

DEPARTMENT OF CORRECTIONAL SERVICES PRICING SCHEDULE

CLOSING DATE OF BID:	20 JANUARY 2021	BID NUMBER:	HO 4/2020
CLOSING TIME OF BID:	11:00	NAME OF BIDDER:	
BID VALIDITY DAYS:	120 DAYS	BBBEE STATUS LEVEL:	

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



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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.	Boksburg 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 seethrough 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	Boksburg Logistics Warehouse	Kg	R						



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	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. 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	Boksburg Logistics Warehouse	5 Kg	R						



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	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.									
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 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 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.	Boksburg Logistics Warehouse	5 Kg	R						
Item 9	Fresh Milk									
9.2	Fat Free Milk Long Life Fat Free 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	Boksburg Logistics Warehouse	6x1 <i>e.</i>	R						



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	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.									,
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.	Boksburg Logistics Warehouse	6x1 <i>e.</i>	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	Boksburg Logistics Warehouse	6x1 <i>e.</i>	R						



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	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 be added to the milk. Milk must be halaal certified and displayed on the packaging. The package size is 6x1¢. Milk must be packed in 1¢ aseptic sealed carton containers. The temperature of fresh milk may, after refrigeration and until delivery, not at all rise above 6°C. Milk must be transported in a refrigerated (not only isolated) truck or vehicle at a temperature between 0°C and 6°C.									
10.2	Fat Free Milk (Halaal) Long Life Fat Free Milk. Milk must be ultra-heat treated (UHT). Milk must be stored unopened for a period of 6 months without refrigeration. Milk should remain fresh until at the expiry/ best before date printed on the container. Milk must be halaal certified and displayed on the packaging. The package size is 6x1ℓ. Milk must be packed in 1ℓ aseptic sealed carton containers. The temperature of fresh milk may, after refrigeration and until delivery, not at all rise above 6°C. Milk must be transported in a refrigerated (not only isolated) truck or vehicle at a temperature between 0°C and 6°C.	Boksburg Logistics Warehouse	6x1 <i>e.</i>	R						



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10.3	Low Fat Milk (Halaal) Long Life Low Fat Milk. Milk must be ultra-heat treated (UHT). Milk must be stored unopened for a period of 6 months without refrigeration. Milk should remain fresh until at the expiry/ best before date printed on the container. Milk must be halaal certified and displayed on the packaging. The package size is 6x1ℓ. Milk must be packed in 1ℓ aseptic sealed carton containers. The temperature of fresh milk may, after refrigeration and until delivery, not at all rise above 6°C. Milk must be transported in a refrigerated (not only isolated) truck or vehicle at a temperature between 0°C and 6°C.	Boksburg Logistics Warehouse	6x1e.	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 name, weight, expiry date, nutritional information and company name must also appear on the packaging as prescribed under R146 of 1 March 2010. The	Boksburg Logistics Warehouse	Loaf	R						



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	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.									radiossy
11.2	White 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 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.	Boksburg Logistics Warehouse	Loaf	R						



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11.3	Whole Wheat 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 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.	Boksburg Logistics Warehouse	Loaf	R						
Item 12	Bread (Halaal)									
12.1	Brown Bread Sliced (Halaal) 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.	Boksburg Logistics Warehouse	Loaf	R						



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	Bread must be Halaal certified and displayed on the packaging. Bread must have a shelf-life of 3 days. Bread loaves must be packed individually in transparent plastic bags that is labelled to indicate the product name, weight, expiry date, nutritional information and company name must also appear on the packaging as prescribed under R146 of 1 March 2010. The fortification logo must appear on the plastic wrapping of each loaf. Bread must be transported in a vehicle that comply with prescripts of Regulation r638 under Act 54 of 1972. In all cases in which bread is dispatched by rail, the bread must be packed in suitable containers to ensure that the content is protected during transportation from dust, loss and/or decay.									
12.2	White Bread Sliced (Halaal) 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 be Halaal certified and displayed on the packaging. Bread must have a shelf-life of 3 days. Bread loaves must be packed individually in transparent plastic bags that is labelled to indicate the product name, weight, expiry date, nutritional information and company name must also appear on the packaging as prescribed under R146 of 1 March	Boksburg Logistics Warehouse	Loaf	R						



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	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.									
12.3	Whole Wheat Bread Sliced (Halaal) 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 be Halaal certified and displayed on the packaging. Bread must have a shelf-life of 3 days. Bread loaves must be packed individually in transparent plastic bags that is labelled to indicate the product name, weight, expiry date, nutritional information and company name must also appear on the packaging as prescribed under R146 of 1 March 2010. The fortification logo must appear on the plastic wrapping of each loaf. Bread must be transported in a vehicle that comply with prescripts of Regulation r638 under Act 54 of 1972. In all cases in which bread is dispatched by rail, the bread must be packed in suitable containers to ensure that the	Boksburg Logistics Warehouse	Loaf	R						



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	content is protected during transportation from dust, loss and/or decay.									
Item 13	Fruit and Vegetables									
13.21	Lettuce must be fresh, grade 1 and bright green in colour and must not be overripe. Each head of the lettuce must be at least 75mm in diameter when compressed by hand. Outer protective leaves must not be badly damaged. The stalk of the lettuce must be cut off directly beneath the outer leaves. Lettuce must be free from decay, blemishes, bruises, soil, unpleasant odours, and damage by diseases, insects and residue of pesticides. The head must be fresh, clean, crisp, well formed, firm and not folded or loose. Must not have 2 head or show any outward signs of seed stems. Lettuce must not have a bitter taste. Lettuce must have a shelf-life of 4 days. Packaging material must be perforated (ventilated) type to allow air circulation. Lettuce of the same cultivar and maturity must be in the same packaging. Packaging size: 5kg. Lettuce must be transported in a well ventilated container with air circulation.	Boksburg Logistics Warehouse	5Kg	R						
13.22	Cauliflower Cauliflower must be snow white or creamy white and be compact. Cauliflower must be free from interleaves, must not be woolly and/or overripe.	Boksburg Logistics Warehouse	10Kg	R						



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	Cauliflower must be free from decay, blemishes, bruises, soil unpleasant odours and damage by diseases. The stem must be cut neatly just below the junction with the outer leaves. Cauliflower must be in its natural colour with only a few outer leaves for protection. The overlapping leaves of each head must be fresh and green and of sufficient length to protect the head. Each head must be at least 100mm in diameter. Cauliflower of the same cultivator and maturity must be in the same packaging. Cauliflower must be packed in boxes or transparent plastic bags. Packaging size: 10kg. Cauliflower must not be exposed to heat and sunlight during transportation.									7.00.000
13.23	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.	Boksburg Logistics Warehouse	20Kg	R						



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	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.									
13.24	Cucumber English cucumber must be spotless and green in colour. Cucumbers must be fresh, well-formed and fully grown and not be overripe. Cucumbers must free from decay, blemishes, bruises, soil unpleasant odours and damage by diseases or incorrect harvesting practices. Cucumbers must have a shelf life of 3 days. Cucumbers of approximately the same size and shape, the same cultivator and maturity must be packed in the same packaging. Cucumbers must be packed in perforated boxes. Packaging size: 10kg. Cucumbers must not be exposed to heat and direct sunlight during transportation.	Boksburg Logistics Warehouse	10Kg	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 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	Boksburg Logistics Warehouse	5Kg	R						



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	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.									
13.26	Green Peas Green peas must be fresh and must not be overripe. Green peas must be free from decay, blemishes, bruises, soil unpleasant odours and damage by diseases. Green peas must be crisp, fresh and firm and free without signs of wilting and rust marks. Green peas 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 peas must have a shelf life of 5 days. Green peas of the same cultivator and maturity must be packed in the same packaging. Green peas must be packed in boxes or plastic bags. Packaging size: 5kg. Green peas must not be exposed to heat and direct sunlight during storage and transportation.	Boksburg Logistics Warehouse	5Kg	R						
13.29	Beetroot Beetroot must be fresh and well developed and not overripe. The leaves must be cut off and may not be	Boksburg Logistics Warehouse	10Kg	R						



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	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	Boksburg Logistics Warehouse	10Kg	R						



Item No	not be exposed to heat and direct sunlight during storage and transportation.	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)
13.31	Parsnips Parsnips must have a root of at least 100mm long and with a diameter of 25mm at the 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.	Boksburg Logistics Warehouse	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	Boksburg Logistics Warehouse	20Kg	R						



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	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.									radicos
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.	Boksburg Logistics Warehouse	10Kg	R						
13.34	Hubbard Squash Hubbard Squash must be young, fresh and firm and not overripe. Hubbard Squash must have their original bright colour. Hubbard Squash must be free	Boksburg Logistics Warehouse	20Kg	R						



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



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13.36	Gem Squash Gem Squash must be young, fresh and firm and not overripe. Gem Squash must have their original bright colour. Gem Squash must be free from decay, blemishes, bruises, soil unpleasant odours and damage by diseases. Gem Squash stems must not be damaged. Gem Squashes must have a regular shape. Gem Squash must have a shelf life of 7 days. Gem squashes of the same cultivator and maturity must be packed in the same packaging. Gem squashes must be packed in mesh bags or perforated crates/boxes. Packaging size: 20kg. Gem squashes must not be exposed to heat and direct sunlight during storage and transportation.	Boksburg Logistics Warehouse	20Kg	R						
13.37	Turnips Turnips must be young, fresh, firm and well developed and not overripe. Turnips must be free from decay, blemishes, bruises, soil unpleasant odours and damage by diseases. Turnips must have a regular shape and must be with fresh juicy flesh. The diameter of each turnip must be at least 28mm at the broadest section. Turnips must be free from secondary roots and must be free from overheating or any other factors. The turnip's leaves must be cut off neatly. Turnips must have a shelf life of 7 days. Turnips of the same cultivator and maturity must be packed in the same packaging. Turnips must be	Boksburg Logistics Warehouse	10Kg	R						



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	packed in mesh bags or perforated crates/boxes. Packaging size: 10kg. Turnips must not be exposed to heat and direct sunlight during storage and transportation.									
13.40	Cob of Corn The cobs must be filled with fat and milky kernels and must be well covered with fresh green leaves. Corn must have an attractive appearance, be well formed and free from soil or sprouts and must not be overripe. Corn must be free from decay, blemishes, bruises, soil unpleasant odours and damage by diseases. Carrots must have a shelf life of 5 days. Corn of the same cultivator and maturity must be packed in the same packaging. Corn must be packaged in mesh bags or ventilated crates to allow air circulation. Packaging size: 10kg. Corn must not be exposed to heat and direct sunlight during storage and transportation.	Boksburg Logistics Warehouse	10Kg	R						
Item 14	Maize Products									
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	Boksburg Logistics Warehouse	25Kg	R						



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)
	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									
	Moisture 13g									
	Maize products must have a shelf life of at least 6									
	months when stored at room temperature under clean and dry conditions. Bags must be labelled in									
	accordance with the Foodstuffs, Cosmetics and									
	Disinfectants Act No 54 of 1972. The maize must be									
	packed inpre-formed high density polypropylene or									
	polyethylene bags which must protect the contents									
	against moisture absorption, flavour loss, insect and									
	animal infestations. The manufacturing and expiry									
	date must be displayed on the packaging with in									
	compliance to the stipulations of the Labelling of									
	Foodstuffs, as stipulated in Government Notice									
	R146 of 1 March 2010. Packaging size: 25kg. Maize									



Item No	Description/Specification must be transported in a vehicle that cor	Cer deli	rrectional ntre to be livered 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)
	prescripts of Regulation R638 under Act 54	1 of 1972.									
14.5	Chlorine dioxide 3 Benzoyl peroxide 5 The following additives may be added to t flour products in the maximum ration as below: Additive Maximum Quantity Ascorbic acid 20 Azadicarbonamide 4 Calcium acetate 300 Sodium hydrogen diacetate 200	free from ot contain nisms in to health. In in flour. If with the long warming to health with the long warming to health. It with the long warming warming warming to health. It was a long warming wa	ksburg gistics arehouse	12.5Kg	R						



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)
	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 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	Brown Bread Flour 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: Additive Maximum Quantity Chlorine gas 2500mg/kg Chlorine dioxide 30mg/kg Benzoyl peroxide 50mg/kg	Boksburg Logistics Warehouse	12.5Kg	R						



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)
	The following additives may be added to the wheat									
	flour products in the maximum ration as indicated									
	below: Additive Maximum									
	Quantity									
	Ascorbic acid 200mg/kg									
	Azadicarbonamide 45mg/kg									
	Calcium acetate 3000mg/kg									
	Sodium hydrogen diacetate 2000mg/kg									
	Propionic acid or calcium 3000mg/kg and sodium salts thereof									
	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/m ² . The manufacturing and expiry date									



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)
	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.									
14.7	Rice may be polished with talc and may contain a maximum total of 0.5% m/m. The product may not contain glucose, colouring or any extraneous matter. The rice after cooking must be of its colour characteristic. When cooked, the rice must be free from unacceptable tastes and odours. Rice must not contain any substance originating from microorganisms in amounts which may represent a hazard to health of consumers. Bags must be sealed to protect the contents against microbial, insect and rodent infestation. Rice must be hard and almost brittle in the dry state. Rice must have a shelf life of 24 months. Rice must be packaged in plastic bags which are sealed. The bags must be labelled in accordance with the Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972. Packaging size: 5kg. Must be transported in a vehicle that comply with the prescripts of Regulation R638 under Act No. 54 of 1972.	Boksburg Logistics Warehouse	5Kg	R						
Item 15	Groceries									



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)
15.2	The product must have microbiological specifications consistent with that of soundly handled and processed sorghum grain. Sorghum based meal must be a chocolate brown colour and must have a smooth thick texture when cooked. Sorghum based meal must have a typical sorghum taste and aroma when cooked and must be free from any unacceptable, burnt or foreign tastes. Sorghum meal must have the following nutrient composition per 100g unprepared product: Nutrient Quantity	Boksburg Logistics Warehouse	25kg	R						



Item No	Description/Specification prescripts of Regulation R638 under Act No. 54 of	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)
15.5	Low Fat Milk Powder Low Fat milk powder must be dehydrated product in powder form derived from fresh full cream milk that was produced by and is the normal secretion of the mammary glands of bovines, goats or sheep. Milk must be from herds free from tuberculosis, brucellosis, mastitis or any other dangerous disease. Milk must be clean, free from antibiotics and pathogenic organisms. The coliform count must be less than 10/ml in pasteurized and less than 50/g in other dairy products. Milk must be free from Escherichia coli. Primary dairy products of the types known as milk and reconstituted milk must not clot when boiled for 5 minutes. The product must be processed according to the manufacturer's specifications using Good Manufacturing Practices (GMP). The product must be made from standardized fresh full cream milk with added vitamins. The milk must be pasteurized, evaporated, 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	Boksburg Logistics Warehouse	25kg	R						



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)
	quality and must be free from										
	and objectionable odours and										
	must have a cream to pale										
	product must have fresh flavou										
	of milk. The product must I following micro-organisms mu										
	product: E.coli 1 and F										
	Composition requirements for the										
	are as follows:	P									
	Nutrient	Quantity									
	Energy	1516Kj									
	Protein	36,2g									
	Lactose	38,6g									
	Butterfat	0,2g									
	Lecithin (added)	0.2g									
	Minerals (ash)	5.8g									
	Water (max)	3.0g									
	Vitamin A (added)	1500IU									
	Vitamin B2 Calcium	1,3mg 1257mg									
	Iron	0,3mg									
	Vitamin D (added)	7,5UP									
	Pantothenic acid	1,7mg									
	Vitamin B12	1,6mg									
	Phosphorus	700mg									
	Magnesium	80mg									
	Sodium	280mg									
	Potassium	1080mg									



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)
	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.									
15.18	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 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.	Boksburg Logistics Warehouse	1kg							
15.18.1	Medium		1kg	R						
15.18.2	Hot		1kg	R						
15.18.3	Strong		1kg	R						
15.19	Spice		1kg							



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)
	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 resealable plastic tubs. Packaging size: 1kg.									
15.19.1	Barbeque Spice		1kg	R						
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	Boksburg Logistics Warehouse								



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)
	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 microorganisms 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	Boksburg Logistics Warehouse								



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)
	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.									
15.21.1	Packaging size: 3kg		3kg	R						
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	Boksburg Logistics Warehouse	25kg	R						



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)
	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.									, , , , , , , , , , , , , , , , , , , ,
15.35	Pre-Release Oil 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: Betacarotene; Annatto; Ciraimin and Canthaxontine. The product must not contain any of the following microbiological 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		25 Lit	R						



Item No	Description/Spec	cification		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)
	container must co	ntain not less tha	n 24.9ℓ and not									
	more than 25.2ℓ o											
	be equipped with											
	quantity of the pro											
	container then be											
	labelled which cor Certificate of		Expiry Date									
	Analysis	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	0									
	Date of COA	As per Manufacturer	Signature									



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)
	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 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 polylaminate 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.	Boksburg Logistics Warehouse	1kg	R						