



correctional services

Department:
Correctional Services
REPUBLIC OF SOUTH AFRICA

DEPARTMENT OF CORRECTIONAL SERVICES PRICING SCHEDULE

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

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

Management Area: Baviaanspoort

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 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 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.	Logistics Warehouse	10 Kg	R_____						
Item 3	Frozen Whole Chicken Carcass Halaal									

Note: It is compulsory to complete all columns



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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 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.	Logistics Warehouse	10 Kg	R _____						
Item 6	Beef Forequarter Fresh (Halaal)									
6.1	Beef Forequarter Fresh (Halaal) 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	Logistics Warehouse	Kg	R _____						

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	colour retained after refrigeration. All meat must be free of any form of spoilage or disease. Fore quarters must be graded as C1 according to the current meat classification regulations. Must be Halaal certified on the packaging. Received as forequarters per kilogram. Meat must be hanging on stainless steel meat rails and packaging must be see-through to display the bright red colour. Sufficient space must be allowed between carcasses to allow unrestricted air flow between the carcasses during storage in transit. Carcasses must be transported in a refrigerated truck or vehicle in a hygienic way and must be covered suitably so that it is protected to the satisfaction of the receiving officer against dust and other possible contamination. Carcasses must be hanging on stainless steel meat rails during transportation and it must not touch the floor surface. All carcasses must be inspected by a qualified and authorized official (meat inspector) and must be certified with the approved stamp as fit for human consumption.									
Item 8	Frozen Fish (Halaal)									
8.1	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.	Logistics Warehouse	5 Kg	R _____						

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	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.									
8.1	Hake Fish (Halaal) 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. Fish must be Halaal certified on the packaging. 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.	Logistics Warehouse	5 Kg	R_____						
Item 9	Fresh Milk									

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9.3	Low Fat Milk Long Life Low Fat Milk. Milk must be ultra-heat treated (UHT). Milk must be stored unopened for a period of 6 months without refrigeration. Milk should remain fresh until at the expiry/ best before date printed on the container. The package size is 6x1ℓ. Milk must be packed in 1ℓ aseptic sealed carton containers. The temperature of fresh milk may, after refrigeration and until delivery, not at all rise above 6°C. Milk must be transported in a refrigerated (not only isolated) truck or vehicle at a temperature between 0°C and 6°C.	Central Kitchen	6x1ℓ.	R _____						
Item 10	Fresh Milk (Halaal)									
10.1	Full Cream Fresh Milk (Halaal) Full Cream Milk. Milk must either be pasteurized or ultra-heat treated (UHT). Milk must not be sour. Milk containers must be sealed with a lid. Milk must originate from herds free of tuberculosis, brucellosis and other dangerous diseases/ diseases that may pose a health risk. Milk must be free of any visible dirt, antibiotics and pathogenic micro-organisms. Milk should be from a certified supplier. Milk may not be diluted. The quality and goodness of milk must be kept fresh for long in a special packaging. No preservative or any other additive may	Central Kitchen	6x1ℓ.	R _____						

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	be added to the milk. Milk must be halaal certified and displayed on the packaging. The package size is 6x1ℓ. Milk must be packed in 1ℓ aseptic sealed carton containers. The temperature of fresh milk may, after refrigeration and until delivery, not at all rise above 6°C. Milk must be transported in a refrigerated (not only isolated) truck or vehicle at a temperature between 0°C and 6°C.									
Item 13	Fruit and Vegetables									
13.9	Plums Plums must be fresh, clean and firm. Plums must not be overripe. Plums must be free from decay, browning, blemishes, bruises, soil, unpleasant odours and damages by diseases, insects and residue of pesticides. Plums must comply with at least the specifications for Class 1 classification. Plums must be clean, smooth, firm, fairly well developed. Plums must be uniform in size and free from cracks, insect bites and pesticides. Plums must have an attractive appearance. Plums must weigh between 150 – 200g. Plums of the same cultivar and maturity must be packed in the same container. Packaging size: 8kg. Plums must not be exposed to direct heat and sunlight during transportation.	Central Kitchen	8Kg	R _____						

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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 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.	Central Kitchen	20Kg	R _____						
13.25	Green Beans Green beans must be fresh and must not be overripe. Green beans must be free from decay, blemishes, bruises, soil unpleasant odours and damage by diseases. Green	Central Kitchen	5Kg	R _____						

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	beans must be crisp, fresh and firm and free without signs of wilting and rust marks. Green beans must have a green colour and must not be woolly, must be free from leaves or stems and must not be under-developed. The pods must not be overripe, sick, damages or wilted. Green beans must have a shelf life of 5 days. Green beans of the same cultivator and maturity must be packed in the same packaging. Green beans must be packed in boxes or plastic bags. Packaging size: 5kg. Green beans must not be exposed to heat and direct sunlight during storage and transportation.									
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 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.	Central Kitchen	10Kg	R _____						

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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.	Central Kitchen	10Kg	R _____						
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.	Central Kitchen	20Kg	R _____						

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	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.									
13.33	Butternut Butternut must be young, fresh and firm and not overripe. Butternut must have their original bright colour. Butternut must be free from decay, blemishes, bruises, soil unpleasant odours and damage by diseases. Butternut stems must not be damaged. Butternut must have a regular shape and a mass of at least 800g each. Butternut must have a shelf life of 12 days. Butternuts of the same cultivator and maturity must be packed in the same packaging. Butternuts must be packed in mesh bags or perforated crates/boxes. Packaging size: 10kg. Butternuts must not be exposed to heat and direct sunlight during storage and transportation.	Central Kitchen	10Kg	R _____						
Item 15	Groceries									
15.2	Sorghum Based Meal The product must have microbiological specifications consistent with that of soundly handled and processed sorghum grain.	Logistics Warehouse	25kg	R _____						

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	Sorghum based meal must be a chocolate brown colour and must have a smooth thick texture when cooked. Sorghum based meal must have a typical sorghum taste and aroma when cooked and must be free from any unacceptable, burnt or foreign tastes. Sorghum meal must have the following nutrient composition per 100g unprepared product:									
	Nutrient	Quantity								
	Carbohydrate	72g								
	Protein	11g								
	Fat	3g								
	Dietary Fibre	3g								
	Energy	1500Kj								
	Moisture	11g								
	The product must be packaged in pre-formed polyethylene- or multi-layered paper bags which must protect the contents against moisture absorption, flavour loss, pest and rodent infestation. Primary and secondary packaging must be marked and labelled in accordance with the relevant Acts and Regulations. Packaging size: 25kg. Must be transported in a vehicle that comply with the prescripts of Regulation R638 under Act No. 54 of 1972.									
15.10	Yellow Spread Margarine Yellow margarine for spreading, softer texture. source of 9 vitamins and omega 3.	Logistics Warehouse	20kg	R_____						

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	<p>The moisture content of yellow spread margarine must not exceed 16%. The yellow spread margarine may contain the following ingredients: 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><td></td></tr><tr><td>Total count</td><td></td><td>600/g max</td></tr><tr><td>Coliforms</td><td></td><td>50/g max</td></tr><tr><td>E. Coli</td><td>Negative</td><td></td></tr><tr><td>Anaerobic spores</td><td>Less than 10/g</td><td></td></tr><tr><td>Staphylococci</td><td>10/g max</td><td></td></tr><tr><td>Staphylococcus Aureus</td><td>Negative</td><td></td></tr><tr><td>Yeasts</td><td>Less than 10/g</td><td></td></tr><tr><td>Moulds</td><td>Less than 10/g</td><td></td></tr><tr><td>Aerobic Mesophiles</td><td>Less than 10/g</td><td></td></tr></table> <p>Margarine must have a shelf life of 6 months. Margarine must be packed in plastic or wrapped in aluminium foil and then</p>	Microbes	Ingredients		Total count		600/g max	Coliforms		50/g max	E. Coli	Negative		Anaerobic spores	Less than 10/g		Staphylococci	10/g max		Staphylococcus Aureus	Negative		Yeasts	Less than 10/g		Moulds	Less than 10/g		Aerobic Mesophiles	Less than 10/g									
Microbes	Ingredients																																						
Total count		600/g max																																					
Coliforms		50/g max																																					
E. Coli	Negative																																						
Anaerobic spores	Less than 10/g																																						
Staphylococci	10/g max																																						
Staphylococcus Aureus	Negative																																						
Yeasts	Less than 10/g																																						
Moulds	Less than 10/g																																						
Aerobic Mesophiles	Less than 10/g																																						

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	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.									
15.14	(Diabetic) Sugar free Jam Sugar free standard grade jam of different flavours must be procured. Must be smooth or comprise of reasonably tender whole fruit pieces of fruit, as the case may be. Must be prepared from one or more type of fruit and have a colour and flavour typical of the product concerned. The product must be packed in sealable glass jam jars or plastic buckets free from any defect that are capable of protecting the contents against contamination and deterioration under normal conditions of storage and transportation. Packaging size: 2kg. The product must have a shelf life of 3 months.	Logistics Warehouse	2kg	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	Logistics Warehouse	1kg							

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	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_____						
15.18.2	Hot		1kg	R_____						
15.18.3	Strong		1kg	R_____						
15.19	Spice The spices must be a fine powder that will have a smooth running consistency when it is prepared. The product must be free from inappropriate flavours and have a pleasant aroma. Must be in the form of fine powder except for mixed herbs. Must be free from objectionable odour, insects and fungus The flavour and colour must be as indicated on the package labelling and must be acceptable to the purchaser. The product must be packed in polyethylene coated cellophane, which is completely sealed or re-sealable plastic tubs. Packaging size: 1kg.	Logistics Warehouse	1kg							
15.19.1	Barbeque Spice		1kg	R_____						

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15.19.2	Fish Spice		1kg	R _____						
15.19.3	Chicken Spice		1kg	R _____						
15.20	Tomato paste Must be a tomato concentrate that contains 24% or more, of natural tomato soluble solids. Shall be prepared from ripe and sound tomatoes with a good colour and flavour. Tomato concentrates shall have good flavour and odour, fairly good red colour and shall possess a homogenous (evenly divided) 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	Logistics Warehouse								

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	with or proliferation or micro-organisms in the products during storage and transportation.									
15.20.1	Packaging size: 3kg		3kg	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 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	Logistics Warehouse								

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	and closures. Containers shall preclude contamination with or proliferation or micro-organisms in the products during storage and transportation.									
15.21.1	Packaging size: 3kg		3kg	R _____						
15.22	Baking Powder Must be free flowing white powder utilized as a double acting leavening agent formulated for production of baking biscuits, cakes and breads. Must contain Sodium Acid Pyrophosphate, Sodium Bicarbonate, Starch and Anti-caking agent. Must have a neutral flavour and aroma. Test baking must show no discolouration after baking. Ph level of: 6 – 6.8. Must be Halaal and Kosher certified. The product must be packed in white place bag with inner lining or re-sealable white plastic type. Packaging size: 1kg.	Central Kitchen	1kg	R _____						
15.28	Split Peas Legumes must comply with all applicable legal requirements and must be of the finest grade possible. Split peas must be free of all extraneous matter, fine dirt and blemishes and must be suitable for human consumption. Dried beans must not contain a substance originating from micro-organisms in amounts which may present hazard to health, must not have moulds and	Logistics Warehouse	1kg	R _____						

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	<div>yeast. Legumes must also comply with the following micro-biological requirements:</div> <table><tr><td>Aflatoxin, including Aflatoxin B</td><td>Mg/kg: 10 max</td></tr><tr><td>Aflatoxin B</td><td>Mg/kg: 5 max</td></tr></table> <div>The product must be packed in Multiply Kraft bags or some other suitable material. The packaging must protect the product against moisture absorption, flavour loss and insect and animal infestations. Packaging size: 1kg.</div>	Aflatoxin, including Aflatoxin B	Mg/kg: 10 max	Aflatoxin B	Mg/kg: 5 max									
Aflatoxin, including Aflatoxin B	Mg/kg: 10 max													
Aflatoxin B	Mg/kg: 5 max													
15.29	<div>Lentils</div> <div>Legumes must comply with all applicable legal requirements and must be of the finest grade possible. Lentils must be free of all extraneous matter, fine dirt and blemishes and must be suitable for human consumption. Dried beans must not contain a substance originating from micro-organisms in amounts which may present hazard to health, must not have moulds and yeast. Legumes must also comply with the following micro-biological requirements:</div> <table><tr><td>Aflatoxin, including Aflatoxin B</td><td>Mg/kg: 10 max</td></tr><tr><td>Aflatoxin B</td><td>Mg/kg: 5 max</td></tr></table> <div>The product must be packed in Multiply Kraft bags or some other suitable material. The packaging must protect the product against moisture absorption, flavour loss and insect and animal infestations. Packaging size: 1kg.</div>	Aflatoxin, including Aflatoxin B	Mg/kg: 10 max	Aflatoxin B	Mg/kg: 5 max	Logistics Warehouse	1kg	R_____						
Aflatoxin, including Aflatoxin B	Mg/kg: 10 max													
Aflatoxin B	Mg/kg: 5 max													

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Item No	Description/Specification	Correctional Centre to be delivered to	Packaging Size	Price Including VAT	Brand Name	Country of Manufacture	Conforms with Specification Yes /No	Delivery Period after receipt of order	Minimum Order Quantity	Premises from where delivery will be made (Indicate physical Address)
15.34	5% Bread Premix A rich tan coloured, soft paste that has a homogeneous dispersion of bread improver particles. A food grade product consisting of a 5% Bread Premix as follows: Salt; Sugar; Preservatives (E282;E262); Soya Flour; Emulsifier (E481); Wheat Flour; Food Grade Enzymes; Anti caking agent; and Flour Improver (E300). The product is slightly white and has the characteristic of a product containing salt and preservatives. Slight bitter taste. The product must be packed in vacuum sealable pouches composed of a compound poly-laminate film with a metalized foil layer. Cartons are of a laminated cardboard. All pouches and cartons must be labelled with the Product Code, Batch Code, and Production Date. The manufacturing, batch number and expiry date of the wheat flour must be displayed on the packaging in lettering. Packaging size: 25kg.	Central Kitchen	25kg	R _____						



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15.35	Pre-Release Oil	Central Kitchen	25 Lit	R_____							
	The specification covers pan release oil in packaging of 25ℓ. The formula must not 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 table below:										
	Arsenic										1.0
	Zinc										20.0
	Copper										0.5
	Lead										250.0
	Tin	50.0									
The following colourants are permitted in the product according to good manufacturing practices: Beta-carotene; Annatto; Ciraimin and Canthaxontine. The product must not contain any of the following micro-biological organisms: Lypolytic organisms; Oxidative organisms; Moulds and Pathogens. The product must have an odourless aroma and a white opaque appearance. No rancid, foreign or objectionable flavour or colour of any kind must be present. The product must be packaged in 25 lit black plastic drums with a food grade plastic inner lining. The container must contain not less than 24.9ℓ and not more than 25.2ℓ of the product. The container must be equipped with a re-sealable lid, so that a certain quantity of the product can be poured out, and the											

Note: It is compulsory to complete all columns

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	container then be re-sealed. The container must be labelled which contain the following information:										
	Certificate of Analysis	Production Date									Expiry Date
	Batch No.	Specification									Result
	Characteristic	Unified Oil and Water									Pass
	Appearance (Colour)	White Opaque Colour									
		Odourless									Pass
	Aroma	Smooth and Slippery									Pass
	Texture	23°C - 27°C									26°C
	Product Temperature	15°000 - 105°000 (Milliseconds)									27455
	Viscosity (12cm)	0.15% Max									0.06
	Free Fatty Acid Value	4.0 ppm Max									0.4
	Peroxide Value	Controller									°
	Date of COA	As per Manufacturer									Signature
	The containers must protect the contents against deterioration and contamination during normal storage, handling and transport. The product must have a shelf life of 12 months.										
15.36	Pre-pack Yeast	Central Kitchen	1kg	R_____							

Note: It is compulsory to complete all columns



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	A food grade product consisting of the combination of 1kg premix and 400g yeast. Yeast ingredients: Saccharomyces cerevisiae; Emulsifier (E491); and Flour Improver (E300). Sensory Information: Free flowing light brown rods with typical yeast smell and taste. The product must be packed in vacuum sealable pouch composed of a compound poly-laminate film with a metalized foil layer. Cartons are a laminated cardboard. All pouches and cartons are labelled with the production date and best before date on their individual labels.									