



## 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: West Coast

Item No	Description/Specification	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 1	Grade 1 (large) chicken eggs.									
1.1	<b>Grade 1 (large) chicken eggs</b>  Eggs must not contain any artificial colourants. Eggs that are badly cracked (where the membrane is broken) must not be delivered for human consumption. Eggs must be free from blood spots, absorbed odours and any sign of mould or embryo development. Albumen must be clear, stiff and firm. Eggs must be clean prior to packaging and delivery. Eggs must be packed in paper pulp egg trays in cardboard boxes. Eggs must be stored at a temperature of 1°C to 7°C during transportation. Eggs must not be exposed to direct heat and sunlight during transportation and storage. Must be transported in a closed van to avoid direct contact with sunlight.	Malmesbury Correctional Centres: Rozenburg Street, New Prison, Malmesbury  Riebeeck West Correctional Centre: Swartland Main Road, Riebeeck West	30 Dozens	R _____						
Item 2	Frozen Whole Chicken Carcass									
2.1	<b>Frozen Whole Chicken Carcass</b>  Chicken must be plucked and cleaned properly. Chicken must be well fleshed. Chicken must be without bruises. Chicken must be without torn skin. Chicken must not be		10 Kg	R _____						



# correctional services

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	changing colour (e.g. greenish) in between the wings, thighs and on the inside. Intestines, head, feet and giblets must not form part of the full chicken carcass. Chicken must be packed individually in clear plastic bags. Packaging must be a clear plastic bag, meat tray or foil lined box. Chicken must be frozen, free from feathers, young and firm without bad odour. The box packaging must not be wet especially around the corners. Chicken carcasses must be stored at a temperature that does not exceed -18°C in transit. Chicken must be transported in a refrigerated truck/ vehicle.									
<b>Item 4</b>	<b>Fresh Half Pork Carcass without head, trotters and entrails</b>									
4.1	<b>Fresh Half Pork Carcass without head, trotters and entrails</b>  Pork Carcass must be free of any form of spoilage. Pork Carcass must be free of any form of diseases. Pork Carcass must be clean scraped and without any hair. Pork Carcass must not have a bad odour. Pork Carcass must still have a natural colour. Pork Carcass must be firm and fresh. Pork Carcass must have a total meat content of at least 75% (lean meat plus fat). Half Carcass per kg. Sufficient space must be allowed between the pork carcasses to allow movement of cold air between them during storage. Pork Carcass must be hanging on stainless steel meat rails and it must not touch the floor surface.		Kg	R_____						

Note: It is compulsory to complete all columns

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Item 6	Beef Forequarter Fresh (Halaal)									
6.1	<p><b>Beef Forequarter Fresh (Halaal)</b></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 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</p>		Kg	R _____						

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	inspector) and must be certified with the approved stamp as fit for human consumption.									
<b>Item 7</b>	<b>Frozen Fish</b>									
7.1	<b>Hake Fish</b>  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 _____						
<b>Item 10</b>	<b>Fresh Milk (Halaal)</b>									
10.1	<b>Full Cream Fresh Milk (Halaal)</b>  Full Cream Milk. Milk must either be pasteurized or ultra-heat treated (UHT). Milk must not be sour. Milk containers must be sealed with a lid. Milk must originate from herds free of tuberculosis, brucellosis and other dangerous diseases/ diseases that may pose a health risk. Milk must be free of any visible dirt, antibiotics and pathogenic micro-organisms. Milk should be from a certified supplier. Milk may not be diluted. The quality		6x1ℓ	R _____						

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	and goodness of milk must be kept fresh for long in a special packaging. No preservative or any other additive may be added to the milk. Milk must be halaal certified and displayed on the packaging. The package size is 6x1ℓ. Milk must be packed in 1ℓ aseptic sealed carton containers. The temperature of fresh milk may, after refrigeration and until delivery, not at all rise above 6°C. Milk must be transported in a refrigerated (not only isolated) truck or vehicle at a temperature between 0°C and 6°C.									
10.3	<b>Low Fat Milk (Halaal)</b>  Long Life Low Fat Milk. Milk must be ultra-heat treated (UHT). Milk must be stored unopened for a period of 6 months without refrigeration. Milk should remain fresh until at the expiry/ best before date printed on the container. Milk must be halaal certified and displayed on the packaging. The package size is 6x1ℓ. Milk must be packed in 1ℓ aseptic sealed carton containers. The temperature of fresh milk may, after refrigeration and until delivery, not at all rise above 6°C. Milk must be transported in a refrigerated (not only isolated) truck or vehicle at a temperature between 0°C and 6°C.		6x1ℓ.	R _____						
<b>Item 11</b>	<b>Bread</b>									
11.1	<b>Brown Bread Sliced</b>  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		Loaf	R _____						

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	ropiness, grit and other foreign matter. Bread must contain only ingredients normally used to 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.									
<b>Item 13</b>	<b>Fruit and Vegetables</b>									
13.1	<b>Green Apples</b>  Granny Smith apples or equivalent, 1 <sup>st</sup> 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.		8Kg	R_____						

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	Apples must be separated by pulp trays in perforated boxes. Packaging size: 8kg. Apples must have a shelf life of 5 days. Apples must not be exposed to direct heat and sunlight during transportation.									
13.7	<b>Peaches</b>  Peaches must be fresh, clean and firm. Peaches must not be overripe. Peaches must have a 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 as set out in Government Notice R.2119 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, insects, insect bites and pesticides. Peaches must have their natural colour. Peaches must have 44 mm diameter. The fruit must have a minimum weigh of 150 g – 180 g.		5 kg	R_____						
13.9	<b>Nectarines</b>  Nectarines must be fresh, clean and firm. Nectarines must not be overripe. Nectarines must be free from decay, browning, blemishes, bruises, soil, unpleasant odours, and damage by diseases, insects and residue of pesticides.		5 kg	R_____						

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	Nectarines must comply with the specification of Class 2 as set out in Government Notice R.2119 of 27 October 1978 and 4 November 2005. Nectarines must be clean, well matured, not over-ripe and approximately uniform in size. Nectarines must be free from hail marks, cracks, insects, insect bites and pesticides. Nectarines must have their natural colour. Nectarines must have an attractive appearance. Nectarines must have 40 mm diameter									
13.12	<b>Guavas</b>  Guavas must be fresh, clean and firm and must not be overripe. Guavas must be free from decay, browning, blemishes, bruises, soil, unpleasant odours and damages by diseases, insects and residue of pesticides. Guavas must be clean, sound, firm, well-formed and mature. Guavas must be free from cracks, blemishes, hail marks, insect bites and pesticides. Guavas must be without any decay and must have an attractive appearance. Guavas must have a minimum diameter of 40mm and must weigh between 150 – 200g. Guavas of the same cultivar and maturity must be packed in the same container. Packaging size: 8kg. Guavas must not be exposed to direct heat and sunlight during transportation.		8Kg	R _____						
13.15	<b>Oranges (Large)</b>  Oranges must be fresh, clean and firm and must not be overripe. Oranges must have an attractive appearance. Oranges must be free		10Kg	R _____						

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	from decay, browning, blemishes, bruises, soil, unpleasant odours and damages by diseases, insects and residue of pesticides. Oranges must comply with at least the specifications for Choice Grade citrus fruit as set out in Government Notice No. R.1137 of 13 June 1975 and applicable amendments. Oranges must be mature and of the same commercial cultivar. Oranges must have their own natural colour. Oranges must be free from greening disease and frost damage that causes granulation and a dryness of fruit. Oranges must have a minimum weight of 150 – 180g and must have a minimum diameter of 73mm and a maximum diameter of 90mm. 10% smaller or larger fruit is permissible. Oranges must be packed in mesh bags and must be of the same cultivar and maturity. Packaging size: 10kg. Oranges must not be exposed to direct heat and sunlight during transportation.									
13.20	<b>Spinach</b>  Spinach must be fresh and dark green in colour and must not be overripe. Spinach must be free from decay, blemishes, bruises, soil, unpleasant odours, and damage by diseases, insects and residue of pesticides. Spinach leaves must be young, fresh, firm and crispy and must show no sign of withering. Spinach stems must be cut 6cm from the leaves and only edible parts must be delivered for human consumption. Spinach must have a shelf-life of		10Kg	R _____						

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	4 days. Packaging material must be perforated (ventilated) type to allow air circulation. Packaging size: 10kg. Spinach must not be exposed to direct heat and sunlight during transportation.									
13.23	<b>Cabbage</b>  Cabbage must be green, untrimmed and 150mm diameter. Cabbage must not be overripe. Cabbage must free from decay, blemishes, bruises, soil unpleasant odours and damage by diseases. Part of the protruding stems of fresh cabbage and all loose, damaged or broken outer leaves must be cut away. The stem must not be protrude more than 15mm below the outer leaves. The stem must be cut neatly just below the junction with the outer leaves. The heads must be tight, sturdy and without flower-ring outgrowths. The head must be snow or creamy white. Cabbage must be fresh, clean and not wilted, and the heart (central part) must be at least 150mm in diameter compact and firm without flower shoots. Cabbage must have a shelf life of 7 days. Cabbage of the same cultivator and maturity must be packed in the same packaging. Cabbage must be packed in mesh bags. Packaging size: 20kg. Cabbage must not be exposed to heat and direct sunlight during transportation.		20Kg	R_____						
13.28	<b>Onions</b>		10Kg	R_____						

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	Onions must be of round or sard 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, 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.									
13.29	<b>Beetroot</b>  Beetroot must be fresh and well developed and not overripe. The leaves must be cut off and may not be longer than 25mm. Beetroot must have a regular shape, must be firm with no dry leaves and no woody fibres. Beetroot must be free from decay, blemishes, bruises, soil unpleasant odours and damage by diseases. Beetroot must have a shelf life of 4 days. Beetroot of the same cultivator and maturity must be packed in the same packaging. Beetroot must be packaged in ventilated mesh bags to allow air circulation. Packaging size: 10kg. Beetroot must not be exposed to heat and direct sunlight during storage and transportation.		10Kg	R _____						

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13.30	<b>Carrots</b>  Carrots must at least be 75mm long with a diameter of 75mm at the broadest section. Carrots must be young, fresh, firm and well developed and not overripe. Carrots must have their original bright colour. The foliage of the carrots must be cut (approximately 20mm long). Carrots must have a regular shape, must be firm with no dry leaves and no woody fibres. Carrots must be free from decay, blemishes, bruises, soil unpleasant odours and damage by diseases. Carrots must have a shelf life of 7 days. Carrots of the same cultivator and maturity must be packed in the same packaging. Carrots must be washed before packaging and must be packaged in ventilated plastic or mesh bags to allow air circulation. Packaging size: 10kg. Carrots must not be exposed to heat and direct sunlight during storage and transportation.		10Kg	R _____						
13.32	<b>Pumpkin</b>  Pumpkin must be young, fresh and firm and not overripe. Pumpkin must have their original bright colour. Pumpkin must be free from decay, blemishes, bruises, soil unpleasant odours and damage by diseases. Pumpkin stems must not be damaged. Pumpkins must have a regular shape and a mass of at least 1,3kg each. Pumpkin must have a shelf life of 12 days. Pumpkins of the same cultivator and maturity must be packed in the same		20Kg	R _____						

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	packaging. Pumpkins must be packed in mesh bags or perforated crates/boxes. Packaging size: 20kg. Pumpkins must not be exposed to heat and direct sunlight during storage and transportation.									
13.33	<b>Butternut</b>  Butternut must be young, fresh and firm and not overripe. Butternut must have their original bright colour. Butternut must be free from decay, blemishes, bruises, soil unpleasant odours and damage by diseases. Butternut stems must not be damaged. Butternut must have a regular shape and a mass of at least 800g each. Butternut must have a shelf life of 12 days. Butternuts of the same cultivator and maturity must be packed in the same packaging. Butternuts must be packed in mesh bags or perforated crates/boxes. Packaging size: 10kg. Butternuts must not be exposed to heat and direct sunlight during storage and transportation.		10Kg	R_____						
13.34	<b>Hubbard Squash</b>  Hubbard Squash must be young, fresh and firm and not overripe. Hubbard Squash must have their original bright colour. Hubbard Squash must be free from decay, blemishes, bruises, soil unpleasant odours and damage by diseases. Hubbard Squash stems must not be damaged. Hubbard Squashes must have a regular shape and a mass of at least 1kg each. Hubbard Squash must have a shelf life of 7		20Kg	R_____						

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	days. Hubbard squashes of the same cultivator and maturity must be packed in the same packaging. Hubbard squashes must be packed in mesh bags or perforated crates/boxes. Packaging size: 20kg. Hubbard squashes must not be exposed to heat and direct sunlight during storage and transportation.									
13.35	<b>Marrow Squash</b>  Marrow Squash must be young, fresh and firm and not overripe. Marrow Squash must have their original bright colour. Marrow Squash must be free from decay, blemishes, bruises, soil unpleasant odours and damage by diseases. Marrow Squash stems must not be damaged. Marrow Squashes must have a regular shape and a mass of at least 1kg each. Marrow Squash must have a shelf life of 7 days. Marrow squashes of the same cultivator and maturity must be packed in the same packaging. Marrow squashes must be packed in mesh bags or perforated crates/boxes. Packaging size: 20kg. Marrow squashes must not be exposed to heat and direct sunlight during storage and transportation.		20Kg	R_____						
13.36	<b>Gem Squash</b>  Gem Squash must be young, fresh and firm and not overripe. Gem Squash must have their original bright colour. Gem Squash must be free from decay, blemishes, bruises, soil unpleasant odours and damage by diseases.		20Kg	R_____						

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	Gem Squash stems must not be damaged. Gem Squashes must have a regular shape. Gem Squash must have a shelf life of 7 days. Gem squashes of the same cultivator and maturity must be packed in the same packaging. Gem squashes must be packed in mesh bags or perforated crates/boxes. Packaging size: 20kg. Gem squashes must not be exposed to heat and direct sunlight during storage and transportation.									
13.38	<b>Sweet potatoes</b>  The minimum mass of the tubers must be 170g. Sweet potatoes must be young, fresh and firm and must not be overripe when delivered. Sweet potatoes must be free from decay, blemishes, bruises, soil unpleasant odours and damage by diseases. Sweet potatoes must have a regular shape and must not be sprouting, malformed, defective, wilted or damaged by insects and parasitic nematodes. Sweet potatoes must be free from secondary roots, overheating and any other factors. Sweet potatoes' leaves must be cut off neatly. Sweet potatoes must have a shelf life of 10 days. Sweet potatoes of the same cultivator and maturity must be packed in the same packaging. Sweet potatoes must be packaged in mesh bags or perforated crates to allow air circulation. Packaging size: 10kg. Sweet potatoes must not be exposed to heat and direct sunlight during storage and transportation.		10Kg	R _____						

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13.39	<b>Potatoes</b>  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.		10Kg	R _____						
<b>Item 14</b>	<b>Maize Products</b>									
14.1	<b>Maize Meal</b>  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		25Kg	R _____						

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	<p>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:</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 in pre-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</p>	Nutrient	Quantity	Carbohydrate	75g	Protein	8g	Fat	1g	Dietary fibre	3g	Energy	1400Kj	Moisture	13g									
Nutrient	Quantity																							
Carbohydrate	75g																							
Protein	8g																							
Fat	1g																							
Dietary fibre	3g																							
Energy	1400Kj																							
Moisture	13g																							

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Item No	Description/Specification	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)														
	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><b>Maize Rice</b></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><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>	Nutrient	Quantity	Carbohydrate	75g	Protein	8g	Fat	1g	Dietary fibre	3g	Energy	1400Kj	Moisture	13g		25Kg	R_____						
Nutrient	Quantity																							
Carbohydrate	75g																							
Protein	8g																							
Fat	1g																							
Dietary fibre	3g																							
Energy	1400Kj																							
Moisture	13g																							

Note: It is compulsory to complete all columns

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## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

To be delivered to:

Management Area: West Coast

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	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 in pre-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	<b>Samp</b>  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 with that of soundly handed and processed maize. White maize must be suitable for human consumption (unless regulations		25Kg	R _____						

Note: It is compulsory to complete all columns

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To be delivered to:

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Item No	Description/Specification	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)														
	<div>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 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.</div>	Nutrient	Quantity	Carbohydrate	75g	Protein	8g	Fat	1g	Dietary fibre	3g	Energy	1400Kj	Moisture	13g									
Nutrient	Quantity																							
Carbohydrate	75g																							
Protein	8g																							
Fat	1g																							
Dietary fibre	3g																							
Energy	1400Kj																							
Moisture	13g																							
14.6	<div><b>Brown Bread Flour</b></div> <div>Brown Bread Flour. The flour must be free from objectionable flavours. Wheat flour must not contain substances originating from micro-</div>		12.5Kg	R_____																				

Note: It is compulsory to complete all columns

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To be delivered to:

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	<p>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:</p> <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> <p>The following additives may be added to the wheat flour products in the maximum ration as indicated below:</p> <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> <p>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)</p>	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								
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	must 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></table>	Nutrient	Quantity	Carbohydrate	65g	Protein	13g		25kg	R_____						
Nutrient	Quantity															
Carbohydrate	65g															
Protein	13g															

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	Fat	6g																					
	Dietary Fibre	10g																					
	Energy	1680Kj																					
	Moisture	9g																					
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.																							
15.2	<b>Sorghum Based Meal</b>  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: <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></table>		Nutrient	Quantity	Carbohydrate	72g	Protein	11g	Fat	3g	Dietary Fibre	3g	Energy	1500Kj		25kg	R_____						
Nutrient	Quantity																						
Carbohydrate	72g																						
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Fat	3g																						
Dietary Fibre	3g																						
Energy	1500Kj																						

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	Moisture	11g									
	The product 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. 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	<b>Soya Mince (Textured Vegetable Protein)</b>  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			20kg	R_____						





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	<div>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: Escherichia coli Staphylococcus aureus Clostridium perfringens 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</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									
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	<p>requirements promulgated in terms of the Foodstuffs, Cosmetics and Disinfectants Act:</p> <p>Carbohydrates</p> <p>Other plant protein products</p> <p>Vitamins</p> <p>Minerals</p> <p>Salt</p> <p>Herbs and spices</p> <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</p>									

Note: It is compulsory to complete all columns



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	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: Soy food quality mark. Directions for use, and the method to be used for cooking. The manufacturing and expiry date must be displayed on the packaging									
15.4	<b>Full Cream Milk Powder</b>  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		25kg	R _____						

Note: It is compulsory to complete all columns

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	<p>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 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>&gt;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></table>	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									
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	Magnesium	80mg									
	Sodium	280mg									
	Potassium	1080mg									
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.											
15.5	<b>Low Fat Milk Powder</b>  Low Fat 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,			25kg	R_____						

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	<p>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 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>1516Kj</td></tr><tr><td>Protein</td><td>36,2g</td></tr><tr><td>Lactose</td><td>38,6g</td></tr><tr><td>Butterfat</td><td>0,2g</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>1257mg</td></tr><tr><td>Iron</td><td>0,3mg</td></tr><tr><td>Vitamin D (added)</td><td>7,5UP</td></tr><tr><td>Pantothenic acid</td><td>1,7mg</td></tr></table>	Nutrient	Quantity	Energy	1516Kj	Protein	36,2g	Lactose	38,6g	Butterfat	0,2g	Lecithin (added)	0.2g	Minerals (ash)	5.8g	Water (max)	3.0g	Vitamin A (added)	1500IU	Vitamin B2	1,3mg	Calcium	1257mg	Iron	0,3mg	Vitamin D (added)	7,5UP	Pantothenic acid	1,7mg									
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Item No	Description/Specification		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)
	Vitamin B12	1,6mg									
	Phosphorus	700mg									
	Magnesium	80mg									
	Sodium	280mg									
	Potassium	1080mg									
	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.										
15.6	<b>Ground Coffee</b>  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.			25kg	R_____						
15.7	<b>Rooibos Tea</b>  Rooibos Tea (Standard Grade). Refined. The product must be packed in a durable plastic bag that is sealed to prevent flavour loss. The			20kg	R_____						



## correctional services

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	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.									
15.9	<b>Peanut Butter</b>  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 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: Lipolytic and oxidative organisms Escherichia coli Yeasts and Moulds Enterobacteriaceae The total Aflatoxin in peanut butter must be less than 10 ug/kg and the B1 Aflatoxin not more than 5 ug/kg. The chemical requirements for peanut butter are: Sodium chloride % by mass, maximum: 1.0 Free fatty acids (as oleic acid), % by mass, and maximum: 1.0 Peanut content % by mass, minimum: 90		20kg	R_____						

Note: It is compulsory to complete all columns

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	<p>Energy value per 100g, minimum: 2 500kj</p> <p>Aflatoxin, including Aflatoxin B, mg/kg maximum: 10</p> <p>Aflatoxin 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. Packaging size: 20kg. A valid Aflatoxin 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.</p>									
15.10	<p><b>Yellow Spread Margarine</b></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%),</p>		20kg	R _____						

Note: It is compulsory to complete all columns

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	<p>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><tr><td>Aerobic Mesophiles</td><td>Less than 10/g</td></tr></table> <p>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.</p>	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	Aerobic Mesophiles	Less than 10/g									
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																													
Aerobic Mesophiles	Less than 10/g																													
15.11	Mixed Fruit Jam		25kg	R_____																										

Note: It is compulsory to complete all columns

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	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.									
15.13	<b>Apricot Jam</b>  Standard grade apricot jam. Must be smooth or comprise of reasonably tender whole fruit pieces of fruit, as the case may be. Must be prepared from one type of fruit (apricot) 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_____						
15.14	<b>(Diabetic) Sugar free Jam</b>  Sugar free standard grade jam of different flavours must be procured. Must be smooth or comprise of reasonably tender whole fruit pieces of fruit, as the case may be. Must be		2kg	R_____						

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	prepared from one or more type of fruit and have a colour and flavour typical of the product concerned. The product must be packed in sealable glass jam jars or plastic buckets free from any defect that are capable of protecting the contents against contamination and deterioration under normal conditions of storage and transportation. Packaging size: 2kg. The product must have a shelf life of 3 months.									
15.15	<b>Golden syrup</b>  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 product must be packed in re-sealable buckets which must be free from defects and leaks. Packaging size: 25kg.		25kg	R _____						
15.16	<b>Table Salt</b>  Iodized food grade salt, containing not less than 97% crystalline sodium. Salt 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		25kg	R _____						

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	<div>in amounts which may represent a hazard to health.</div> <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>&gt; 98,4% in its water-free state</td></tr><tr><td>Coarse salt: Crystalline sodium chloride:</td><td>&gt; 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><tr><td>Copper (Cu)</td><td>2 mg/kg</td></tr><tr><td>Lead (Pb)</td><td>2 mg/kg</td></tr></table> <div>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.</div>	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	Copper (Cu)	2 mg/kg	Lead (Pb)	2 mg/kg									
Composition specification:																																										
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Additives	Max Level																																									
Contaminants	Max Level																																									
Sulphur dioxide	20 mg/kg																																									
Arsenic (As)	1g/kg																																									
Copper (Cu)	2 mg/kg																																									
Lead (Pb)	2 mg/kg																																									
15.17	<b>Brown Sugar</b>		25kg	R																																						

Note: It is compulsory to complete all columns

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	<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									
Sulphur dioxide	20 mg/kg																	
Arsenic (As)	1g/kg																	
Copper (Cu)	2 mg/kg																	
Lead (Pb)	2 mg/kg																	
15.18	<p><b>Curry Powder</b></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 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.</p>		1kg															



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15.18.1	Medium		1kg	R_____						
15.19	<b>Spice</b>  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_____						
15.20	<b>Tomato paste</b>  Must be a tomato concentrate that contains 24% or more, 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)		3kg	R_____						

Note: It is compulsory to complete all columns

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	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									
15.21	<b>Tomato puree</b>  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		3kg	R _____						

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	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	<b>Gravy Powder</b>  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 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		25kg							

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	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	<b>Soup Powder</b>  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 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.		25kg							

Note: It is compulsory to complete all columns



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15.24.1	Cream Chicken and Mushroom		25kg	R_____						
15.24.2	Clear Chicken Noodle		25kg	R_____						
15.24.3	Beef		25kg	R_____						
15.24.6	Cream Chicken		25kg	R_____						
15.24.7	Oxtail		25kg	R_____						
15.25	<b>Instant Fruit Drink Powder (Vitamin enriched)</b>  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 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: Sealed sachets. The packaging must be sealed to protect the product against microbial, insect and rodent infestation. The packages must be labelled in accordance with R908/1977 of the Foodstuffs, Cosmetics and Disinfectant Act no 54 of 1972.		15g sachets x 1000	R_____						



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	Packaging size: 15g sachets x 1000. 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.									
15.26	<p><b>Instant Fruit Drink Powder (Vitamin enriched)</b></p> <p>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 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;</p>		25kg	R_____						

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	nutritional information of the product; and a list of ingredients used.																													
15.30	<p><b>Whole wheat Biscuits</b></p> <p>The nutrient composition of the biscuits must be as follows:</p> <table><tr><td>Weight per biscuit</td><td>5.7g to 7g</td></tr><tr><td>Energy</td><td>95kj</td></tr><tr><td>Moisture</td><td>3%</td></tr><tr><td>Protein</td><td>11.4%</td></tr><tr><td>Fat</td><td>8.7%</td></tr><tr><td>Carbohydrates</td><td>71.9%</td></tr><tr><td>Starch</td><td>63.4%</td></tr><tr><td>Fibre</td><td>1.1%</td></tr><tr><td>Salt</td><td>1.1%</td></tr><tr><td>Total Sugar</td><td>8.5%</td></tr></table> <p>The list of ingredients and raw materials are as follows: crushed wheat, wheat flour, vegetable and marine fats, butter, golden syrup, glucose, yeast, malt extract, whey powder, salt, raising agents, lecithin, flour improver. Raw materials and ingredients must be of food grade quality and must be free from extraneous matter and objectionable odours and flavours. The product must be a course textured, crisp high bran biscuit or rusk with a nutty wholesome flavour and must be treated as very fragile. The product must be free from all visible mould growth that causes deterioration in the quality of the product. All the products must show no significant degree of deterioration in the quality of the product. All the products must show no</p>	Weight per biscuit	5.7g to 7g	Energy	95kj	Moisture	3%	Protein	11.4%	Fat	8.7%	Carbohydrates	71.9%	Starch	63.4%	Fibre	1.1%	Salt	1.1%	Total Sugar	8.5%		12 x 250g	R_____						
Weight per biscuit	5.7g to 7g																													
Energy	95kj																													
Moisture	3%																													
Protein	11.4%																													
Fat	8.7%																													
Carbohydrates	71.9%																													
Starch	63.4%																													
Fibre	1.1%																													
Salt	1.1%																													
Total Sugar	8.5%																													

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Item No	Description/Specification	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)										
	significant degree of deterioration in either flavour or textural properties within 12 weeks of the date of manufacture. The product must be clear of any form of potential insect infestation and must not be stored under extreme temperature or humid conditions. The product must be sealed packages. Package size: 12 x 250g per box. The product must have a shelf life of 12 weeks.																			
15.31	<p><b>Sunflower Oil</b></p> <p>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:</p> <table><tr><td>Arsenic</td><td>1.0</td></tr><tr><td>Zinc</td><td>20.0</td></tr><tr><td>Copper</td><td>0.5</td></tr><tr><td>Lead</td><td>250.0</td></tr><tr><td>Tin</td><td>50.0</td></tr></table> <p>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</p>	Arsenic	1.0	Zinc	20.0	Copper	0.5	Lead	250.0	Tin	50.0		20 Lit	R_____						
Arsenic	1.0																			
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## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

To be delivered to:

Management Area: West Coast

Item No	Description/Specification	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)
	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	<b>Brown Vinegar</b>  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 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.		5ℓ	R _____						