Note: A sum of Rs. 500/- (Rupees Five Hundred only) as Demand Draft is to be enclosed as cost of tender document

SAINIK SCHOOL KALIKIRI



TENDER DOCUMENT

SUPPLY OF VEGETABLES AND FRUITS

GARPTS ID: GEM/GARPTS/27012021/DF49D83X6M3K

Cost of Tender form: Rs 500/-

Name of the Firm (Full Address) _		
. , ,	 	

Telephone/ Mobile No_____

Place _____ Date____

REQUEST FOR PROPOSAL (RFP)

INVITATION OF TENDERS FOR SUPPLY OF VEGETABLES AND FRUITS AT SAINIK SCHOOL KALIKIRI RFP NO. SSKAL/QM/3006/VEG & FRUITS/2021 DATED 28 JAN 2021

- 1. Sealed tenders are invited from (**Two bid system**) the reputed and experienced firms for above said Tender. Bidder may also download the Bidding Documents from the website www.kalikirisainikschool.com and CPP Portal of Govt. Of India i.e. https://eprocure.gov.in/epublish/app. Bidders shall ensure that their Bids, complete in all respect should be uploaded online before the closing date and time as indicated in the critical date sheet above on CPP Portal https://eprocure.gov.in/eprocure/app. Please super scribe the abovementioned Title and date of opening of the Bids on the sealed cover to avoid the BID being declared invalid.
- 2. The address and contact numbers for sending Bids or seeking clarifications regarding this RFP are given below: -

(a) Bids/ queries to be addressed to : Principal

Sainik School Kalikiri

Chittoor Dist (AP) - 517234

(b) Postal address for sending the Bids : Principal

Sainik School Kalikiri

Chittoor Dist (AP) - 517234

(c) Name/Designation of the contact personnel: Administrative Officer

Sainik School Kalikiri

Chittoor Dist (AP) – 517234

(d) Telephone number of the contact personnel: 0877-2500270

(e) E-Mail ids of contact personnel : tenders@kalikirisainikschool.com

(f) Fax number : 0877-2500271

- 3. This RFP is divided into five parts as follows:
 - (a) **Part I** Contains General Information and Instructions for the bidders about the RFP such as the time, place of submission and opening of tenders, validity period of the tenders etc.
 - (b) **Part II** Contains essential details of the items/services required, such as the Schedule of Requirements (SORs), Technical Specifications, Drawings, Delivery Period, Mode of Delivery and Consignee details.
 - (c) **Part III** Contains Standard Conditions of RFP, which will form part of the Contract with the successful Bidder.
 - (d) **Part IV** –Contains Special Conditions applicable to this RFP and which will also form part of the contract with the successful Bidder.
 - (e) Part V –Contains Evaluation Criteria and Format for Price Bids.

4. <u>Submission of tender</u>. It is requested that bid document be filled correctly and all pages to be duly signed personally by the bidder or his authorised signatory along with company rubber stamp. The name of person signing each page must be written clearly. Tenders in sealed cover duly super-scribed in bold letters – 'Quotations for supply of Vegetables and Fruits at Sainik School Kalikiri'.

5. **Acceptance of Part Contract**. NA.

- 6. Every page of the RFP should be signed and rubber stamped by the bidder. It should also be signed wherever there is overwriting and cutting.
- 7. This RFP is being issued with no financial commitment and the Buyer reserves the right to change or vary any part thereof at any stage. Buyer also reserves the right to withdraw the RFP, should it become necessary at any stage.
- 8. It is requested that the sealed quotation addressed to the **Principal**, **Sainik School Kalikiri**, **Chittoor Dist 517 234** be either dropped in the Tender Box, located at the Administrative Office, or sent by **registered post** to the aforementioned address, duly superscribed as mentioned at Para 4 above, so as to reach by the due date and time. <u>It may be noted that late receipt of bids views postal delay or any other reasons may render the bids invalid.</u>
- 9. Intending bidders are also advised to visit again CPP website www.eprocure.gov.in and School website www.kalikirisainikschool.com at least 3 days prior to closing date of submission of tenders for any corrigendum / addendum / amendment.

PARTIOF RFP

GENERAL INFORMATION AND INSTRUCTIONS

1. Last date and time for depositing the Bids. Critical data sheet of dates in respect of tender is as follows:-

Ser	Event	Date	Time
(a)	Published Date	28 Jan 2021	1300 hrs
(b)	Bid Download	28 Jan 2021	1300 hrs
(c)	Clarification Start Date	28 Jan 2021	1500 hrs
(d)	Clarification End Date	01 Feb 2021	1700 hrs
(e)	Pre-Bid meeting	02 Feb 2021	1000 hrs
(f)	Bid Submission Start	04 Feb 2021	1000 hrs
(g)	Bid Submission Ends	17 Feb 2021	1700 hrs
(h)	Bid Opening Start	19 Feb 2021	1200 hrs

- 2. <u>Manner of depositing the Bids</u>. It is requested that bid document be filled correctly and all pages to be duly signed personally by the bidder or his authorised signatory along with company rubber stamp. The name of person signing each page must be written clearly. Tenders in sealed cover duly super-scribed in bold letters 'Quotations for supply of Vegetables and Fruits at Sainik School Kalikiri' and Tender Enquiry reference, on a two-bid system i.e. Technical Bid (Envelope No.1) and Commercial Bids (Envelope No.2), which should also be duly super-scribed. The contents of the Envelopes are enumerated in the following paragraphs:
 - (a) **Envelope No. 1 (Technical Bid)**. The Envelope 'No. 1', should contain the following documents:
 - (i) Valid proof of Company/firm Registration, including certificate of renewal of registration wherever applicable. Registered bidders (DGS&D, DGQA, NSIC, OFB or any other central registration authority) must enclose a duly authenticated copy of proof of registration.
 - (ii) Earnest money deposit is not required; however, bidders are requested to sign an undertaking as per **Appendix A**.
 - (iii) Proof of execution of at least three contracts previously with any Sainik School/ Indian Army/ Navy/ Air Force/Government Institutions.
 - (iv) <u>Tender Conditions Acceptance Certificate</u>. The bidder shall certify for acceptance of all the tender conditions of the RFP and furnish a certificate as per **Appendix 'B'** to the RFP.
 - (v) Detail of PAN/ TIN Number.
 - (vi) GSTIN registration certificate of the firm if applicable.
 - (vii) A sum of Rs. 500/- (Rupees Five Hundred only) as Demand Draft is to be enclosed as cost of tender document.
 - (x) Original copy of Undertaking as per Format at **Appendix 'C'** stating that the bidder has been never blacklisted by any Central/State/Govt. agency/No CBI/FEMA/Labour Law violation Cases Pending against the bidder.

- (b) Envelope No. 2 (Commercial Bids). To contain only commercial bids including the cost of the proposed item attached as Appendix 'E'.
- 3. <u>Time and date for opening of Bid</u>. 19 Feb 2021 on 1200Hrs. If due to any exigency, the due date for opening of the Bids is declared a closed holiday, the Bids will be opened on the next working day at the same time or on any other day/time, as intimated by the Buyer.
- 4. <u>Location of the Tender Box</u>. Reception at Administrative Office, Sainik School Kalikiri 517 234. Only those Bids dropped in the correct tender box will be opened. Bids dropped in the wrong tender Box will be rendered invalid.
- 5. Place of opening of the Bids. Reception / Conference Hall at Administrative Office, Sainik School Kalikiri 517 234. The Bidders may attend or depute their representatives, duly authorized in writing, to attend opening of Bids on the due date and time. Rates and important commercial/technical clauses quoted by all Bidders will be read out in the presence of the representatives of all the Bidders. This event will not be postponed due to non-presence of your representative. Any postponement to the date of opening of the Bid will be intimated to all concerned bidders whose bids are received in time. Any change to the last submission date, if admissible to the Buyer, will also be informed to all concerned bidders and bidders are also requested to check school website www.kalikirisainikschool.com for information passed through school.
- 6. <u>Forwarding of Bids</u>. Bids should be forwarded by Bidders under their original memo / letter pad inter alia furnishing details like TIN number, GST/CST number, Bank address with NEFT Account if applicable, etc., and complete postal & e-mail address of their office.
- 7. Clarification regarding contents of the RFP. A prospective bidder who requires clarification regarding the contents of the bidding documents shall notify to the Buyer in writing about the clarifications sought not later than 07 days prior to the date of opening of bids. Copies of the query and clarification by the purchaser will be sent to all prospective bidders who have received the bidding documents. Further, during evaluation/comparison of bids, the Buyer may, at own discretion, ask the bidder for clarification of his bid. The request for clarification will be given in writing and no change in prices or substance of the bid will be sought, offered or permitted. No post-bid clarification on the initiative of the bidder will be entertained.
- 8. <u>Modification and Withdrawal of Bids</u>. A bidder may modify or withdraw his bid after submission provided that the written notice for modification or withdrawal is received by the Buyer prior to deadline prescribed for submission of bids. A withdrawal notice may be sent by fax but it should be followed by a signed confirmatory copy to be sent by post and such signed confirmation should reach the purchaser not later than the deadline for submission of bids. No bid shall be modified after the deadline for submission of bids. No bid may be withdrawn in the interval between the deadline for submission of bids and expiration of the period of bid validity specified. Withdrawal of a bid during this period will result in Bidder's forfeiture of bid security/ EMD.
- 9. <u>Rejection of Bids</u>. Canvassing by the Bidder in any form, unsolicited letter and post-tender correction may invokes summary rejection with forfeiture of EMD. Conditional tenders will be rejected.
- 10. <u>Unwillingness to Quote</u>. Bidders unwilling to quote should ensure that intimation to this effect reaches before the due date and time of opening of the Bid, failing which the defaulting Bidder may be delisted for the given range of items as mentioned in this RFP.
- 11. Validity of Bids: The Bids should remain valid till 90 days from Tender opening date.

- 12. A sum of **Rs. 500/- (Rupees Five Hundred only)** as Demand Draft in favor of **The Principal, Sainik School, Kalikiri** from any of the public sector banks or a private sector bank authorized to conduct government business is to be enclosed as cost of tender document.
- 13. **Earnest Money Deposit.** No EMD required.

PART II OF RFP

ESSENTIAL DETAILS OF ITEMS/SERVICES

1. <u>Scope of Work</u>. The minimum specified Scope of Work (SoW) to be undertaken by the bidder for 'Supply of Vegetables and Fruits at Sainik School Kalikiri' and is to be performed as per the specifications and conditions mentioned in different parts of this document and further amendments, if any, issued in this regard and the Contract to be signed by the successful bidder, subsequently.

2. <u>Technical Details</u>.

- (a) Technical specifications for the proposed supply of **Vegetables and Fruits** is placed at **Appendix** 'D' to Part II of RFP.
- (b) <u>Build, Prove, Demonstrate, Operate</u>. The successful bidder will be responsible for complete integration, (Integration to be done as per requirement of the user) proving, demonstration of equipment, and operation of the entire functionalities / features.
- 3. <u>Delivery Period</u>. Delivery of items would be on need basis. Please note that contract can be cancelled unilaterally by the Buyer in case the work is not received within the contracted delivery period. Extension of contracted delivery period will be at the sole discretion of the Buyer, within applicability of LD clause.

4. **Delivery Terms**:

- (a) 'Supply of **Vegetables and Fruits** at Sainik School Kalikiri' as per SOR shall be at Sainik School, Kalikiri as per requirement of the school.
- (b) The contractor shall make delivery of the items only during the working hours of a working day. A suitable representative should be available at site to deliver the items.
- 5. <u>Consignee Details</u>. Sainik School Kalikiri, Chittoor Dist. Through **Principal, Sainik** School Kalikiri, Chittoor dist 517 234.

PART III OF RFP

STANDARD CONDITIONS

The Bidder is required to give confirmation of their acceptance of the Standard Conditions of the Request for Proposal mentioned below which will automatically be considered as part of the Contract concluded with the successful Bidder (i.e. Seller in the Contract) as selected by the Buyer. Failure to do so may result in rejection of the Bid submitted by the Bidder.

- 1. <u>Law</u>. The Contract shall be considered and made in accordance with the laws of the Republic of India. The contract shall be governed by and interpreted in accordance with the laws of the Republic of India.
- 2. <u>Effective Date of the Contract</u>. The contract shall come into effect on the date on which supply order is placed (i.e, date of signing of supply order) and shall remain valid until the completion of the obligations of the parties under the contract. The deliveries and supplies and Performance of the services shall commence from the effective date of the contract.
- 3. <u>Arbitration</u>. All disputes or differences arising out of or in connection with the Contract shall be settled by bilateral discussions. Any dispute, disagreement or question arising out of or relating to the Contract or relating to construction or Performance, which cannot be settled amicably, may be resolved through arbitration. The standard clause of arbitration is as per Forms DPM-7, DPM-8 and DPM-9 (Available in MoD website and can be provided on request). Final decision will be of the Principal, Sainik School Kalikiri.
- 4. Penalty for use of Undue influence. The Seller undertakes that he has not given, offered or promised to give, directly or indirectly, any gift, consideration, reward, commission, fees, brokerage or inducement to any person in service of the Buyer or otherwise in procuring the Contracts or forbearing to do or for having done or forborne to do any act in relation to the obtaining or execution of the present Contract or any other Contract with the Government of India for showing or forbearing to show favour or disfavour to any person in relation to the present Contract or any other Contract with the Government of India. Any breach of the aforesaid undertaking by the Seller or any one employed by him or acting on his behalf (whether with or without the knowledge of the Seller) or the commission of any offers by the Seller or anyone employed by him or acting on his behalf, as defined in Chapter IX of the Indian Penal Code, 1860 or the Prevention of Corruption Act, 1986 or any other Act enacted for the prevention of corruption shall entitle the Buyer to cancel the contract and all or any other contracts with the Seller and recover from the Seller the amount of any loss arising from such cancellation. A decision of the Buyer or his nominee to the effect that a breach of the undertaking had been committed shall be final and binding on the Seller. Giving or offering of any gift, bribe or inducement or any attempt at any such act on behalf of the Seller towards any officer/employee of the Buyer or to any other person in a position to influence any officer/employee of the Buyer for showing any favour in relation to this or any other contract, shall render the Seller to such liability/ penalty as the Buyer may deem proper, including but not limited to termination of the contract, imposition of penal damages, forfeiture of the Bank Guarantee and refund of the amounts paid by the Buyer.
- 5. <u>Agents/ Agency Commission</u>. The Seller confirms and declares to the Buyer that the Seller is the original manufacturer of the stores/provider of the services referred to in this Contract and has not engaged any individual or firm, whether Indian or foreign whatsoever, to intercede, facilitate or in any way to recommend to the Government of India or any of its functionaries, whether officially or unofficially, to the award of the contract to the Seller; nor has any amount been paid, promised or intended to be paid to any such individual or firm in respect of any such intercession, facilitation or recommendation. The Seller agrees that if it is established at any time to the satisfaction of the Buyer that the present declaration is in any way incorrect or if at a later stage it is discovered by the Buyer that the Seller has engaged any such

individual/firm, and paid or intended to pay any amount, gift, reward, fees, commission or consideration to such person, party, firm or institution, whether before or after the signing of this contract, the Seller will be liable to refund that amount to the Buyer. The Seller will also be debarred from entering into any supply Contract with the Government of India for a minimum period of five years. The Buyer will also have a right to consider cancellation of the Contract either wholly or in part, without any entitlement or compensation to the Seller who shall in such an event be liable to refund all payments made by the Buyer in terms of the Contract along with interest at the rate of 2% per annum above LIBOR rate. The Buyer will also have the right to recover any such amount from any contracts concluded earlier with the Government of India.

- 6. <u>Access to Books of Accounts</u>. In case it is found to the satisfaction of the Buyer that the Seller has engaged an Agent or paid commission or influenced any person to obtain the contract as described in clauses relating to Agents/Agency Commission and penalty for use of undue influence, the Seller, on a specific request of the Buyer, shall provide necessary information/inspection of the relevant financial documents/information.
- 7. <u>Non-disclosure of Contract Documents</u>. Except with the written consent of the Buyer/ Seller, other party shall not disclose the contract or any provision, specification, plan, design, pattern, sample or information thereof to any third party.
- 8. <u>Liquidated Damages</u>. In the event of the Seller's failure to submit the Bonds, Guarantees and Documents, supply the stores/goods and conduct trials, installation of equipment etc., as specified in this contract, the Buyer may, at his discretion, withhold any payment until the completion of the contract. The BUYER may also deduct from the SELLER as agreed, liquidated damages to the sum of 0.5% of the contract price of the delayed/undelivered stores/services mentioned above for every week of delay or part of a week, subject to the maximum value of the Liquidated Damages being not higher than 10% of the value of delayed stores/ services.
- 9. <u>Termination of Contract</u>. The Sainik School Kalikri reserves the right to terminate the contract without assigning any reason. Before termination of contract, Sainik School Kalikri will notify the service bidder giving a notice of 30 days. Also, the Buyer shall have the right to terminate this Contract in part or in full in any of the following cases: -
 - (a) The delivery of the material is delayed for causes not attributable to Force Majeure for more than 15 days after the scheduled date of delivery.
 - (b) The Seller is declared bankrupt or becomes insolvent.
 - (c) The delivery of material is delayed due to causes of Force Majeure, by more than three months, provided Force Majeure clause is included in contract.
 - (d) The Buyer has noticed that the Seller has utilised the services of any Indian/Foreign agent in getting this contract and paid any commission to such individual/company etc.
 - (e) As per decision of the Arbitration Tribunal.
- 10. <u>Notices</u>. Any notice required or permitted by the contract shall be written in the English language and may be delivered personally or may be sent by FAX or registered pre-paid mail/airmail, addressed to the last known address of the party to whom it is sent.
- 11. <u>Transfer and Sub-letting</u>. The Seller has no right to give, bargain, sell, assign or sublet or otherwise dispose of the Contractor any part thereof, as well as to give or to let a third party take benefit or advantage of the present Contract or any part thereof.
- 12. <u>Patents and other Industrial Property Rights</u>. The prices stated in the present Contract shall be deemed to include all amounts payable for the use of patents, copyrights, registered charges, trademarks and payments for any other industrial property rights. The Seller shall indemnify the Buyer against all claims from a third party at any time on account of the infringement of any or all the rights mentioned in the previous paragraphs, whether such claims

arise in respect of manufacture or use. The Seller shall be responsible for the completion of the supplies including spares, tools, technical literature and training aggregates irrespective of the fact of infringement of the supplies, irrespective of the fact of infringement of any or all the rights mentioned above.

13. <u>Amendments</u>. No provision of present Contract shall be changed or modified in any way (including this provision) either in whole or in part except by an instrument in writing made after the date of this Contract and signed on behalf of both the parties and which expressly states to amend the present Contract.

14. Taxes and Duties.

(a) **General**.

- (i) Bidders must indicate separately the relevant Taxes/Duties likely to be paid in connection with delivery of completed goods specified in RFP. In absence of this, the total cost quoted by them in their bids will be considered in the ranking of bids.
- (ii) If a Bidder is exempted from payment of any duty / tax upto any value of supplies from them, he should clearly state that no such duty / tax will be charged by them up to the limit of exemption which they may have. If any concession is available in regard to rate / quantum of any Duty/tax, it should be brought out clearly. In such cases, relevant certificate will be issued by the Buyer later to enable the Seller to obtain exemptions from taxation authorities.
- (iii) Any changes in levies, taxes and duties levied by Central / State / Local governments such as excise duty, GST, Service Tax, Octroi /entry tax, etc. on final product upward as a result of any statutory variation taking place within contract period shall be allowed reimbursement by the Buyer, to the extent of actual quantum of such duty/ tax paid by the Seller, Similarly, in case of downward revision in any such duty/ tax, the actual quantum of reduction of such duty/ tax shall be reimbursed to the Buyer by the Seller. All such adjustments shall include all reliefs, exemptions, rebates, concession etc., if any, obtained by the Seller. Section 64-A of Sales of Goods Act will be relevant in this situation.
 - (iv) Levies, taxes and duties levied by Central / State / Local governments such as excise duty, GST, Service Tax, Octroi /entry tax, etc. on final product will be paid by the Buyer on actuals, based on relevant documentary evidence. Taxes and duties on input items will not be paid by Buyer and they may not be indicated separately in the bids. Bidders are required to include the same in the pricing of their product.

(b) **Customs Duty**.

- (i) For imported stores offered against forward delivery, the Bidder shall quote prices thereof exclusive of customs duty. The Bidder shall specify separately the C.I.F. prices and total amount of customs duty payable. They will also indicate correctly the rate of customs duty applicable along with Indian Customs Tariff Number. Customs duty as actually paid will be reimbursed on production of necessary documents i.e. (i) Triplicate copy of the bill of entry;
- (ii) copy of bill of lading; a copy of foreign principal's invoice. However, if the Bidder imports the stores in question against his own commercial quota Import Licenses, he will also be required to submit in addition the triplicate copy of bills of entry etc., a certificate from his Internal Auditor on the bill itself, to the effect that the following items/quantity in the bill of entry related to the stores imported against Defence Buyer contract number.

- (iii) Subsequent to the reimbursement of customs duty, the Bidder will submit to the concerned Payment Authority a certificate to the effect that he has not obtained any refund of customs duty subsequent to the payment of duty to the Customs authority by him. In addition, he shall also submit to the Paying Authority concerned a certificate immediately after a period of three months from the date of payment of the duty to customs authorities to the effect that he has not applied for refund of the customs duty subsequent to the payment of duty to the customs authorities by him.
- (iv) In case the Bidder obtains any refund of customs duty, subsequently to the payment of the same by him to the customs authorities and reimbursement of the customs duty to him by the Payment Authority, he should forthwith furnish the details of the refund obtained and afford full credit of the same to the Buyer.

(c) **Excise Duty**.

- (i) Where the excise duty is payable on advalorem basis, the Bidder should submit along with the tender, the relevant form and the Manufacturer's price list showing the actual assessable value of the stores as approved by the Excise authorities.
- (ii) Bidders should note that in case any refund of excise duty is granted to them by Excise authorities in respect of Stores supplied under the contract, they will pass on the credit to the Buyer immediately along with a certificate that the credit so passed on relates to the Excise Duty, originally paid for the stores supplied under the contract. In case of their failure to do so, within 10 days of the issue of the excise duty refund orders to them by the Excise Authorities the Buyer would be empowered to deduct a sum equivalent to the amount refunded by the Excise Authorities without any further reference to them from any of their outstanding bills against the contract or any other pending Government Contract and that no disputes on this account would be raised by them.
- (iii) The Seller is also required to furnish to the Paying Authority the following certificates: -
 - (aa) Certificate with each bill to the effect that no refund has been obtained in respect of the reimbursement of excise duty made to the Seller during three months immediately preceding the date of the claim covered by the relevant bill.
 - (ab) Certificate as to whether refunds have been obtained or applied for by them or not in the preceding financial year after the annual Audit of their accounts also indicating details of such refunds/applications, if any.
 - (ac) A certificate along with the final payment bills of the Seller to the effect whether or not they have any pending appeal/protest for refund or partial refund of excise duties already reimbursed to the Seller by the Government pending with the Excise authorities and if so, the nature, the amount involved, and the position of such appeals.
 - (ad) An undertaking to the effect that in case it is detected by the Government that any refund from Excise Authority was obtained by the Seller after obtaining reimbursement from the Paying Authority, and if the same is not immediately refunded by the Seller to the Paying Authority giving details and particulars of the transactions, Paying Authority will have full authority to recover such amounts from the Seller's outstanding bills

- against that particular contract or any other pending Government contracts and that no dispute on this account would be raised by the Seller.
- (iv) Unless otherwise specifically agreed to in terms of the contract, the Buyer shall not be liable for any claim on account of fresh imposition and/or increase of Excise Duty on raw materials and/or components used directly in the manufacture of the contracted stores taking place during the pendency of the contract.

(d) Sales Tax / GST

- (i) If it is desired by the Bidder to ask for Sales tax / GST to be paid as extra, the same must be specifically stated. In the absence of any such stipulation in the bid, it will be presumed that the prices quoted by the Bidder are inclusive of sales tax and no liability of sales tax will be developed upon the Buyer.
- (ii) On the Bids quoting sales tax extra, the rate and the nature of Sales Tax applicable at the time of supply should be shown separately. Sales tax will be paid to the Seller at the rate at which it is liable to be assessed or has actually been assessed provided the transaction of sale is legally liable to sales tax and the same is payable as per the terms of the contract.

(e) Octroi Duty & Local Taxes

- (i) Normally, materials to be supplied to Government Departments against Government Contracts are exempted from levy of town duty, Octroi Duty, Terminal Tax and other levies of local bodies. The local Town/Municipal Body regulations at times, however, provide for such Exemption only on production of such exemption certificate from any authorised officer. Seller should ensure that stores ordered against contracts placed by this office are exempted from levy of Town Duty/Octroi Duty, Terminal Tax or other local taxes and duties. Wherever required, they should obtain the exemption certificate from the Buyer, to avoid payment of such local taxes or duties.
- (ii) In case where the Municipality or other local body insists upon payment of these duties or taxes the same should be paid by the Seller to avoid delay in supplies and possible demurrage charges. The receipt obtained for such payment should be forwarded to the Buyer without delay together with a copy of the relevant act or bylaws/notifications of the Municipality of the local body concerned to enable him to take up the question of refund with the concerned bodies if admissible under the said acts or rules.

PART IV OF RFP

SPECIAL CONDITIONS

The Bidder is required to give confirmation of their acceptance of Special Conditions of the RFP mentioned below which will automatically be considered as part of the Contract concluded with the successful Bidder (i.e. Seller in the Contract) as selected by the Buyer. Failure to do so may result in rejection of Bid submitted by the Bidder.

- 1. <u>Performance Bank Guarantee</u>. Qualified vendors shall submit a Security deposit of **3 percent** of contract value vide FDR, in favour of the Principal, Sainik School Kalikiri within 30 working days of confirming vendor empanelment. If vendor is submitting the security deposit in the form of FDR, it should be valid for a period of 24 months from the date of empanelment.
- 2. Option Clause. NA.
- 3. Repeat Order Clause. NA.
- 4. <u>Tolerance Clause</u>. To take care of any change in the requirement during the period starting from issue of RFP till placement of the contract, Buyer reserves the right to 50% plus/minus increase or decrease the quantity of the required goods up to that limit without any change in the terms &conditions and prices quoted by the Seller. While awarding the contract, the quantity ordered can be increased or decreased by the Buyer within this tolerance limit.
- 5. <u>Advance Payments</u>. No advance payment (s) will be made.
- 6. **Payment terms.** The payment will be made **Monthly** through Administrative Officer on production of the requisite documents:
- 7. <u>Paying Authority</u>. Principal, Sainik School Kalikiri. The payment of bills will be arranged on submission of the following documents by the Seller to Administrative Officer, Sainik School Kalikiri along with the bill:
 - (a) Ink-signed copy of Commercial invoice / Seller's bill.
 - (b) Inspection note.
 - (c) Performance Bank guarantee / Indemnity bond, where applicable.
 - (d) Details for electronic payment viz., Account holder's name, Bank name, Branch name and address, Account type, Account number, IFSC code, MICR code (if these details are not incorporated in supply order/contract).
- 8. **Fall Clause**. The following *Fall clause* will form part of the contract placed on successful Bidder:-
 - (a) The price charged for the equipment supplied under the contract by the Seller shall in no event exceed the lowest prices at which the Seller sells the equipment or offer to sell equipment of identical description to any persons/ Organisation including the purchaser or any Department of the Central Government or any Department of State Government or any statutory undertaking of the central or state government as the case may be during the period till performance of all supply Orders placed during the currency of the contract is completed.
 - (b) If at any time, during the said period the Seller reduces the sale price, sells or offer to sell such equipment to any person/ organisation including the Buyer or any Department of Central Government or any Department of the State Government or any statutory undertaking of the central or state government as the case may be at a price lower than the

price chargeable under the contract, they shall forthwith notify such reduction or sale or offer of sale to the Principal, Sainik School Kalikiri and the price payable under the contract for the equipment of such reduction of sale or offer of the sale shall stand correspondingly reduced.

9. Risk & Expense Clause

- (a) Should the equipment or any instalment thereof not be delivered within the time or times specified in the contract documents, or if defective delivery is made in respect of the equipment or any instalment thereof, the Buyer shall after granting the Seller 45 days for rectification, be at liberty, without prejudice to the right to recover liquidated damages as a remedy for breach of contract, to declare the contract as cancelled either wholly or to the extent of such default.
- (b) Should the equipment or any instalment thereof not perform in accordance with the specifications / parameters provided by the SELLER during the check proof tests, the BUYER shall be at liberty, without prejudice to any other remedies for breach of contract, to cancel the contract wholly or to the extent of such default.
- (c) In case of a material breach that was not remedied within 45 days, the BUYER shall, having given the right of first refusal to the SELLER be at liberty to purchase, or procure from any other source as he thinks fit, other stores of the same or similar description to make good:-
 - (i) Such default.
 - (ii) In the event of the contract being wholly determined the balance of the stores remaining to be delivered thereunder.
- (d) Any excess of the purchase price, cost of manufacturer, or value of any stores procured from any other supplier as the case may be, over the contract price appropriate to such default or balance shall be recoverable from the SELLER.

10. Force Majeure.

- (a) Neither party shall bear responsibility for the complete or partial non- performance of any of its obligations (except for failure to pay any sum which has become due on account of receipt of equipment under the provisions of the present contract), if the non-performance results from such Force Majeure circumstances as Flood, Fire, Earth Quake and other acts of God as well as War, Military operation, blockade, Acts or Actions of State Authorities or any other circumstances beyond the parties control, that have arisen after the conclusion of the present contract.
- (b) In such circumstances the time stipulated for the performance of an obligation under the present contract is extended correspondingly for the period of time of action of these circumstances and their consequences.
- (c) The party for which it becomes impossible to meet obligations under this contract due to Force Majeure conditions, is to notify in written form the other party of the beginning and cessation of the above circumstances immediately, but in any case not later than 10 (Ten) days from the moment of their beginning.
- (d) Certificate of a Chamber of Commerce (Commerce and Industry) or other competent authority or organization of the respective country shall be a sufficient proof of commencement and cessation of the above circumstances.
- (e) If the impossibility of complete or partial performance of an obligation lasts for more than 6 (six) months, either party hereto reserves the right to terminate the contract totally or partially upon giving prior written notice of 30 (thirty) days to the other party of the intention, to terminate without any liability other than reimbursement on the terms provided in the agreement for the equipment received.

11. **Specification**. The following Specification clause will form part of the contract placed on successful Bidder:

"The Seller guarantees to meet the specifications as per Part-II of RFP and to incorporate the modifications to the existing design configuration to meet the specific requirement of the Buyer. All technical literature and drawings shall be amended as the modifications by the Seller before supply to the Buyer. The Seller, in consultation with the Buyer, may carry out technical upgradation / alterations in the design, drawings and specifications due to change in manufacturing procedures, indigenisation or obsolescence. This will, however, not in any way, adversely affect the end specifications of the equipment. Changes in technical details, drawings, repair and maintenance techniques along-with necessary tools as a result of upgradation/alterations will be provided to the Buyer free of cost within 15 days of affecting such upgradation/alterations."

- 12. Earliest Acceptable Year of Manufacture. N/A.
- 13. <u>Transportation</u>. The item is to be delivered door delivery basis at **Sainik School Kalikiri**, **Kalikiri**.
- 14. <u>Packing and Marking Clause</u>. 'The Seller shall provide packing and preservation of the items contracted so as to ensure their safety against damage in the conditions of transhipment, storage and weather hazards during transportation'.
- 15. **Quality**. The quality of the items delivered according to the present Contract shall correspond to the technical specifications enumerated as per RFP and shall also include therein modification to the equipment suggested by the Buyer. Such modifications will be mutually agreed to.
- 16. **Quality Assurance**. Seller would provide the Standard Acceptance Test Procedure (ATP) within one month of this date of contract. Buyer reserves the right to modify the ATP. Seller would be required to provide all test facilities at his premises for acceptance and inspection by Buyer. The details in this regard will be coordinated during the negotiation of the contract. The item should be of the latest manufacture, conforming to the current production standard and having 100% defined life at the time of delivery.
- 17. <u>Inspection Authority</u>. The Inspection will be carried out by Board appointed by **Principal**, **Sainik School Kalikiri**.
- 18. <u>Claims</u>. The following Claims clause will form part of the contract placed on successful Bidder:-
 - (a) The claims may be presented either:
 - (i) On quantity of the items, where the quantity does not correspond to the quantity shown in the Packing List/Insufficiency in packing.
 - (ii) On quality of the items, where quality does not correspond to the quality mentioned in the contract.
 - (b) The quantity claims for deficiency of quantity shall be presented within 45 days of acceptance of equipment. The quantity claim shall be submitted to the Seller as per Form DPM-22 (available in MoD website and can be given on request).
 - (c) The quality claims for defects or deficiencies in quality noticed, shall be presented within 45 days of acceptance of equipment. Quality claims shall be presented for defects or deficiencies in quality noticed during warranty period earliest but not later than 45 days

after expiry of the guarantee period. The quality claims shall be submitted to the Seller as per Form DPM-23 (available in MoD website and can be given on request).

- (d) The description and quantity of the items are to be furnished to the Seller along with concrete reasons for making the claims. Copies of all the justifying documents shall be enclosed to the presented claim. The Seller will settle the claims within 45 days from the date of the receipt of the claim at the Seller's office, subject to acceptance of the claim by the Seller. In case no response is received during this period the claim will be deemed to have been accepted.
- (e) The Seller shall collect the defective or rejected items from the location nominated by the Buyer and deliver at the same location under Seller's arrangement.
- (f) Claims may also be settled by reduction of cost of items under claim from bonds submitted by the Seller or payment of claim amount by Seller through demand draft drawn on an Indian Bank, in favour of **Principal**, **Sainik School Kalikiri**.
- (g) The quality claims will be raised solely by the Buyer and without any certification/countersignature by the Seller's representative.
- 20. Warranty. N/A.
- 21. Product Support. N/A
- 22. **Renewal and Extension of rate contract:** The rate contracts may be extended only due to some special reasons, for a maximum period of three months with same terms and conditions with the consent of the rate contract holders. The period of such extension generally will not be more than three months. Also, while extending the existing rate contract, it will be ensured that the price trend is not lower.

PART V OF RFP

EVALUATION CRITERIA AND FORMAT OF PRICE BIDS

- 1. **Evaluation Criteria**: The broad guidelines for evaluation of Bids will be as follows:
 - (a) Only those Bids will be evaluated which are found to be fulfilling all the eligibility and qualifying requirements.
 - (b) The Bids forwarded by the Bidders will be evaluated by the Buyer with reference to the technical characteristics of the items as mentioned in the RFP. The compliance of Technical Bids would be determined on the basis of the parameters specified in the RFP.
 - (c) <u>Determination of L1</u>: After qualifying Technical bid, L1 will be determined based on the weightage of **Genus** mentioned in table below for commercial Bid during the second stage of the bidding for 'Supply of Vegetables and Fruits at Sainik School Kalikiri for FY 2021-22'.

WEIGHTAGE FOR VEGETABLES

<u>S. No.</u>	<u>Genus</u>	Weightage %
01	A	30
02	В	25
03	С	20
04	D	15
05	E	10
	Total	100

WEIGHTAGE FOR FRUITS

<u>S. No.</u>	<u>Genus</u>	Weightage %
01	A	60
02	В	30
03	С	10
	Total	100

- (d) <u>Price Bid Format</u>: The Price Bid format is placed at *Appendix 'E' to RFP*. Bidders are required to filth is up correctly with full details stating separately each component viz., basic price, customs duty, excise duty, GST / CST, and other charges, if any, as per price bid. In cases where indigenous Bidders are competing, L1 bidder will be determined by including levies, taxes and duties levied by Central / State / Local governments such as excise duty, GST, Service tax, Octroi / entry tax, etc., on final product, as quoted by bidders.
- (e) If there is a discrepancy between the unit price and the total price that is obtained by multiplying the unit price and quantity, the unit price will prevail and the total price will be corrected. If there is a discrepancy between words and figures, the amount in words will prevail for calculation of price.

Appendix 'A'

EMD DECLERATION CERTIFICATE

It is certified that I/we withdraw or modify Bid during the period of validity, or if I/we are
awarded the contract and I/we fail to sign the contract, or to submit a performance
security before the deadline defined in the request for bids document, I/we will be
suspended for the period of time specified in the request for bids document from being
eligible to submit Bids for contracts with the entity that invited the Bids.

Date:	Signature of Tenderer

(To be signed & returned with the bid)

CERTIFICATE / UNDERTAKING BY THE BIDDER

1. It is certified that we,	(the company, consortium) have read and
completely understood the entire Tender docum	nents and its appendices along-with Annexure.
Accordingly, we fully agree with all the terms and	d conditions and we will abide by them. We are
also totally familiar with the conditions under whi	ch the work is to be performed including service
conditions, availability of labour and materials,	and we will not approach our client for raising
project cost, post issue of purchase order or durir	ng the course of the project.

- 2. Therefore, it is further certified that any additional cost incurred / required to complete the project at Sainik School, Kalikiri would be borne by us. It is our responsibility and onus to propose and include any, and, all items required for a complete work whether or not it is identified or mentioned in the tendering documents or its attachments or enclosures or annexure.
- 3. We also agree to the Schedule of Requirement (SoR) being a general guideline and further agree to the Customer reducing / increasing the SOR in the supply order based on the survey etc., during the TNC/PNC stage.
- 4. All prices are landed costs (at Sainik School, Kalikiri), inclusive of all taxes, duties, levies, freight etc., in Indian Rupees.
- 5. "I/ we hereby certify that I/we will be responsible for all the contractual obligations including uninterrupted supply, quality aspect replacement of items, installation, commissioning and duly handing over of the entire equipment/ system after trials /testing and warranty/guarantee obligations". "Also that my/our firm has not been blacklisted/debarred for further business by any of the central/state Govt. or PSU/reputed agencies/bodies and my/our business records are absolutely clean and in order" and that we/are the law abiding citizen/firm of this democratic nation "INDIA". And that we are not involved in any anti national / anti-social/terrorism activity and no such case has been filed/pending against us in any of the law enforcing body of Govt. of India/ State Govt. / any foreign country etc. Further to this I/we are not involved in any cases related to financial irregularities/frauds etc., in India/abroad.
- 6. I/ we further certify that I/we have gone through each and every clause of the tender document and have clearly understood these clauses. Implications of these clauses on the tender being submitted to Principal, Sainik School Kalikiri including the costing of each individual items have also been clearly understood.
- 7. I/ we certify that we unconditionally agree to various terms and conditions given in the tender document and we have not quoted any commercial terms/conditions or any clause in our 'Q' bid (Commercial bid) which can affect the cost of items quoted by us. We have read & clearly understood all the clauses of tender document.
- 8. Details of my bank account are as follows: (Please attach a cancelled cheque for verification and to ensure that the amount is credited to your correct bank account)

(a)	Name of the account	:
(b)	Type of account	:
(c)	Account No	:
(d)	MICR No	:
(e)	Bank Name	

(†)	Full Po	ostal address of the Bank with	pin code, Tele No, Fax No.:
9.	Our/m	y contact details are as follow	s: -
	(a)	Name of the contact person	:
	(b)	Designation	:
	(c)	Tele No. with STD	:
	(d)	Fax No. with STD	:
	(e)	Mobile No.	:
	(f)	Email ID	:
10.	Our/m	llows: -	
	(a)	IT PAN Card No.	:
	(b)	IT Ward Circle	:
	(c)	Full postal address of the inc	come tax Officer where your income tax return is filled:
Sign_			
Name Design	ation _		
Place_			
Compa Stamp	any Rul /Seal	bber	

CRIMINAL LIABITY UNDERTAKING

	eS/osident of
1.	That I am the proprietor /partner/authorized signatory of M/s
2.	That M/s
	Name &Signature
	(Seal of the participating Bidder Company)

Affirmation/Verification

Appendix 'D'

SPECIFICATIONS OF VEGETABLES AND FRUITS

S. No.	Name of the Items	Specifications	Unit	
	Vegetables			
1	Potato		Kg	
2	Onion		Kg	
3	Brinjal		Kg	
4	Beans		Kg	
5	Green Vegetables		Bundle	
6	Beetroot		Kg	
7	Bitter Guard		Kg	
8	Coconut Big Size		Bundle	
9	Carrot		Kg	
10	Cabbage		Kg	
11	Curry Banana		Kg	
12	Cauliflower		Kg	
13	Capsicum		Kg	
14	Dosakai		Kg	
15	Dondakai		Kg	
16	Drum Sticks		Kg	
17	Ginger		Kg	
18	Garlick		Kg	
19	Green Chilies		Kg	
20	Sorakaya	Refer to Annexure I for detailed	Kg	
21	Noolkal	specifications	Kg	
22	Coriander Leaf		Bundle	
23	Curry Leaf		Bundle	
24	Pudina		Bundle	
25	Ladies Finger		Kg	
26	Lemon		Nos	
27	Snake Guard		Kg	
28	Spring Onion	_	Kg	
29	Tomato	_	Kg	
30	Big Green Chilly	_	Kg	
31	Pumpkin	_	Kg	
32	Ridge Guard	_	Kg	
33	Radish	_	Kg	
34	Chikkudukai	_	Kg	
35	Red Capsicum	_	Kg	
36	Raw Mango	_	Kg	
37	Sweet Potato	_	Kg	
38	Sweet Corn	_	Kg	
39	Broccoli	_	Kg	
40	Mushroom		Kg	

41	Peas		Kg
42	Bottle Guard		Kg
43	Baby Corn		Kg
44	Yellow Capsicum		Kg
45	Cucumber		Kg
	Fruit	s	
1	Apple		Kg
2	Banana		Kg
3	Grapes		Kg
4	Moosambi		Kg
5	Sapota		Kg
6	Orange		Kg
7	Pineapple		Kg
8	Guava		Kg
9	Water Melon		Kg
10	Musk Melon		Kg
11	Papaya		Kg
12	Pomegranate		Kg
13	Jack Fruit	Refer to Annexure II for detailed specifications	Kg
14	Black Grapes		Kg
15	Dragon Fruit		Kg
16	Kiwi Fruit		Kg
17	Pear		Kg
18	Strawberry		Kg
19	Date		Kg
20	Fig		Kg
21	Litchi		Kg
22	Star Fruit		Kg
23	Aricot		Kg
24	Black Berry		Kg
25	Peach		Kg
26	Plum Fruit		Kg
27	Tender Coconut		Kg
28	Avocado		Kg
29	Red Cherry		Kg
30	Lettuce		Kg
31	Brussels Sprouts		Kg
32	Mango		Kg

COMMERCIAL BID FORMAT FOR "SUPPLY OF VEGETABLES" AT SAINIK SCHOOL KALIKIRI

<u>S. No.</u>	Name of the Item	<u>Unit</u>	Rate/Unit is Rs.	
	Genus	<u>A</u>	•	
1	Potato	Kg		
2	Onion	Kg		
3	Garlic	Kg		
	Genus	•		
4	Green Chilies	Kg		
5	Ginger	Kg		
6	Coriander Leaf	Bundle		
7	Curry Leaf	Bundle		
8	Pudina	Bundle		
9	Coconut Big Size	Nos		
10	Lemon	Nos		
	Genus	<u>C</u>	•	
11	Brinjal	Kg		
12	Beans	Kg		
13	Cabbage	Kg		
14	Dondakai	Kg		
15	Ladies Finger	Kg		
16	Carrot	Kg		
17	Bottle Guard	Kg		
18	Bitter Guard	Kg		
19	Cauliflower	Kg		
20	Beat root	Kg		
21	Tomato	Kg		
22	Green Vegetables (Spinach)	Bundle		
23	Capsicum	Kg		
24	Cucumber	Kg		
25	Ridge Guard	Kg		
Genus D				
26	Curry Banana	Kg		
27	Raw Mango	Kg		
28	Sweet Potato	Kg		
29	Sweet Corn	Nos		
30	Broccoli	Kg		
31	Mushroom	Kg		
32	Peas	Kg		
33	Baby Corn	Kg		

<u>Genus E</u>			
34	Dosakai	Kg	
35	Drum Sticks	Kg	
36	Sorakaya	Kg	
37	Noolkal	Kg	
38	Snake Guard	Kg	
39	Spring Onion	Kg	
40	Big Green Chilly	Kg	
41	Pumpkin	Kg	
42	Radish	Kg	
43	Chikkudukai	Kg	
44	Red Capsicum	Kg	
45	Yellow Capsicum	Kg	

COMMERCIAL BID FORMAT FOR "SUPPLY OF FRUITS" AT SAINIK SCHOOL KALIKIRI

<u>S. No.</u>	Name of the Item	<u>Unit</u>	Rate/Unit is Rs.
Genus A			
1	Banana	Kg	
2	Papaya	Kg	
3	Apple	Kg	
4	Guava	Kg	
5	Pomegranate	Kg	
Genus B			
6	Musk Melon	Kg	
7	Pineapple	Kg	
8	Black Grapes	Kg	
9	Apple Berry	Kg	
10	Water Melon	Kg	
11	Mango	Kg	
12	Grapes	Kg	
13	Mousambi	Kg	
14	Sapota	Kg	
15	Orange	Kg	
Genus C			
16	Dragon Fruit	Kg	
17	Kiwi Fruit	Kg	
18	Pear	Kg	
19	Strawberry	Kg	
20	Date	Kg	
21	Fig	Kg	
22	Litchi	Kg	

23	Star Fruit	Kg	
24	Aricot	Kg	
25	Black Berry	Kg	
26	Peach	Kg	
27	Plum Fruit	Kg	
28	Tender Coconut	Nos	
29	Avocado	Kg	
30	Red Cherry	Kg	
31	Lettuce	Kg	
32	Brussels Sprouts	Kg	

* All the rates should be inclusive of all taxes and transportation charges.

Note:

- 1. Determination of L-1 will be done on total price of individual item or collective items as per the rate (including levies, taxes and duties levied by Central / State / Local governments such as excise duty, GST, Service Tax, Octroi /entry tax, etc., on final product of all items / requirements as mentioned above).
- 2. The vendor having maximum L1 items per Genus and as per the weightage mentioned below for each Genus, will be considered as L1 vendor for contract agreement.

WEIGHTAGE FOR VEGETABLES

<u>S. No.</u>	<u>Genus</u>	Weightage %
01	A	30
02	В	25
03	С	20
04	D	15
05	E	10
	Total	100

WEIGHTAGE FOR FRUITS

<u>S. No.</u>	<u>Genus</u>	Weightage %
01	A	60
02	В	30
03	С	10
	Total	100

- 3. The information is to be filled in carefully after studying the Tender Document and should tally with 'Technical Specifications'.
- 4. The Commercial Bid Format is to be forwarded in writing on the format, which will be considered as the rate quoted.
- 5. Any information filled wrongly would result in the rejection of this bid and hence utmost care be taken while filling this format.

SPECIFICATIONS- VEGETABLES FRESH

General:

- 1. The fresh vegetables will be crisp, well formed, of proper tender maturity and shall not be with coarse fibres, stringy, old or hard due to over age and over growth, spongy or fluffy due to age. The vegetables shall be those in season commencing from early season arrivals and also late season receipts. These will be freshly gathered, cleaned, graded for soundness and wholesomeness. Botanically fruits of plants, roots, leaves, stems, flowers and modified forms of stems, roots and leaves constitute vegetable fresh for human consumptions.
- 2. The vegetable fresh shall be free from insect infestation, physiological disorders, blemishes of damage and disease. They shall also be free from discolouration, injury, damage or signs of improper storage, handling and transportation, which renders them a poor look as to the freshness.
- 3. The vegetable fresh shall be free from rotting, coating of waxes, mineral oil and colours.
- 4. All mandatory requirements of FSSAI Rules, as amended from time to time, pertaining to this specification shall be complied with.
- 5. The vegetable can broadly be classified into:
 - (a) Root varieties.
 - (b) Creeper varieties.
 - (c) Leafy varieties.
 - (d) Fruits/surface/overground varieties.

Root Varieties:

- 6. This category includes the modified roots and stems used as food like Arvi, Carrots, Radish, Turnips, Ginger and the like. The important features of these varieties are discussed in succeeding paras.
- 7. These vegetables shall be well formed and not forked or misshapen, over or under-grown. The surface shall be characteristic of type but free from growth cracks/hardened body and fibrous cores. The leaves of root vegetables shall be removed 5 cms from the crown and trimmed to remove tail and root portion.
- 8. **Arvi**. It has a wide range of physical classification, starting from small sized bulbs to large sized bulbs from round shaped to faizabadi elongated long sized Arvi. Arvi shall be soft in texture, free from field fungal diseases and hardening of bulbs, which is evident with partial decay of degeneration of portion of bulb.
- 9. **Carrots**. The varieties of carrots range from golden yellow, light red, bright orange-red to deep orange-red colour. The greenish white or country carrot and also yellowish white are hard, coarse and insipid. Carrots should be smooth and regular, of good size, should break crisp, having a fine skin and sweet tender flesh. It should not be tough, stringy with leathery skin, fibrous flesh or with excessive heart. The varieties of carrots are namely Pusa Kesar, Pusa Meghali and Half-long-Nantes, Pusa Yamdagni & coreless. The size of carrots shall be not less than 12 cm and not more than 30 cm. Top should be denuded of foliage.

- 10. **Radish**. The radish varies in size according to the area in which it is grown. They should be smooth and regular, of good size, should break crisp, having a fine skin, juicy and of good flavour. It should not be tough with fibrous flesh and wanting in flavour which indicates inferior quality and overgrown roots.
- 11. **Turnips**. The turnip belongs to the family cruciferace, genus Brassica and species rapa. They should be clean and fresh in appearance, of good size and regular shape, free from all cracks. The flesh should be crisp, tender, fine grained, solid, sweet, juicy and of good flavour. Loose wrinkled skin, softness, discoloured appearance due to staleness, and bad storage are chief defects. Toughness, cracked skin, hard and fibrous flesh and wanting in flavour denote inferior quality and overgrown roots. The top shall not be more than 1.0 cm.
- 12. **Ginger**. It is the bulbous root of ginger plant. It should be fresh, should break crisp, having a fine stain, tender and juicy flesh. It should give a slightly bitter taste. Bruised and discoloured skin are caused due to bad packing and rough handling. Toughness, hardness and excessive fibrous flesh wanting in juice and flavour indicate inferior quality and overgrown roots.
- 13. **Beet Root (Chaukinder)**. Well formed bulbs, proper stage of maturity with soft secondary roots of bright reddish purple colour. These bulbs will be free from sogginess and attacks of field fungi or disease. Max numbers of Beetroot in a kg can be 10 with each single piece not less than 100 gms.

Creeper Varieties:

- 14. The vegetable like, beans, cucumber, pumpkin, snake gourd, tinda, bitter gourd, chappan kaddu, marrow, ridge gourd, ribbon gourd, tori ghia, tori jhinga and long melon etc. form part of this category of vegetables. These vegetables are susceptible to damage by field fungi and various other insects, thus, making them unsuitable for human consumption.
- 15. These vegetables shall be well formed, tender of proper stage of maturity. Surfaces not facing sun may have little under distribution of chlorophyll thus slight light yellow in colour, this should not be taken as a major defect. Skin shall be moist, smooth and with velvety feeling. Presence of hard seeds, hard skin, bitterness, shrinkage and physiological disorders are defects and vegetable with these defects shall be rejected. The details of vegetables are discussed in succeeding paras.
- 16. **Beans**. This category includes cluster beans, broad beans, French beans, soya beans, moong beans, bengal beans etc. They should be young, tender and fleshy, not hard, wrinkled, stringy or discoloured.
- 17. **Cucumber**. It should be smooth and regular, of good size and shape, should be filled with tender flesh and seeds. It should not be over ripe, loose or with wrinkled skin which denote staleness. The cucumber shall be of varieties namely Field Grown slicing or Table sorts, Packing varieties and Forging or Green house varieties of size between 8 cm and 50 cm.
- 18. Snake gourd, Ridge gourd, Ribbon gourd, Sponge gourd, Tori ghia, Tori Jhinga and Squash. These should be smooth, tender and of good size. The colour is normally fresh light green and not yellowish or rusty brown which denotes staleness. The interior should be fleshy, soft and tender, not hard and stringy which denotes over ripeness or inferior quality.
- 19. **Pumpkin**. It should be of good size with tender skin. It may be of fresh green colour to rusty brown. Once it is fully matured and turns into rusty brown colour, it can be stored for

long period. The skin should be free from any damage and field fungi or disease. The damage on outer skin is the sign of bad handling and storage.

- 20. **Tinda**. It should be round shape with smooth skin of fresh light green colour or they may have fresh off white velvety appearance. The interior should be fleshy with small and soft seeds. The skin should be soft and tender and not hard which denotes over ripeness or inferior quality. The hard seed also conform over ripeness of tinda.
- 21. **Bitter Gourd**. It should be of good size and shape with bright green colour knotted skin. It should break crisp and have tender flesh. The yellowish or rusty brown colour indicates over ripeness or inferior quality.
- 22. **Chappan Kaddu**. This should be smooth and regular of good size, having fine skin and sweet tender flesh. Hardness of skin and seeds and wanting of flavour denote inferior quality and over ripeness.
- 23. **Marrow**. It should have fresh green colour tender skin. The interior is filled with soft whitish pulp and tender seeds. Hard yellowish skin and hard seeds indicate over ripeness and inferior quality. It should be free from any damage and disease.
- 24. **Long Marrow**. It is normally ribbed and long shaped of fresh green colour with velvety appearance. The interior flesh is filled with soft tender seeds and watery pulp. The yellowish colour, hardness of skin and seeds denote over ripeness and inferior quality.

Leafy Varieties:

- 25. The vegetables like amarnth, lai sag, fenugreek, cabbage, karam sag, rape sag, spinach, coriander green, mint green etc. form part of this category.
- 26. Amarnath, Lai sag, Fenugreek, Karam sag, Rape Sag, Spinach (Including Aizoaceae, Buck Wheat, Sarren, Chakwat etc), Bathua, Corriender green and Mint green. The leaves of above varieties vary in size and shape. They should be fresh, bright, soft and succulent, not stale withered and dry due to being kept too long or exposed to the sun after being plucked. The leaves should be free from disease and any type of infestation. Tough, coarse and stringy leaves denote that the crop is over grown, has been badly cultivated or is of inferior quality. These will be properly trimmed and will be free from roots, stumps, hard stalks and extraneous leaves.

Fruit/Surface/Overground varieties:

- 27. Peas green, knol-khol, brinjal, cauliflower, cowpeas (lobia green), ladies finger, plaintain green, tomatoes, capsicum, chow-chow green papaya, jack fruit, marrow, nadroo (kamal kakri), parwal, squash, chillies green and coconut whole etc. are from this category of vegetables. The details of above varieties of vegetables are discussed in succeeding paras.
- 28. **Peas**. The pods should be of fresh green colour, crisp, juicy and of good size. They should be well filled with fresh light-yellow, green, dark green or white unwrinkled peas of good size, tender, thin-skinned, sweet and full flavoured. Over ripe, flat ill filled pods containing a few puny small peas, denote inferior quality and bad cultivation. Dull, yellowish green, hard pods containing hard dry light peas are stale and bad. Peas attacked by insects will be empty and light in weight owing to kernel having been eaten up. The peas are of varieties namely Early variety (Asauji and meteror smooth seeded varieties), Early badger (A wrinkle -seeded, dwarf variety), Arkel (A wrinkleseeded high yielding dwarf variety), Mid season (Bonneville: Wrinkle-seeded, double podded, medium tall variety) and late variety

- (N.P.29: wrinkle seeded). Varieties suitable for hills: Early Giant (Dark pods with wrinkledseed) and Alderman (Pods more or less straight nearly 9 cm in length).
- 29. **Knol-Khol**. They should be clean and fresh in appearance of good size and regular shape. It should have well formed body and soft flesh. The discoloured appearance due to staleness and bad storage are chief defects. Toughness, hard and fibrous flesh denote inferior quality.
- 30. **Chow-chow and Brinjal**. The colour of brinjal varies, they may be white to yellow or dark purple. They should have fresh looking shiny skin. The thinner skin, the better the brinjal. It should be well filled with soft greenish pulp and tender seeds which should not be in excess. It should not be over-ripe, loose or with wrinkled skin which denotes staleness.
- 31. **Cauliflower**. This should have large, firm snowy-white compact head of uniform closeness. Any tinge of green or yellow indicates inferior quality. Some varieties of good quality when fully matured, become suffused with violet. The less foliage the better, small dark spots or soft spots denote decomposition. They should normally be delivered with two layers of leaves of sufficient length to protect the flower and stalk removed. The varieties of Cauliflower are classified as Early (Kunwari or Kauri and Early Patna available from mid-September to mid-October), Pusa Ketki and Pusa Deepali available in October -November Mid-Season (Aghani, Poosi, Patna Main Crop, plant Shubhra -available from mid-November to mid-December. Early snowball, Giant Snowball, D-96, Japanese Improved, Pusa Shubhra available from mid-December to mid-January) and Late (Dania-available in January February, snowball -16 Pusa snowball 1-2 and Pusa Himjyoti-available from mid-January to April).
- 32. **Cowpeas (lobia green)**. They should be young, tender, fleshy and filled with soft and tender seeds. These should not be hard, fibrous, wrinkled, stringy or discoloured.
- 33. Ladies Finger or Bhindi. The pods of these vary, some are ridged, others are not. The colour is either fresh, light green or they have fresh white velvety appearance, not yellowish or rusty brown denoting staleness. The interior should be fleshy and seeds small and soft. A dry and stringy interior, with hard seeds is due to over ripeness. The skin should be soft and tender not hard and stringy which denotes over ripeness or inferior quality. The ladies finger are of varieties namely Makhmali, Pusa Sqwani, Perkin's Long Green, Vaishali Badhu, Punjab Padmini and Parbani Kranti. The tail end of ladies finger shall break crisp without any signs of fibrous formation.
- 34. **Plaintain Green**. These should be smooth and regular with fresh appearance. It should break crisp and interior should have good creamy white pulp. Toughness, cracked skin and wanting in flavour denote inferior quality. These are available in different sizes according to the area where these are grown.
- 35. **Cabbage**. These will be green in colour, should be fresh, crisp and firm with a large compact heart and as few loose outer leaves and as little stalk as possible. The different varieties of cabbage are Round head or Bell head type, Flat head or Drum head type (Pusa Drumhead), Conical head type (Jersey wake field) and Savoy type (Chieftain).
- 36. **Tomatoes**. These should be of good fresh appearance and ripe colour, good size, firm, solid, plump, well filled and heavy. The flesh should be plentiful, rich, solid, tender of good colour. It should have a pleasant, not too bitter flavour. Smaller the core and less seeds the better the tomatoes. Greenish, tough skinned, lumpy and sour flesh (due to unripeness) dry wrinkled, discolour skin and a watery pulpy interior shows staleness and poor quality. Bruised and discoloured tomatoes are caused due to bad packing and rough handling and

loose their taste and flavour. The different varieties of tomatoes are Pusa Early Dwarf, Pusa Fuby, Sioux Marglobe, Best of all, La Bonita, Pusa 120, Pusa Sheetal, Pusa Gaurav, Italian Red Pear and Rema.

- 37. **Chillies**. These will be of good size as per variety with fresh and bright in appearance. Should break crisp, well filled with soft seeds and free from field fungi or any other disease. Loose or damaged skin denote bad handling/storage and inferior quality. The size of individual chillies shall not be less than 2.0 cm.
- 38. **Capsicum**. These will be of bright green colour, fresh and break crisp. The skin will be light, solid and free from any damage due to handling, storage or disease. The interior will partially contain tender seeds. Discoloured capsicum with hard seeds are over-ripe and loose their taste and flavour.
- 39. **Green Papaya**. It should be smooth and regular of good size, well shaped of green colour. The skin should be thin with creamy white pulp, minimum of seeds and pleasant flavour. The discolouration and damage to skin are the sign of long storage and bad handling.
- 40. **Coconut whole**. Refer Specification 34A.
- 41. **Parwal**. These should be smooth and regular, of good size and shape with fine skin and tender flesh. The interior will be filled with creamy white pulp and soft seeds. The hard seeds and discolouration of skin are the signs of over ripeness and staleness.
- 42. **Jack fruit**. This should be of green colour, solid, young and good size. The interior should be filled with whitish pulp and tender seeds. When cut the milky substance, should come out. If it is over mature, it cannot be used as vegetable, should be free from any disease and softness of skin shows the sign of staleness and long storage.
- 43. **Fresh Lime (Kagzi Nimbu)**. Fresh lime shall be of two types namely round and oval. The lime fresh shall show a green rind colour just beginning to turn yellow or uniform golden yellow, rind not soft or flabby, shall be free form bruises, injury, damage, canker and discolouration. The minimum weight of single fresh lime shall not be less than 30 gm and maximum number to a kg shall be 33.
- 44. **Radish Fruit (Singri)** On maturity the radish top bear fruit which are used as vegetable. They are bitter in taste and when cooked produces excellent vegetable. The fruit pod is a cilicle which is about 2.5 to 7.5 cm in length and does not become open to discharge the seeds at maturity. Best used when the seed is very tender inside the pod.
- 45. **Leek** The leek resembles the onion in its adaptability and cultural requirements. Instead of forming a bulb the leek produces a thick, fleshy cylinder that has the characteristics of large green onion. The main varieties of leek are London flag and American flag. Under favourable conditions they grow to 4 cm in diameter or more and from 15 to 20 cm in length. The plant is larger than onion.

Inspection:

46. The fresh vegetables will be subjected to the approval of Admin Officer after his careful inspection and having found them conforming to this specification. The decision of this officer shall be final.

- 47. All vegetables shall be supplied in suitable clean containers designed to protect them from damage, deterioration and contamination of any kind.
- 48. An excess of earth on root vegetables amount to adulteration, they should be tendered clean. The contractors must not give bright appearance to the vegetables especially of green leaf by washing them. This is important as water used for the purpose is often filthy and germ laden. Some suppliers soak the vegetables to increase weight, which can be detected easily by their damp and sodden feel, and their over bright and pulpy state.

SPECIFICATIONS OF FRESH FRUITS

PART- I: GENERAL SPECIFICATION

Quality:

- 1. **General.** All fruits fresh will be fresh, ripe, sound, sweet, wholesome, mature, well formed, firm, of good even size. It will have characteristic colour, taste, aroma, shape and visual appearance, as applicable to each fruit fresh and its varieties. The fruit fresh should mature naturally on trees or under normal storage conditions. It will be practically free from insects and pests infestation (live or dead) and foreign matter and totally free from fungal or bacterial rot (skin or pulp). It will have no holes, cuts, cracks, wounds or bruises (indented or water soaked). It will have no discoloration of skin, internal break down, browning, scabs, wrinkled or water soaked skin, blemishes, physical injury, diseases or any other defects. Physiological disorders and temperature injury (heat, chill, freeze) should not be seen in it. It will also be free from signs of improper storage, handling and transportation. It will not be bland, bitter, sour in taste, dry/ dehydrated, overripe. It will also be free of any other defects that may have poor visual appeal, injurious to health or poor organoleptic quality.
- 2 **Cold Storage.** Fruits fresh from cold storage may be accepted provided that it possess all qualitative requirements as applicable to fruits fresh and have not undergone any physiological damage, deterioration or ripening staleness, due to low temperature treatment. Such fruit fresh shall be free from freeze burns and shall be properly thawed. Cold storage fruit fresh in any case will not be accepted during the natural availability season of that fruit fresh, including early and late maturing. These will also be free from abnormal external moisture, excluding slight condensation following removal from cold storage.
- 3. **Size and Weight relationship.** Fruits fresh will conform to the requirements of size/weight relationship as given in succeeding paragraphs in this specification. Fruits fresh of abnormal shape, size, weight, etc likely due to growth enhancers/hormone injections/genetic modification/etc will be rejected, even if all other aspects of this specification are being met. Abnormality will be arrived at by mutual consent, to be approved by station commander/medical officer. Good average size of fruits mentioned in Part III of this specification will be decided by the Executive Officer considering its purchase.
- 4. All mandatory requirements of FSSAI and other government bodies, as amended from time to time, pertaining to this specification, will be complied with.

Variety

- 5. **General.** The type and varieties of fruits fresh for consumption will be selected from those mentioned in this specification. Where specific varieties of a particular fruit fresh have been mentioned the same will be procured. The type (including varieties where applicable) and percentage of fruits fresh will be at the discretion of the Executive Officer in consultation with the local Medical Authorities, if necessary. The type/varieties of fruits fresh which are naturally available in a particular season will be selected as far as possible to derive maximum benefit of freshness and nutrition besides placing minimum reliance on cold storage fruits.
- 6. **Local Varieties.** Locally available fruits fresh and their varieties (other than those mentioned in this specification) may also be accepted, in case of troop's preference or non-availability of varieties mentioned in this specification, after general market survey. Size and Signature of the Tenderer with Seal

number of fruits fresh to a kilogram of those selected, will be fixed by the Executive Officer considering its purchase. Such fruits fresh should not exceed 10% of total annual requirement.

7. **Imported Varieties**. Varieties of imported fruits fresh already mentioned in this specification will be acceptable. Imported fruits fresh not mentioned in this specification may also be acceptable, provided troop's preference is there for the same. Survey will be necessary for its availability, acceptability, nutritional content, financial implications, etc. Size and number of fruits fresh to a kilogram of those selected, will be fixed by the Executive Officer considering its purchase. Such fruits fresh should not exceed 5% of total annual requirement.

<u>Inspection</u>

- 8. **General.** Fruits fresh will be subjected to inspection by local Supply Officer, as per parameters mentioned in this specification and contract clauses therein. After careful inspection and having found fruits fresh conforming to this specification, the same will be accepted. All fruits fresh will be supplied in suitable size containers (CFB, CFC, plastic crates, wooden boxes, baskets, paper boxes, etc other than bags), designed to protect the fruits fresh from transportation related damages and deterioration. These containers will be clean and dry, without any previous remnants/marks/contaminants, before placing the fruits fresh. Additional cushioning to protect individual fruits fresh may be provided if so reqd, by use of paper, grass, leaves, soft plastic shreds, etc. Stickers individually affixed on fruits fresh when removed, should not leave visible traces of glue nor lead to skin defects. Fruits fresh viz; Grapes, Cherry, Plums, Apricot, Peach and Strawberry will be issued in small size packs only, these will not be emptied for inspection, the inspection will be carried out after opening of upper flaps only, where a detailed check is necessary adequate number of packs may be emptied.
- 9. **Use of Chemicals.** No chemicals will be administered to the fruits fresh internally or externally to enhance size, colour, taste, ripening, shine, etc. Fruits fresh will not be dipped in water. Preservatives where used must be permitted ones as per FSSAI guidelines and must be within the permissible limits. Residual level of heavy metals, insecticide, pesticides, fungicides and others, for food safety requirements will be complied with as per guidelines of FSSAI or other related Government bodies.

Tolerance

- 10. **Seasonal Tolerance.** To account for specific regional effects or adverse seasonal impacts on the quality or early/ late seasonal variance or early/ late availability, the same may be approved by the Executive Officer considering its purchase, after ascertaining the facts and communicated in writing to all concerned.
- 11. **Minor Tolerance.** Without any effect on the nutritional character and palatability of fruits fresh a combined tolerance limit of upto 5% for minor tolerances on surface area, as well as number of fruits fresh, laid down in this specification will be acceptable to accommodate seasonal/crop variations, being an agricultural product.
- 12. **Weight/Number Tolerance.** Within a particular variety all individual fruits fresh should weigh/number 10% (+/-) of the average weight/number of the fruits fresh. Average weight/number may be obtained by measuring a fair quality of the particular variety of the fruits fresh.

- 13. **Major Defects.** Fruits fresh showing any major defects as mentioned in this specification will be rejected.
- 14. Region wise availability including early or late ripening due to natural climatic conditions may be suitably incorporated by the Executive Officer in the schedule. Fruits fresh will be of the same variety, quality, size, and degree of ripeness in one offering. Two or more varieties of a particular fruits fresh will not be mixed during the offerings. Acceptable tolerance will be applicable to all fruits fresh including local varieties.

PART-II: QUALITY PARAMETERS AND DESCRIPTION

GROUP I - MAJOR FRUITS

(Total quantity of this group will not be less than 60% of annual requirement) Apple (Hindi name – Seb, Botanical name – Malus Domestica)

- 1. **Fruit Characteristics.** Apple will be fine grained, sweet, juicy, mature and good smelling. It will be of normal bloom, glossy smooth skin, stem intact (if removed brake should be clean). Colour of apple will be characteristics of the variety, which generally ranges from creamy white, light green, golden, pink to red with small dots scattered all over. It will be of even size, shape and weight for each variety. It is generally available from August to February.
- 2. **Major Defects.** It will not have any sign of internal blackening/rotting or degradation of pulp. It will not be distorted or irregular in shape, sour in taste.
- 3. **Minor Tolerances.** Minor skin blemishes, healed injury on skin (nail, rub marks), minor superficial bruises, natural marks, slightly defect in colour, skin, shape, development, etc not affecting quality of fruit may be accepted, if within acceptable limits.

4. Recommended Varieties.

- (a) **Red Delicious.** Fruit is large-sized, oblong-conical in shape, greenishyellow in colour with red streaks. Flesh is creamy, juicy, aromatic and sweet in taste.
- (b) **Starking Delicious.** Fruit colour is greenish-yellow, covered with dark red stripes all over the fruit. Flesh is creamy, juicy, aromatic, sweet in taste with excellent quality.
- (c) **Ambri.** Indigenous variety of attractive apple with extra-ordinary keeping quality. Fruit is medium to large in size and oblong in shape. It has red streaks over a greenish-yellow colour background. The pulp is white, crisp and sweet.
- (d) **Golden Delicious.** Fruit is medium in size, round conical to oblong in shape. Fruit colour is greenish yellow which turns to golden-yellow on ripening. Some fruits are half flushed with pale orange. Flesh is creamy, crisp, fine textured, juicy, sweet, little acidic with good aromatic flavour.
- (e) **Red Chief.** Fruit size is medium to large, conical in shape, dark in colour and stripes are present on blush. Fruit is uniformly coloured. Flesh is creamy yellow, firm, juicy, aromatic and sweet in taste.
- (f) **Red Spur.** Fruit size is medium to large, conical in shape. Fruit is dark red in colour. Flesh is creamy-yellow, firm, juicy and sweet in taste.

- (g) Imported varieties. Fuji, Honey Crisp, Gala, Braeburn.
- (h) Other Important Varieties. Red Gold, Macintosh, Sunhari, Khuru, American.

Banana (Hindi name - Kela, Botanical name - Musa Sapientum)

- 1. Fruit Characteristics. Banana will be sweet, aromatic, firm (not soft) with starchy flesh and no foreign smell or taste. It will have normal bright bloom with colour generally ranging from green, yellow to orange. It will be slightly arched to a smooth curvature. Its butt end intact and neck end attached to a bunch. The size of Banana (measurement is over the curvature, across the back) will vary according to variety in the range of 100 250 mm. It will be offered in bunches and not in complete cluster(having large number of bunches together). Minimum 95% Bananas will be in bunches. It will be totally free from seeds. It is generally available round the year.
- 2. **Major Defects.** It will be free of cuts (through the peel into the pulp), hard lumps, excessive scattered brown spots/ flecks. It will be free from heat injury (pilling, blackening of skin), chill injury (dull greyish or blackened peel or brown under peel discoloration), freeze injury (dark water soaked areas).
- 3. **Minor Tolerances.** Insect damage (dry brown scab), bird/nail damage (scars), physiological disorder (reddish brown discoloration), superficial skin bruises, abrasion, rub damage, etc not affecting quality of fruit may be accepted, if within acceptable limits.

4. Recommended Varieties.

- (a) **Dwarf Cavendish.** Leading variety of Banana. Fruit is large, curved, skin thick and greenish, flesh soft and sweet. The greenish colour of the fruit is retained to some extent even after ripening, but fruits ripening during the winter season develop yellow colour. Average bunch weighs about 20 kg.
- (b) **Harichal.** Fruit is large, skin thick, greenish to dull yellow, sweet and delicious. Average bunch weighs about 20 kg.
- (c) **Nendrun.** Fruit is relatively longer and thicker than most other bananas. The bunch is not compact. Average bunch weighs about 15 kg.
- (d) **Safed Velchi.** This variety is under stray cultivation, the fruit is medium size, firm flesh and sweet. Average bunch weighs about 15 kg.
- (e) **Poovan.** Fruit is medium to small in size, yellow skinned, firm flesh with a sub-acid taste. It has good keeping quality. Average bunch weighs about 15 kg.
- (f) **Martman.** Fruit is medium size, similar to Poovan in appearance. Skin is thin, ivory yellow in colour, flesh firm, sweet with a pleasant aroma. Average bunch weighs about 12 kg.
- (g) **Champa**: The bunch is cylindrical with closely packed short, stout and bottle necked fruit. At maturity, the fruits are dark green and turn to golden Yellow on ripening. Pulp is Yellowish, juicy soft, tastes a blend of sweet and acidic and a unique flavour. Size of fruit/finger varies from 12 to 14 cm in length and 3 to 4 cm in diameter. Each fruit weighs 65 to 75 gm. 12 to 14 fruits/fingers constitute one Kg.
- (h) Other Important Varieties. Robusta, Chinia, Basrai, Virupakshi, Lal Banana.

Mango (Hindi name- Aam, Botanical name - Mangifera Indica)

- 1. **Fruit Characteristics.** Mango will be mature, ripe, firm, juicy, yield slightly to finger pressure, smooth thin skin, sweet, pleasant aroma. The colour generally ranges from light green to yellow (lemon/golden) to orange as per variety. The shape generally ranges from oval, heart shape to oblong shape. It will ripe on trees or under normal storage conditions. It will have good pulp recovery. It is generally available from March to August.
- 2. **Major Defects.** It will be free from temperature injury (scattered small darkbrown spotting on dull discoloured skin), physiological injury with internal breakdown (watery, translucent or spongy) and scalding due to temperature injuries. It will not be fibrous, sour, sweet-sour in taste.
- 3. **Minor Tolerances.** Light/dark blemishes in small spots, sunburn injury (bleaching) in small patches, marks of tree latex, etc not affecting quality of fruit may be accepted, if within acceptable limits.

4. Recommended Varieties.

- (a) **Safeda.** Fruit has attractive apricot yellow peel, medium to large in size with good pulp recovery. The taste and flavour are excellent.
- (b) Ratna (Neelum x Alphonso). Fruit is medium to large size, deep yellow colour, pulp recovery is very good, pulp is orange in colour. Fruit is free from spongy tissues. The fruit taste is sweet.
- (c) **Kesar.** Fruit is rated second to Alphanso in terms of quality. Fruit is medium to large size, very good taste and sugar acid blend is excellent.
- (d) **Dahsehari.** Fruit is primrose to canary yellow with abundant light yellow dots, medium size with smooth skin. The flesh is yellow, firm, with almost no fibre and a delightful aroma and very sweet taste. Stone is thin.
- (e) **Langra.** Fruit is greenish yellow with medium to big dark green dots, ovalish-oblong in shape and medium size. The flesh is firm to soft, fibreless, lemon yellow, very sweet with strong pleasant aroma, juice moderately abundant.
- (f) **Chausa.** Fruit is canary yellow to raw sienna when fully ripe with numerous obscure medium size dots with minute specks inside them. The skin is thin and somewhat adhering to pulp. Pulp soft and juicy with scanty fine, long fibre near the stone. The fruit is very sweet with luscious, delightful aroma and excellent quality.
- (g) **Banganpalli.** Fruit is primrose-yellow, large size, obliquely oval, skin smooth, thin and shiny. The flesh is firm with juice moderate to abundant and without fibre. Very tasty and delightful.
- (h) **Bombay Green.** Fruit is medium size, has strong and pleasant flavour. Pulp is soft and sweet.
- (j) **Himsagar.** Fruit is medium size, having good quality. Flesh is firm, yellow, and fibreless with pleasant flavour.

- (k) **Alphanso.** Fruit is very popular, medium size, ovate oblique in shape, orange yellow in colour, has attractive blush towards the basal end. Pulp is firm, fibreless with excellent orange colour.
- (I) **Neelum.** Fruit is medium size with good flavour, soft flesh yellow in colour and fibreless.
- (m) **Raspuri.** Fruit is medium size, dark green in colour, flesh is yellow, pulp is soft and very juicy with long fibres, very sweet to taste.
- (n) **Sindura.** Fruit is medium size, upper part as red and lower part as green. Flesh is firm, juicy, yellow, sweet with scant fibres.
- (o) **Mallika.** Fruit is light green in colour, medium to large size with good pulp recovery. Very sweet to taste. Pulp is soft and fibreless, has delightful aroma.
- (p) **Malgoba.** Fruit is large size, dark green in colour. Flesh light yellow in colour, firm, juicy and very sweet.
- (q) **Fazli.** Fruit is large size, longish-oval shaped, green-yellow in colour, deep yellow pulp, sweet to taste.

Orange (Hindi name-Santra, Botanical name - Citrus Reticulate Deliciosa)

- 1. **Fruit Characteristics.** Orange will be mature, ripe, juicy, fresh, bright bloom, waxed look, firm, smooth skin (not more than 5 mm thick), sweet, low acid flavour. Uniform colour is generally from light to full orange with red blush, dark red or burgundy flesh, yield to slight pressure, round to oval in shape. It has very high juice content. Minimum juice extraction will be 35% for all varieties. It is generally available from July to March.
- 2. **Major Defects.** It will be free of dark lesions on the fruit skin, black decay of fruit core, frost damage. No temperature injury (water soaked flesh or dark brown depressed lesions) or sunburn (pale, hard skin). Green coloured, bitter, foul, bland taste and smell are not permitted. The wedges should be intact, without leakage, no bitter/foul/bland taste and smell.
- 3. **Minor Tolerances.** Superficial black/grey marks, enlarged navels, stem corrugations, light/ dark blemishes over small area, sun bleached yellow orange areas, slight defects in shape, colour, skin, russets, etc, not affecting quality of fruit may be accepted, if within acceptable limits. Light green area not more than 20 % or 30 % of surface is permitted during late seasoning, over and above the minor tolerances limit.

4. Recommended Varieties.

- (a) **Nagpur.** This variety occupies premier position and is one of the finest oranges in the world. Fruit size is medium to large, smooth surface, glossy, rind thin, soft, loose segments and rind, with 10-12 segments, excellent quality.
- (b) **Hamlin.** Fruit size is medium, deep greenish yellow colour changing to orange-red with full maturity, apex rounded and very slightly scarred, base smooth and rounded, rind very smooth bright thin, having 11-12 segments, flesh deep orange-yellow, juice abundant, acidity and sugars well blended, flavour excellent.
- (c) **Jaffa.** Fruit size is medium to large, colour orange-yellow to orange red, globose to ellipsoid, apex rounded, base rounded, rind smooth, finely pitted, 9-12 segments, flesh yellow, fine grained, pulp melting, acidity and sweetness normal and well blended.

- (d) **Malta Blood Red.** Fruit size is medium to large, round or slightly long, cadmium-yellow rind usually thin, tight and glossy, pulp streaked red early in season and full red when ripe, fine grained, melting, sweet, acidity well blended, juice abundant.
- (e) **Sathgudi.** Fruit almost spherical, small to large, smooth surface, attractively orange coloured when fully mature, base and apex evenly rounded, rind thin, semi-glossy and finely pitted. Pulp uniformly straw coloured, juicy, flavour excellent, 10-12 segments.
- (f) **Valencia Late.** Fruit is medium to large, round or slightly oval, deep golden orange, apex rounded, slightly flattened, scarred, base smooth, rounded, rind thin, smooth, tough, pulp orange coloured, juice abundant, melting, acidity and sweetness well blended, excellent flavour and quality.

Guava (Hindi name- Amrood, Botanical name - Psidium Guajava)

- 1. **Fruit Characteristics.** Guava will be thin skin, smooth/ bumpy surface, firm, ripe, sweet, mature, with good aroma. It will have thick pulp with seeds, which becomes softer towards the centre. It is generally round, oval, pear shaped as per the variety. Its colour is generally green, pale green to yellow. The pulp will be white, yellow, pink, salmon or red as per the variety. It must not yield to fair pressure. It will have typical fragrance and will be tree ripe. It is generally available from September to April.
- 2. **Major Defects.** It should not be acidic in taste, over ripe, under ripe, fibrous, hard to bite or chew, gummy, astringent, foul smell/ taste.
- 3. **Minor Tolerances.** Superficial marks, bruises, blemishes, fairly hard seeds, etc not affecting quality of fruit may be accepted, if within acceptable limits.

4. Recommended Varieties.

- (a) **Allahabad Safeda.** Fruit is large, round, smooth skin, seeds numerous, bold and hard, yellow white in colour. Flesh white, firm and soft.
- (b) **Lucknow-49.** Also called as Sardar. Fruit is large, roundish/ orate shape, skin- prim rose yellow in colour, pulp white, very sweet and tasty.
- (c) **Allahabad Surkha.** Fruit is large, uniform pink skin, deep pink flesh, sweet, strong flavour with few seeds.
- (d) **Chittidar.** Fruit is large, round, smooth skin, yellow white in colour. Flesh white, firm and soft. It will have numerous red dots on skin, high sweetness, small/soft seeds.
- (e) Other Important Varieties. Nagpur seed less, Bangalore, Dharwar, Akara Mridula.

GROUP II - MINOR FRUITS

Pear (Hindi name - Nashpati, Botanical name-Pyrus Communis)

1. **Fruit Characteristics.** Pear will be firm, sweet, juicy, crunchy, skin intact, evenly sized, sweet smelling with a dull bloom, stem intact and no foreign matter, with uniform rough skin and typical long pear shape with elongated, tapering neck. It is generally yellow green to dark green in colour. It is generally available from September to February.

- 2. **Major Defects.** It will be free of sun burns, heat damage, rots, etc. It will not have protruding areas, irregular curvatures or sutures, no internal breakdown or internal bruises.
- 3. **Minor Tolerances.** Skin marks/blemishes, etc not affecting quality of fruit may be accepted, if within acceptable limits.

4. Recommended Varieties.

- (a) **Nashpati.** Firm, crunchy, sweet, granular, green colour, medium size.
- (b) **Pears Kashmiri.** Juicy, firm, sweet, light green colour, large size, soft flesh.
- (c) **Bagu Gosha (Bartlett).** Very juicy, easy to bite, melting in mouth, sweet, light colour, large size, excellent food quality.
- (d) **Pears William.** Juicy, sweet, large size, green colour.
- (e) Pears Stone. Firm, juicy, sweet, medium size, green colour.

Grapes (Hindi name - Angoor, Botanical name- Vitis Vinifera)

- 1. **Fruit Characteristics.** Grapes will be full bodied, bright, practically intact bloom, sweet, firm, crispy skin, juicy, seedless, distinctive flavour, aromatic, colour generally ranges from black to blue to green (light/dark light). Shape is generally round, oval or elongated. Up to 90% of berries must be attached to the bunch. It is generally available from January to June, some varieties are also available from November to December.
- 2. **Major Defects**. It will be free of pests, rotten skin, skin damages, spray deposits, water berries, etc. Detached berries from bunches will be well healed and not deteriorated.
- 3. **Minor Tolerances.** Differences in shape, small berries, uneven ripening/colour, bruising, sun scorching, etc not affecting quality of fruit may be accepted, if within acceptable limits.

4. Recommended Varieties.

- (a) **Thomson Seedless (and its mutants).** It is sweet-tart, crunchy, ovaloblong shape, white in colour and seedless.
- (b) **Sharad Seedless.** It is elongated, cylindrical, black/amber colour. Berries firmly attached to stalk, evenly spaced, intact bloom.
- (c) **Perlette.** White in colour, sweet, juicy, seedless variety.
- (d) Flame Seedless. Red in colour, sweet-tart, crunchy.
- (f) Other Important Varieties. Sonaka, Pusa Seedless, Beauty Seedless.

Musk Melon (Hindi name- Kharbooja, Botanical name- Cocumis Melo).

1. **Fruit Characteristics.** Musk Melon will be firm, sweet, smooth, juicy, melting flesh, highly aromatic like Musk. Generally uniform light-green to yellow-green to yellow skin colour, with light brown neting, at times separated by narrow (2-3mm) dark green subsurface band. Slightly raised delicate neting over surface of the fruit. Small sound seed cavity with slightly soft edges. Uniformly round to slightly oval in shape. It is generally available from February to July.

- 2. **Major Defects.** It will be free of sun burns, heat damage, etc. It will not have protruding areas, internal breakdown or bruises. It will be free from foreign or 'off' tastes or odours. It will not be deformed or have sutures.
- 3. **Minor Tolerances.** Physical damages, skin marks/blemishes, soil matter attached to fruits, etc not affecting quality of fruit may be accepted, if within acceptable limits.
- 4. **Recommended Varieties.** All varieties of smooth or neted skin are permitted. The following are however recommended.
 - (a) Honey Dew.
 - (b) Crenshaw.
 - (c) Casaba.
 - (d) Galia.
 - (e) Cantaloupe.
 - (f) Santa Clause.

Papaya (Hindi name - Papita, Botanical name - Carica Papaya)

- 1. **Fruit Characteristics.** Papaya will be firm, full bodied, fresh, smooth, melting flesh, sweet, juicy, thin and slightly waxed skin, less number of seeds, free from foreign smell or taste. It is generally oval, elongated to slightly pear shaped, larger fruits are generally five sided. Generally greenish yellow to yellow, pink, red coloured flesh. Small green/brown skin spots over the surface. Skin smooth with moderate gloss. It is generally available round the year.
- 2. Major Defects. It will be free from rots, scars, wounds, scratches, and frost damage.
- 3. **Minor Tolerances**. Leak of latex, surface debris, etc not affecting quality of fruit may be accepted, if within acceptable limits.
- 4. **Recommended Varieties**. All varieties are permitted. The following are however recommended.
 - (a) Coorg Honey Dew.
 - (b) Pusa Dwarf.
 - (c) Pusa Majesty.
 - (d) Pusa Delicious.
 - (e) Honey Dew.
 - (f) Ranchi Selection.
 - (g) Washington.

Sweet Orange (Hindi name – Mosambi, Botanical name - Citrus Sinensis)

- 1. **Fruit Characteristics**. Sweet Orange will be large, firm, juicy, sweet citrus fruit. It is generally dark green to light green / pale green in colour and round/ oval in shape. It shall have characteristic aroma and taste. It shall have comparatively tight rinds, wedges tightly packed and difficult to remove. Minimum juice extraction will be 35% for all varieties. It is generally available from July to March.
- 2. **Major Defects.** It will be free of lesions on fruit skin, decay of fruit core. No frost damage, temperature injury (water soaked flesh or dark brown depressed lesions) or sunburn (pale, hard skin). Bland taste and smell are not permitted.

- 3. **Minor Tolerances.** Superficial black/grey marks, enlarged navels, stem corrugations, slight defects in colour, shape, skin, hail damage, handling damage, sun bleached areas, etc, not affecting quality of fruit may be accepted, if within acceptable limits. Light green area not more than 20 30 % of surface is permitted during late seasoning, over and above the minor tolerances limit.
- 4. Recommended Varieties. All varieties are permitted.

Pine Apple (Hindi name - Ananas, Botanical name - Ananas Comosus)

- 1. **Fruit Characteristics**. Pine Apple will be sweet, firm, juicy, strong sweet aroma and taste, texture not chalky or fibrous. It will have thick, rough skin covered with hexagonal pattern of nodules. It will have thick blue-green bunch of Cactus like leaves at top with tough central core. Colour of skin is generally greenish yellow to golden yellow. Shape is generally cylindrical to pine cone. On slicing should have minimum development of translucent area. Stem and crown be trimmed to 2 cm to 10 cm respectively. It is generally available from May to September (maximum), July, December to March (minimum).
- 2. **Major Defects.** It should be free from diseases, insipid/cracky taste, mechanical damages, black rot, watery spots, low temp injuries and decay.
- 3. **Minor Tolerances.** Minor shrivelling, discoloration, non-uniform ripening, stains, surface mud debris, wounds, scratches, punctures, etc, not affecting quality of fruit may be accepted, if within acceptable limits.
- 4. **Recommended Varieties.** All varieties are permitted. The following are however recommended:-
 - (a) Giant kew.
 - (b) Queen.
 - (c) Kew.
 - (d) Mauritius.

GROUP III - MICRO GROUP

Sapodilla (Hindi name - Chickoo/Sapota, Botanical name - Achras Sapata)

- 1. **Fruit Characteristics.** Sapodilla will be medium to large, exceptionally sweet, malty caramel flavour, smooth skin with sandy brown scruff, resembling a smooth skimmed Potato. It is generally round, oval, ellipsoidal, oblate shaped with pointed ends. Colour of flesh ranges from pale yellow to earthy brown with a grainy texture. Difficult to peel, yields to pressure. It is generally available from December to March.
- 2. **Major Defects.** It should be free of rawness, rots, internal breakdown, over ripening, watery spots, low temp injuries and decay.
- 3. **Minor Tolerances.** Superficial skin damages, discolouration, change in colour, wounds, scratches, punctures, etc, not affecting quality of fruit may be accepted, if within acceptable limits.
- 4. **Recommended Varieties.** All varieties are permitted. The following are however recommended:-
 - (a) Kalipatti.
 - (b) Cricket Ball.

- (c) Pala.
- (d) Kirtibarthi.
- (e) Bhuripatti.

Kinnow (Hindi name- Kinnow, Botanical name - Hybrid of Citrus Nobilis and Citrus Delicosa)

- 1. **Fruits Characteristics**. Kinnow will be medium to large, golden orange colour, easy to peel, sweet, refreshing, oblate, base flat, juicy, more seeds per segment, 9-10 segments per fruit, comparatively loose rind, citrus fruit. It is generally available from December to February. Minimum juice extraction will be 40% for all varieties.
- 2. **Major Defects.** It will be free of lesions on fruit skin, decay of fruit core. No temperature injury (water soaked flesh or dark brown depressed lesions) or sunburn (pale, hard skin). Bland taste and smell are not permitted.
- 3. **Minor Tolerances.** Superficial black/grey marks, enlarged navels, stem corrugations, light/ dark blemishes over small area, sun bleached areas, slight defects in shape, colour, skin, russets, etc not affecting quality of fruit may be accepted, if within acceptable limits.
- 4. **Recommended Varieties.** All varieties are permitted.

Pomegranate (Hindi name- Anaar, Botanical name - Punica Granatium).

- 1. **Fruit Characteristics**. Pomegranate will be plump, unblemished, rounded, shiny, feel heavy for size, firm to touch, make metallic sound when tapped, thick tough leathery skin, generally has yellow colour over laid on deep pink to rich red colour. It generally has 700-1400 arils, red, pink, white, purple in colour. Seeds surrounded by water laden pulp. Seeds are also in a white, spongy pulp, internal strip white membrane. It has tangy, sweet-sour flavour (sour due to acid tannin). It is generally available from July to September and September to February.
- 2. **Major Defects.** It will be free from wrinkles, dull/pale skin, cuts, bruises, shiny, tangy. No internal decay.
- 3. **Minor Tolerances.** Superficial skin damages, discolouration, change in colour, wounds, scratches, punctures, etc, not affecting quality of fruit may be accepted, if within acceptable limits.
- 4. **Recommended Varieties.** All varieties are permitted. The following are however recommended:-
 - (a) Ganesh.
 - (b) Phule Arakta.
 - (c) Mridula.

Apricot (Hindi name – Khurmani, Botanical name – Prunus Armeniaca)

- 1. **Fruit Characteristics**. Apricot will be smooth surfaced or have very short hair. It is generally oblong or round in shape. Firm but give way to palm pressure. Sweet smelling generally yellow to orange in colour (red on sides exposed to sun). It has a prominent wedge and is fairly dry. Its kernel may be sweet or bitter. It is generally available from May to June.
- 2. **Major Defects**. It will be free of fruit fly, frost damage, brown spots, musty feeling and presence of sulphur.

- 3. **Minor Tolerances**. Superficial skin damages, discolouration, change in colour, wounds, scratches, punctures, etc, not affecting quality of fruit may be accepted, if within acceptable limits.
- 4. **Recommended Varieties**. All varieties are permitted. The following are however recommended:-
 - (a) New Castle.
 - (b) Kaishe.
 - (c) Moorpark.
 - (d) Turky.
 - (e) Halman.
 - (f) Bati.

Cherry (Hindi name – Cherry, Botanical name - Prunus Avium)

- 1. **Fruit Characteristics**. Cherry will be fleshy, smooth surfaced, round to oblong to cylindrical in shape, light pink to dark red in colour, firm, sweet, juicy, stone fruit, produced in bunches, offered with stems. It is generally available from April to June.
- 2. **Major Defects.** It will be free of pit damage due to frost, over ripening, internal decay, surface deteriorations.
- 3. **Minor Tolerances**. Scab, hail, discolouration, scar tissues, etc not affecting quality of fruit may be accepted, if within acceptable limits.
- 4. Recommended Varieties. All varieties are permitted.

Peach (Hindi name- Adoo, Botanical name-Prunus Persica)

- 1. **Fruit Characteristics**. Peach will be sweet, juicy, firm, not dry and woody, free of foreign smells and taints, stone fruit. Flat irregular surface donut shape with thin skin, no foreign matter. Creamy pink to red blush covering 20-80% of surface, background skin is creamy green, internal flesh is creamy white. It is generally available from May to July.
- 2. **Major Defects.** It will be free from sun scalding, splitting, gumming, brown rot, spots, cracks, bruises.
- 3. **Minor Tolerances**. Scab, hail, discolouration, green tinge, scar tissues, etc, not affecting quality of fruit may be accepted, if within acceptable limits.
- 4. **Recommended Varieties.** All varieties are permitted. The following are however recommended.
 - (a) Red heaven.
 - (b) Sun heaven.
 - (c) Alton.
 - (d) July Elberta.
 - (e) Peshwar.
 - (f) Prabhati.
 - (g) Pratap.

Plum (Hindi name - Aloo Bukhara, Botanical name - Prunus Salicina)

- 1. **Fruit Characteristics**. Plum will be sweet and tart, in a variety of shapes, sizes, colours. It yields under pressure, ripe at room temperature, yellow red flesh, seed difficult to separate, clings to flesh, stone fruit. It is generally available from April to June.
- 2. **Major Defects**. It should be free from decay, breakdown (soft mushy condition), freeze injury (water soaked, glazed areas), soft, over ripe, shrivelled. No drought spot, sun scald, nail damage, leaf/limb rub mark, hail damage.
- 3. **Minor Tolerances**. Condition defect after packing, superficial damages, crushing, freezing, overheating, etc, not affecting quality of fruit may be accepted, if within acceptable limits.
- 4. **Recommended Varieties**. All varieties are permitted. The following are however recommended:-
 - (a) Salicina group (Japanese).
 - (b) Satluj.
 - (c) Kala.
 - (d) Amritsar.
 - (e) Titron

Litchi (Hindi name - Leechi, Botanical name - Litchi Chinensis)

- 1. **Fruit Characteristics**. Litchi will be firm, pump, full bodied, sweet, juicy white flesh with a consistency similar to a grape, not tart or acidic, distinct aroma, flesh separates cleanly and easily from skin, smooth dark brown small size seed, free from foreign and offensive smell or taste. Its leathery skin is covered with small bumps, free from foreign matter. It is generally heart/ oval shaped, green to red in colour, greening not more than 40% of visible surface area. Offered with a stub of stem, in bunch. It is generally available from May to June.
- 2. **Major Defects**. It will be free from pericarp browning, pests, softening of aril, blunt taste, rots, bacterial, yeast, fungal, decay.
- 3. **Minor Tolerances**. Superficial skin damages, discolouration, wounds, scratches, punctures, etc, not affecting quality of fruit may be accepted, if within acceptable limits.
- 4. **Recommended Varieties.** All varieties are permitted. The following are however recommended:-
 - (a) Shahi.
 - (b) China.
 - (c) Dehradun.
 - (d) Rose scented.
 - (e) Purni.
 - (f) Kasba.
 - (g) Bombay Green.

Water Melon (Hindi name – Tarbooja, Botanical name – Citrullus Lanatus)

1. **Fruit Characteristics**. Water Melon will be juicy, have thick rind, fleshy centre, smooth exterior (colour is generally green, yellow, white), sweet interior (colour pink, orange, yellow, red (not over ripe). It is generally round, oblong, tubular in shape. Will have light green, dark green, mixed green, stripes in the exterior. It is generally available from January to March (North India), September to October (South India).

- 2. **Major Defects.** It will be free of sun burns, heat damage. It will not have protruding areas, internal breakdown or bruises. It will be free from foreign or 'off' tastes or odours. It will not be deformed or have sutures.
- 3. **Minor Tolerances.** Physical damages, skin marks/blemishes, soil matter attached to fruits, etc, not affecting quality of fruit may be accepted, if within acceptable limits.
- 4. **Recommended Varieties**. All varieties are permitted. The following are however recommended:-
 - (a) Arka Jyoti.
 - (b) Arka Manik.
 - (c) Asahi Yamato.
 - (d) Durgapur Kesar.
 - (e) Madhu, Milan, Mohini.
 - (f) Sugar baby.

Custard Apple (Hindi name - Sitafal, Botanical name- Annona Squamos)

- 1. Fruit Characteristics. Custard Apple will be sweet, rich flavoured, pleasant, slightly granular, bit slippery, with a thick creamy white layer of custard like granular flesh beneath the skin, having moderately juicy segments. Many segments may have a seed. It is irregular, round, heart shaped, lop sided shaped deep or shallow depression at base. It is generally green-brown to light green to yellowish in colour with red highlights, varying degree of reticulations. Skin is dull, thin but tough covered in irregular smooth bumps or prominent nodules as per variety. It is generally available from August to October (North India) and September to November (South India).
- 2. **Major Defects**. It will be free from rots, internal breakdown, skin splitting, over ripening, press marks, water soaking.
- 3. **Minor Tolerances**. Superficial skin damages/bruising, discolouration, change in colour, wounds, scratches, punctures, etc, not affecting quality of fruit may be accepted, if within acceptable limits.
- 4. **Recommended Varieties.** All varieties are permitted. The following green coloured (various shades) varieties are however recommended:-
 - (a) Balanger.
 - (b) Local sitafal.
 - (c) Saharanpur local.
 - (d) Washington.

Strawberry (Hindi name - Strawberry, Botanical name - Fragaria Vesca)

- 1. **Fruit Characteristics**. Strawberry will be sweet, juicy, aromatic, bright natural shine, reddish-pinkish colour conical shape. Calyax (cap) of fresh green colour shall be intact on the fruit. It yields under pressure, has many tiny seeds on the outside. It is generally available from February to April (in plains) and May to June (in hills).
- 2. **Major Defects**. It should be free from fungus, moulds, acidic taste, decay, breakdown (soft mushy condition), water soaked, soft, over ripe and shrivelled.

- 3. **Minor Tolerances**. Condition defect after packing, superficial damages, crushing, misshapen, white/poorly coloured, swollen, less firm, irregular surfaced, etc not affecting quality of fruit may be accepted, if within acceptable limits.
- 4. **Recommended Varieties**. All varieties are permitted. The following are however recommended:-
 - (a) Dilpasand.
 - (b) Bangalore.
 - (c) Solana.
 - (d) Royal Sovereign.
 - (e) Tioga.
 - (f) Torrey.

PART- III APPROVED VARIETIES OF FRUITS FRESH AND THEIR QUALITATIVE ASSESSMENT

All fruits fresh for the purpose of assessment shall be graded for size and grade which shall constitute the crux of the assessment. Maximum possible number of fruits to a kilogram and a minimum weight of each fruit in gms are laid down below as part of this specification:-

S. No.	Fruit	Variety	Max Num per Kg	Min weight of each fruit inGms
1	Apple	Ambri	6-8	125-160
		Other Varieties	6	160
2	Banana	All Varieties	Length not less than 14 cm and widthnot less than 2.7 cm	
3	Mango	Deshari	4-6	167-250
		Other varieties	4	250
4	Orange	Khasi	6-8	125-160
		Other varieties	6	160
5	Guava	-do-	6	160
6	Pear	-do-	8	125
7	Grape	-do-	Bunch weight of 150/100 gm for large/small berries respectively	
8	Musk Melon	-do-	2	500
9	Papaya	-do-	2	500
10	Sweet Orange	-do-	6	160
11	Pine Apple	-do-	1	1000

12	Sapodilla	-do-	8	125	
13	Kinnow	-do-	6	160	
14	Pomegranate	-do-	5	200	
15	Apricot	-do-	35	30	
16	Cherry	-do-	Good	Good average size	
17	Peach	-do-	8	125	
18	Plum	-do-	20	50	
19	Litchi	-do-	50	20	
20	Water Melon	-do-	1	3000	
21	Custard Apple	-do-	6	160	
22	Strawberry	-do-	Good average size		

Note:- Old vintage of Defence Food Specification No 68 (2013 edition) for fruit fresh is hereby superseded.