

SPECIFICATIONS

1.Gingelly Oil

Sl.no	Parameters	Specification
1.	Description	A light golden coloured oil with pleasant aroma. Does not solidify when cooled to 0°C.
2.	Refractive Index (at 40 ⁰ c)	1.4646-1.4665
3.	Specific Gravity	0.915-0.920
4.	Acid value	Not more than 6
5.	Iodine Value	103-116
6.	Saponification Value	188-195
7.	Identification Test	Positive
8.	Holde's Test (Mineral oil test)	Negative
9.	Cotton seed oil	Absent
10.	Oryzanol	Absent
11.	Fatty acid profile	As per Codex standard

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2.Coconut Oil

Sl.no	Parameters	Specification
1.	Description	Clear oil with characteristic smell
2.	Refractive Index	1.448-1.457
3.	Specific Gravity	0.915-0.920
4.	Acid value	Not more than 2
5.	Iodine Value	7-10
6.	Saponification Value	NLT 250
7.	Holde's Test (Mineral oil test)	Negative
8.	Fatty acid profile	As per standard

3.Cow Milk

Sl .no.	Parameters	Specification
1.	pH	6.5-7.0
2.	Fat % (By Gerber method)	3.2-4.0
3.	SNF %	8.3-8.8
4.	Adulterants & detergents	Absent
5.	Preservatives & neutralisers	Absent

4. Cow Ghee

Sl.no	Parameters	Specification
1.	Description	Semisolid with granular texture, light yellow colour with characteristic odour and pleasant taste. Free from animal fats, wax, mineral oil ,vegetable oils and vegetable fat.
2.	Moisture	Not more than 0.5%
3.	FFA as oleic acid	Not more than 3
4.	Refractive Index	1.450-1.457
5.	Iodine Value	22.7-36.2
6.	Saponification Value	NMT 227
7.	Baudouin s test	Negative
8.	RM Value	Not less than 24
9.	Fatty acid profile	As per Standard

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5. Jaggery Powder

Sl.no	Parameters	Specification
	Physico chemical	
1.	Description	Light brown to dark brown powder with pleasant & characteristic odour. Does not show the presence of insects, vegetable debris or fibres when examined in day light with naked eyes. Free from substances unsafe to health.
2.	Moisture	Not more than 7%
3.	pH	5-7
4.	Total Sugar	Not less than 90%
5	Sucrose	Not less than 70%
6.	Extraneous Matter	Not more than 1%
7.	Total Ash	Not more than 6 %
8	Acid insoluble ash	Not more than 0.3 %
9.	Sulphur dioxide concentration	Not more than 50ppm
	Microbiological	
10.	Total bacterial plate count	Not more than 10 ⁵
11.	Total Yeast &Mould count	Not more than 10 ³
12.	Specific pathogens	Absent

6. Jaggery Unda

Sl.no	Parameters	Specification
	Physico chemical	
1.	Description	Light brown to dark brown solid with pleasant & characteristic odour. Does not show the presence of insects, vegetable debris or fibres when examined in day light with naked eyes.
2.	Moisture	Not more than 7%
3.	pH	5-7
4.	Total Sugar	Not less than 90%
5.	Sucrose	Not less than 60%
6.	Extraneous Matter	Not more than 2%
7.	Total Ash	Not more than 6 %
8.	Acid insoluble ash	Not more than 0.5 %
9.	Sulphur dioxide concentration	Not more than 70ppm
	Microbiological	
10.	Total bacterial plate count	Not more than 10^5
11.	Total Yeast & Mould count	Not more than 10^3
12.	Specific pathogens	Absent

7. Honey

Sl.no	Parameters	Specification
	Physico chemical	
1.	Appearance	Thick, syrupy translucent yellow to yellowish brown fluid. Taste sweet with pleasant odour and flavour. Free from impurities like beeswax, insect fragments, plant debris, mould etc.
2.	Specific Gravity	Not less than 1.350
3.	Moisture	Not more than 25%
4.	Total Reducing Sugar	Not less than 65%
5.	Sucrose	Not more than 5%
6.	Fructose/Glucose Ratio	Not less than 1
7.	Fieche's test	Negative
8.	Aniline Chloride test	Negative
9.	Acidity	Not more than 0.2 %
10.	Ash	Not more than 0.5%
	Microbiological	
11.	Total bacterial plate count	Not more than 10^5
12.	Total Yeast & Mould count	Not more than 10^3
13.	Specific pathogens	Absent