



correctional services

Department:
Correctional Services
REPUBLIC OF SOUTH AFRICA

DEPARTMENT OF CORRECTIONAL SERVICES PRICING SCHEDULE

CLOSING DATE OF BID: 20 JANUARY 2021
CLOSING TIME OF BID: 11:00
BID VALIDITY DAYS: 120 DAYS

BID NUMBER: HO 4/2020
NAME OF BIDDER: _____
BBBEE STATUS LEVEL: _____

Management Area: Allandale

Item No	Description	Correctional Centre to be delivered to	Packaging Size	Price Including VAT	Brand Name	Country of Manufacture	Conforms with Specification Yes /No	Delivery Period after receipt of order	Minimum Order Quantity	Premises from where delivery will be made (Indicate physical Address)
Item 6	Beef Forequarter Fresh (Halaal)									
6.1	<p>Beef Forequarter Fresh (Halaal)</p> <p>Head, entrails, trotters and hide must not form part of the carcass. The carcass must be free of blood clots. Meat that has been thawed and re-frozen must not be accepted. Meat packaging must be see-through to display the bright red colour. Fresh meat may not be treated with a preservative. Meat must be firm, fresh and with its natural colour retained after refrigeration. All meat must be free of any form of spoilage or disease. Fore quarters must be graded as C1 according to the current meat classification regulations. Must be Halaal certified on the packaging. Received as forequarters per kilogram. Meat must be hanging on stainless steel meat rails and packaging must be see-through to display the bright red colour. Sufficient space must be allowed between carcasses to allow unrestricted air flow between the carcasses during storage in transit. Carcasses must be transported in a refrigerated truck or vehicle in a hygienic way and must be covered suitably so that it is protected to the satisfaction of the</p>	<p>Allandale Correctional Centre: Meaker Street, Huguenot, Paarl</p> <p>Hawequa Correctional Centre: Eddie Street, Hexberg Way, Wellington</p> <p>Paardeberg Correctional Centre: 3 Paardeberg, Huguenot, Paarl</p>	Kg	R _____						



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	receiving officer against dust and other possible contamination. Carcasses must be hanging on stainless steel meat rails during transportation and it must not touch the floor surface. All carcasses must be inspected by a qualified and authorized official (meat inspector) and must be certified with the approved stamp as fit for human consumption.	Obiqua Correctional Centre: Kruisvallei Road, Tulbach								
Item 7	Frozen Fish									
7.1	Hake Fish Frozen Hake. Fish must be without heads and scales. Fish must be gutted (intestines must be removed). Fish must be frozen when delivered at a temperature of -18°C. Fish must be free from bad odours. Fish must not show signs of defrosting. Fish must not show signs of re-freezing e.g. wet markings on boxes. Must be packed in 5 Kg. Fish portions must be single wrapped, packed in layers and be covered in a plastic bag inside the box. The box must be dry and it must be sealed. Fish must be transported in a hygienic refrigerated truck or vehicle that is able to maintain a temperature of -18°C.		5 Kg	R_____						
Item 11	Bread									
11.1	Brown Bread Sliced A loaf of bread must weigh between 700g and 800g. Bread must be fresh and properly baked. Bread must be clean and free from any ropiness, grit and other foreign matter. Bread must contain only ingredients normally used to		Loaf	R_____						



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	bake bread such as bread flour. Bread must have a shelf-life of 3 days. Bread loaves must be packed individually in transparent plastic bags that is labelled to indicate the product name, weight, expiry date, nutritional information and company name must also appear on the packaging as prescribed under R146 of 1 March 2010. The fortification logo must appear on the plastic wrapping of each loaf. Bread must be transported in a vehicle that comply with prescripts of Regulation r638 under Act 54 of 1972. In all cases in which bread is dispatched by rail, the bread must be packed in suitable containers to ensure that the content is protected during transportation from dust, loss and/or decay.									
Item 13	Fruit and Vegetables									
13.1	Green Apples Granny Smith apples or equivalent, 1 st grade and must be uniformly light green in colour. Apples must be fresh, clean and firm. Apples must not be overripe. Apples must be free from decay, browning, blemishes, bruises, soil, unpleasant odours and damages by diseases, insects and residue of pesticides. Apples must comply with at least the specifications for Class 2 apples (medium size is acceptable). Apples must be firm, fresh, crisp and without stem. Apples must weigh between 150 – 180g. Apples must be separated by pulp trays in perforated boxes. Packaging size: 8kg. Apples must have a shelf life of 5 days. Apples must		8Kg	R _____						



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	not be exposed to direct heat and sunlight during transportation.									
13.6	<p>Peaches</p> <p>Peaches must be clean, fresh and firm. Peaches must not be overripe. Peaches must have an attractive appearance. Peaches must be free from decay, browning, blemishes, bruises, soil, unpleasant odours, and damage by diseases, insects and residue of pesticides. Peaches must comply with the specification of Class 2 Peaches as set out in Government Notice R2119 of 27 October 1978 and 4 November 2005. Peaches must be clean, well matured, not over-ripe and approximately uniform in size. Peaches must be free from hail marks, cracks, insect, insect bites and pesticides. Peaches must have their natural colour. Peaches must be approximately 44mm in diameter. Peaches must weigh between 150 – 180g. Peaches must be packed in perforated boxes. Packaging size: 5kg. Peaches of the same cultivar must be packed in the same container. Peaches must be packed in single layers in such a manner that damage does not impair the quality. Peaches must not be exposed to direct heat and sunlight during transportation.</p>		5Kg	R _____						
13.28	<p>Onions</p> <p>Onions must be of round or saut with a bulb diameter of at least 50mm. Onions must be fresh, well formed, dry, and clean and with no dry leaves. Onions must be without long stems,</p>		10Kg	R _____						



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	roots, loose bracts, seeds, sprouts and a thick neck. Onions must be free from decay, blemishes, bruises, soil unpleasant odours and damage by diseases. Onions must have a shelf life of 4 days. Onions of the same cultivator and maturity must be packed in the same packaging. Onions must be packaged in ventilated mesh bags to allow air circulation. Packaging size: 10kg. Onions must not be exposed to heat and direct sunlight during storage and transportation.									
13.39	<p>Potatoes</p> <p>Potatoes must be young, fresh and firm and must not be overripe when delivered. Potatoes must be free from decay, blemishes, bruises, soil unpleasant odours and damage by diseases. Potatoes must have a regular shape and must not be sprouting, malformed, defective, wilted or damaged by insects and parasitic nematodes. Potatoes must be free from soil or sprouts and must have no signs of greening. Potatoes must not be watery and must not be damaged by sun, heat, cold or frost. Potatoes must not be affected by nut grass, other plants or brown fleck. Potatoes must have a shelf life of 12 days. Potatoes of the same cultivator and maturity must be packed in the same packaging. Potatoes must be packaged in brown multi layered pockets that are intact and strong. Packaging size: 10kg. Potatoes must not be exposed to heat and direct sunlight during storage and transportation.</p>		10Kg	R_____						



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Item 14	Maize Products																							
14.1	<div>Maize Meal</div> <div>Super white maize meal sifted. Not more than 5% shall be whole grain, and not more than 5% shall pass through a 1.18mm sieve as per Maize Products Regulation no R.63 of 2016. The product will have a white creamy appearance and pearly texture when cooked for 30 minutes. The product must have a typical maize porridge taste and flavour when cooked for 30 minutes and must be free from my objectionable, burnt or foreign tastes. The product must be free from insects, objectionable odours/ flavours and any other foreign matters. The product must have a microbiological specification that is consistent with that of soundly handed and processed maize. White maize must be suitable for human consumption (unless regulations specify yellow maize in times of shortage). Maize must have the following nutrient composition per 100g unprepared product:</div> <table><tr><td>Nutrient</td><td>Quantity</td></tr><tr><td>Carbohydrate</td><td>75g</td></tr><tr><td>Protein</td><td>8g</td></tr><tr><td>Fat</td><td>1g</td></tr><tr><td>Dietary fibre</td><td>3g</td></tr><tr><td>Energy</td><td>1400Kj</td></tr><tr><td>Moisture</td><td>13g</td></tr></table> <div>Maize products must have a shelf life of at least 6 months. Bags must be labelled in accordance with the Foodstuffs, Cosmetics and</div>	Nutrient	Quantity	Carbohydrate	75g	Protein	8g	Fat	1g	Dietary fibre	3g	Energy	1400Kj	Moisture	13g		25Kg	R_____						
Nutrient	Quantity																							
Carbohydrate	75g																							
Protein	8g																							
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	Disinfectants Act No 54 of 1972. The maize must be packed inpre-formed high density polypropylene or polyethylene bags which must protect the contents against moisture absorption, flavour loss, insect and animal infestations. The manufacturing and expiry date must be displayed on the packaging with in compliance to the stipulations of the Labelling of Foodstuffs, as stipulated in Government Notice R146 of 1 March 2010. Packaging size: 25kg. Maize must be transported in a vehicle that comply with prescripts of Regulation R638 under Act 54 of 1972.															
14.2	<p>Maize Rice</p> <p>White maize rice sifted. The product will have a white creamy appearance and pearly texture when cooked for 30 minutes. The product must have a typical maize taste and flavour when cooked for 30 minutes and must be free from my objectionable, burnt or foreign tastes. The product must be free from insects, objectionable odours/ flavours and any other foreign matters. The product must have a microbiological specification that is consistent with that of soundly handed and processed maize. White maize must be suitable for human consumption (unless regulations specify yellow maize in times of shortage). Maize must have the following nutrient composition per 100g unprepared product:</p> <table><tr><td>Nutrient</td><td>Quantity</td></tr><tr><td>Carbohydrate</td><td>75g</td></tr><tr><td>Protein</td><td>8g</td></tr></table>	Nutrient	Quantity	Carbohydrate	75g	Protein	8g		25Kg	R_____						
Nutrient	Quantity															
Carbohydrate	75g															
Protein	8g															



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	Fat	1g									
	Dietary fibre	3g									
	Energy	1400Kj									
	Moisture	13g									
	Maize products must have a shelf life of at least 6 months when stored at room temperature under clean and dry conditions. Bags must be labelled in accordance with the Foodstuffs, Cosmetics and Disinfectants Act No 54 of 1972. The maize must be packed inpre-formed high density polypropylene or polyethylene bags which must protect the contents against moisture absorption, flavour loss, insect and animal infestations. The manufacturing and expiry date must be displayed on the packaging with in compliance to the stipulations of the Labelling of Foodstuffs, as stipulated in Government Notice R146 of 1 March 2010. Packaging size: 25kg. Maize must be transported in a vehicle that comply with prescripts of Regulation R638 under Act 54 of 1972.										
14.3	Samp White samp sifted. The product will have a white creamy appearance and pearly texture when cooked for 30 minutes. The product must have a typical maize porridge taste and flavour when cooked for 30 minutes and must be free from my objectionable, burnt or foreign tastes. The product must be free from insects, objectionable odours/ flavours and any other foreign matters. The product must have a microbiological specification that is consistent			25Kg	R_____						



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	<p>with that of soundly handed and processed maize. White maize must be suitable for human consumption (unless regulations specify yellow maize in times of shortage). Maize must have the following nutrient composition per 100g unprepared product:</p> <table><tr><td>Nutrient</td><td>Quantity</td></tr><tr><td>Carbohydrate</td><td>75g</td></tr><tr><td>Protein</td><td>8g</td></tr><tr><td>Fat</td><td>1g</td></tr><tr><td>Dietary fibre</td><td>3g</td></tr><tr><td>Energy</td><td>1400Kj</td></tr><tr><td>Moisture</td><td>13g</td></tr></table> <p>Maize products must have a shelf life of at least 6 months. Bags must be labelled in accordance with the Foodstuffs, Cosmetics and Disinfectants Act No 54 of 1972. The maize must be packed inpre-formed high density polypropylene or polyethylene bags which must protect the contents against moisture absorption, flavour loss, insect and animal infestations. The manufacturing and expiry date must be displayed on the packaging with in compliance to the stipulations of the Labelling of Foodstuffs, as stipulated in Government Notice R146 of 1 March 2010. Packaging size: 25kg. Maize must be transported in a vehicle that comply with prescripts of Regulation R638 under Act 54 of 1972.</p>	Nutrient	Quantity	Carbohydrate	75g	Protein	8g	Fat	1g	Dietary fibre	3g	Energy	1400Kj	Moisture	13g									
Nutrient	Quantity																							
Carbohydrate	75g																							
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Dietary fibre	3g																							
Energy	1400Kj																							
Moisture	13g																							
14.6	<p>Brown Bread Flour</p> <p>Brown Bread Flour. The flour must be free from objectionable flavours. Wheat flour must not</p>		12.5Kg	R_____																				



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	<div>contain substances originating from micro-organisms in amounts, which may represent hazard to health. Moulds and Yeast must not be present in flour. Wheat flour may during milling be treated with the following:</div> <table><tr><td>Additive</td><td>Maximum Quantity</td></tr><tr><td>Chlorine gas</td><td>2500mg/kg</td></tr><tr><td>Chlorine dioxide</td><td>30mg/kg</td></tr><tr><td>Benzoyl peroxide</td><td>50mg/kg</td></tr></table> <div>The following additives may be added to the wheat flour products in the maximum ration as indicated below:</div> <table><tr><td>Additive</td><td>Maximum Quantity</td></tr><tr><td>Ascorbic acid</td><td>200mg/kg</td></tr><tr><td>Azadicarbonamide</td><td>45mg/kg</td></tr><tr><td>Calcium acetate</td><td>3000mg/kg</td></tr><tr><td>Sodium hydrogen diacetate</td><td>2000mg/kg</td></tr><tr><td>Propionic acid or calcium and sodium salts thereof</td><td>3000mg/kg</td></tr></table> <div>Composition requirements: 87% Extraction with 212 micron sieves Moisture content not exceed 14% Ash content 0.58% (m/m) to a maximum of 0.65% on a moisture free bases. When sieved through a 212 micron wire mesh sieve, it must have a bran content not exceeding 15% (m/m). Provided that brown bread meal with a bran content of not less than 10% (m/m) and not exceeding 15% (m/m) must</div>	Additive	Maximum Quantity	Chlorine gas	2500mg/kg	Chlorine dioxide	30mg/kg	Benzoyl peroxide	50mg/kg	Additive	Maximum Quantity	Ascorbic acid	200mg/kg	Azadicarbonamide	45mg/kg	Calcium acetate	3000mg/kg	Sodium hydrogen diacetate	2000mg/kg	Propionic acid or calcium and sodium salts thereof	3000mg/kg								
Additive	Maximum Quantity																												
Chlorine gas	2500mg/kg																												
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	be deemed to comply with the above mentioned bran content requirements. The bran remaining above the 21 micron wire mesh sieve must have an ash content of no less than 3% (m/m) on a moisture free basis. Flour must be packaged in Kraft paper bags made of pure three ply Kraft paper with a minimum base mass of 80g/m². The manufacturing and expiry date must be displayed on the packaging with in compliance to the stipulations of the Labelling of Foodstuffs, as stipulated in in Section 34 of Government Notice R.642 of 20 July 2007. Packaging size: 12.5kg. Flour must be transported in a vehicle that comply with prescripts of Regulation R638 under Act 54 of 1972.																	
Item 15	Groceries																	
15.1	<div>Oats (Rolled oats)</div> <div>The product must have microbiological specifications consistent with that of soundly handled and processed oats. Oats must have a creamy appearance when cooked for 5 minutes. Oats must have a typical oatmeal porridge taste and flavour when cooked for 5 minutes and must be free from any objectionable, burnt or foreign tastes. Oats must have the following nutrient composition per 100g unprepared product:</div> <table><tr><td>Nutrient</td><td>Quantity</td></tr><tr><td>Carbohydrate</td><td>65g</td></tr><tr><td>Protein</td><td>13g</td></tr><tr><td>Fat</td><td>6g</td></tr></table>	Nutrient	Quantity	Carbohydrate	65g	Protein	13g	Fat	6g		25kg	R_____						
Nutrient	Quantity																	
Carbohydrate	65g																	
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Fat	6g																	



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	<table><tr><td>Dietary Fibre</td><td>10g</td></tr><tr><td>Energy</td><td>1680Kj</td></tr><tr><td>Moisture</td><td>9g</td></tr></table> <p>Oats must be packaged in pre-formed polyethylene- or multi-layered paper bags which must protect the contents against moisture absorption, flavour loss, pest and rodent infestation. Packaging size: 25kg. Must be transported in a vehicle that comply with the prescripts of Regulation R638 under Act No. 54 of 1972.</p>	Dietary Fibre	10g	Energy	1680Kj	Moisture	9g																	
Dietary Fibre	10g																							
Energy	1680Kj																							
Moisture	9g																							
15.2	<p>Sorghum Based Meal</p> <p>The product must have microbiological specifications consistent with that of soundly handled and processed sorghum grain. Sorghum based meal must be a chocolate brown colour and must have a smooth thick texture when cooked. Sorghum based meal must have a typical sorghum taste and aroma when cooked and must be free from any unacceptable, burnt or foreign tastes. Sorghum meal must have the following nutrient composition per 100g unprepared product:</p> <table><tr><td>Nutrient</td><td>Quantity</td></tr><tr><td>Carbohydrate</td><td>72g</td></tr><tr><td>Protein</td><td>11g</td></tr><tr><td>Fat</td><td>3g</td></tr><tr><td>Dietary Fibre</td><td>3g</td></tr><tr><td>Energy</td><td>1500Kj</td></tr><tr><td>Moisture</td><td>11g</td></tr></table> <p>The product must be packaged in pre-formed polvethylene- or multi-layered paper bags</p>	Nutrient	Quantity	Carbohydrate	72g	Protein	11g	Fat	3g	Dietary Fibre	3g	Energy	1500Kj	Moisture	11g		25kg	R_____						
Nutrient	Quantity																							
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	which must protect the contents against moisture absorption, flavour loss, pest and rodent infestation. Primary and secondary packaging must be marked and labelled in accordance with the relevant Acts and Regulations. Packaging size: 25kg. Must be transported in a vehicle that comply with the prescripts of Regulation R638 under Act No. 54 of 1972.									
15.3	Soya Mince (Textured Vegetable Protein) Textured Vegetable Protein (Soya) Products (TVP) prepared from soya protein product (SPP) (seeds of Glycine Max. L.) by various separation and extraction processes. The soya product has to resemble the meat in colour, flavour, texture and shape. Soya mince must be trains of the size of mince. Soya chunks must be cube shaped pieces of a size ranging from 12mm to 18mm. The chunk or mince products must not disintegrate when the product is cooked according to the instructions of the manufacturer. These products are intended for use in foods requiring further preparation. TVP covered by these specifications are food products produced by mixing of SPP with suitable ingredients to acquire the desired quality of the product. All ingredients must comply with the relevant requirements promulgated in terms of the current Foodstuffs, Cosmetics and Disinfectants Act. The following organisms must be less than 10 per 25g of the product when the product is testing using the SABS recommended test:		20kg	R _____						



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	<div>Escherichia coli</div> <div>Staphylococcus aureus</div> <div>Clostridium perfringens</div> <div>Nutritional composition per 100g dry product:</div> <table><tr><td>Nutrient</td><td>Quantity</td></tr><tr><td>Soya protein</td><td>24g</td></tr><tr><td>Moisture</td><td>9g</td></tr><tr><td>Sodium</td><td>1500mg (Maximum content)</td></tr><tr><td>Energy</td><td>1385Kj</td></tr><tr><td>Calcium</td><td>150mg</td></tr><tr><td>Iron</td><td>13,3mg</td></tr><tr><td>Zinc</td><td>3,7mg</td></tr><tr><td>Dietary Fibre</td><td>4g</td></tr><tr><td>Fat from other vegetable sources (unsaturated)</td><td>10%</td></tr><tr><td>Tartrazine</td><td>Not allowed</td></tr><tr><td>MSG (Mono sodium glutamate)</td><td>Not allowed</td></tr><tr><td>Hydrogenated fats and oils</td><td>Not allowed</td></tr></table> <div>Additional ingredients that must form part of the product and must comply with the relevant requirements promulgated in terms of the Foodstuffs, Cosmetics and Disinfectants Act:</div> <div>Carbohydrates</div> <div>Other plant protein products</div> <div>Vitamins</div> <div>Minerals</div> <div>Salt</div> <div>Herbs and spices</div>	Nutrient	Quantity	Soya protein	24g	Moisture	9g	Sodium	1500mg (Maximum content)	Energy	1385Kj	Calcium	150mg	Iron	13,3mg	Zinc	3,7mg	Dietary Fibre	4g	Fat from other vegetable sources (unsaturated)	10%	Tartrazine	Not allowed	MSG (Mono sodium glutamate)	Not allowed	Hydrogenated fats and oils	Not allowed								
Nutrient	Quantity																																		
Soya protein	24g																																		
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Dietary Fibre	4g																																		
Fat from other vegetable sources (unsaturated)	10%																																		
Tartrazine	Not allowed																																		
MSG (Mono sodium glutamate)	Not allowed																																		
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	<p>Edible fats.</p> <p>The following processing aids, as complied in the advisory inventory of the Codex Alimentarius Commission, may be used during manufacturing of TVP:</p> <p>Acidity regulators.</p> <p>Anti-foam agents</p> <p>Firming agents</p> <p>Enzyme preparations</p> <p>Extraction agents</p> <p>Anti-dusting agents</p> <p>Flour treatment agents</p> <p>Viscosity control agents</p> <p>The flavoured TVP food product must be palatable and free from any astringent taste. The taste and aroma must be acceptable. Various flavours must be available. The flavour, appearance, colour, shape and texture of the product must closely represent the original product and must be according to the specified criteria. The soya must be packed into low-density polyethylene bags. The bags must be sealed, to protect the contents against microbial, insect and rodent infestation. The bags must be labelled in accordance with the Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972 and the following must be printed indelibly (permanent) on each package or on a label securely attached thereto:</p> <p>Soy food quality mark.</p> <p>Directions for use, and the method to be used for cooking.</p> <p>The manufacturing and expiry date must be displayed on the packaging</p>									



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Item No	Description	Correctional Centre to be delivered to	Packaging Size	Price Including VAT	Brand Name	Country of Manufacture	Conforms with Specification Yes /No	Delivery Period after receipt of order	Minimum Order Quantity	Premises from where delivery will be made (Indicate physical Address)
15.4	Full Cream Milk Powder Full cream milk powder must be dehydrated product in powder form derived from fresh full cream milk that was produced by and is the normal secretion of the mammary glands of bovines, goats or sheep. Milk must be from herds free from tuberculosis, brucellosis, mastitis or any other dangerous disease. Milk must be clean, free from antibiotics and pathogenic organisms. The coliform count must be less than 10/ml in pasteurized and less than 50/g in other dairy products. Milk must be free from Escherichia coli. Primary dairy products of the types known as milk and reconstituted milk must not clot when boiled for 5 minutes. The product must be processed according to the manufacturer's specifications using Good Manufacturing Practices (GMP). The product must be made from standardized fresh full cream milk with added vitamins. The milk must be pasteurized, evaporated, homogenized and spray dried in order to obtain the instant powder. The mixing ration of the full cream milk powder in relation to water used must be 1 part of full cream milk powder to 9 parts of water. The only allowed ingredients and raw materials are fresh full cream milk, Vitamin A, Vitamin D3, Iron and Lecithin. Raw materials and ingredients must be of food grade quality and must be free from extraneous matters and objectionable odours and flavours. The product must have a cream to pale yellow colour. The product must have fresh flavour that is		25kg	R_____						



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	<p>characteristic of milk. The product must be free flowing. The following micro-organisms must be absent in the product: E.coli 1 and Faecal Streptococci. Composition requirements for full cream milk powder are as follows:</p> <table><tr><td>Nutrient</td><td>Quantity</td></tr><tr><td>Energy</td><td>2075Kj</td></tr><tr><td>Protein</td><td>26.4g</td></tr><tr><td>Lactose</td><td>38.6g</td></tr><tr><td>Butterfat</td><td>>26.0g</td></tr><tr><td>Lecithin (added)</td><td>0.2g</td></tr><tr><td>Minerals (ash)</td><td>5.8g</td></tr><tr><td>Water (max)</td><td>3.0g</td></tr><tr><td>Vitamin A (added)</td><td>1500IU</td></tr><tr><td>Vitamin B2</td><td>1,3mg</td></tr><tr><td>Calcium</td><td>880mg</td></tr><tr><td>Iron</td><td>0,5mg</td></tr><tr><td>Vitamin D (added)</td><td>7,5UP</td></tr><tr><td>Pantothenic acid</td><td>1,7mg</td></tr><tr><td>Vitamin B12</td><td>1mg</td></tr><tr><td>Phosphorus</td><td>700mg</td></tr><tr><td>Magnesium</td><td>80mg</td></tr><tr><td>Sodium</td><td>280mg</td></tr><tr><td>Potassium</td><td>1080mg</td></tr></table> <p>The product must be packaged in poly bags which must protect the contents against moisture absorption, flavour loss, pest and rodent infestation. Primary and secondary packaging must be marked and labelled in accordance with the relevant Acts and Regulations. Packaging size: 25kg.</p>	Nutrient	Quantity	Energy	2075Kj	Protein	26.4g	Lactose	38.6g	Butterfat	>26.0g	Lecithin (added)	0.2g	Minerals (ash)	5.8g	Water (max)	3.0g	Vitamin A (added)	1500IU	Vitamin B2	1,3mg	Calcium	880mg	Iron	0,5mg	Vitamin D (added)	7,5UP	Pantothenic acid	1,7mg	Vitamin B12	1mg	Phosphorus	700mg	Magnesium	80mg	Sodium	280mg	Potassium	1080mg									
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15.6	Ground Coffee		25kg	R																																												



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	Ground coffee that is a blend of 40% coffee and 60% chicory. The coffee must be free flowing and non-caking with a homogenous coarse or fine-grained appearance. The coffee shall be packed in porous wet strength urn bags of 40/200 litres. The product must be packaged in durable plastic bags or containers that is sealed to prevent flavour loss. The secondary bag must be made of Hessian. The packaging must be labelled in accordance with Regulation 908: 1977 of the Foodstuffs, Cosmetics and Disinfectant Act No 54 of 1972. Packaging size: 25kg.									
15.7	Rooibos Tea Rooibos Tea (Standard Grade). Refined. The product must be packed in a durable plastic bag that is sealed to prevent flavour loss. The secondary bag must be made of Hessian. The packaging must be labelled in accordance with Regulation 908: 1977 of the Foodstuffs, Cosmetics and Disinfectant Act no 54 of 1972. Packaging Size: 20Kg.		20kg	R_____						
15.9	Peanut Butter Peanut butter must have a natural flavour and aroma, must be free from foreign, bitter, rancid or objectionable tastes and odour, and must be free from black specs and seed coatings. Peanut butter must be prepared from the roasted and finely ground kernels of clean and sound shelled blanched peanuts with the addition of a suitable stabilizer that prevents oil separation, and with or without the addition of a		20kg	R_____						



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	<p>permitted anti-oxidant, sugar and salt. There must be no separation of oil from the peanut butter. Peanut butter must be free from the following micro-organisms:</p> <p>Lipolytic and oxidative organisms</p> <p>Escherichia coli</p> <p>Yeasts and Moulds</p> <p>Enterobacteriaceae</p> <p>The total Aflotoxin in peanut butter must be less than 10 ug/kg and the B1 Aflotoxin not more than 5 ug/kg.</p> <p>The chemical requirements for peanut butter are:</p> <p>Sodium chloride % by mass, maximum: 1.0</p> <p>Free fatty acids (as oleic acid), % by mass, and maximum: 1.0</p> <p>Peanut content % by mass, minimum: 90</p> <p>Energy value per 100g, minimum: 2 500kj</p> <p>Aflotoxin, including Aflotoxin B, mg/kg maximum: 10</p> <p>Aflotoxin B, mg/kg maximum: 5</p> <p>The product must be packed in re-sealable sturdy plastic containers that are capable of protecting the contents against contamination and deterioration under normal conditions of storage and transportation. The packaging must be labelled in accordance with Regulation 908: 1977 of the Foodstuffs, Cosmetics and Disinfectant Act No 54 of 1972. In addition, each batch must be identified by a product code, the day of filling, the batch number and the factory identification, embossed or otherwise indelibly marked on the container.</p> <p>Packaging size: 20kg. A valid Aflotoxin</p>									



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	Certificate (not older than three (3) months), applicable to the specific batch delivered, must accompany each delivery of Peanut Butter to Supply Chain Management Stores.																											
15.10	<p>Yellow Spread Margarine</p> <p>Yellow margarine for spreading, softer texture, source of 9 vitamins and omega 3. The moisture content of yellow spread margarine must not exceed 16%. The yellow spread margarine may contain the following ingredients:</p> <p>Vegetable oils and fats (80%), at least 40% poly unsaturated fatty acids in soft margarine, salt, milk solids, emulsifiers (4%), preservatives, flavourants and colourant. No animal fats may be present in yellow spread margarine. Preservatives and colourants must be specified on the labelling. The texture of the yellow spread margarine must be free of odours and foreign taste. The product must be light creamy beige to light yellow in colour. The acceptable level of microbes in yellow spread margarine are as follows:</p> <table><tr><td>Microbes</td><td>Ingredients</td></tr><tr><td>Total count</td><td>600/g max</td></tr><tr><td>Coliforms</td><td>50/g max</td></tr><tr><td>E. Coli</td><td>Negative</td></tr><tr><td>Anaerobic spores</td><td>Less than 10/g</td></tr><tr><td>Staphylococci</td><td>10/g max</td></tr><tr><td>Staphylococcus Aureus</td><td>Negative</td></tr><tr><td>Yeasts</td><td>Less than 10/g</td></tr><tr><td>Moulds</td><td>Less than 10/g</td></tr></table>	Microbes	Ingredients	Total count	600/g max	Coliforms	50/g max	E. Coli	Negative	Anaerobic spores	Less than 10/g	Staphylococci	10/g max	Staphylococcus Aureus	Negative	Yeasts	Less than 10/g	Moulds	Less than 10/g		20kg	R_____						
Microbes	Ingredients																											
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	<table><tr><td>Aerobic Mesophiles</td><td>Less than 10/g</td></tr></table> Margarine must have a shelf life of 6 months. Margarine must be packed in plastic or wrapped in aluminium foil and then in a carton, for protection during handling, transportation and delivery. Packaging size: 20kg. The product must not be stored under extreme temperature or humid conditions. Yellow margarine must be transported in a refrigerated truck.	Aerobic Mesophiles	Less than 10/g									
Aerobic Mesophiles	Less than 10/g											
15.11	Mixed Fruit Jam Standard grade jam of different fruit flavours. Must be smooth or comprise of reasonably tender whole fruit pieces of fruit, as the case may be. Must be prepared of more than one type of fruit and have a colour and flavour typical of the product concerned. The product must be packed in re-sealable sturdy plastic containers that are capable of protecting the contents against contamination and deterioration under normal conditions of storage and transportation. Packaging size: 25kg. The product must have a shelf life of 3 months.		25kg	R_____								
15.15	Golden syrup Choice grade golden syrup must be procured. Must be smooth with a thick and slow running consistency. Syrup must be free from any sugar crystal forming. Golden syrup must be clear with a golden brown colour. The product must be free from any impurities and foreign matter that may have a harmful effect on users. The		25kg	R_____								



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	product must be packed in re-sealable buckets which must be free from defects and leaks. Packaging size: 25kg.																																					
15.16	Table Salt Iodized food grade salt, containing not less than 97% crystalline sodium. Sal may contain free flowing agents. Raw materials must be of food grade quality and must be free from extraneous matter and objectionable odours and flavours. Salt must be white, dry and colourless. Salt must not contain any substances originating from micro-organisms in amounts which may represent a hazard to health. <table><tr><td colspan="2">Composition specification:</td></tr><tr><td>Mean aperture</td><td>550-650 microns</td></tr><tr><td>Colour IU max</td><td>85 max</td></tr><tr><td>Ash %</td><td>0.02% max</td></tr><tr><td>Moisture</td><td>4% max</td></tr><tr><td>Iodine in the form of potassium iodate</td><td>40-60ppm (mg/kg)</td></tr><tr><td>Fluoride</td><td>50 ppm (mg/kg)</td></tr><tr><td>Table salt: Crystalline sodium chloride</td><td>> 98,4% in its water-free state</td></tr><tr><td>Coarse salt: Crystalline sodium chloride:</td><td>> 97% on a dry matter basis</td></tr><tr><td colspan="2">Additives and contaminants must be listed and labelled as follows:</td></tr><tr><td>Additives</td><td>Max Level</td></tr><tr><td>Contaminants</td><td>Max Level</td></tr><tr><td>Sulphur dioxide</td><td>20 mg/kg</td></tr><tr><td>Arsenic (As)</td><td>1g/kg</td></tr></table>	Composition specification:		Mean aperture	550-650 microns	Colour IU max	85 max	Ash %	0.02% max	Moisture	4% max	Iodine in the form of potassium iodate	40-60ppm (mg/kg)	Fluoride	50 ppm (mg/kg)	Table salt: Crystalline sodium chloride	> 98,4% in its water-free state	Coarse salt: Crystalline sodium chloride:	> 97% on a dry matter basis	Additives and contaminants must be listed and labelled as follows:		Additives	Max Level	Contaminants	Max Level	Sulphur dioxide	20 mg/kg	Arsenic (As)	1g/kg		25kg	R_____						
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	<table><tr><td>Copper (Cu)</td><td>2 mg/kg</td></tr><tr><td>Lead (Pb)</td><td>2 mg/kg</td></tr></table> <p>The product must be packed in sealed bags of multiply kraft or polypropylene lined with plastic bags. The product must be stored in a cool dry well ventilated storage area. Packaging size: 25kg.</p>	Copper (Cu)	2 mg/kg	Lead (Pb)	2 mg/kg														
Copper (Cu)	2 mg/kg																		
Lead (Pb)	2 mg/kg																		
15.17	<p>Brown Sugar</p> <p>Sugar must be granulated cane sugar, crystalline, uniform in size and free from foreign material. Must be dry, homogeneous granulated free-flowing crystals. Equal size granules without foreign particles. Brown sugar must not contain more than:</p> <table><tr><td>Sulphur dioxide</td><td>20 mg/kg</td></tr><tr><td>Arsenic (As)</td><td>1g/kg</td></tr><tr><td>Copper (Cu)</td><td>2 mg/kg</td></tr><tr><td>Lead (Pb)</td><td>2 mg/kg</td></tr></table> <p>The product must be packed in sealed bags of multiply kraft or polypropylene lined with plastic bags. The packages must be labelled in accordance with R908/1977 of the Foodstuffs, Cosmetics and Disinfectant Act no 54 and 1972. Packaging size: 25kg.</p>		Sulphur dioxide	20 mg/kg	Arsenic (As)	1g/kg	Copper (Cu)	2 mg/kg	Lead (Pb)	2 mg/kg		25kg	R_____						
Sulphur dioxide	20 mg/kg																		
Arsenic (As)	1g/kg																		
Copper (Cu)	2 mg/kg																		
Lead (Pb)	2 mg/kg																		
15.18	<p>Curry Powder</p> <p>Curry powder must be a fine powder that will have a smooth running consistency when it is prepared. Curry powder must contain approved thickening agents. Must be free from inappropriate flavours and have a pleasant aroma. Must be in the form of fine powder</p>			1kg															



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	except for mixed herbs. Must be free from objectionable odours, insects and fungus. The flavour and colour must be as indicated on the package labelling and must be acceptable to the purchaser. The product must be packed in polyethylene coated cellophane, which is completely sealed or re-sealable plastic tubs. Packaging size: 1kg.									
15.18.1	Medium		1kg	R _____						
15.19	Spice The spices must be a fine powder that will have a smooth running consistency when it is prepared. The product must be free from inappropriate flavours and have a pleasant aroma. Must be in the form of fine powder except for mixed herbs. Must be free from objectionable odour, insects and fungus The flavour and colour must be as indicated on the package labelling and must be acceptable to the purchaser. The product must be packed in polyethylene coated cellophane, which is completely sealed or re-sealable plastic tubs. Packaging size: 1kg.		1kg							
15.19.1	Barbeque Spice		1kg	R _____						
15.19.2	Fish Spice		1kg	R _____						
15.19.3	Chicken Spice		1kg	R _____						
15.21	Tomato puree		3kg	R _____						



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	Must be a tomato concentrate that contains not less than 11%, but less than 24%, of natural tomato soluble solids. Shall be prepared from ripe and sound tomatoes with a good colour and flavour. Tomato concentrates shall have good flavour and odour, fairly good red colour and shall possess a homogenous (evenly divided) texture, characteristic of the product. The product shall be prepared by concentrating the tomatoes without the addition of sugar. The concentrate may be seasoned only with table salt but sodium bicarbonate, in such a quantity as to neutralize part of the tomato acids, may be added during concentration. The concentration shall be smooth in texture and free from all foreign matter and from skin, seeds and pieces of core. Must be halaal and Kosher certified. The product must be canned which must be free from other products that may lead to contamination and alter the quality, composition, flavour, odour and taste of the products. Containers shall be air tight and shall be provided with tamper-proof seals and closures. Containers shall preclude contamination with or proliferation or micro-organisms in the products during storage and transportation. Packaging size: 3kg									
15.23	Gravy Powder Gravy powder must be a fine powder that will have a smooth running consistency when it is prepared. Gravy powder must contain approved thickening agents. Must be free from inappropriate flavours and have a pleasant		25kg							



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	aroma. Must be in the form of fine powder except for mixed herbs. Must be free from objectionable odour, insects and fungus. The flavour and colour must be as indicated on the package labelling and must be acceptable for the purchaser. Product must be packed in 100% re-sealable containers that will protect the product from contamination during storage. If packed in bags/sachets, it must be packed in polyethylene coated cellophane, which is completely sealed. These bags/sachets must be packed in sturdy cardboard containers to prevent ruptures and damage. Packaging size: 25kg.									
15.23.1	Chicken Powder		25kg	R _____						
15.23.2	Beef Powder		25kg	R _____						
15.24	Soup Powder Soup instant powder. Soup must be a fine powder that will have a smooth running consistency when it is prepared. Soup must contain approved thickening agents. The product must be free from inappropriate flavours and have a pleasant aroma. Must be in the form of a fine powder except for mixed herbs. Must be free from objectionable odour, insects and fungus. The flavour and colour must be as indicated on the package labelling and must be acceptable to the purchaser. The product must be packed in 100% re-sealable containers that will protect the product from contamination during storage. If packed in		25kg							



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	bags/sachets, it must be packed in polyethylene coated cellophane, which is completely sealed. These bags/sachets must be packed in sturdy cardboard containers to prevent ruptures and damage. Packaging size: 25kg.									
15.24.1	Cream Chicken and Mushroom		25kg	R_____						
15.24.2	Clear Chicken Noodle		25kg	R_____						
15.24.3	Beef		25kg	R_____						
15.24.4	Cream Beef		25kg	R_____						
15.24.5	Clear Vegetable		25kg	R_____						
15.24.6	Cream Chicken		25kg	R_____						
15.24.7	Oxtail		25kg	R_____						
15.24.8	Minestrone		25kg	R_____						
15.24.10	Beef and Vegetable		25kg	R_____						
15.24.11	Mushroom		25kg	R_____						
15.26	Instant Fruit Drink Powder (Vitamin enriched) Product is an instant fruit flavoured drink powder enriched with Vitamin C that must be soluble in cold water. Various flavours must be available. The product must be free flowing and		25kg	R_____						



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	free from lumps. The product must, when prepared according to the manufacturer's instructions, produce a sweetened drink typical to the flavour and aroma stated on the package. The product must be sweetened with sucrose – no artificial sweeteners. Mixing ration of Fruit Drink Powder in relation to water must be 1 part of Fruit Drink Powder to 19 parts of water. Packaging: Plastic lined high density polypropylene bags must be sealed to protect the product against microbial insects and fungus. The packages must be labelled in accordance with R908/1977 of the Foodstuffs, Cosmetics and Disinfectant Act no 54 of 1972. Packaging size: 25kg. The following must appear on the labels: Directions for use and dilution ration to be used; full name and street address of manufacturer; date of manufacturer, expiry date and batch number; nutritional information of the product; and a list of ingredients used.									
15.31	Sunflower Oil Edible sunflower seed oil. No oil blends, recycled or cooking oils are allowed. The product must have an acceptable taste, a pleasant odour and an attractive sparkling transparent yellow appearance. No rancid, foreign or objectionable flavour or colour of any kind must be present. The product must contain any mineral oil. The product must contain trace elements in a proportion not exceeding the specified amount in parts per million, according to the below:		20 Lit	R_____						



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	Arsenic	1.0									
	Zinc	20.0									
	Copper	0.5									
	Lead	250.0									
	Tin	50.0									
	The following colourants are permitted in the product according to good manufacturing practices: Beta-carotene; Annatto; Ciraimin and Canthaxontine. The product must not contain any of the following micro-biological organisms: Lypolytic organisms; Oxidative organisms; Moulds and Pathogens. The product must be packaged in 20 lit plastic drums. The container must contain not less than 19.9ℓ and not more than 20.2ℓ of the product. The container must be equipped with a screw cap, so that a certain quantity of the product can be poured out, and the container then be sealed. The containers must protect the contents against deterioration and contamination during normal storage, handling and transport. The container must be labelled which contain the following information: the name and address of the manufacturer and his trademark; The name of the product; the net volume of the contents in ml or litres; and The date of manufacture (code and serial number).										
15.32	Brown Vinegar The product must be naturally fermented spirit vinegar. No foreign or inappropriate flavour or colour of any kind must be present. Brown vinegar must have a brown appearance. No		5ℓ	R_____							



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	artificial or synthesized vinegar must be procured. The product must be packaged in polypropylene or a similar plastic material bottle with a suitable re-sealable lid. All plastic bottles must in no way be damages or leaking. Packaging size: 5ℓ.									