



# भारतीय होटल निगम लि. HOTEL CORPORATION OF INDIA LTD.

## PURCHASE ENQUIRY

Ref: CP/T-05/2011-12/1815

16.12.2010

To,

M/s. \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**IN REPLY PLEASE QUOTE**

Enquiry No. CP/T-05/2011-12/1815 date 16.12.2010

Due on: 27.01.2011 at 3:00 pm

Open on: 27.01.2011 at 3:30 pm

**Sub: Annual Contract of Vegetables (for year 2011).**

Dear Sir/s,

Hotel Corporation of India Ltd, a wholly owned subsidiary of "Air India" invites **Sealed Quotations in Two Envelope System** from reputed suppliers for the supply of **VEGETABLES** offering best possible price and quality (as enclosed with the tender document). Offers made should be best/lowest rate as applicable to Public Sector, government Companies or Institutional bulk buyers.

### **METHOD OF SUBMISSION OF QUOTATIONS IN TWO ENVELOPE SYSTEM**

#### **1. FIRST ENVELOPE - "Technical Bid" contents following:-**

- Subscribe on **FIRST ENVELOPE - Technical Bid** for "Tender CP/T-05/2011-12/1815 Due Date 27.01.2011" and write your Company Name & Address at the bottom of envelope for identification.
- EMD by Demand Draft/Pay Order or by Cash equivalent of Rs.25, 000/-**. EMD paid by way of Cheque **not acceptable**. Please enclose the **Receipt/DD** in original favoring Hotel Corporation of India Ltd. If you are depositing **Cash** then enclose **Original Cash Receipt** in to this envelope and retain a photocopy of the Cash Receipt with you.
- The **Tenderer's Status form** (Annexure II) is enclosed with this Enquiry. The form to be filled in indicating your Company profile and signed by your authorized representative and to be attached in the First Envelope - Technical Bid.
- We will not be providing Tax related concessional forms like 2B/C/3D/D.
- Are you registered with NSIC? (For details, visit [www.nsic.co.in/go.asp](http://www.nsic.co.in/go.asp)). If "YES", please attach a photocopy of "Registration Certificate". If "NO", your bid / quote will not be "Technically rejected", based on this point.
- Please attach photocopy of PAN Card.
- Delivery:** Chefair Flight Catering, located near International Airport, Sahar and Dining Facilities Centre, located at Air India Bldg., Nariman Point, Mumbai.
- Mention all present Taxes, Excise, Octroi, which you have considered, their percentage and Amount in Rupees. Also mention transportation charges, handling charges, packing charges etc.

*[Handwritten Signature]*  
16/12/10

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....2

- (i) Confirm that the total amount mentioned in the Commercial Details includes all the taxes, excise, octroi and any other cost due to packing, transportation, handling, insurance etc.
- (j) Confirm that, quote / price for all the ITEMS has been mentioned, in the "Price Bid."
- (k) Confirm that, the mentioned Amount in Rupees, in the Price Bid (Kept in the "Envelope Two") is unconditional in nature. Accordingly, it shall be treated as "Unconditional Offer".
- (l) Prices of Vegetables should not be mentioned in this Technical Bid. Confirm the same.
- (m) The format of Declaration/Acceptance undertaking (Annexure III) is also enclosed with this enquiry. The same to be signed by your authorized representative and attached with Technical Bid.

**Note:** As part of/along with your Technical Bid, please submit Registration Certificates, Trade and Industry Accreditation, if any as applicable. HCI may visit the facility of Bidders to assess suitability as part of Technical Evaluation of bids.

2. SECOND ENVELOPE- "Price Bid" will have following:-

- (a) On this SECOND ENVELOPE - write "Tender No. CP/T-05/2011-12/1815 Due date 27.01.2011 and also writes your Company's Name & Address at the bottom of the envelope.
- (b) Please fill up enclosed Price Bid Form (Annexure IV) and keep in your Second Envelope- Price Bid. The Price Bid must be signed by your authorized representative bearing Company Stamp.
- (c) Alternatively you can use your Company letter head for Price Bid but it has to be typed in the manner/format shown in our Price Bid Form.
- (d) CORRECTIONS / OVERWRITINGS IN BIDS: Bidder needs to sign at all these places


3. "QUALIFICATION CRITERIA" OF BID: - BID may be "Rejected", based on, any one of the following reasons.

- (a) Only single Envelope (Technical Bid or Commercial Bid) received.
- (b) Details received by fax.
- (c) Unsigned Offer.
- (d) If you mention Total Amount in "First Envelope - Technical Bid". (Total Amount must appear in Annexure IV only).
- (e) If your Organization does not have "PAN", issued by Income Tax authority.
- (f) If the list of your existing Customers is NIL, for this Item.
- (g) If the EMD (Bank Draft or Cash receipt) is not kept in the "First Envelope".
- (h) If the bidder has not quoted for all the Forty Seven Items, mentioned in this "Purchase Enquiry".

VALIDITY OF QUOTES/FIRM RATES/PERIOD OF CONTRACT.

Your quotation must be valid for at least 120 days from the due date for our consideration and acceptance.

The Purchase Order/Contract once released, the rates therein will remain firm/valid for a period of at least One year or till completion of PO quantity.

  
16/12/2010

  
16/12



The Purchase Order/Contract will initially be for a period of One year/quantity mentioned, and can be extended further by one more year or for period/quantity/terms as mutually agreed upon.

**5. EXIT CLAUSE/PENALTY:**

HCI reserves the right to terminate the Contract/cancel the Purchase Order by giving one month written notice but without assigning any reason. However in case of persistent complaints on quality/delivery etc., HCI reserves the right to cancel the Contract/Purchase Order at a short notice and make alternative arrangement, with a right reserved, to recover the additional cost etc. from the defaulting vendors. HCI also reserves the right to impose penalty @ ½ % per week subject to a maximum of 1% for the delayed delivery.

**6. FORFEITURE OF EMD:** - EMD will be forfeited, if the bidder withdraws their bid, within 120 days, from the Due date of this "PURCHASE ENQUIRY".

**7. Validity of PO:-** The contract may be awarded for one year from the date on which Financial Bids will be opened.

**8. GENERAL INFORMATION AND STANDARD TERMS:**

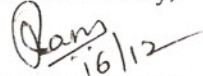
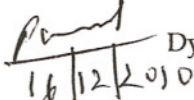
The Printed sheet is enclosed (Annexure I). Please go through this document for the General terms & conditions mentioned thereof.

You may send your offer in sealed envelope through messenger or through courier services so as to reach us at our below mentioned address on or before 27.01.2011.

The tender closes on 27.01.2011 at 1500 hrs. The closing date may be extended subject to receipt of minimum three quotations. Initially the Technical Bid will only be opened and the vendors may attend the opening if so desire. The Commercial Bids of only technically suitable vendors will be opened thereafter and date/time will be advised to the qualifying vendors who may attend the opening, if so desire.

Thanking you,

Your's faithfully,

  
(Mrs. Jyoti Nair)  
Dy. Manager - C & P - HCI  


- Encl: 1) General Information & Standards Terms. - Annexure I  
2) Tenderer's Status Form (to be attached with Technical Bid along with EMD) - Annexure II  
3) Declaration/Acceptance undertaking. (To be attached with Technical Bid along with EMD) - Annx. III  
4) Price Bid Form (to be attached with Price Bid). - Annexure IV





## CORPORATE PURCHASE (WESTERN REGION) MUMBAI

Transport Annexe Bldg., 1st Floor, Air India Complex,  
Old Airport, Santacruz (E), Mumbai 400 029  
Tel.: 2615 8055, 2626 5435 Fax: 2615 8049

Annexure - 1

UNITS: Chefair/DFC

### TENDER FORM

M/s \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

#### IN REPLY PLEASE QUOTE

Tender No. T-05 dt. \_\_\_\_\_  
Due on 27.01.2011 dt. 1500 hrs.  
Open on 27.01.2011 dt. 1530 hrs.

Dear Sirs,

Sub: Tender for supply of Vegetables

SEALED /CLOSED TENDERS are invited for the supply of items indicated in the attached schedule to Tender form, to be valid for a period of 12/24 months from the date of acceptance of your quotation on terms and conditions mentioned hereunder. Rates must be quoted bearing in mind the Company requires nothing but the best quality supplies at the lowest possible price.

#### IMPORTANT STANDARD TERMS AND CONDITIONS:

##### STATUS:

1 Only manufacturers or their authorised distributors, agents, representatives in each line, as the case may be, are allowed to quote. The offer of middlemen and those who are not in the line will not be entertained. Please specify your status and furnish the details on page 4 of this tender form.

##### Price and Period:

2. Your prices should remain fixed for a period of 12/24 months from the date of our acceptance of your quotation and no increase in price, whatsoever, will be allowed, irrespective of the change in our requirements. VAT to be mentioned for each item additionally.

##### QUANTITY:

3. The quantities indicated are approximate requirements and are subject to increase / decrease without notice and the Tenderer will be bound to supply the increased/decreased requirements at the quoted rates as per specifications, and if the materials are not supplied as per ordered requirements, we reserve the right to purchase goods from other sources and defaulting Tenderer will unconditionally arrange to reimburse us a sum equal to the difference between the rate tendered by him and that at which some item is procured from any other source(s), or we will be forced to deduct such difference from current bills.

4. The order may be divided between two or more parties if necessary, at our sole discretion.

##### DELIVERY:

5. Time will be the essence of the contract and if the materials are not delivered within the specified period, we reserve the right to purchase the goods from other sources and the defaulting tenderer will on demand, unconditionally arrange to reimburse us a sum equal to the difference between the rate tendered by him and that at which the same item is procured from any other source(s), or we will be forced to deduct such difference from current bills.

6. The exact daily / weekly / monthly requirements in case of term contracts will be communicated 12 hours in advance either in writing or over the telephone to the supplier. However, the successful tenderer should be prepared to make delivery at a shorter notice.

7. Deliveries will be accepted only in completely hygienic packings and containers as may be suggested by us and conforming to international standards. These will be carried out by the supplier at no extra cost.

8. Instructions as given by the Company or its receiving department from time to time for improving the quality and presentation, will be carried out by the supplier at no extra cost

9. Your quotation shall include free delivery to our designated location(s) or any other place in Mumbai

10. The deliveries of items called for may be required at night in an emergency and successful Tenderers/contact representative should be available on the telephone round the clock where the deliveries are to be effected when required.

##### QUALITY AND SPECIFICATIONS:

11. The quality and presentation of the items supplied will be in keeping with international standards. The items supplied should be hygienically prepared and best quality raw materials and ingredients will be used.

12. We reserve the right to inspect the successful Tenderer's premises through our representatives and shall be the final judge of the suitability of the premises and the manufacturing conditions.

13. In case of food items, such as the personnel of the successful Tenderer as are engaged in the preparation of the items mentioned in this tender shall be properly attired to meet the hygienic standards required in the handling food. The premises of tenderer shall also meet the required standard of hygiene.

14. A sample shall be submitted free of charge with the quotation when called for and it is of utmost importance that

**E.M.D. BY CASH/DEMAND DRAFT COMPULSORY.**

**E.M.D. ADJUSTMENT AGAINST BILLS/DUES IF ANY/ETC. NOT ALLOWED.**

**ONLY THE LOWEST QUOTED PARTY WILL BE CALLED FOR NEGOTIATIONS.**

P.T.O



supplies conform strictly to the final approved sample/specifications. ( Specifications are attached in the schedule for the items you are interested to submit your tender.)

- 15.1 **IMPORTANT:** To ensure that the highest standard of quality controls is maintained by the supplier, he shall be responsible for hundred percent inspection of his product(s) prior to packing and delivery as once the Item is packed, it is not practicable for the receiver to carry out hundred percent inspection on receipt.
- 15.2 **IMPORTANT:** The Tenderer when quoting is specifically instructed to ensure that this important condition is not overlooked and in the event of transpiring that the material delivered is not in accordance with the approved sample, the entire quantity will be rejected and the Tenderer will be responsible for replacing the rejected material with supplies conforming to proper specification and/or reimbursing the Company for loss sustained on this account.
- 15.3 **IMPORTANT:** The Company reserves the right to reject any supplies for not conforming to the final approved sample/ required standard/ specification at its discretion and such a decision shall be final and binding on the Tenderer. The entire lot will be rejected if ten percent of the supply is not found up to the standard. The Tenderer shall have to collect the rejected goods from the Company failing which we reserve the right to purchase the goods from any other source and recover the cost from the Tenderer.
16. A written valid warranty shall be given by the successful Tenderer as described in P.F.A. rules for food articles.
17. Supplies other than packed / tinned / canned items which do not conform to our standards/specifications shall be rejected on the spot and replacement for the rejected supplies shall be made immediately or with the next delivery as required by the Company, failing which we reserve the right to purchase the goods from any other source and recover the cost from the Tenderer.
18. If the specifications of the goods mentioned in this tender are changed at a later date or the materials supplied are not in accordance with the required specification and are accepted by the Company the prices will be settled mutually.

**DEPOSITS:**

19. **The successful Tenderer shall furnish a Bank Guarantee or cash equivalent of 5% or Rs. 50,000 whichever is less towards security deposit.** The deposit will be free of interest and is liable to be forfeited in whole or in part as may be determined by the Company at its sole discretion in the event of any lapse or unsatisfactory performance, affecting the reputation of HCI and / or the regularity and efficiency of its service.
20. A Crossed Bank Draft in favour of Hotel Corporation of India Ltd. or cash equivalent for 2.5% or Rs. 25,000/- whichever is less **towards Earnest Deposit shall accompany this tender**, otherwise, it is likely to be rejected. **The earnest money of the unsuccessful tenderer will be refunded** immediately on taking a decision on the Tenderer and that of the successful Tenderer on receiving the security deposit.

**PAYMENT:**

21. The bill for the supplies made will be submitted **once a month**, on a credit period of 60 days (in total).

**TERMINATION:**

22. We during the said period, reserve the right to cancel the contract without giving notice / giving a month's notice but without assigning any reason for cancellation.

**REJECTION OF TENDER:**

23. The Tenderer must quote through the approved tender form only, of which two copies are enclosed. The duplicate should be retained by tenderer. Incomplete tenders in any respect will be rejected.
24. The company reserves the right to accept or reject in part, or in whole, any or all the tenders received without assigning any reasons whatsoever, nor the Company is bound to accept the lowest Tender.

25. \_\_\_\_\_

**GOVERNMENT LEVIES:**

26. Tenderers should specifically State Sales Tax and Central Tax and other levies, eg. VAT if any, applicable as extra / or separately and the rate at which the same are chargeable, failing which, the price quoted will be deemed to be inclusive of such levies. If a particular tenderer is not registered under the Sales Tax Act, the prices quoted by him will be treated as NETT and inclusive of all taxes and any future claims made by him for reimbursement of these levies on account of retrospective registration under the Sales Tax Act will in no circumstances be entertained by the Company and the liability for payment of these levies will be wholly and exclusively that of tenderer.

**INDEMNITY:**

27. The seller will indemnify the purchaser for all expenses and damages resulting from patent infringement. The successful Tenderer shall indemnify the Company and keep the same indemnified against all suits, claims, demands.

Yours faithfully,

for Hotel Corporation of India Ltd.

*Dam*  
16/12  
General Manager  
Contract & Purchase-HCI



Encl : Earnest Deposit

Rs.

Bank Draft. No. \_\_\_\_\_ at Bank \_\_\_\_\_.

Cash Receipt No. \_\_\_\_\_ Date \_\_\_\_\_.

Ref:CP/T-/2010-11/

**TENDERER PLEASE FILL & SUBMIT IN ENVELOPE "I" (technical Bid)****DETAILS OF TENDERER'S STATUS**

- 1 Name of the Firm : \_\_\_\_\_  
 Address : \_\_\_\_\_  
 Telephone No. : \_\_\_\_\_  
 Branches (if any) : \_\_\_\_\_
- 2 Nature of concern, whether Proprietary/Partnership/  
 Pvt.Ltd./Public Ltd./Co-op.Soc./Govt.Agency/ Statutory Corpn. : \_\_\_\_\_
- 3 Name of the Partners / Directors / Proprietor : \_\_\_\_\_
- 4 Whether Manufacturer/ Distributor / Agent/ Stockist /  
 Wholesale Dealer : \_\_\_\_\_
- 5 DGS and D Registration No. if applicable : \_\_\_\_\_
- 6 Name and Address of the Bankers : \_\_\_\_\_
- 7 Item - Manufactured / dealt in : \_\_\_\_\_
- 8 Total Investment up-to date : \_\_\_\_\_
- \* 9 Annual Turnover for last two years : \_\_\_\_\_
- \* 10 Latest Income Tax "File Return" : \_\_\_\_\_
- 11 Total No.of employees (Please Specify technical / non-technical  
 separately). Also mention PF No. of your Organization : \_\_\_\_\_
- 12 List of few reputed purchasers to whom you are, at present,  
 supplying the materials : \_\_\_\_\_
- 13 Do you stock the items you deal in ? If so, furnish the  
 location of your godown : \_\_\_\_\_
- 14 Who are the person/ persons authorised to sign on your behalf.  
 (Give their full Name/s, designation, specimen signature etc.) : \_\_\_\_\_
- 15 Are you already doing business with us or any  
 of our Unit under some other name ? If so, what name? : \_\_\_\_\_
- \* 16 N.S.I.C. No. (For details, visit WWW.NSIC.CO.IN/GO.ASP) : \_\_\_\_\_
- \* 17 Sales Tax / TIN No., C:S.T. No. : \_\_\_\_\_
- \* 18 Latest Electric Bill of your Organization : \_\_\_\_\_
- 19 Any other information which you feel would qualify you to be  
 enlisted in our list of suppliers : \_\_\_\_\_

\* Please attach Photo Copies

Place : \_\_\_\_\_  
 Date : \_\_\_\_\_Signature of duly \_\_\_\_\_  
 Authorised Representative \_\_\_\_\_  
 Name of the Signatory \_\_\_\_\_  
 Designation \_\_\_\_\_

*[Handwritten Signature]*  
 16/12/10

*[Handwritten Signature]*  
 16/12

**THE SAME IS TO BE GIVEN ON PARTY'S LETTERHEAD**

**FORMAT FOR DECLARATION / ACCEPTANCE**

I /We hereby declare that I/We read and understood the Specifications and Terms and Conditions etc. and hereby agree to abide by them. In token thereof, I/We have signed below and at the end of Schedule of Quantities. I/We also understand that otherwise this Tender is liable to be rejected.

Date \_\_\_\_\_

SIGNATURE OF THE TENDERER  
WITH RUBBER STAMP

**TO BE SUBMITTED ALONGWITH THE TECHNICAL BID**

*[Handwritten Signature]*  
16/12/10

*[Handwritten Signature]*  
16/12

## PRICE BID

**HOTEL CORPORATION OF INDIA LTD.**Yearly requirement of **Vegetables**

for Chefair Flight Catering, Mumbai &amp; Dining Facilities Centre, Mumbai-21

HCI may visit the facility of parties for technical evaluation / during pendency of contract

Sr No.	Description & Unit Packing	Unit	CFCM Qty.	DFC Qty.	TOTAL Qty.	Unit Rate (Rs.)	VAT (%)
1	Tomatoes Big Big,mature,but not overripped, smooth,and firm to peel, pulpy no decay,bruises or cracks, round shaped,bright red and 6 to 8 nos per kg.	Kg	25000	10000	35000		
2	Tomatoes Medium medium sized,mature but not overripped, smooth and firm to peel, pulpy, no decay, bruises or cracks,round shaped with bright red colour, 15 to 18 nos/kg	Kg	25000	0	25000		
3	Tomatoes Cherry Not overripped,smooth & firm pulpy& without any bruises, cracks etc. round shaped with bright red colour,30 -40 nos/kg	Kg	3600	0	3600		
4	Cucumber Firm, resistance to thumb pressure, shining smooth surface thin skin,small and tender seeds even shaped,no decay,light green coloured,8 to 10 nos/kg.	Kg	25000	3500	28500		
5	Cauliflower Creamy white in colour, six leaves, max. of medium 5 cms in length,width 5 cms stem attached,heavy and compact,no spots,bruises or decay,firm, no lice, good sized,weighing 400 to 800 gms	Kg	15,000	2500	17500		
6	Cabbage Green Heavy for size,head firm and solid green colour, leaves to be soft, no worms and decay, weighing 500 to 850 gms	Kg	8,000	3500	11500		
7	Carrot English Uniform conical shape, size 10 to 15 cms in length,stem not more than 1/3 in dia- meter of carrot,fresh smooth skin,even in shape,breaks when bent,colour rusty red,8 to 10 nos/kg	Kg	18,000	2000	20000		

*P. S. S.*  
16/12/10

*P. S. S.*  
16/12



Sr No.	Description & Unit Packing	Unit	CFCM Qty.	DFC Qty.	TOTAL Qty.	Unit Rate (Rs.)	VAT (%)
8	Carrot Delhi ( FOR HALWA ) Uniform conical shape, size 10 to 15 cms in length,stem not more than 1/3 in diameter of carrot,fresh smooth skin,even in shape,breaks when bent,colour rusty red,8 to 10 nos/kg	Kg	as & when reqd.	0	as & when reqd.		
9	Capsicum (simla mirch ) Bottlegreen colour,tender ,crisp,even in shape, soft,white seeds,not rotten inside,no softness or discolouration, max.12 to 16 nos/kg	Kg	10,000	2000	12000		
10	Spinach Typical green colour, fresh green leaves, fine texture, no buds,no seeds,stem would snap when bent, no roots,length of stem leaves not more than 5 cms. no foreign bodies like grass etc.to be present in the bundle	Kg	22,000	500	22500		
11	Lemon / sour lime Big sized, yellow bright colour, thin skin, firm, heavy for size,without any spot, 20 to 25 nos/kg	Kg	7,000	120	7120		
12	Curry leaves -/kg Fresh leaves, bottle green colour and with strong curry leaves flavour,clean.	Kg	400	200	600		
13	French Beans Fresh bright green colour,crisp , long, should snap when bent,no moulding or wilted beans, no thread along spine, seeds tender and soft.	Kg	2500	2000	4500		
14	White Pumpkin Greenish in colour,thin skin easily split with finger nail, smooth,firm surface, uniform colour,no cracks or work injury, 14 to 16 inches in length, weight 1000 to 1200 gms.each	Kg	5000	1000	6000		
15	Beetroot Dark crimson red, smooth, rinkless, tender surface, free of cracks and scars, no stem and leaves, attached stem and easily split by finger nails and 5 to 7/ Kg.	Kg	300	500	800		
16	Ladies Finger (OKRA)/Kg. Bright green colour, smooth, velvety surface, crisp and tender,should snap when bent at tips or middle, uniform long shape 08 to 10 cms. In length without worms.	Kg	20,000	500	20,500		

*Prasad*  
16/12/10

*P*  
16/12

Sr No.	Description & Unit Packing	Unit	CFCM Qty.	DFC Qty.	TOTAL Qty.	Unit Rate (Rs.)	VAT (%)
17	Chilly Green-/Kg. Crisp & smooth, dark green colour, not over ripe, 08 to 10 cms. Long, of even shape and soft seeds.	Kg	6,000	1000	7,000		
18	Green Coriander-/kg Stem not more than 5cms, no roots no flower and seeds,fresh leaves and bright green colour	Kg	5,000	2000	7,000		
19	Lettuce leaves -/kg Crisp & small leaves, firm heads, max. length 12 cms, no wilted leaves and 15 - 18 nos. per bunch, 10-12bun / kg.	Kg	4,500	75	4,575		
20	Ginger -/kg Fresh without roots, fully grown , without mud, clean and non-fibrous.	Kg	3,800	1200	5,000		
21	Mint -/kg Fresh with bright colour, fragrant and without roots, stem only 2 cms, 4 -5 bun/kg	Kg	2400	100	2,500		
22	Red pumpkin -/kg Round or long shape,orange outer surface, firm stem, no cracks,no work injury, smooth, uniform colour and each to weigh 4 - 5 kg.	Kg	850	500	1,350		
23	Suran -/kg Fully mature,medium,hard skin, free of mud,tender from inside, each to weigh 3 kgs.	Kg	600	500	1,100		
24	Leeks -/kg Fresh,tender,crisp, green colour leaves fresh white colour bulb of leeks should be 4 cms in dia. 10 - 12 nos./kg	Kg	1,000	0	1,000		
25	Parwal -/kg Tender,round,and green shining skin, tender seeds and inside white in colour	Kg	1,500	500	2,000		
26	Raw banana -/kg Green colour, with no work injury.	Kg	300	100	400		
27	Gavar -/kg Light green colour, tender seeds, should snap when bent at tips.	Kg	300	400	700		
28	Surti papadi -/kg Dark gren colour, tender should snap when bent . at tips	Kg	300	200	500		
29	Kohla white -/kg Uniform outer surface,without any cracks tender from inside,white in colour. 2 - 21/2 kg each.	Kg	300	100	400		

*Round*  
16/12/10

*Q*  
16/12



Sr No.	Description & Unit Packing	Unit	CFCM Qty.	DFC Qty.	TOTAL Qty.	Unit Rate (Rs.)	VAT (%)
30	Surti Rawayya -/kg Dark purple colour, tender, without holes 48 - 50 /kg.	Kg	6000	0	6000		
31	Tinda Should be fresh and without any worms injury, tender seeds.	Kg	1,500	0	1500		
32	Karela -/kg Small size, dark green colour, tender seeds	Kg	300	50	350		
33	Coconut ripe -/no. Tender white inside with less water and more coconut, no ransid smell, big size, dia. not less than 5".	1no.	6000	14000	20000		
34	Tender coconut -/no. Large, green outer skin, sweet water content, min. 225ml. water/coconut.	1no.	75,000	0	75000		
35	Drumstick -/no. Each tender, light green colour, minimum 14" to 16" in length and dia. not more than 01"	1no.	3600	1500	5100		
36	Methi Fresh/Kg. Typical small abundant, dark green leaves, minimum 8 bundles in one kg.	1kg (8 Bundles)	1500	500	2000		
37	Dill Fresh-/Kg. Crisp, Green colour, with short stem, and 06 to 07 bundles per kg.	Kg	400	0	400		
38	Spring Onions-/Kg. Fresh. Crisp, leaves not more than 12" to 15" in length including bulb, tender white in colour with less leaves and 30 to 40 Nos in 01 Kg.	Kg	400	20	420		
39	Bharta Brinjals-/Kg. Deep Purple in colour, smooth skin with soft seeds and no holes, each to weigh 400 to 800 Gms. each.	Kg	6000	500	6500		
40	Kathal (Jack Fruit){RAW} Not completely matured, semi-tender, from inside, no rancid smell, and each to weigh not more than 02 to 2.20 Kgs.	Kg	300	0	300		
41	Banana Leaves should be fresh and without any worms injury, no discolouration & uniform color.	nos.	500	1000	1500		
42	Celery Stem	Kg	300	25	325		
43	Parsley	Kg	300	10	310		
44	Arvi	Kg	300	100	400		

*[Signature]*  
16/12/10

*[Signature]*  
16/12

Sr No.	Description & Unit Packing	Unit	CFCM Qty.	DFC Qty.	TOTAL Qty.	Unit Rate (Rs.)	VAT (%)
45	White Raddish White colour, fresh green leaves, fresh & firm, breaks with a snap nor over ripe, dry sharp taste, crisp, even size and dia 04-05 cms. Length 12-15cms.Should be 10-12 nos/kg.	Kg	500	20	520		
46	Tendli Even size, shouldn ot be over riped, thin skin, uniform colour with soft seeds & with smooth surface.	Kg	800	500	1300		
47	Red Reddish should be well formed, smooth, crisp, firm & mild in flavour, leaves should be bright, it should be free from white spots holes, punctures & ridges, internally it should be pinkish white. Diameter of the bulb should be minimum 1/4' - 1'.	Kg	300	20	320		

**Note:-**


**Quoted rate shall include all the taxes, Excise, Octroi and any other costs due to Packing, Transportation, Handling, Insurance etc.**

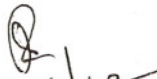
SIGNATURE \_\_\_\_\_

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