



## 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: Johannesburg

Item No	Description/Specification	Correctional Centre to be delivered to	Packaging Size	Price Including VAT	Brand Name	Country of Manufacture	Conforms with Specification Yes /No	Delivery Period after receipt of order	Minimum Order Quantity	Premises from where delivery will be made (Indicate physical Address)
Item 1	Grade 1 (large) chicken eggs.									
1.1	<b>Grade 1 (large) chicken eggs</b>  Eggs must not contain any artificial colourants. Eggs that are badly cracked (where the membrane is broken) must not be delivered for human consumption. Eggs must be free from blood spots, absorbed odours and any sign of mould or embryo development. Albumen must be clear, stiff and firm. Eggs must be clean prior to packaging and delivery. Eggs must be packed in paper pulp egg trays in cardboard boxes. Eggs must be stored at a temperature of 1°C to 7°C during transportation. Eggs must not be exposed to direct heat and sunlight during transportation and storage. Must be transported in a closed van to avoid direct contact with sunlight.	Medium A Medium B Medium C Female	30 Dozens	R _____						
Item 2	Frozen Whole Chicken Carcass									
2.1	<b>Frozen Whole Chicken Carcass</b>  Chicken must be plucked and cleaned properly. Chicken must be well fleshed. Chicken must be without bruises. Chicken	Medium A Medium B Medium C Female	10 Kg	R _____						



# correctional services

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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. Chicken must be packed individually in clear plastic bags. Packaging must be a clear plastic bag, meat tray or foil lined box. Chicken must be frozen, free from feathers, young and firm without bad odour. The box packaging must not be wet especially around the corners. Chicken carcasses must be stored at a temperature that does not exceed -18°C in transit. Chicken must be transported in a refrigerated truck/ vehicle.									
<b>Item 3</b>	<b>Frozen Whole Chicken Carcass Halaal</b>									
3.1	<b>Frozen Whole Chicken Carcass Halaal</b>  Chicken must be plucked and cleaned properly. Chicken must be well fleshed. Chicken must be without bruises. Chicken must be without torn skin. Chicken must not be 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	Medium A Medium B Medium C Female	10 Kg	R _____						

Note: It is compulsory to complete all columns



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	temperature that does not exceed -18°C in transit. Chicken must be transported in a refrigerated truck/ vehicle.									
<b>Item 4</b>	<b>Fresh Half Pork Carcass without head, trotters and entrails</b>									
4.1	<b>Fresh Half Pork Carcass without head, trotters and entrails</b>  Pork Carcass must be free of any form of spoilage. Pork Carcass must be free of any form of diseases. Pork Carcass must be clean scraped and without any hair. Pork Carcass must not have a bad odour. Pork Carcass must still have a natural colour. Pork Carcass must be firm and fresh. Pork Carcass must have a total meat content of at least 75% (lean meat plus fat). Half Carcass per kg. Sufficient space must be allowed between the pork carcasses to allow movement of cold air between them during storage. Pork Carcass must be hanging on stainless steel meat rails and it must not touch the floor surface.	Medium A Medium B Medium C Female	Kg	R_____						
<b>Item 5</b>	<b>Beef Forequarter Fresh</b>									
5.1	<b>Beef Forequarter Fresh</b>  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	Medium A Medium B Medium C Female	Kg	R_____						

Note: It is compulsory to complete all columns

Page 3 of 55



# correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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	be firm, fresh and with its natural colour retained after refrigeration. All meat must be free of any form of spoilage or disease. Fore quarters must be graded as C1 according to the current meat classification regulations. Received as forequarters per kilogram. Meat must be hanging on stainless steel meat rails and packaging must be see-through to display the bright red colour. Sufficient space must be allowed between carcasses to allow unrestricted air flow between the carcasses during storage in transit. Carcasses must be transported in a refrigerated truck or vehicle in a hygienic way and must be covered suitably so that it is protected to the satisfaction of the receiving officer against dust and other possible contamination. Carcasses must be hanging on stainless steel meat rails during transportation and it must not touch the floor surface. All carcasses must be inspected by a qualified and authorized official (meat inspector) and must be certified with the approved stamp as fit for human consumption.									
<b>Item 6</b>	<b>Beef Forequarter Fresh (Halaal)</b>									
6.1	<b>Beef Forequarter Fresh (Halaal)</b>  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	Medium A Medium B Medium C Female	Kg	R_____						

Note: It is compulsory to complete all columns



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	be firm, fresh and with its natural colour retained after refrigeration. All meat must be free of any form of spoilage or disease. Fore quarters must be graded as C1 according to the current meat classification regulations. Must be Halaal certified on the packaging. Received as forequarters per kilogram. Meat must be hanging on stainless steel meat rails and packaging must be see-through to display the bright red colour. Sufficient space must be allowed between carcasses to allow unrestricted air flow between the carcasses during storage in transit. Carcasses must be transported in a refrigerated truck or vehicle in a hygienic way and must be covered suitably so that it is protected to the satisfaction of the receiving officer against dust and other possible contamination. Carcasses must be hanging on stainless steel meat rails during transportation and it must not touch the floor surface. All carcasses must be inspected by a qualified and authorized official (meat inspector) and must be certified with the approved stamp as fit for human consumption.									
<b>Item 7</b>	<b>Frozen Fish</b>									
7.1	<b>Hake Fish</b>  Frozen Hake. Fish must be without heads and scales. Fish must be gutted (intestines must be removed). Fish must be frozen when delivered at a temperature of -18°C. Fish must be free from bad odours. Fish must not show signs of defrosting. Fish must not show	Medium A Medium B Medium C Female	5 Kg	R_____						

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	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.									
<b>Item 9</b>	<b>Fresh Milk</b>									
9.1	<b>Full Cream Fresh Milk</b>  Full Cream Milk. Milk must either be pasteurized or ultra-heat treated (UHT). Milk must not be sour. Milk containers must be sealed with a lid. Milk must originate from herds free of tuberculosis, brucellosis and other dangerous diseases/ diseases that may pose a health risk. Milk must be free of any visible dirt, antibiotics and pathogenic micro-organisms. Milk should be from a certified supplier. Milk may not be diluted. The quality 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. 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.	Medium A Medium B Medium C Female	6x1ℓ.	R _____						
9.2	<b>Fat Free Milk</b>	Medium A	6x1ℓ.							

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Page 6 of 55



# correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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	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. 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.	Medium B Medium C Female		R_____						
<b>Item 11</b>	<b>Bread</b>									
11.1	<b>Brown Bread Sliced</b>  A loaf of bread must weigh between 700g and 800g. Bread must be fresh and properly baked. Bread must be clean and free from any 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	Medium A Medium B Medium C Female	Loaf	R_____						

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Correctional Services  
REPUBLIC OF SOUTH AFRICA

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	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.									
11.2	<b>White Bread Sliced</b>  A loaf of bread must weigh between 700g and 800g. Bread must be fresh and properly baked. Bread must be clean and free from any 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.	Medium A Medium B Medium C Female	Loaf	R_____						
11.3	<b>Whole Wheat Bread Sliced</b>  A loaf of bread must weigh between 700g and 800g. Bread must be fresh and properly	Medium A Medium B Medium C Female	Loaf	R_____						

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REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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	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.									
<b>Item 12</b>	<b>Bread (Halaal)</b>									
12.1	<b>Brown Bread Sliced (Halaal)</b>  A loaf of bread must weigh between 700g and 800g. Bread must be fresh and properly baked. Bread must be clean and free from any 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,	Medium A Medium B Medium C Female	Loaf	R _____						

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Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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	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	<b>White Bread Sliced (Halaal)</b>  A loaf of bread must weigh between 700g and 800g. Bread must be fresh and properly baked. Bread must be clean and free from any 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	Medium A Medium B Medium C Female	Loaf	R_____						

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Page 10 of 55



# correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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)
	be packed in suitable containers to ensure that the content is protected during transportation from dust, loss and/or decay.									
12.3	<b>Whole Wheat Bread Sliced (Halaal)</b>  A loaf of bread must weigh between 700g and 800g. Bread must be fresh and properly baked. Bread must be clean and free from any 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 content is protected during transportation from dust, loss and/or decay.	Medium A Medium B Medium C Female	Loaf	R_____						
<b>Item 13</b>	<b>Fruit and Vegetables</b>									
13.1	<b>Green Apples</b>  Granny Smith apples or equivalent, 1 <sup>st</sup> grade and must be uniformly light green in colour. Apples must be fresh, clean and firm. Apples	Medium A Medium B Medium C Female	8Kg	R_____						

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	must not be overripe. Apples must be free from decay, browning, blemishes, bruises, soil, unpleasant odours and damages by diseases, insects and residue of pesticides. Apples must comply with at least the specifications for Class 2 apples (medium size is acceptable). Apples must be firm, fresh, crisp and without stem. Apples must weigh between 150 – 180g. Apples must be separated by pulp trays in perforated boxes. Packaging size: 8kg. Apples must have a shelf life of 5 days. Apples must not be exposed to direct heat and sunlight during transportation.									
13.6	<b>Peaches</b>  Peaches must be clean, fresh and firm. Peaches must not be overripe. Peaches must have an attractive appearance. Peaches must be free from decay, browning, blemishes, bruises, soil, unpleasant odours, and damage by diseases, insects and residue of pesticides. Peaches must comply with the specification of Class 2 Peaches as set out in Government Notice R2119 of 27 October 1978 and 4 November 2005. Peaches must be clean, well matured, not over-ripe and approximately uniform in size. Peaches must be free from hail marks, cracks, insect, insect bites and pesticides. Peaches must have their natural colour. Peaches must be approximately 44mm in diameter. Peaches must weigh between 150 – 180g. Peaches must be packed in	Medium A Medium B Medium C Female	5Kg	R _____						

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Page 12 of 55



# correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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)
	perforated boxes. Packaging size: 5kg. Peaches of the same cultivar must be packed in the same container. Peaches must be packed in single layers in such a manner that damage does not impair the quality. Peaches must not be exposed to direct heat and sunlight during transportation.									
13.7	<b>Nectarines</b>  Nectarines must be clean, fresh and firm. Nectarines must not be overripe. Nectarines must have an attractive appearance. Nectarines must be free from decay, browning, blemishes, bruises, soil, unpleasant odours, and damage by diseases, insects and residue of pesticides. Nectarines must comply with the specification of Class 2 Nectarines as set out in Government Notice R2119 of 27 October 1978 and 4 November 2005. Nectarines must be clean, well matured, not over-ripe and approximately uniform in size. Nectarines must be free from hail marks, cracks, insect, insect bites and pesticides. Nectarines must have their natural colour. Nectarines must be approximately 40mm in diameter. Nectarines must weigh between 150 – 180g. Nectarines must be packed in perforated boxes. Packaging size: 5kg. Nectarines of the same cultivar must be packed in the same container. Nectarines must be packed in single layers in such a manner that damage does not impair the quality. Nectarines must	Medium A Medium B Medium C Female	5Kg	R _____						

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Page 13 of 55



## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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	not be exposed to direct heat and sunlight during transportation.									
13.8	<b>Pears</b> 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.	Medium A Medium B Medium C Female	8Kg	R_____						
13.15	<b>Oranges (Large)</b> Oranges must be fresh, clean and firm and must not be overripe. Oranges must have an attractive appearance. Oranges must be free from decay, browning, blemishes, bruises, soil, unpleasant odours and damages by diseases, insects and residue of pesticides. Oranges must comply with at least the	Medium A Medium B Medium C Female	10Kg	R_____						

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Page 14 of 55



## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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	specifications for Choice Grade citrus fruit as set out in Government Notice No. R.1137 of 13 June 1975 and applicable amendments. Oranges must be mature and of the same commercial cultivar. Oranges must have their own natural colour. Oranges must be free from greening disease and frost damage that causes granulation and a dryness of fruit. Oranges must have a minimum weight of 150 – 180g and must have a minimum diameter of 73mm and a maximum diameter of 90mm. 10% smaller or larger fruit is permissible. Oranges must be packed in mesh bags and must be of the same cultivar and maturity. Packaging size: 10kg. Oranges must not be exposed to direct heat and sunlight during transportation.									
13.16	<b>Naartjies</b>  Naartjies must be fresh, clean and firm and must not be overripe. Naartjies must have an attractive appearance. Naartjies must be free from decay, browning, blemishes, bruises, soil, unpleasant odours and damages by diseases, insects and residue of pesticides. Naartjies 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. Naartjies must be mature and of the same commercial cultivar. Naartjies must have their own natural colour. Naartjies must be free from greening disease and frost damage that causes granulation and a dryness of	Medium A Medium B Medium C Female	5Kg	R_____						

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Page 15 of 55



## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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)
	fruit. Naartjies must have a minimum weight of 150 – 180g and must have a minimum diameter of 63mm. 12% smaller or larger fruit is permissible. Naartjies of the same cultivar and maturity must be packed in perforated boxes. Packaging size: 5kg. Naartjies must not be exposed to direct heat and sunlight during transportation.									
13.17	<b>Bananas</b>  Bananas must be fresh, clean and firm and must not be overripe when delivered. Bananas must have an attractive appearance. Bananas must be free from decay, browning, blemishes, bruises, soil, unpleasant odours and damages by diseases, insects and residue of pesticides. Bananas must be supplied in bunches and each individual fruit must have no bruises, blemishes or any diseases. Bananas in the same consignment must be approximately of the same size and cultivar. The flesh of the fruit must be firm and fresh. Bananas must not be too green. Bananas must have a circumference of 180mm and a weight of 100 – 160g. Bananas of the same cultivar and maturity must be packed in perforated boxes. Packaging size: 10kg. Bananas must not be exposed to direct heat and sun	Medium A Medium B Medium C Female	10Kg	R _____						
13.20	<b>Spinach</b>  Spinach must be fresh and dark green in colour and must not be overripe. Spinach must be free from decay, blemishes, bruises,	Medium A Medium B Medium C Female	10Kg	R _____						

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# correctional services

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Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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	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.									
13.21	<b>Lettuce</b>  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	Medium A Medium B Medium C Female	5Kg	R_____						

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Page 17 of 55



# correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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

Note: It is compulsory to complete all columns



# correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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)
	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.									
13.27	<b>Tomatoes</b>  Tomatoes must be of round or saud with a diameter of at least 50mm. Tomatoes must be fresh and well formed, clean and without internal cavities. Tomatoes must not be overripe and more than 50% green when delivered. Tomatoes must be free from decay, blemishes, bruises, soil unpleasant odours and damage by diseases. Tomatoes' jelly must be formed around the seeds. Tomatoes must have a shelf life of 6 days. Tomatoes of the same cultivator and maturity must be packed in the same packaging. Tomatoes must be packed in a clean ventilated box that allow air circulation. Packaging size: 6kg. Tomatoes must not be exposed to heat and direct sunlight during storage and transportation.	Medium A Medium B Medium C Female	6Kg	R_____						
13.28	<b>Onions</b>	Medium A Medium B Medium C	10Kg	R_____						

Note: It is compulsory to complete all columns

Page 19 of 55



## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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



## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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)
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.	Medium A Medium B Medium C Female	10Kg	R_____						
13.32	<b>Pumpkin</b>  Pumpkin must be young, fresh and firm and not overripe. Pumpkin must have their original bright colour. Pumpkin must be free from decay, blemishes, bruises, soil unpleasant odours and damage by diseases. Pumpkin stems must not be damaged. Pumpkins must have a regular shape and a mass of at least 1,3kg each. Pumpkin must have a shelf life of 12 days. Pumpkins of the same cultivator and maturity must be packed	Medium A Medium B Medium C Female	20Kg	R_____						

Note: It is compulsory to complete all columns

Page 21 of 55



# correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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

Note: It is compulsory to complete all columns



## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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

Note: It is compulsory to complete all columns

Page 23 of 55



# correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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)
	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.									
<b>Item 14</b>	<b>Maize Products</b>									
14.1	<b>Maize Meal</b>  Super white maize meal sifted. Not more than 5% shall be whole grain, and not more than 5% shall pass through a 1.18mm sieve as per Maize Products Regulation no R.63 of 2016. The product will have a white creamy appearance and pearly texture when cooked 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,	Logistics Warehouse	25Kg	R _____						

Note: It is compulsory to complete all columns





## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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)														
	<p>objectionable odours/ flavours and any other foreign matters. The product must have a microbiological specification that is consistent with that of soundly handed and processed maize. White maize must be suitable for human consumption (unless regulations specify yellow maize in times of shortage). Maize must have the following nutrient composition per 100g unprepared product:</p> <table><tr><td>Nutrient</td><td>Quantity</td></tr><tr><td>Carbohydrate</td><td>75g</td></tr><tr><td>Protein</td><td>8g</td></tr><tr><td>Fat</td><td>1g</td></tr><tr><td>Dietary fibre</td><td>3g</td></tr><tr><td>Energy</td><td>1400Kj</td></tr><tr><td>Moisture</td><td>13g</td></tr></table> <p>Maize products must have a shelf life of at least 6 months. Bags must be labelled in accordance with the Foodstuffs, Cosmetics and Disinfectants Act No 54 of 1972. The maize must be packed 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</p>	Nutrient	Quantity	Carbohydrate	75g	Protein	8g	Fat	1g	Dietary fibre	3g	Energy	1400Kj	Moisture	13g									
Nutrient	Quantity																							
Carbohydrate	75g																							
Protein	8g																							
Fat	1g																							
Dietary fibre	3g																							
Energy	1400Kj																							
Moisture	13g																							



## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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)														
	with prescripts of Regulation R638 under Act 54 of 1972.																							
14.2	<p><b>Maize Rice</b></p> <p>White maize rice sifted. The product will have a white creamy appearance and pearly texture when cooked for 30 minutes. The product must have a typical maize taste and flavour when cooked for 30 minutes and must be free from my objectionable, burnt or foreign tastes. The product must be free from insects, objectionable odours/ flavours and any other foreign matters. The product must have a microbiological specification that is consistent with that of soundly handed and processed maize. White maize must be suitable for human consumption (unless regulations specify yellow maize in times of shortage). Maize must have the following nutrient composition per 100g unprepared product:</p> <table><tr><td>Nutrient</td><td>Quantity</td></tr><tr><td>Carbohydrate</td><td>75g</td></tr><tr><td>Protein</td><td>8g</td></tr><tr><td>Fat</td><td>1g</td></tr><tr><td>Dietary fibre</td><td>3g</td></tr><tr><td>Energy</td><td>1400Kj</td></tr><tr><td>Moisture</td><td>13g</td></tr></table> <p>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</p>	Nutrient	Quantity	Carbohydrate	75g	Protein	8g	Fat	1g	Dietary fibre	3g	Energy	1400Kj	Moisture	13g	Logistics Warehouse	25Kg	R_____						
Nutrient	Quantity																							
Carbohydrate	75g																							
Protein	8g																							
Fat	1g																							
Dietary fibre	3g																							
Energy	1400Kj																							
Moisture	13g																							

Note: It is compulsory to complete all columns



# correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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)		
	No 54 of 1972. The maize must be packed in pre-formed high density polypropylene or polyethylene bags which must protect the contents against moisture absorption, flavour loss, insect and animal infestations. The manufacturing and expiry date must be displayed on the packaging with in compliance to the stipulations of the Labelling of Foodstuffs, as stipulated in Government Notice R146 of 1 March 2010. Packaging size: 25kg. Maize must be transported in a vehicle that comply with prescripts of Regulation R638 under Act 54 of 1972.											
14.3	<b>Samp</b>  White samp sifted. The product will have a white creamy appearance and pearly texture when cooked for 30 minutes. The product must have a typical maize porridge taste and flavour when cooked for 30 minutes and must be free from my objectionable, burnt or foreign tastes. The product must be free from insects, objectionable odours/ flavours and any other foreign matters. The product must have a microbiological specification that is consistent with that of soundly handed and processed maize. White maize must be suitable for human consumption (unless regulations specify yellow maize in times of shortage). Maize must have the following nutrient composition per 100g unprepared product: <table><tr><td>Nutrient</td><td>Quantity</td></tr></table>	Nutrient	Quantity	Logistics Warehouse	25Kg	R_____						
Nutrient	Quantity											

Note: It is compulsory to complete all columns



# correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

Item No	Description/Specification		Correctional Centre to be delivered to	Packaging Size	Price Including VAT	Brand Name	Country of Manufacture	Conforms with Specification Yes /No	Delivery Period after receipt of order	Minimum Order Quantity	Premises from where delivery will be made (Indicate physical Address)											
	<table><tr><td>Carbohydrate</td><td>75g</td></tr><tr><td>Protein</td><td>8g</td></tr><tr><td>Fat</td><td>1g</td></tr><tr><td>Dietary fibre</td><td>3g</td></tr><tr><td>Energy</td><td>1400Kj</td></tr><tr><td>Moisture</td><td>13g</td></tr></table> <p>Maize products must have a shelf life of at least 6 months. Bags must be labelled in accordance with the Foodstuffs, Cosmetics and Disinfectants Act No 54 of 1972. The maize must be packed inpre-formed high density polypropylene or polyethylene bags which must protect the contents against moisture absorption, flavour loss, insect and animal infestations. The manufacturing and expiry date must be displayed on the packaging with in compliance to the stipulations of the Labelling of Foodstuffs, as stipulated in Government Notice R146 of 1 March 2010. Packaging size: 25kg. Maize must be transported in a vehicle that comply with prescripts of Regulation R638 under Act 54 of 1972.</p>	Carbohydrate	75g	Protein	8g	Fat	1g	Dietary fibre	3g	Energy	1400Kj	Moisture	13g									
Carbohydrate	75g																					
Protein	8g																					
Fat	1g																					
Dietary fibre	3g																					
Energy	1400Kj																					
Moisture	13g																					
14.6	<p><b>Brown Bread Flour</b></p> <p>Brown Bread Flour. The flour must be free from objectionable flavours. Wheat flour must not contain substances originating from micro-organisms in amounts, which may represent hazard to health. Moulds and Yeast must not be present in flour. Wheat flour may during milling be treated with the following:</p>		Logistics Warehouse	12.5Kg	R_____																	

Note: It is compulsory to complete all columns

Page 28 of 55



## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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)
	Additive	Maximum Quantity									
	Chlorine gas	2500mg/kg									
	Chlorine dioxide	30mg/kg									
	Benzoyl peroxide	50mg/kg									
	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 and sodium salts thereof	3000mg/kg									
	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.										

Note: It is compulsory to complete all columns



## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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)
	Flour must be packaged in Kraft paper bags made of pure three ply Kraft paper with a minimum base mass of 80g/m <sup>2</sup> . 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.									
14.7	<b>Long-grain White Rice</b>  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 micro-organisms 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	Logistics Warehouse	5Kg	R_____						

Note: It is compulsory to complete all columns

Page 30 of 55



# correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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)														
	prescripts of Regulation R638 under Act No. 54 of 1972.																							
Item 15	Groceries																							
15.1	<p><b>Oats (Rolled oats)</b></p> <p>The product must have microbiological specifications consistent with that of soundly handled and processed oats. Oats must have a creamy appearance when cooked for 5 minutes. Oats must have a typical oatmeal porridge taste and flavour when cooked for 5 minutes and must be free from any objectionable, burnt or foreign tastes. Oats must have the following nutrient composition per 100g unprepared product:</p> <table><tr><td>Nutrient</td><td>Quantity</td></tr><tr><td>Carbohydrate</td><td>65g</td></tr><tr><td>Protein</td><td>13g</td></tr><tr><td>Fat</td><td>6g</td></tr><tr><td>Dietary Fibre</td><td>10g</td></tr><tr><td>Energy</td><td>1680Kj</td></tr><tr><td>Moisture</td><td>9g</td></tr></table> <p>Oats must be packaged in pre-formed polyethylene- or multi-layered paper bags which must protect the contents against moisture absorption, flavour loss, pest and rodent infestation. Packaging size: 25kg. Must be transported in a vehicle that comply with the prescripts of Regulation R638 under Act No. 54 of 1972.</p>	Nutrient	Quantity	Carbohydrate	65g	Protein	13g	Fat	6g	Dietary Fibre	10g	Energy	1680Kj	Moisture	9g	Logistics Warehouse	25kg	R_____						
Nutrient	Quantity																							
Carbohydrate	65g																							
Protein	13g																							
Fat	6g																							
Dietary Fibre	10g																							
Energy	1680Kj																							
Moisture	9g																							
15.2	<b>Sorghum Based Meal</b>	Logistics Warehouse	25kg	R_____																				

Note: It is compulsory to complete all columns



## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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)														
	<p>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:</p> <table><tr><td>Nutrient</td><td>Quantity</td></tr><tr><td>Carbohydrate</td><td>72g</td></tr><tr><td>Protein</td><td>11g</td></tr><tr><td>Fat</td><td>3g</td></tr><tr><td>Dietary Fibre</td><td>3g</td></tr><tr><td>Energy</td><td>1500Kj</td></tr><tr><td>Moisture</td><td>11g</td></tr></table> <p>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.</p>	Nutrient	Quantity	Carbohydrate	72g	Protein	11g	Fat	3g	Dietary Fibre	3g	Energy	1500Kj	Moisture	11g									
Nutrient	Quantity																							
Carbohydrate	72g																							
Protein	11g																							
Fat	3g																							
Dietary Fibre	3g																							
Energy	1500Kj																							
Moisture	11g																							
15.3	<b>Soya Mince (Textured Vegetable Protein)</b>	Logistics Warehouse	20kg	R_____																				

Note: It is compulsory to complete all columns





## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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)								
	<p>Textured Vegetable Protein (Soya) Products (TVP) prepared from soya protein product (SPP) (seeds of Glycine Max. L.) by various separation and extraction processes. The soya product has to resemble the meat in colour, flavour, texture and shape. Soya mince must be trains of the size of mince. Soya chunks must be cube shaped pieces of a size ranging from 12mm to 18mm. The chunk or mince products must not disintegrate when the product is cooked according to the instructions of the manufacturer. These products are intended for use in foods requiring further preparation. TVP covered by these specifications are food products produced by mixing of SPP with suitable ingredients to acquire the desired quality of the product. All ingredients must comply with the relevant requirements promulgated in terms of the current Foodstuffs, Cosmetics and Disinfectants Act. The following organisms must be less than 10 per 25g of the product when the product is testing using the SABS recommended test:</p> <p>Escherichia coli Staphylococcus aureus Clostridium perfringens</p> <p>Nutritional composition per 100g dry product:</p> <table><tr><th>Nutrient</th><th>Quantity</th></tr><tr><td>Soya protein</td><td>24g</td></tr><tr><td>Moisture</td><td>9g</td></tr><tr><td>Sodium</td><td>1500mg (Maximum content)</td></tr></table>	Nutrient	Quantity	Soya protein	24g	Moisture	9g	Sodium	1500mg (Maximum content)									
Nutrient	Quantity																	
Soya protein	24g																	
Moisture	9g																	
Sodium	1500mg (Maximum content)																	

Note: It is compulsory to complete all columns



## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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)
	Energy	1385Kj									
	Calcium	150mg									
	Iron	13,3mg									
	Zinc	3,7mg									
	Dietary Fibre	4g									
	Fat from other vegetable sources (unsaturated)	10%									
	Tartrazine	Not allowed									
	MSG (Mono sodium glutamate)	Not allowed									
	Hydrogenated fats and oils	Not allowed									
	Additional ingredients that must form part of the product and must comply with the relevant requirements promulgated in terms of the Foodstuffs, Cosmetics and Disinfectants Act: Carbohydrates Other plant protein products Vitamins Minerals Salt Herbs and spices Edible fats. The following processing aids, as complied in the advisory inventory of the Codex Alimentarius Commission, may be used during manufacturing of TVP: Acidity regulators. Anti-foam agents Firming agents Enzyme preparations										

Note: It is compulsory to complete all columns



## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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	<p>Extraction agents Anti-dusting agents Flour treatment agents Viscosity control agents The flavoured TVP food product must be palatable and free from any astringent taste. The taste and aroma must be acceptable. Various flavours must be available. The flavour, appearance, colour, shape and texture of the product must closely represent the original product and must be according to the specified criteria. The soya must be packed into low-density polyethylene bags. The bags must be sealed, to protect the contents against microbial, insect and rodent infestation. The bags must be labelled in accordance with the Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972 and the following must be printed indelibly (permanent) on each package or on a label securely attached thereto: Soy food quality mark. Directions for use, and the method to be used for cooking. The manufacturing and expiry date must be displayed on the packaging</p>									
15.4	<p><b>Full Cream Milk Powder</b></p> <p>Full cream milk powder must be dehydrated product in powder form derived from fresh full cream milk that was produced by and is the normal secretion of the mammary glands of bovines, goats or sheep. Milk must be from herds free from tuberculosis, brucellosis,</p>	Logistics Warehouse	25kg	R _____						

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# correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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	<p>mastitis or any other dangerous disease. Milk must be clean, free from antibiotics and pathogenic organisms. The coliform count must be less than 10/ml in pasteurized and less than 50/g in other dairy products. Milk must be free from Escherichia coli. Primary dairy products of the types known as milk and reconstituted milk must not clot when boiled for 5 minutes. The product must be processed according to the manufacturer's specifications using Good Manufacturing Practices (GMP). The product must be made from standardized fresh full cream milk with added vitamins. The milk must be pasteurized, evaporated, homogenized and spray dried in order to obtain the instant powder. The mixing ration of the full cream milk powder in relation to water used must be 1 part of full cream milk powder to 9 parts of water. The only allowed ingredients and raw materials are fresh full cream milk, Vitamin A, Vitamin D3, Iron and Lecithin. Raw materials and ingredients must be of food grade quality and must be free from extraneous matters and objectionable odours and flavours. The product must have a cream to pale yellow colour. The product must have fresh flavour that is characteristic of milk. The product must be free flowing. The following micro-organisms must be absent in the product: E.coli 1 and Faecal Streptococci. Composition requirements for full cream milk powder are as follows:</p> <table><tr><td>Nutrient</td><td>Quantity</td></tr></table>	Nutrient	Quantity									
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# correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

Item No	Description/Specification		Correctional Centre to be delivered to	Packaging Size	Price Including VAT	Brand Name	Country of Manufacture	Conforms with Specification Yes /No	Delivery Period after receipt of order	Minimum Order Quantity	Premises from where delivery will be made (Indicate physical Address)																																			
	<table><tr><td>Energy</td><td>2075Kj</td></tr><tr><td>Protein</td><td>26.4g</td></tr><tr><td>Lactose</td><td>38.6g</td></tr><tr><td>Butterfat</td><td>&gt;26.0g</td></tr><tr><td>Lecithin (added)</td><td>0.2g</td></tr><tr><td>Minerals (ash)</td><td>5.8g</td></tr><tr><td>Water (max)</td><td>3.0g</td></tr><tr><td>Vitamin A (added)</td><td>1500IU</td></tr><tr><td>Vitamin B2</td><td>1,3mg</td></tr><tr><td>Calcium</td><td>880mg</td></tr><tr><td>Iron</td><td>0,5mg</td></tr><tr><td>Vitamin D (added)</td><td>7,5UP</td></tr><tr><td>Pantothenic acid</td><td>1,7mg</td></tr><tr><td>Vitamin B12</td><td>1mg</td></tr><tr><td>Phosphorus</td><td>700mg</td></tr><tr><td>Magnesium</td><td>80mg</td></tr><tr><td>Sodium</td><td>280mg</td></tr><tr><td>Potassium</td><td>1080mg</td></tr></table>	Energy	2075Kj	Protein	26.4g	Lactose	38.6g	Butterfat	>26.0g	Lecithin (added)	0.2g	Minerals (ash)	5.8g	Water (max)	3.0g	Vitamin A (added)	1500IU	Vitamin B2	1,3mg	Calcium	880mg	Iron	0,5mg	Vitamin D (added)	7,5UP	Pantothenic acid	1,7mg	Vitamin B12	1mg	Phosphorus	700mg	Magnesium	80mg	Sodium	280mg	Potassium	1080mg	The product must be packaged in poly bags which must protect the contents against moisture absorption, flavour loss, pest and rodent infestation. Primary and secondary packaging must be marked and labelled in accordance with the relevant Acts and Regulations. Packaging size: 25kg.								
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15.5	<b>Low Fat Milk Powder</b>  Low Fat milk powder must be dehydrated product in powder form derived from fresh full cream milk that was produced by and is the normal secretion of the mammary glands of bovines, goats or sheep. Milk must be from herds free from tuberculosis, brucellosis,		Logistics Warehouse	25kg	R_____																																									

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# correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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	<p>mastitis or any other dangerous disease. Milk must be clean, free from antibiotics and pathogenic organisms. The coliform count must be less than 10/ml in pasteurized and less than 50/g in other dairy products. Milk must be free from Escherichia coli. Primary dairy products of the types known as milk and reconstituted milk must not clot when boiled for 5 minutes. The product must be processed according to the manufacturer's specifications using Good Manufacturing Practices (GMP). The product must be made from standardized fresh full cream milk with added vitamins. The milk must be pasteurized, evaporated, homogenized and spray dried in order to obtain the instant powder. The mixing ration of the full cream milk powder in relation to water used must be 1 part of full cream milk powder to 9 parts of water. The only allowed ingredients and raw materials are fresh full cream milk, Vitamin A, Vitamin D3, Iron and Lecithin. Raw materials and ingredients must be of food grade quality and must be free from extraneous matters and objectionable odours and flavours. The product must have a cream to pale yellow colour. The product must have fresh flavour that is characteristic of milk. The product must be free flowing. The following micro-organisms must be absent in the product: E.coli 1 and Faecal Streptococci. Composition requirements for full cream milk powder are as follows:</p> <table><tr><td>Nutrient</td><td>Quantity</td></tr></table>	Nutrient	Quantity									
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Page 38 of 55



# correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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)																																			
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	The product must be packaged in poly bags which must protect the contents against moisture absorption, flavour loss, pest and rodent infestation. Primary and secondary packaging must be marked and labelled in accordance with the relevant Acts and Regulations. Packaging size: 25kg.																																													
15.6	<b>Ground Coffee</b>  Ground coffee that is a blend of 40% coffee and 60% chicory. The coffee must be free flowing and non-caking with a homogenous coarse or fine-grained appearance. The coffee shall be packed in porous wet strength urn bags of 40/200 litres. The product must		Logistics Warehouse																																											

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## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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	be packaged in durable plastic bags or containers that is sealed to prevent flavour loss. The secondary bag must be made of Hessian. The packaging must be labelled in accordance with Regulation 908: 1977 of the Foodstuffs, Cosmetics and Disinfectant Act No 54 of 1972. Packaging size: 25kg.									
15.6.1	Per 25Kg		25kg	R_____						
15.8	<b>Black Tea</b>  Black Tea from all black tea cultivars leaves. Refined leaf tea. The product must be packaged in durable plastic bags or containers that is sealed to prevent flavour loss. The secondary bag must be made of Hessian. The packaging must be labelled in accordance with Regulation 908: 1977 of the Foodstuffs, Cosmetics and Disinfectant Act No 54 of 1972. Packaging size: 20kg.	Logistics Warehouse	20kg	R_____						
15.9	<b>Peanut Butter</b>  Peanut butter must have a natural flavour and aroma, must be free from foreign, bitter, rancid or objectionable tastes and odour, and must be free from black specs and seed coatings. Peanut butter must be prepared from the roasted and finely ground kernels of clean and sound shelled blanched peanuts with the addition of a suitable stabilizer that prevents oil separation, and with or without the addition of a permitted anti-oxidant, sugar and salt. There must be no separation of oil	Logistics Warehouse	20kg	R_____						

Note: It is compulsory to complete all columns

Page 40 of 55





## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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)
	<p>from the peanut butter. Peanut butter must be free from the following micro-organisms:</p> <p>Lipolytic and oxidative organisms</p> <p>Escherichia coli</p> <p>Yeasts and Moulds</p> <p>Enterobacteriaceae</p> <p>The total Aflatoxin in peanut butter must be less than 10 ug/kg and the B1 Aflatoxin not more than 5 ug/kg.</p> <p>The chemical requirements for peanut butter are:</p> <p>Sodium chloride % by mass, maximum: 1.0</p> <p>Free fatty acids (as oleic acid), % by mass, and maximum: 1.0</p> <p>Peanut content % by mass, minimum: 90</p> <p>Energy value per 100g, minimum: 2 500kj</p> <p>Aflatoxin, including Aflatoxin B, mg/kg maximum: 10</p> <p>Aflatoxin B, mg/kg maximum: 5</p> <p>The product must be packed in re-sealable sturdy plastic containers that are capable of protecting the contents against contamination and deterioration under normal conditions of storage and transportation. The packaging must be labelled in accordance with Regulation 908: 1977 of the Foodstuffs, Cosmetics and Disinfectant Act No 54 of 1972. In addition, each batch must be identified by a product code, the day of filling, the batch number and the factory identification, embossed or otherwise indelibly marked on the container.</p> <p>Packaging size: 20kg. A valid Aflatoxin Certificate (not older than three (3) months),</p>									

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# correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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	applicable to the specific batch delivered, must accompany each delivery of Peanut Butter to Supply Chain Management Stores.																									
15.10	<p><b>Yellow Spread Margarine</b></p> <p>Yellow margarine for spreading, softer texture, source of 9 vitamins and omega 3. The moisture content of yellow spread margarine must not exceed 16%. The yellow spread margarine may contain the following ingredients:</p> <p>Vegetable oils and fats (80%), at least 40% poly unsaturated fatty acids in soft margarine, salt, milk solids, emulsifiers (4%), preservatives, flavourants and colourant. No animal fats may be present in yellow spread margarine. Preservatives and colourants must be specified on the labelling. The texture of the yellow spread margarine must be free of odours and foreign taste. The product must be light creamy beige to light yellow in colour. The acceptable level of microbes in yellow spread margarine are as follows:</p> <table><tr><td>Microbes</td><td>Ingredients</td></tr><tr><td>Total count</td><td>600/g max</td></tr><tr><td>Coliforms</td><td>50/g max</td></tr><tr><td>E. Coli</td><td>Negative</td></tr><tr><td>Anaerobic spores</td><td>Less than 10/g</td></tr><tr><td>Staphylococci</td><td>10/g max</td></tr><tr><td>Staphylococcus Aureus</td><td>Negative</td></tr><tr><td>Yeasts</td><td>Less than 10/g</td></tr></table>	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	Logistics Warehouse	20kg	R_____						
Microbes	Ingredients																									
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Staphylococcus Aureus	Negative																									
Yeasts	Less than 10/g																									

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Page 42 of 55



# correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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	Moulds	Less than 10/g									
	Aerobic Mesophiles	Less than 10/g									
	Margarine must have a shelf life of 6 months. Margarine must be packed in plastic or wrapped in aluminium foil and then in a carton, for protection during handling, transportation and delivery. Packaging size: 20kg. The product must not be stored under extreme temperature or humid conditions. Yellow margarine must be transported in a refrigerated truck.										
15.11	<b>Mixed Fruit Jam</b>  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.		Logistics Warehouse	25kg	R_____						
15.15	<b>Golden syrup</b>  Choice grade golden syrup must be procured. Must be smooth with a thick and slow running consistency. Syrup must be free from any sugar crystal forming. Golden syrup must be clear with a golden brown colour. The product must be free from any		Logistics Warehouse	25kg	R_____						

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# correctional services

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REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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	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.																											
15.16	<p><b>Table Salt</b></p> <p>Iodized food grade salt, containing not less than 97% crystalline sodium. Sal may contain free flowing agents. Raw materials must be of food grade quality and must be free from extraneous matter and objectionable odours and flavours. Salt must be white, dry and colourless. Salt must not contain any substances originating from micro-organisms in amounts which may represent a hazard to health.</p> <table><tr><td colspan="2">Composition specification:</td></tr><tr><td>Mean aperture</td><td>550-650 microns</td></tr><tr><td>Colour IU max</td><td>85 max</td></tr><tr><td>Ash %</td><td>0.02% max</td></tr><tr><td>Moisture</td><td>4% max</td></tr><tr><td>Iodine in the form of potassium iodate</td><td>40-60ppm (mg/kg)</td></tr><tr><td>Fluoride</td><td>50 ppm (mg/kg)</td></tr><tr><td>Table salt: Crystalline sodium chloride</td><td>&gt; 98,4% in its water-free state</td></tr><tr><td>Coarse salt: Crystalline sodium chloride:</td><td>&gt; 97% on a dry matter basis</td></tr></table>	Composition specification:		Mean aperture	550-650 microns	Colour IU max	85 max	Ash %	0.02% max	Moisture	4% max	Iodine in the form of potassium iodate	40-60ppm (mg/kg)	Fluoride	50 ppm (mg/kg)	Table salt: Crystalline sodium chloride	> 98,4% in its water-free state	Coarse salt: Crystalline sodium chloride:	> 97% on a dry matter basis	Logistics Warehouse	25kg	R_____						
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Page 44 of 55



# correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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	<table><tr><td colspan="2">Additives and contaminants must be listed and labelled as follows:</td></tr><tr><td>Additives</td><td>Max Level</td></tr><tr><td>Contaminants</td><td>Max Level</td></tr><tr><td>Sulphur dioxide</td><td>20 mg/kg</td></tr><tr><td>Arsenic (As)</td><td>1g/kg</td></tr><tr><td>Copper (Cu)</td><td>2 mg/kg</td></tr><tr><td>Lead (Pb)</td><td>2 mg/kg</td></tr></table> <p>The product must be packed in sealed bags of multiply kraft or polypropylene lined with plastic bags. The product must be stored in a cool dry well ventilated storage area. Packaging size: 25kg.</p>	Additives and contaminants must be listed and labelled as follows:		Additives	Max Level	Contaminants	Max Level	Sulphur dioxide	20 mg/kg	Arsenic (As)	1g/kg	Copper (Cu)	2 mg/kg	Lead (Pb)	2 mg/kg									
Additives and contaminants must be listed and labelled as follows:																								
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15.17	<p><b>Brown Sugar</b></p> <p>Sugar must be granulated cane sugar, crystalline, uniform in size and free from foreign material. Must be dry, homogeneous granulated free-flowing crystals. Equal size granules without foreign particles. Brown sugar must not contain more than:</p> <table><tr><td>Sulphur dioxide</td><td>20 mg/kg</td></tr><tr><td>Arsenic (As)</td><td>1g/kg</td></tr><tr><td>Copper (Cu)</td><td>2 mg/kg</td></tr><tr><td>Lead (Pb)</td><td>2 mg/kg</td></tr></table> <p>The product must be packed in sealed bags of multiply kraft or polypropylene lined with plastic bags. The packages must be labelled in accordance with R908/1977 of the Foodstuffs, Cosmetics and Disinfectant Act no 54 and 1972. Packaging size: 25kg.</p>	Sulphur dioxide	20 mg/kg	Arsenic (As)	1g/kg	Copper (Cu)	2 mg/kg	Lead (Pb)	2 mg/kg	Logistics Warehouse	25kg	R_____												
Sulphur dioxide	20 mg/kg																							
Arsenic (As)	1g/kg																							
Copper (Cu)	2 mg/kg																							
Lead (Pb)	2 mg/kg																							
15.18	<p><b>Curry Powder</b></p>	Logistics Warehouse	1kg																					

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Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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	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.									
15.18.1	Medium		1kg	R _____						
15.18.2	Hot		1kg	R _____						
15.18.3	Strong		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	Logistics Warehouse	1kg							

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Page 46 of 55



# correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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	cellophane, which is completely sealed or re-sealable 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 _____						
15.21	<b>Tomato puree</b>  Must be a tomato concentrate that contains not less than 11%, but less than 24%, of natural tomato soluble solids. Shall be prepared from ripe and sound tomatoes with a good colour and flavour. Tomato concentrates shall have good flavour and odour, fairly good red colour and shall possess a homogenous (evenly divided) texture, characteristic of the product. The product shall be prepared by concentrating the tomatoes without the addition of sugar. The concentrate may be 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-	Logistics Warehouse								

Note: It is compulsory to complete all columns



## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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)
	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 _____						
15.23	<b>Gravy Powder</b>  Gravy powder must be a fine powder that will have a smooth running consistency when it is prepared. Gravy powder must contain approved thickening agents. Must be free from inappropriate flavours and have a pleasant aroma. Must be in the form of fine powder except for mixed herbs. Must be free from objectionable odour, insects and fungus. The flavour and colour must be as indicated on the package labelling and must be acceptable for the purchaser. Product must be packed in 100% re-sealable containers that will protect the product from contamination during storage. If packed in bags/sachets, it must be 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.	Logistics Warehouse	25kg							
15.23.1	Chicken Powder		25kg	R _____						
15.23.2	Beef Powder		25kg	R _____						
15.24	<b>Soup Powder</b>	Logistics Warehouse	25kg							

Note: It is compulsory to complete all columns

Page 48 of 55





# correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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

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# correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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				R_____						
15.24.10	Beef and Vegetable		25kg	R_____						
15.24.11	Mushroom		25kg	R_____						
15.24.12	Tomato		25kg	R_____						
15.26	<b>Instant Fruit Drink Powder (Vitamin enriched)</b>  Product is an instant fruit flavoured drink powder enriched with Vitamin C that must be soluble in cold water. Various flavours must be available. The product must be free flowing and free from lumps. The product must, when prepared according to the manufacturer's instructions, produce a sweetened drink typical to the flavour and aroma stated on the package. The product must be sweetened with sucrose – no artificial sweeteners. Mixing ration of Fruit Drink Powder in relation to water must be 1 part of Fruit Drink Powder to 19 parts of water. Packaging: 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	Logistics Warehouse	25kg	R_____						

Note: It is compulsory to complete all columns

Page 50 of 55



## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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)				
	manufacturer; date of manufacturer, expiry date and batch number; nutritional information of the product; and a list of ingredients used.													
15.27	<b>Dried Beans</b>  Legumes must comply with all applicable legal requirements and must be of the finest grade possible. Dried beans 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: <table border="1"><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> 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: 12,5kg.	Aflatoxin, including Aflatoxin B	Mg/kg: 10 max	Aflatoxin B	Mg/kg: 5 max	Logistics Warehouse	12,5kg	R_____						
Aflatoxin, including Aflatoxin B	Mg/kg: 10 max													
Aflatoxin B	Mg/kg: 5 max													
15.28	<b>Split Peas</b>  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	Logistics Warehouse	1kg	R_____										

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# correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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	<p>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:</p> <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> <p>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.</p>	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	<p><b>Lentils</b></p> <p>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:</p> <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> <p>The product must be packed in Multiply Kraft bags or some other suitable material. The packaging must protect the product against</p>	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													



# correctional services

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Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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	moisture absorption, flavour loss and insect and animal infestations. Packaging size: 1kg.																													
15.30	<p><b>Whole wheat Biscuits</b></p> <p>The nutrient composition of the biscuits must be as follows:</p> <table><tr><td>Weight per biscuit</td><td>5.7g to 7g</td></tr><tr><td>Energy</td><td>95kj</td></tr><tr><td>Moisture</td><td>3%</td></tr><tr><td>Protein</td><td>11.4%</td></tr><tr><td>Fat</td><td>8.7%</td></tr><tr><td>Carbohydrates</td><td>71.9%</td></tr><tr><td>Starch</td><td>63.4%</td></tr><tr><td>Fibre</td><td>1.1%</td></tr><tr><td>Salt</td><td>1.1%</td></tr><tr><td>Total Sugar</td><td>8.5%</td></tr></table> <p>The list of ingredients and raw materials are as follows: crushed wheat, wheat flour, vegetable and marine fats, butter, golden syrup, glucose, yeast, malt extract, whey powder, salt, raising agents, lecithin, flour improver. Raw materials and ingredients must be of food grade quality and must be free from extraneous matter and objectionable odours and flavours. The product must be a course textured, crisp high bran biscuit or rusk with a nutty wholesome flavour and must be treated as very fragile. The product must be free from all visible mould growth that causes deterioration in the quality of the product. All the products must show no significant degree of deterioration in the quality of the product. All the products</p>	Weight per biscuit	5.7g to 7g	Energy	95kj	Moisture	3%	Protein	11.4%	Fat	8.7%	Carbohydrates	71.9%	Starch	63.4%	Fibre	1.1%	Salt	1.1%	Total Sugar	8.5%	Logistics Warehouse	12 x 250g	R_____						
Weight per biscuit	5.7g to 7g																													
Energy	95kj																													
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Carbohydrates	71.9%																													
Starch	63.4%																													
Fibre	1.1%																													
Salt	1.1%																													
Total Sugar	8.5%																													

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# correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

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	must show no significant degree of deterioration in either flavour or textural properties within 12 weeks of the date of manufacture. The product must be clear of any form of potential insect infestation and must not be stored under extreme temperature or humid conditions. The product must be sealed packages. Package size: 12 x 250g per box. The product must have a shelf life of 12 weeks.																			
15.31	<p><b>Sunflower Oil</b></p> <p>Edible sunflower seed oil. No oil blends, recycled or cooking oils are allowed. The product must have an acceptable taste, a pleasant odour and an attractive sparkling transparent yellow appearance. No rancid, foreign or objectionable flavour or colour of any kind must be present. The product must contain any mineral oil. The product must contain trace elements in a proportion not exceeding the specified amount in parts per million, according to the below:</p> <table><tr><td>Arsenic</td><td>1.0</td></tr><tr><td>Zinc</td><td>20.0</td></tr><tr><td>Copper</td><td>0.5</td></tr><tr><td>Lead</td><td>250.0</td></tr><tr><td>Tin</td><td>50.0</td></tr></table> <p>The following colourants are permitted in the product according to good manufacturing practices: Beta-carotene; Annatto; Ciraimin and Canthaxontine. The product must not contain any of the following micro-biological</p>	Arsenic	1.0	Zinc	20.0	Copper	0.5	Lead	250.0	Tin	50.0	Logistics Warehouse	20 Lit	R_____						
Arsenic	1.0																			
Zinc	20.0																			
Copper	0.5																			
Lead	250.0																			
Tin	50.0																			

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Page 54 of 55



## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Johannesburg

Item No	Description/Specification	Correctional Centre to be delivered to	Packaging Size	Price Including VAT	Brand Name	Country of Manufacture	Conforms with Specification Yes /No	Delivery Period after receipt of order	Minimum Order Quantity	Premises from where delivery will be made (Indicate physical Address)
	organisms: Lypolytic organisms; Oxidative organisms; Moulds and Pathogens. The product must be packaged in 20 lit plastic drums. The container must contain not less than 19.9ℓ and not more than 20.2ℓ of the product. The container must be equipped with a screw cap, so that a certain quantity of the product can be poured out, and the container then be sealed. The containers must protect the contents against deterioration and contamination during normal storage, handling and transport. The container must be labelled which contain the following information: the name and address of the manufacturer and his trademark; The name of the product; the net volume of the contents in ml or litres; and The date of manufacture (code and serial number).									
15.33	<b>White Vinegar</b>  The product must be naturally fermented spirit vinegar. No foreign or inappropriate flavour or colour of any kind must be present. White vinegar must have a white appearance. No artificial or synthesized vinegar must be procured. The product must be packaged in polypropylene or a similar plastic material bottle with a suitable re-sealable lid. All plastic bottles must in no way be damages or leaking. Packaging size: 5ℓ.	Logistics Warehouse	5ℓ	R_____						