



correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

## DEPARTMENT OF CORRECTIONAL SERVICES PRICING SCHEDULE

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

**BID NUMBER:** HO 4/2020  
**NAME OF BIDDER:** \_\_\_\_\_  
**BBBEE STATUS LEVEL:** \_\_\_\_\_

**Management Area:** Zonderwater

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)
<b>Item 2</b>	<b>Frozen Whole Chicken Carcass</b>									
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 must be without torn skin. Chicken must not be changing colour (e.g. greenish) in between the wings, thighs and on the inside. Intestines, head, feet and giblets must not form part of the full chicken carcass. Chicken must be packed individually in clear plastic bags. Packaging must be a clear plastic bag, meat tray or foil lined box. Chicken must be frozen, free from feathers, young and firm without bad odour. The box packaging must not be wet especially around the corners. Chicken carcasses must be stored at a temperature that does not exceed -18°C in transit. Chicken must be transported in a refrigerated truck/ vehicle.	Logistics Warehouse	10 Kg	R _____						
<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.	Logistics Warehouse	10 Kg	R _____						

**Note: It is compulsory to complete all columns**

Page 1 of 17



## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Zonderwater

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)
	Chicken must be without bruises. Chicken must be without torn skin. Chicken must not be changing colour (e.g. greenish) in between the wings, thighs and on the inside. Intestines, head, feet and giblets must not form part of the full chicken carcass. Must be Halaal certified on the packaging. Chicken must be packed individually in clear plastic bags. Packaging must be a clear plastic bag, meat tray or foil lined box. Chicken must be frozen, free from feathers, young and firm without bad odour. The box packaging must not be wet especially around the corners. Chicken carcasses must be stored at a temperature that does not exceed -18°C in transit. Chicken must be transported in a refrigerated truck/ vehicle.									
<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 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	Logistics Warehouse	Kg	R _____						

Note: It is compulsory to complete all columns

Page 2 of 17



## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Zonderwater

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)
	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 8</b>	<b>Frozen Fish (Halaal)</b>									
8.1	<b>Hake Fish (Halaal)</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 signs of re-freezing e.g. wet markings on boxes. Fish must be Halaal certified on the packaging. Must be packed in 5 Kg. Fish portions must be single wrapped, packed in layers and be covered in a plastic bag inside the box. The box must be dray and it must be sealed. Fish must be transported in a hygienic refrigerated truck or vehicle that is able to maintain a temperature of -18° C.	Logistics Warehouse	5 Kg	R _____						

Note: It is compulsory to complete all columns

Page 3 of 17



## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Zonderwater

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)
<b>Item 13</b>	<b>Fruit and Vegetables</b>									
13.2	<b>Avocados (Fuerte)</b>  Avocados must be fresh, clean and firm. Avocados must not be overripe. Avocados must have an attractive appearance. Avocados must be ripe but not be hard or very soft. Avocados must be free from decay, browning, blemishes, bruises, soil, unpleasant odours, and damage by diseases, insects and residue of pesticides. Avocados must comply with the specifications of Class 1 classification (Medium size is acceptable). Avocados must weigh between 150 – 180g. Avocados must be packed in perforated boxes and must be separated by pulp or foam (polystyrene) trays. Packaging size: 5kg. Avocados must have a shelf life of 7 days. Avocados must not be exposed to direct heat and sunlight during transportation.	Logistics Warehouse	5Kg	R_____						
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	Logistics Warehouse	5Kg	R_____						

Note: It is compulsory to complete all columns

Page 4 of 17



## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Zonderwater

Item No	Description/Specification	Correctional Centre to be delivered to	Packaging Size	Price Including VAT	Brand Name	Country of Manufacture	Conforms with Specification Yes /No	Delivery Period after receipt of order	Minimum Order Quantity	Premises from where delivery will be made (Indicate physical Address)
	must be 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 not be exposed to direct heat and sunlight during transportation.									
13.9	<b>Plums</b>  Plums must be fresh, clean and firm. Plums must not be overripe. Plums must be free from decay, browning, blemishes, bruises, soil, unpleasant odours and damages by diseases, insects and residue of pesticides. Plums must comply with at least the specifications for Class 1 classification. Plums must be clean, smooth, firm, fairly well developed. Plums must be uniform in size and free from cracks, insect bites and pesticides. Plums must have an attractive appearance. Plums must weigh between 150 – 200g. Plums of the same cultivar and maturity must be packed in the same container. Packaging size: 8kg. Plums must not be exposed to direct heat and sunlight during transportation.	Logistics Warehouse	8Kg	R_____						
13.11	<b>Apricots</b>  Apricots must be fresh, clean and firm and must not be overripe. Apricots must be free	Logistics Warehouse	8Kg	R_____						

Note: It is compulsory to complete all columns

Page 5 of 17



## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Zonderwater

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)
	from decay, browning, blemishes, bruises, soil, unpleasant odours and damages by diseases, insects and residue of pesticides. Apricots must be well developed, sound and not too green. Apricots must be free from cracks, insect bites and pesticides. Apricots must have an attractive appearance. Apricots must have a minimum diameter of 28mm and must weigh between 150 – 200g. Apricots of the same cultivar and maturity must be packed in the same container. Packaging size: 8kg. Apricots must not be exposed to direct heat and sunlight during transportation.									
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 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.	Logistics Warehouse	10Kg	R _____						

Note: It is compulsory to complete all columns

Page 6 of 17



## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Zonderwater

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)
	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 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.	Logistics Warehouse	5Kg	R_____						
13.18	<b>Watermelon</b>  Watermelons must be fresh, clean and firm and must not be overripe. Watermelons must	Logistics Warehouse	Kg	R_____						

Note: It is compulsory to complete all columns

Page 7 of 17



## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Zonderwater

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)
	have an attractive appearance. Watermelons must be free from decay, browning, blemishes, bruises, soil, unpleasant odours and damages by diseases, insects and residue of pesticides. Watermelons must be well developed and sound and have a reasonable size for the specific cultivar in question. Watermelons must not be green and must not be wilted. Watermelons must be of the same cultivar and maturity Packaging size: Per kg. Watermelons must not be exposed to direct heat and sunlight during transportation.									
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	Logistics Warehouse	20Kg	R_____						

Note: It is compulsory to complete all columns

Page 8 of 17





# correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Zonderwater

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)
	bags. Packaging size: 20kg. Cabbage must not be exposed to heat and direct sunlight during transportation.									
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.	Logistics Warehouse	10Kg	R_____						
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	Logistics Warehouse	10Kg	R_____						

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## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Zonderwater

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)
	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.									
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 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.	Logistics Warehouse	20Kg	R_____						
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	Logistics Warehouse	10Kg	R_____						

Note: It is compulsory to complete all columns

Page 10 of 17



## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Zonderwater

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)
	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.									
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.	Logistics Warehouse	10Kg	R _____						
<b>Item 14</b>	<b>Maize Products</b>									
14.6	<b>Brown Bread Flour</b>	Logistics Warehouse	12.5Kg	R _____						

Note: It is compulsory to complete all columns

Page 11 of 17



## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Zonderwater

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>Brown Bread Flour. The flour must be free from objectionable flavours. Wheat flour must not contain substances originating from micro-organisms in amounts, which may represent hazard to health. Moulds and Yeast must not be present in flour. Wheat flour may during milling be treated with the following:</p> <table><tr><td>Additive</td><td>Maximum Quantity</td></tr><tr><td>Chlorine gas</td><td>2500mg/kg</td></tr><tr><td>Chlorine dioxide</td><td>30mg/kg</td></tr><tr><td>Benzoyl peroxide</td><td>50mg/kg</td></tr></table> <p>The following additives may be added to the wheat flour products in the maximum ration as indicated below:</p> <table><tr><td>Additive</td><td>Maximum Quantity</td></tr><tr><td>Ascorbic acid</td><td>200mg/kg</td></tr><tr><td>Azadicarbonamide</td><td>45mg/kg</td></tr><tr><td>Calcium acetate</td><td>3000mg/kg</td></tr><tr><td>Sodium hydrogen diacetate</td><td>2000mg/kg</td></tr><tr><td>Propionic acid or calcium and sodium salts thereof</td><td>3000mg/kg</td></tr></table> <p>Composition requirements: 87% Extraction with 212 micron sieves Moisture content not exceed 14% Ash content 0.58% (m/m) to a maximum of 0.65% on a moisture free bases. When sieved through a 212 micron wire mesh sieve, it must have a bran content not exceeding 15% (m/m). Provided that brown</p>	Additive	Maximum Quantity	Chlorine gas	2500mg/kg	Chlorine dioxide	30mg/kg	Benzoyl peroxide	50mg/kg	Additive	Maximum Quantity	Ascorbic acid	200mg/kg	Azadicarbonamide	45mg/kg	Calcium acetate	3000mg/kg	Sodium hydrogen diacetate	2000mg/kg	Propionic acid or calcium and sodium salts thereof	3000mg/kg									
Additive	Maximum Quantity																													
Chlorine gas	2500mg/kg																													
Chlorine dioxide	30mg/kg																													
Benzoyl peroxide	50mg/kg																													
Additive	Maximum Quantity																													
Ascorbic acid	200mg/kg																													
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Calcium acetate	3000mg/kg																													
Sodium hydrogen diacetate	2000mg/kg																													
Propionic acid or calcium and sodium salts thereof	3000mg/kg																													

Note: It is compulsory to complete all columns

Page 12 of 17



# correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Zonderwater

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)
	bread meal with a bran content of not less than 10% (m/m) and not exceeding 15% (m/m) must be deemed to comply with the above mentioned bran content requirements. The bran remaining above the 21 micron wire mesh sieve must have an ash content of no less than 3% (m/m) on a moisture free basis. Flour must be packaged in Kraft paper bags made of pure three ply Kraft paper with a minimum base mass of 80g/m <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.									
<b>Item 15</b>	<b>Groceries</b>									
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, 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	Logistics Warehouse	25kg	R_____						

Note: It is compulsory to complete all columns

Page 13 of 17



# correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Zonderwater

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>dairy products of the types known as milk and reconstituted milk must not clot when boiled for 5 minutes. The product must be processed according to the manufacturer's specifications using Good Manufacturing Practices (GMP). The product must be made from standardized fresh full cream milk with added vitamins. The milk must be pasteurized, evaporated, homogenized and spray dried in order to obtain the instant powder. The mixing ration of the full cream milk powder in relation to water used must be 1 part of full cream milk powder to 9 parts of water. The only allowed ingredients and raw materials are fresh full cream milk, Vitamin A, Vitamin D3, Iron and Lecithin. Raw materials and ingredients must be of food grade quality and must be free from extraneous matters and objectionable odours and flavours. The product must have a cream to pale yellow colour. The product must have fresh flavour that is characteristic of milk. The product must be free flowing. The following micro-organisms must be absent in the product: E.coli 1 and Faecal Streptococci. Composition requirements for full cream milk powder are as follows:</p> <table><tr><td>Nutrient</td><td>Quantity</td></tr><tr><td>Energy</td><td>1516Kj</td></tr><tr><td>Protein</td><td>36,2g</td></tr><tr><td>Lactose</td><td>38,6g</td></tr><tr><td>Butterfat</td><td>0,2g</td></tr><tr><td>Lecithin (added)</td><td>0.2g</td></tr><tr><td>Minerals (ash)</td><td>5.8g</td></tr></table>	Nutrient	Quantity	Energy	1516Kj	Protein	36,2g	Lactose	38,6g	Butterfat	0,2g	Lecithin (added)	0.2g	Minerals (ash)	5.8g									
Nutrient	Quantity																							
Energy	1516Kj																							
Protein	36,2g																							
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Page 14 of 17



## correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Zonderwater

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>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>1257mg</td></tr><tr><td>Iron</td><td>0,3mg</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>1,6mg</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> <p>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.</p>	Water (max)	3.0g	Vitamin A (added)	1500IU	Vitamin B2	1,3mg	Calcium	1257mg	Iron	0,3mg	Vitamin D (added)	7,5UP	Pantothenic acid	1,7mg	Vitamin B12	1,6mg	Phosphorus	700mg	Magnesium	80mg	Sodium	280mg	Potassium	1080mg									
Water (max)	3.0g																																	
Vitamin A (added)	1500IU																																	
Vitamin B2	1,3mg																																	
Calcium	1257mg																																	
Iron	0,3mg																																	
Vitamin D (added)	7,5UP																																	
Pantothenic acid	1,7mg																																	
Vitamin B12	1,6mg																																	
Phosphorus	700mg																																	
Magnesium	80mg																																	
Sodium	280mg																																	
Potassium	1080mg																																	
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</p>		Logistics Warehouse	20kg	R_____																													

Note: It is compulsory to complete all columns

Page 15 of 17



# correctional services

Department:  
Correctional Services  
REPUBLIC OF SOUTH AFRICA

Management Area: Zonderwater

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>be specified on the labelling. The texture of the yellow spread margarine must be free of odours and foreign taste. The product must be light creamy beige to light yellow in colour. The acceptable level of microbes in yellow spread margarine are as follows:</p> <table><tr><td>Microbes</td><td>Ingredients</td></tr><tr><td>Total count</td><td>600/g max</td></tr><tr><td>Coliforms</td><td>50/g max</td></tr><tr><td>E. Coli</td><td>Negative</td></tr><tr><td>Anaerobic spores</td><td>Less than 10/g</td></tr><tr><td>Staphylococci</td><td>10/g max</td></tr><tr><td>Staphylococcus Aureus</td><td>Negative</td></tr><tr><td>Yeasts</td><td>Less than 10/g</td></tr><tr><td>Moulds</td><td>Less than 10/g</td></tr><tr><td>Aerobic Mesophiles</td><td>Less than 10/g</td></tr></table> <p>Margarine must have a shelf life of 6 months. 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.</p>	Microbes	Ingredients	Total count	600/g max	Coliforms	50/g max	E. Coli	Negative	Anaerobic spores	Less than 10/g	Staphylococci	10/g max	Staphylococcus Aureus	Negative	Yeasts	Less than 10/g	Moulds	Less than 10/g	Aerobic Mesophiles	Less than 10/g									
Microbes	Ingredients																													
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Moulds	Less than 10/g																													
Aerobic Mesophiles	Less than 10/g																													
15.18	<p><b>Curry Powder</b></p> <p>Curry powder must be a fine powder that will have a smooth running consistency when it is prepared. Curry powder must contain approved thickening agents. Must be free from inappropriate flavours and have a pleasant aroma. Must be in the form of fine powder</p>	Logistics Warehouse	1kg																											

Note: It is compulsory to complete all columns





## correctional services

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Management Area: Zonderwater

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)
	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 _____						