



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: Upington

| 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 | Grade 1 (large) chicken eggs 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. | Upington | 30 Dozens | R _____ | | | | | | |
| Item 2 | Frozen Whole Chicken Carcass | | | | | | | | | |
| 2.1 | Frozen Whole Chicken Carcass 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 | Upington | 10 Kg | R _____ | | | | | | |



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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. | | | | | | | | | |
| Item 4 | Fresh Half Pork Carcass without head, trotters and entrails | | | | | | | | | |
| 4.1 | Fresh Half Pork Carcass without head, trotters and entrails 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. | Upington | Kg | R_____ | | | | | | |
| Item 5 | Beef Forequarter Fresh | | | | | | | | | |

Note: It is compulsory to complete all columns



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| 5.1 | Beef Forequarter Fresh 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. 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 inspector) and must be certified with the approved stamp as fit for human consumption. | Upington | Kg | R_____ | | | | | | |
| Item 7 | Frozen Fish | | | | | | | | | |

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| 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. | Upington | 5 Kg | R _____ | | | | | | |
| 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 | Upington | 8Kg | R _____ | | | | | | |

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| | not be exposed to direct heat and sunlight during transportation. | | | | | | | | | |
| 13.17 | Bananas Bananas must be fresh, clean and firm and must not be overripe when delivered. Bananas must have an attractive appearance. Bananas must be free from decay, browning, blemishes, bruises, soil, unpleasant odours and damages by diseases, insects and residue of pesticides. Bananas must be supplied in bunches and each individual fruit must have no bruises, blemishes or any diseases. Bananas in the same consignment must be approximately of the same size and cultivar. The flesh of the fruit must be firm and fresh. Bananas must not be too green. Bananas must have a circumference of 180mm and a weight of 100 – 160g. Bananas of the same cultivar and maturity must be packed in perforated boxes. Packaging size: 10kg. Bananas must not be exposed to direct heat and sun | Upington | 10Kg | R _____ | | | | | | |
| 13.23 | Cabbage 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 | Upington | 20Kg | R _____ | | | | | | |

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| | 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. | | | | | | | | | |
| 13.28 | Onions Onions must be of round or saud 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. | Upington | 10Kg | R_____ | | | | | | |
| 13.29 | Beetroot Beetroot must be fresh and well developed and not overripe. The leaves must be cut off | Upington | 10Kg | R_____ | | | | | | |

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| | 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. | | | | | | | | | |
| 13.30 | Carrots 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. | Upington | 10Kg | R _____ | | | | | | |

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| 13.32 | Pumpkin 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 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. | Upington | 20Kg | R_____ | | | | | | |
| 13.38 | Sweet potatoes 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 | Upington | 10Kg | R_____ | | | | | | |

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| | 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. | | | | | | | | | |
| 13.39 | Potatoes 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. | Upington | 10Kg | R_____ | | | | | | |
| Item 14 | Maize Products | | | | | | | | | |
| 14.1 | Maize Meal Super white maize meal sifted. Not more than 5% shall be whole grain, and not more than 5% | Upington | 25Kg | R_____ | | | | | | |

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| | <p>shall pass through a 1.18mm sieve as per Maize Products Regulation no R.63 of 2016. The product will have a</p> <p>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:</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</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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| | 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><tr><td>Fat</td><td>1g</td></tr><tr><td>Dietary fibre</td><td>3g</td></tr></table> | Nutrient | Quantity | Carbohydrate | 75g | Protein | 8g | Fat | 1g | Dietary fibre | 3g | Upington | 25Kg | R_____ | | | | | | |
| Nutrient | Quantity | | | | | | | | | | | | | | | | | | | |
| Carbohydrate | 75g | | | | | | | | | | | | | | | | | | | |
| Protein | 8g | | | | | | | | | | | | | | | | | | | |
| Fat | 1g | | | | | | | | | | | | | | | | | | | |
| Dietary fibre | 3g | | | | | | | | | | | | | | | | | | | |

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| | 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 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 | 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 with that of soundly handed and processed maize. White maize must be suitable for | | Upington | 25Kg | R_____ | | | | | | |

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| | <p>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 | | | | | | | | | | | | | | | | | | | | | | | |
| Protein | 8g | | | | | | | | | | | | | | | | | | | | | | | |
| Fat | 1g | | | | | | | | | | | | | | | | | | | | | | | |
| Dietary fibre | 3g | | | | | | | | | | | | | | | | | | | | | | | |
| Energy | 1400Kj | | | | | | | | | | | | | | | | | | | | | | | |
| Moisture | 13g | | | | | | | | | | | | | | | | | | | | | | | |
| 14.5 | <p>White Bread Flour</p> <p>White Bread Flour. The flour must be free from objectionable flavours. Wheat flour must not contain substances originating from micro-</p> | Upington | 12.5Kg | R_____ | | | | | | | | | | | | | | | | | | | | |

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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: 75% 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. Must be fine enough to pass through 212 micron wire mesh sieve. Colour: <1,0kj units (Ken Jones colour classification). 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</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 | | | | | | | | |
| 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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | |



correctional services

Department:
Correctional Services
REPUBLIC OF SOUTH AFRICA

Management Area: Upington

| 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) | | | | | | | | | | | | | | | | | | |
|---------------------------|---|--|------------------|---------------------|------------|------------------------|-------------------------------------|--|------------------------|---|------------------|---------------|----------|------------------|---------|-----------------|-----------|---------------------------|-----------|----------|--------|--------|--|--|--|--|--|--|
| | 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. | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 14.6 | <p>Brown Bread Flour</p> <p>Brown Bread Flour. The flour must be free from objectionable flavours. Wheat flour must not 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:</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></table> | 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 | Upington | 12.5Kg | R_____ | | | | | | |
| 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 | | | | | | | | | | | | | | | | | | | | | | | | | | | |

Note: It is compulsory to complete all columns

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|----------------|--|--|----------------|---------------------|------------|------------------------|-------------------------------------|--|------------------------|---|
| | <div>Propionic acid or calcium and sodium salts thereof</div> <div>3000mg/kg</div> <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) 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.</p> | | | | | | | | | |
| Item 15 | Groceries | | | | | | | | | |
| 15.1 | Oats (Rolled oats) | Upington | 25kg | R _____ | | | | | | |



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|---------------|--|--|----------------|---------------------|------------|------------------------|-------------------------------------|--|------------------------|---|-----|--------|--------|----------|----|--|--|--|--|--|--|--|--|--|
| | <p>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:</p> <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><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> | Nutrient | Quantity | Carbohydrate | 65g | Protein | 13g | Fat | 6g | Dietary Fibre | 10g | Energy | 1680Kj | Moisture | 9g | | | | | | | | | |
| Nutrient | Quantity | | | | | | | | | | | | | | | | | | | | | | | |
| Carbohydrate | 65g | | | | | | | | | | | | | | | | | | | | | | | |
| Protein | 13g | | | | | | | | | | | | | | | | | | | | | | | |
| Fat | 6g | | | | | | | | | | | | | | | | | | | | | | | |
| Dietary Fibre | 10g | | | | | | | | | | | | | | | | | | | | | | | |
| Energy | 1680Kj | | | | | | | | | | | | | | | | | | | | | | | |
| Moisture | 9g | | | | | | | | | | | | | | | | | | | | | | | |
| 15.4 | <p>Full Cream Milk Powder</p> <p>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,</p> | Upington | 25kg | R_____ | | | | | | | | | | | | | | | | | | | | |

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|----------|--|--|----------------|---------------------|------------|------------------------|-------------------------------------|--|------------------------|---|--|--|--|--|
| | <p>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 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></table> | Nutrient | Quantity | Energy | 2075Kj | | | | | | | | | |
| Nutrient | Quantity | | | | | | | | | | | | | |
| Energy | 2075Kj | | | | | | | | | | | | | |

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|-------------------|---|---------|--|----------------|---------------------|------------|------------------------|-------------------------------------|--|------------------------|---|-------------|------|-------------------|--------|------------|-------|---------|-------|------|-------|-------------------|-------|------------------|-------|-------------|-----|------------|-------|-----------|------|--------|-------|-----------|--------|--|--|--|--|--|--|--|--|--|
| | <table><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> | 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 | | | | | | | | | |
| 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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 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 | Ground Coffee 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 | | Upington | 25kg | R_____ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

Note: It is compulsory to complete all columns



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|---------|--|--|----------------|---------------------|------------|------------------------|-------------------------------------|--|------------------------|---|
| | 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. | | | | | | | | | |
| 15.8 | Black Tea Black Tea from all black tea cultivars leaves. Refined leaf tea. 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: 20kg. | Upington | 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 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 | Upington | 20kg | R_____ | | | | | | |

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|---------|--|--|----------------|---------------------|------------|------------------------|-------------------------------------|--|------------------------|---|
| | <p>Yeasts and Moulds Enterobacteriaceae</p> <p>The total Aflatoxin in peanut butter must be less than 10 ug/kg and the B1 Aflatoxin 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. Packaging size: 20kg. A valid Aflotoxin 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> | | | | | | | | | |

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|-----------------------|--|--|----------------|---------------------|------------|------------------------|-------------------------------------|--|------------------------|---|----------------|---------------|----------|-----------------------|----------|--------|----------------|--------|----------------|--------------------|----------------|----------|------|--------|--|--|--|--|--|--|
| 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><tr><td>Aerobic Mesophiles</td><td>Less than 10/g</td></tr></table> <p>Margarine must have a shelf life of 6 months.</p> <p>Margarine must be packed in plastic or</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 | Upington | 20kg | R_____ | | | | | | |
| 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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |



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| | 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. | | | | | | | | | |
| 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. | Upington | 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 product must be packed in re-sealable buckets which must be free from defects and leaks. Packaging size: 25kg. | Upington | 25kg | R _____ | | | | | | |

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|--|--|--|----------------|---------------------|-----------------|------------------------|-------------------------------------|--|------------------------|---|--------|--|------------------|----------|----------------|---|---------------------------------|---|-----------------------------|--|--|-----------|-----------|--------------|-----------|-----------------|----------|--------------|-------|----------|------|--------|--|--|--|--|--|--|
| 15.16 | <p>Table Salt</p> <p>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.</p> <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 | Upington | 25kg | R_____ | | | | | | |
| 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 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

Note: It is compulsory to complete all columns

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Department:
Correctional Services
REPUBLIC OF SOUTH AFRICA

Management Area: Upington

| 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) | | | | | | | |
|-----------------|---|-----------------|--|----------------|---------------------|-------------|------------------------|-------------------------------------|--|------------------------|---|--------|--|--|--|--|--|--|
| | <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 | Brown Sugar <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 | Upington | 25kg | R_____ | | | | | | |
| Sulphur dioxide | 20 mg/kg | | | | | | | | | | | | | | | | | |
| Arsenic (As) | 1g/kg | | | | | | | | | | | | | | | | | |
| Copper (Cu) | 2 mg/kg | | | | | | | | | | | | | | | | | |
| Lead (Pb) | 2 mg/kg | | | | | | | | | | | | | | | | | |
| 15.18 | Curry Powder <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> | Upington | 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 _____ | | | | | | |
| 15.23 | 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 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. | Upington | 25kg | | | | | | | |
| 15.23.1 | Chicken Powder | | 25kg | R _____ | | | | | | |

Note: It is compulsory to complete all columns

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|---------|--|--|----------------|---------------------|------------|------------------------|-------------------------------------|--|------------------------|---|
| 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 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. | Upington | 25kg | | | | | | | |
| 15.24.1 | Cream Chicken and Mushroom | | 25kg | R _____ | | | | | | |
| 15.24.2 | Clear Chicken Noodle | | 25kg | R _____ | | | | | | |
| 15.24.4 | Cream Beef | | 25kg | R _____ | | | | | | |
| 15.24.6 | Cream Chicken | | 25kg | R _____ | | | | | | |
| 15.24.8 | Minestrone | | 25kg | R _____ | | | | | | |

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|---------|---|--|----------------|---------------------|------------|------------------------|-------------------------------------|--|------------------------|---|
| 15.26 | <p>Instant Fruit Drink Powder (Vitamin enriched)</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; nutritional information of the product; and a list of ingredients used.</p> | Upington | 25kg | R_____ | | | | | | |
| 15.31 | <p>Sunflower Oil</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</p> | Upington | 20 Lit | R_____ | | | | | | |

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|---------|---|--|----------------|---------------------|------------|------------------------|-------------------------------------|--|------------------------|---|------|--|--|--|--|--|--|--|--|--|
| | <p>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 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</p> | Arsenic | 1.0 | Zinc | 20.0 | Copper | 0.5 | Lead | 250.0 | Tin | 50.0 | | | | | | | | | |
| Arsenic | 1.0 | | | | | | | | | | | | | | | | | | | |
| Zinc | 20.0 | | | | | | | | | | | | | | | | | | | |
| Copper | 0.5 | | | | | | | | | | | | | | | | | | | |
| Lead | 250.0 | | | | | | | | | | | | | | | | | | | |
| Tin | 50.0 | | | | | | | | | | | | | | | | | | | |



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|---------|---|--|----------------|---------------------|------------|------------------------|-------------------------------------|--|------------------------|---|
| | 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 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. | Upington | 5ℓ | R _____ | | | | | | |