

# 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: NAME OF BIDDER: BBBEE STATUS LEVEL:

HO 4/2020

Item No	Description/Specification	Correctional Centre to be delivered to		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.	Edenburg	30 Dozens	R						
Item 3	Frozen Whole Chicken Carcass Halaal									
3.1	Frozen Whole Chicken Carcass Halaal Chicken must be plucked and cleaned properly. Chicken must be well fleshed. Chicken must be without bruises. Chicken	Edenburg	10 Kg	R						



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	must be without torn skin. Chicken must not be 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. Must be Halaal certified on the packaging. 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	Edenburg	Кg	R						



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	on stainless steel meat rails and it must not touch the floor surface.									
Item 5	Beef Forequarter Fresh									
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	Edenburg	Кg	R						



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	qualified and authorized official (meat inspector) and must be certified with the approved stamp as fit for human consumption.									
Item 7	Frozen Fish									
7.1	Hake Fish Frozen Hake. Fish must be without heads and scales. Fish must be gutted (intestines must be removed). Fish must be frozen when delivered at a temperature of -18°C. Fish must be free from bad odours. Fish must not show signs of defrosting. Fish must not show signs of re- freezing e.g. wet markings on boxes. Must be packed in 5 Kg. Fish portions must be single wrapped, packed in layers and be covered in a plastic bag inside the box. The box must be dray 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.	Edenburg	5 Kg	R						
Item 11	Bread									
11.1	Brown Bread Sliced A loaf of bread must weigh between 700g and 800g. Bread must be fresh and properly baked. Bread must be clean and free from any ropiness, grit and other foreign matter. Bread must contain only ingredients normally used to 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	Edenburg	Loaf	R						



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	name, weight, expiry date, nutritional information and company name must also appear on the packaging as prescribed under R146 of 1 March 2010. The fortification logo must appear on the plastic wrapping of each loaf. Bread must be transported in a vehicle that comply with prescripts of Regulation r638 under Act 54 of 1972. In all cases in which bread is dispatched by rail, the bread must be packed in suitable containers to ensure that the content is protected during transportation from dust, loss and/or decay.									
Item 13	Fruit and Vegetables									
13.1	Green Apples Granny Smith apples or equivalent, 1 <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 stern. 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 not be exposed to direct heat and sunlight during transportation.	Edenburg	8Kg	R						



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13.8	Pears Pears must be fresh, clean and firm. Pears must not be overripe. Pears must be free from decay, browning, blemishes, bruises, soil, unpleasant odours and damages by diseases, insects and residue of pesticides. Pears must comply with at least the specifications for Class 2 as set out in Government Notice R.2177 of 3 November 1976 and R.2987 of 31 December 2004. Pears must be firm, clean, firm, fairly well formed, mature and uniform in size. Pears must be free from decay, cracks, insect bites and pesticides. Pears must have a natural colour and an attractive appearance. Pears must weigh between 150 – 180g. Pears of the same cultivar and maturity must be packed in the same container. Pears must be packed in perforated boxes. Packaging size: 8kg. Pears must not be exposed to direct heat and sunlight during transportation.	Edenburg	8Kg	R						
13.15	Oranges (Large) Oranges must be fresh, clean and firm and must not be overripe. Oranges must have an attractive appearance. Oranges must be free 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.	Edenburg	10Kg	R						



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	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.									
13.18	Watermelon Watermelons must be fresh, clean and firm and must not be overripe. Watermelons must have an attractive appearance. Watermelons must be free from decay, browning, blemishes, bruises, soil, unpleasant odours and damages by diseases, insects and residue of pesticides. Watermelons must be well developed and sound and have a reasonable size for the specific cultivar in question. Watermelons must not be green and must not be wilted. Watermelons must be of the same cultivar and maturity Packaging size: Per kg. Watermelons must not be exposed to direct heat and sunlight during transportation.	Edenburg	Кg	R						
13.20	Spinach	Edenburg	10Kg	R						



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	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 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	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 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	Edenburg	20Kg	R						



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	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.	Edenburg	10Kg	R						
13.29	Beetroot 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	Edenburg	10Kg	R						



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	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	<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.	Edenburg	10Kg	R						
13.31	Parsnips Parsnips must have a root of at least 100mm long and with a diameter of 25mm at the	Edenburg	10Kg	R						



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	broadest section. Parsnips must be young, fresh, firm and well developed and not overripe. Parsnips must have their original bright colour. Parsnips must be free from decay, blemishes, bruises, soil unpleasant odours and damage by diseases. Parsnips must have a regular shape, must be free from woody fibres and growth cracks. The foliage of parsnips must be cut (approximately 20mm long). Parsnips must have a shelf life of 7 days. Parsnips of the same cultivator and maturity must be packed in the same packaging. Parsnips must be washed before packaging and must be packaged in ventilated plastic or mesh bags to allow air circulation. Packaging size: 10kg. Parsnips must not be exposed to heat and direct sunlight during storage and transportation.									
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	Edenburg	20Kg	R						



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	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.	Edenburg	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% shall pass through a 1.18mm sieve as per Maize Products Regulation no R.63 of 2016. The product will have a white creamy	Edenburg	25Kg	R						



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	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:									
	Nutrient Quantity									
	Carbohydrate 75g									
	Protein 8g Fat 1g									
	Fat 1g   Dietary fibre 3g									
	Energy 1400Kj									
	Moisture 13g									
	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									



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	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	Maize Rice     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:     Nutrient   Quantity     Carbohydrate   75g     Protein   8g     Fat   1g     Dietary fibre   3g     Energy   1400Kj	Edenburg	25Kg	R						



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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 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.									
Item 15	Groceries									
15.4	Full Cream Milk Powder Full cream milk powder must be dehydrated product in powder form derived from fresh full cream milk that was produced by and is the normal secretion of the mammary glands of bovines, goats or sheep. Milk must be from herds free from tuberculosis, brucellosis, mastitis or any other dangerous disease. Milk must be clean, free from antibiotics and pathogenic organisms. The coliform count must be less than 10/ml in pasteurized and less than 50/g in other dairy products. Milk must be free from Escherichia coli. Primary	Edenburg	25kg	R						



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	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:								
	Nutrient Quantity								
	Energy 2075Kj								
	Protein 26.4g								
	Lactose 38.6g								
	Butterfat >26.0g								
	Lecithin (added) 0.2g								



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	Minerals (ash)5.8gWater (max)3.0gVitamin A (added)1500IUVitamin B21,3mgCalcium880mgIron0,5mgVitamin D (added)7,5UPPantothenic acid1,7mgVitamin B121mgPhosphorus700mgMagnesium80mgSodium280mgPotassium1080mgThe product must be packaged in poly bagswhich must protect the contents againstmoisture absorption, flavour loss, pest androdent infestation. Primary and secondarypackaging must be marked and labelled inaccordance with the relevant Acts andRegulations. 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 that is sealed to prevent flavour loss. The secondary bag must be made of Hessian. The packaging must be labelled in accordance with	Edenburg	25kg	R						



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	Regulation 908: 1977 of the Foodstuffs, Cosmetics and Disinfectant Act No 54 of 1972. Packaging size: 25kg.									
15.7	Rooibos Tea Rooibos Tea (Standard Grade). Refined. The product must be packed in a durable plastic bag that is sealed to prevent flavour loss. The secondary bag must be made of Hessian. The packaging must be labelled in accordance with Regulation 908: 1977 of the Foodstuffs, Cosmetics and Disinfectant Act no 54 of 1972. Packaging Size: 20Kg.	Edenburg	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 Yeasts and Moulds Enterobacteriaceae	Edenburg	20kg	R						



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15.10	The total Aflotoxin in peanut butter must be less than 10 ug/kg and the B1 Aflotoxin 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 Energy value per 100g, minimum: 2 500kj Aflotoxin, including Aflotoxin B, mg/kg maximum: 10 Aflotoxin B, mg/kg maximum: 5 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.	Edenburg	20kg							
15.10	Yellow Spread Margarine	Edenburg	20kg	R						



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	Yellow margarine for spreading										
	source of 9 vitamins and o										
	moisture content of yellow spr must not exceed 16%. The										
	margarine may contain										
	ingredients:	and following									
	Vegetable oils and fats (80%)										
	poly unsaturated fatty acids in										
	salt, milk solids, emul										
	preservatives, flavourants and										
	animal fats may be present in margarine. Preservatives and c										
	be specified on the labelling. Th										
	yellow spread margarine mu										
	odours and foreign taste. The p										
	light creamy beige to light yellow										
	acceptable level of microbes in	n yellow spread									
	margarine are as follows: Microbes Ing	radianta									
	Total count	gredients 600/g max									
	Coliforms	50/g max									
	E. Coli	Negative									
		ess than 10/g									
	Staphylococci	10/g max									
	Staphylococcus	Negative									
	Aureus										
		ess than 10/g									
		ess than 10/g									
		ess than 10/g									
	Margarine must have a shelf lif Margarine must be packed										
	wrapped in aluminium foil and the										



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	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.	Edenburg	25kg	R						
15.12	Peach Jam Standard grade peach 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 (peach) 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.	Edenburg	25kg	R						



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	Packaging size: 25kg. The product must have a shelf life of 3 months.									
15.13	Apricot Jam 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.	Edenburg	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.	Edenburg	25kg	R						
15.16	Table Salt       Iodized food grade salt, containing not less       than 97% crystalline sodium. Sal may contain       free flowing agents. Raw materials must be of	Edenburg	25kg	R						



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	food grade quality and m										
	extraneous matter and obj										
	and flavours. Salt must b										
	colourless. Salt must r										
	substances originating from										
	in amounts which may reprine the alth.	resent a nazaro to									
	Composition specification:										
	Mean aperture	550-650									
	mean apenare	microns									
	Colour IU max	85 max									
	Ash %	0.02% max									
	Moisture	4% max									
	lodine in the form of	40-60ppm									
	potassium iodate	(mg/kg)									
	Fluoride	50 ppm									
		(mg/kg)									
	Table salt: Crystalline	> 98,4% in its									
	sodium chloride	water-free									
		state									
	Coarse salt: Crystalline	> 97% on a dry									
	sodium chloride: Additives and contaminan	matter basis									
	and labelled as follows:	its must de listed									
	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									
	The product must be packed										
	multiply kraft or polyprop										



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	plastic bags. The product must be stored in a cool dry well ventilated storage area. Packaging size: 25kg.									
15.17	Brown Sugar     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:     Sulphur dioxide   20 mg/kg     Arsenic (As)   1g/kg     Copper (Cu)   2 mg/kg     Lead (Pb)   2 mg/kg     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.	Edenburg	25kg	R						
15.18	Curry Powder 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	Edenburg	1kg							



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	package labelling and must be acceptable to the purchaser. The product must be packed in polyethylene coated cellophane, which is completely sealed or re-sealable plastic tubs. Packaging size: 1kg.									
15.18.1	Medium		1kg	R						
15.19	<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.	Edenburg	1kg							
15.19.1	Barbeque Spice		1kg	R						
15.19.3	Chicken Spice		1kg	R						
15.21	Tomato puree 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	Edenburg	3kg	R						



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	good flavour and odour, fairly good red colour and shall possess a homogenous (evenly divided) texture, characteristic of the product. The product shall be prepared by concentrating the tomatoes without the addition of sugar. The concentrate may be seasoned only with table salt but sodium bicarbonate, in such a quantity as to neutralize part of the tomato acids, may be added during concentration. The concentration shall be smooth in texture and free from all foreign matter and from skin, seeds and pieces of core. Must be halaal and Kosher certified. The product must be canned which must be free from other products that may lead to contamination and alter the quality, composition, flavour, odour and taste of the products. Containers shall be air tight and shall be provided with tamper-proof seals and closures. Containers shall preclude contamination with or proliferation or micro- organisms in the products during storage and transportation. Packaging size: 3kg									
15.23	Gravy Powder Gravy powder must be a fine powder that will have a smooth running consistency when it is prepared. Gravy powder must contain approved thickening agents. Must be free from inappropriate flavours and have a pleasant aroma. Must be in the form of fine powder except for mixed herbs. Must be free from objectionable odour, insects and fungus. The	Edenburg	25kg							



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



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	completely sealed. These bags/sachets must be packed in sturdy cardboard containers to prevent ruptures and damage. Packaging size: 25kg.									
15.24.2	Clear Chicken Noodle		25kg	R						
15.24.6	Cream Chicken		25kg	R						
15.26	Instant Fruit Drink Powder (Vitamin enriched) Product is an instant fruit flavoured drink powder enriched with Vitamin C that must be soluble in cold water. Various flavours must be available. The product must be free flowing and 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	Edenburg	25kg	R						



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	manufacturer, expiry date and batch number; nutritional information of the product; and a list of ingredients used.									
15.31	Sunflower OilEdible sunflower OilEdible 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:Arsenic1.0Zinc20.0Copper0.5Lead250.0Tin50.0The 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; Moulds and Pathogens. The product must be packaged in 20 lit plastic drums. The container must contain not less than 19.9 $\ell$ and not more than 20.2 $\ell$ of the product. The container must be equipped with	Edenburg	20 Lit	R						



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	a screw cap, so that a certain quantity of the product can be poured out, and the container then be sealed. The containers must protect the contents against deterioration and contamination during normal storage, handling and transport. The container must be labelled which contain the following information: the name and address of the manufacturer and his trademark; The name of the product; the net volume of the contents in ml or litres; and The date of manufacture (code and serial number).									
15.32	Brown Vinegar The product must be naturally fermented spirit vinegar. No foreign or inappropriate flavour or colour of any kind must be present. Brown vinegar must have a brown appearance. No 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: 5 <i>c</i> .	Edenburg	52	R						