Physical examination	Shall be free from any.dead insects, rodent contamination, insect fragments and damage caused by insects, mites or other parasites visible to naked eye
18.	Colour	Shall be of uniform and Characteristic Colour

#### FSSR-2.3.47.7

Apart from this the product shall meet the parameters of Crop Contaminants, Food Additives, Metal contaminants, pesticide residues.

Microbiological requirements: as per Appendix B and additives as per Appendix A, as per regulations under 2.3.47.7 of FSS regulations

#### **Food Additives:**

For products covered under this standard, specific food additives permitted in Appendix 'A' of these regulations may be used and only within the limits specified The product shall meet the criteria as per Appendix B (Microbiological requirements)

### **Contaminants, Toxins and Residues:**

The product shall comply with the limits stipulated under the Food Safety and Standards (Contaminants, toxins and Residues) Regulations, 2011.

#### FSSAI label Details:

All the vendors shall abide by the FSSAI Labelling and packaging rules and regulations .

The Label shall clearly depict

1.Name of the food material

- 2.Nature of the food with relavant Logo
- 3.List of ingrediants (if any)
- 4. Nutritional information
- 5.declaration regarding food additives (if any)
- 6.Name and address of the manufacturer with Fssai license number
- 7.Net Quantity
- 8.Batch/code/Lot number
- 9.date of manufacturing/packing
- 10.Date of Expiry/ Ues by/ best before:
- 11.Country of origin(in case of Import)
- 12.Instructions for use(if required)
- 13.Details of Allergins(if any)

Any other details as mentioned in FSSAI packaging and Labelling rules and regulations

**GENERAL MANAGER (P)FAC**