

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

e-bid (e-Tender) is invited for procurement of 10,00,000 kgs of cow Ghee from National wide Dairies for a period of six (6) months .

Interested bidders should submit techno-commercial documents and the transaction fee should be paid before **12.03.2026 by 01.00 PM** to APTS, Vijayawada.

Detailed tender catalogue: NIT terms can be downloaded from APTS, website: <https://tender.apecprocurement.gov.in/>. For further details contact phone numbers: 0877-2264079. APTSTNo. 0866-2468108 & Mobile Support: +91 9154383633, 9154383634, 7337318402, e-Procurement Helpdesk Incharge: 7337318403..

EMD: Rs. 1,63,00,000/- (online payment)

Schedule date & time of e-Tender:

Technical Bid opening Date & Time: 12.03.2026 at 3.30 pm

Commercial stage/ Financial Bid opening Date & Time: 13.03.2026 at 11:00AM

The supply of commodity i.e., **“Cow Ghee”** should strictly conform to the following.

FSSR 2.1.8 “Standards for Milk Fat Products” specifications

S.No	Parameters	Specifications
1.	Moisture, % Max.	0.5
2.	Milk Fat, % , Min.	99.5
3.	BR Reading at 40°C	40 - 44
4.	Reichert Meissl (RM) Value, Min	24
5.	Polenske Value	0.5 - 2.0
6.	FFA (As Oleic Acid, %)	2.0 Max
7.	Baudouin Test	Negative
8.	Iodine Value	25 - 38
9.	Saponification Value	205 - 235
10.	Presence of β -sitosterol	Absent

11.	Fatty Acid Composition	Comply with FSSAI Specifications. Refer to Table -1
12.	Physical Appearance	It shall be free from rancid, musty or any other off odour. It shall not contain any extraneous coloring matter, foreign material, fat/oil or any other harmful/unpermitted substances. Cow ghee shall be free from live and dead insects, insect fragments and rodent contamination.

Table -1: The fatty acid composition of ghee as determined by GLC (expressed as percentage of total fatty acids)

Type of fatty acid	Composition (%)
Saturated fatty acids	
C4:0, Butyric acid	1 -5
C6:0, Hexanoic acid (Caproic acid)	0.5 - 2.2
C8:0, Octanoic acid (Caprylic acid)	0.4 - 1.5
C10:0, Decanoic acid (Capric acid)	0.8- 5
C12:0, Dodecanoic acid (Lauric acid)	1.5 - 4
C14:0, Tetradecanoic acid (Myristic acid)	6- 13
C16:0, Hexadecanoic acid (Palmitic acid)	22-38
C18:0, Octadecanoic acid (Stearic acid)	8-19
Mono-unsaturated fatty acids	
C16:1 (Cis 9), (Hexadecenoic acid (Palmitoleic acid)	0.9-2.8
C18:1 (cis 9) 9-Octadecenoic acid (Oleic acid)	19-32
Poly- unsaturated fatty acids	
C18:2 (cis 9,12), 9,12 Octadecadienoic acid (Linoleic acid)	0.5-3.5
C18:3 (cis 9,12,15) 9,12,15 Octadecatrienoic acid	0.3-1.0

Note:TTD uses cow ghee for making prasadam especially the laddu. The flavour quality of laddu is predominantly influenced by the flavour of ghee. The dairy tenderers shall supply the Certificate of Analysis complying with the above Specifications. Additionally, NABL-accredited and FSSAI approved lab test reports, using test methods as per IS 7770:1975 and ISO 17678:2019, shall preferably be submitted.

1. The bidders who are desirous of participating in **e-Tender** shall register online as per procedure indicated in ANNEXURE- D and also to upload the following documents in the website of <https://tender.apecurement.gov.in/>.
2. **EMD online payment**
3. **NABL-accredited and FSSAI approved laboratory report of the cow ghee sample (batch i.e. produced and tested dated on or**

**after the Tender notification date) as per tender requirement
(Conditions No. 5 and 18)**

4. Copy of PAN card, GST and Income Tax returns for last five years.
5. Copy of valid FSSAI license (Central) with annual returns for five years
6. Copy of valid **ISO 22000** or FSSC Certificate or ISO 9001 and HACCP certificate.
7. Declaration in the form of Notarized affidavit as per Annexure-G
8. Self-Declaration shall be furnished as per Annexure-I
9. The dairies shall furnish evidence of handling/procuring a minimum of 2,00,000 litres of cow milk per day throughout the year, with a minimum average fat content of 3.2%, corresponding to a ghee production capacity minimum of 6,400 kg per day, as supported by procurement records and FSSAI annual returns for the past three years. They shall also demonstrate butter and ghee manufacturing capability, as well as adequate cold storage and ghee storage facilities, to meet the requirements of TTD.
10. An experience certificate for the production of cow ghee and /or cow butter equivalent for a **continuous period of five years** prior to tender date, along with annual/monthly cow Ghee production details shall be furnished as per Annexure - H.
11. Details of the supply of the relevant Cow Ghee during the last five years shall be furnished, along with proof such as invoices or way bills as per Annexure -H.
12. Copy of Address of dairy /plant from where the supplies are going to be made.
13. Letter towards authorized signatory to sign and submit bid contract.
14. An Annual turnover statement, certified by a chartered accountant shall be furnished and the turnover of the dairy should be at least 250.00 **crores**. The tenderers shall also produce evidence of turnover issued by Chartered Accountant, along with audited financial statements consists of the balance sheet and profit & loss account, for last five financial years and FSSAI returns with schedules for at least one year within the last five financial years.
15. The dairy shall furnish details of the technically qualified personnel engaged in procurement, production, and quality control, along with suitable supporting evidence.
16. The entire document of NIT shall be signed by the authorized representative of the firm and the same shall be submitted online.

Place:

Date:

Signature of the Tenderer

(To be signed by an authorized sign)