



सीएसआईआर-केंद्रीय खाद्य प्रौद्योगिक अनुसंधान संस्थान
CSIR- CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
मैसूरु / MYSURU-570 020, भारत / INDIA

(Constituent Laboratory of CSIR, New Delhi (Ministry of Science & Technology)
An ISO 9001:2008, ISO 14001:2004 & ISO 17025:2005, NABL Accredited Laboratory

Corrigendum: Tender for Ready to Eat/Ready to Cook millet based product preparation, packaging and processing line

Corrigendum Title: Revised Technical Specification based on PBC

Tender Ref: A3/74194/2020 Date: 04-06- 2020

Tender ID: 2020_CSIR_49746_1

The revised final specification based on the discussion in Pre Bid Conference held on 17-06-2020 @ 12.00P.M. at Purchase Committee Room, CSIR-CFTRI Mysuru through Video Conference enabling equal opportunity to all OEMs has been incorporated and given below as revised specification to the original tender specification. All bidders are requested to take cognizance of the revised specification and submit their bids accordingly on or before 02.00 p.m. on 07/July/2020.

The Firms who has already submitted their offer may resubmit their offer as per our revised final technical specification.

All other tender terms and conditions remain unaltered except delivery schedule date i.e. 10-12 weeks from the date of issue of P.O (instead of 6-8 weeks as mentioned in our initial tender terms & conditions).

Revised technical specifications for Ready to Eat/Ready to Cook millet based product preparation, packaging and processing line based on PBC

A pilot scale RTE/RTC millet based value added products preparation, packaging and processing line has to be established at CSIR-CFTRI, Mysore.

The line include LPG cooking top, steam jacketed kettles, walk in coolers, deep freezers and processing line include Pouch sealer, can seamer, Horizontal retort etc. The capacity of the plant is 100 kg/batch. The plant will be established in an area of about 100 M² shed. The major equipment required in the plant and the specifications are given below.

Sl. No.	Name of the Equipment	Broad Specifications	Quantity required
1	Heat sealer	Type: Pneumatic type heavy duty heat sealer Power: 200VA Voltage: 220Vac/440Vac Jaw: 2 Nos. Sealing: Single band of 8-10mm Length: 350 mm Air: 100 LPM Operation: Foot Switch Cooling: Forced water Indication: power-on, cycle-on, seal-on	1
2	Compressor for heat sealer	Power: 3hp Capacity: 350LPM at 8 kg/sq.cm, receiver tank: 500 litres	1
3	Compressor for retort operation	Power : 3 Hp Capacity: 350LPM at 6kg/sq.cm, receiver tank: 1000 litres	1
4	Retort	Horizontal pilot scale retort. Complete specification is given in the annexure-1	1
5	Deep freezer	500 litres capacity, horizontal type with hard lid, -22°C temperature	1
6	Frying system for oil frying of vegetables, meat and spices	SS306L grade 30 L capacity	1
7	Digital platform balance	Range 0-300 kg with 50 grams accuracy	1
8	Walk in coolers	Capacity 1800 litres, temp – 2 to 4 °c, SS construction with 4 doors	1
9	Steam jacketed kettles	50 litres capacity, All SS 306L grade	2
10	Steam jacketed kettles with stirrer	50 litres capacity with motorized stirrer, all SS 306L grade	2

11	Centrifugal pump	For pumping water from the retort to the tank, complete with motor and starter. Shall pump 2000L/hr with 2HP motor	1
12	LPG Cooking Top	4 burner heavy duty SS make cooking top with auto ignition	1
13	Can Seamer	Seamer with chucks for seaming different size cans – A2-1/2, A-10, A1 Tall etc.	1
14	Cooling tank	SS- 304 grade for cooling the processed cans/pouches suitable to cool 100 kg product/batch (To immerse 350 pouches of 300 cc capacity after processing)	1
15	Retortable Cup/Tray sealer	Table top Speed 300 to 400 cups per hour Automatic Sealing & Cutting Variable heater control S S 316 Construction Digital Counter Suitable for printed or plain film Inbuilt option for Auto or manual mode Emergency Stop Switch Cup size: custom size	2
16	Filler for liquid and semisolid products	Semiautomatic made of SS 316 Speed: Min of 20-40 pouches/cans/cups per minute Should be able to fill masala pastes, porridge, creams etc. and other liquid beverages. Filling range: 50-300 g	1
17	Non-contact inkjet printer for printing product information on packages	Suitable to print on retortable packaging materials like metal and plastic surface. Should be able to dry within 2-5 seconds and with stand retortable temperature.	1

Complete retort specifications

Specifications for Pilot Scale Retort Sterilizer

Pilot Scale Retort Sterilizer for Different Packaging Containers- Glass bottles/Jars, Metal Containers, Plastic bottles/Jars and Retort pouches and should hold 350 pouches of 300 cc capacity pouches. The retort should be water spray retort.

- Number of crates – 5-6 Numbers (Suitable for all types of containers and made of SS 304 grade) – 2 sets of crates to be provide along with the trolleys
- Design Temperature: 145°C
- Test Pressure- 0.40 Mpa
- Design Pressure – 0.35 Mpa
- The sterilizer should have a built in boiler for steam generation
- Should have steam inlet, Air Inlet, Water inlet, Vent, Drain valves
- Micro processor based automated process controller for parameters such as temperature, pressure, time and process lethality (F_0)
- Digital and Analog temperature and pressure display
- Fill height gauge
- MIG thermos meter mounted in the thermos well
- Provision for insertion of thermocouples for conducting heat penetration studies
- Material of construction – SS 306L or higher grade for body, Valves and piping
- Electrical Supply – 440 V, 50 Hz
- Include tool kit, Manual

Spares

- 1 set of Electrical coil
- 2 set of Door Gasket
- Any other vital spares

Preferred brands: DTS, Allpax, JBT, Lagarde or any brand with USFDA compliance

The retort should also include

Cooling water tower suitable for recirculation of cooling water used in retorting (FRP type)

Include All piping for steam line, water line, compressor line and cooling tower