

**EDP NOTICE**

# **T.T.Devasthanams, Tirupati**

## **MARKETING DEPARTMENT**

### **e-Procurement Tender Notice**

Dt: -12-2025

e-Tenders are invited for procurement of **“2,70,000 Kgs of Dried Grapes (Indian Brown)” for a period of Six months** by the Marketing Department, T.T.D, Tirupati through **online e-Tenders**. For Tender notice and tender details log on to the web site <http://www.tirumala.org> and <https://tender.apecurement.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.**

Sl. No	Name of the item	E.M.D. Rs.	Tender period	Technical and financial Bids
1	Dried Grapes (Indian Brown)	Rs.35,00,000/- (to be uploaded online)	Six months	08-01-2026

**SPECIFICATIONS:**

The product shall be free from foreign matter, living insects, mould, dead insects, insect fragments and rodent contamination. The product shall have uniform colour, pleasant taste and flavour, free from odour and taste and evidence of fermentation. The product shall be free from added colouring matter.

S. No	Parameter	Specification
1	Moisture, % m/m	Not more than 15.0
2	Damaged Resins, % m/m	Not more than 2.0
3	Sugared Raisins, % m/m	Not more than 15.0

The product is procured for TTD use exclusively and hence, the size shall be Medium 185-220 per 100 grams with Indian Brown colour.

**Reference: Food Safety & Standards(Food Products standards and Food additives Regulations),2011. FSSR-2.3.47.2**

**Food Additives:**

For the products covered under this standard, specific food additives permitted in Appendix 'A' (FCS 4.1.2.2 mainly benzoates, sorbates and sulphites) of these regulations may be used and only within the limits specified. The product shall meet the criteria as per Table 4A(Sr.No.6) and Table 4B (Sr.No.6) 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. The product meets specifications of Heavy metals (2.1.1) and pesticides (2.3.1) to be met.

**NOTE:**

1. The above parameters are to be tested at NABL accredited and FSSAI Notified labs only, which is having scope to test the commodity of this tender ( The lab testing **tentative** technical evaluation may be perused in tender document attachment vide annexure-I. The tenderer should furnish the FSSAI notified NABL accreditation lab validation certificate as proof along with lab report.

**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 relevant Logo
- 3.List of ingredients (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/ Use 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

**ANNEXURE-I****Lab report technical evaluation sheet (tentative work sheet)**

S. No	Parameter	Specification
1	Added Colouring Matter	The product shall be free from added colouring matter
2	Moisture, % m/m	Not more than 15.0
3	Damaged Resins, % m/m	Not more than 2.0
4	Sugared Raisins, % m/m	Not more than 15.0
5	Odour	The product shall be free from odour and evidence of

		fermentation
6	Taste	The product shall have pleasant taste
7	Physical Examination	The product shall be free from foreign matter, living insects, moulds, dead insects, insect fragments and rodent contamination
8	Colour	The product shall have uniform colour
9	Flavour	The product shall have pleasant flavour
10	Pesticides	1.Organo phosphorus(, Organo Chloro pesticides <b>(carbendazim, ethion, sum of benomyl)</b> )
11	Heavy Metals	Hg, As, Pb Cd Cu
12	Additives (FCS 4.1.2.2	Benzoates, Sorbates, Sulfites
13	Microbiological Requirements (Table 4A and 4B, Sr. No6)	Aerobic Plate count E Coli, Listeria Monocytogenes Yeast & Mold Enterobacteriaceae Vibrio Salmonella spp Staphylococcus aureus
14	NABL Label report	Valid certificate
15	Testing Lab	Scope
16	The tenderer should furnish the FSSAI notified NABL accreditation lab validation certificate as proof along with lab report.	

General Manager (Procurement)FAC