

T.T.Devasthanams, Tirupati MARKETING DEPARTMENT

e-Procurement Tender Notice

e-bids are invited for procurement of 3,20,000 Kgs of **CANE JAGGERY OR CANE GUR** for a period of six months through e-Tenders.

Interested bidders should submit techno-commercial documents. The EMD amount should paythrough online only and the transaction fee should be paid through online only before **18-11-2025 by 01.00 PM** to APTS, Vijayawada.

Date of Opening of Tender:

Technical Bid : 18-11-2025 at 03.30 PM Financial Bid : 18-11-2025 at 04.30 PM

EMD: Rs. 4,10,000/-

Tender **documents can be downloaded from the website:** https://tender.apeprocurement.gov.in. for further details contract phone numbers. 0877-2264079, 2264555, FAX – 2264554 and mail id: gmpttd@gmail.com.

SPECIFICATION

Cane Jaggery or Cane Gur means the product obtained by boiling or processing juice pressed out of sugarcane (*Saccharum officinarum*).

S. No	Parameters	Specifications
1.	Moisture content % by wt.	Not more than7.0
2	Sucrose % by wt.	Not less than 70.0
3	Total Sugars (expressed as total invert sugar) % by wt.	Not less than 90.0
4	Reducing sugars % by mass	5.5 -20.0
5	Extraneous matter and water insoluble matter % by mass.	Not more than 2.0
6	Sulphate Ash % by wt.	Not more than 4.0
7	Ash insoluble in diluted HCl % by wt.	Not more than 0.5

It shall be free from substances deleterious to health and shall conform to the above analytical standards on dry weight basis.

Reference:

Food Safety & Standards (Food products standards and Food additives Regulations), 2011. FSSR 2.8.4.2: - Cane Jaggery or Cane Gur

Food Additives:

For products covered under this standard, specific food additives permitted in Appendix 'A' (FCS 11.1.6.1) 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.

In addition, the product to be of superior quality that is darker color, chemical free processed argumda variety shall be met for preparation of TTD prasadams.

FSSAI label Details:

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

- The Label shall clearly depict
- · Name of the food material
- Nature of the food with relevant Logo
- List of ingredients (if any)
- Nutritional information
- declaration regarding food additives (if any)
- Name and address of the manufacturer with Fssai license number
- Net Quantity
- Batch/code/Lot number
- date of manufacturing/packing
- · Date of Expiry/ Use by/ best before:
- Country of origin(in case of Import)
- Instructions for use(if required)
- · Details of Allergins (if any).
- Any other details as mentioned in FSSAI packaging and Labelling rules and regulations

List of attested documents to be uploaded at the time of tender.

- 1. Copy of the firm registration.
- 2. Copy of GST registration.
- 3. Copy of PAN card, Income Tax returns for the last 3 years
- 4. Declaration to abide all the terms and conditions (Sl. No. 1 to 61) stipulated in the tender (As per Annexure-E)

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- Certificates demonstrating experience for the last three years (Copies of invoices
 / way bills in proof of having supplied the commodity in bulk quantities for the last
 three years period should be uploaded) (As per Annexure F).
- 6. Self Declaration to the extent that they have not been black listed in any of the organizations (As per Annexure G).
- 7. FSSAI License copy (Valid Certificate)
- 8. The Tenderer should upload NABL accredited and FSSAI notified laboratory report and submit the scope of the laboratory.
- 9. The entire document of NIT should be signed by the authorized representative of the firm and the same should be submitted to online.
- 10. EMD paid particulars (Copy should be uploaded).

In the Service of Lord Venkateswara

General Manager (Procurement) FAC

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