

Food Beverage and Tobacco Products UNSPSC Code 50000000**Chocolate and sugars and sweeteners and confectionary products****Confectionary products UNSPSC Code 50161800****Commodity-Cube Sugar UNSPSC code:****Selling Unit : Quantity-Kg**

Sr. No.	Parameters	Type	Value 1	Value 2	Value 3	Value 4	Validation / Remarks	Unit	M	F	G	Demand Aggregation
Requirements												
1	Moisture. percent by mass, max	N	0.15						√			
2	Sucrose, percent by mass, min	N	99.8						√			
3	Reducing sugars, percent by mass, max	N	0.03						√			
4	Specific conductivity (reciprocal ohm/cm ³)×10 ⁶ of percent (w/v) aqueous solution at 35°C, max.	N	15						√			
5	Total ash, percent by mass, max.	N	0.03						√			
Physical Characteristics												

6	Cube sugar shall be in the form of cubes or cuboid blocks, and shall be manufactured from refined crystalline sugar. It shall be white in colour, free from dirt and other extraneous contamination.	Ch	Yes						v			
7	The refined sugar, used in the manufacture of cube sugar shall conform to IS: 1151-1969	Ch	Yes						v			
8	Size of Blocks - The size of the sugar cubes shall be 17 X 17x 17 mm, The tolerance in each dimension shall be ± 1 mm.	Ch	Yes						v			
9	Hardness of Blocks - The material shall satisfy the requirements of the test prescribed in Appendix A from IS: 1168. The pressure required to break each cube shall be not less than 10.5 kg/cm ² .	Ch	Yes						v			

10	Damage to Cubes - The damage to cubes in any single container shall not exceed 5 percent by mass of its net contents when tested by method given in Appendix B from IS: 1168. By damage is meant the breaking of the edges resulting in disfiguring of the shape of cubes.	Ch	Yes						v		
11	Disintegration - The material shall satisfy the requirements of the test prescribed in Appendix C from IS:1168. The average time of disintegration shall be not more than 60 seconds.	Ch	Yes						v		
Packing											

12	The number of cubes corresponding to a net weight of 0.5 kg shall be wrapped together in butter paper or kraft paper and packed in cartons, unless otherwise agreed between the purchaser and the vendor.	Ch	Yes						v			
13	Packing size (kg)	N	0.5	1	2				v	v		
Marking												
14	Each container shall be suitably marked so as to give the following information: 3) Name of the material, b) Name of the manufacturer, c) Batch or code number, d) Number of cubes per pack, and e) Net weight of contents.	Ch	Yes						v			
Shelf Life												
15	Shelf Life	N	2					years	v			
Certification												
16	Compliance to FSSAI Standards	Ch	Yes						v			
17	FSSAI License Number for Manufacturing	Ch	Text						v			
18	FSSAI License Number for Reselling	Ch	Text						v			

19	Conformity to BIS specifications IS: 1168 (Latest)	Ch	Yes						√			
20	BIS License number, if ISI Marked	Ch	Text						√			
21	Whether product is ISI marked	Ch	Yes	No					√	√		
Test Report Details												
22	Availability of Test Report from Central Govt/NABL/ILAC accredited lab to prove conformity to specification	Ch	Yes	No					√	√		
23	Test Report to be submitted to the Buyer on Demand. Write NA if test report is not available.	Ch	Yes	NA					√	√		

Food Beverage and Tobacco Products UNSPSC Code 50000000**Beverages UNSPSC Code 50201000****Coffee and tea UNSPSC Code 50201700****Commodity-Green Tea UNSPSC code: 502017******Selling Unit : Quantity-Kg**

Sr. No.	Parameters	Type	Value 1	Value 2	Value 3	Value 4	Validation / Remarks	Unit	M	F	G	Demand Aggregation
Requirements												
1	Water extract, percent by mass, Min	N	32.00						√			
2	Total ash, percent by mass	EN	4.0-8.0						√			
3	Water-soluble ash, of total ash, percent by mass, Min	EN	45.00						√			
4	Alkalinity of water-soluble ash (as K ₂ O), percent by mass	EN	1.0-2.2						√			
5	Acid-insoluble ash, percent by mass, Max	N	1.00						√			
6	Crude fibre, percent by mass, Max	N	16.50						√			
7	Total catechins, percent by mass, Min	N	9.00									
8	Lead, mg/kg, Max	N	10						√			
9	Copper, mg/kg, Max.	N	150						√			
10	Dicofol, mg/kg	N	5						√			
11	Ethion, mg/kg	N	5						√			
12	Quinolphos, mg/kg	N	0.01						√			
Physical Characteristics												

13	The Green Tea shall produce a liquor of characteristic flavour, colour and taste. The Green Tea shall have no taint and shall be free from extraneous matter, added colours and non-permitted flavours. Green Tea shall be evaluated in accordance with the procedure prescribed in Annex A of IS 3633.	Ch	Yes						v			
14	Iron filings in the product shall not exceed the limit of 250 mg/kg, and their size shall not be greater than 2.0 mm when tested by the method given in Annex C of IS:3633.	Ch	Yes						v			
Hygiene Requirements												
15	Green Tea shall be manufactured and packed under hygienic conditions as per IS:2491	Ch	Yes						v			
Chemical requirements												
16	The material shall be oven-dried at 103 +/-2°C by the method described in IS:13852.	Ch	Yes						v			
Packing												

17	Green Tea shall be packed in closed, clean and dry containers made of material, which does not affect the Green Tea, or in accordance with the customary trade practices so as to allow the Green Tea to retain its freshness.	Ch	Yes						√			
18	Packing size (kg)	N	0.250	0.5	1.0	5.0	10.0		√	√		
Marking												

19	<p>The following particulars shall be marked legibly and indelibly as the label of the container : For Retail Package:</p> <p>a) Name and address of the manufacturer;</p> <p>b) Name of the product;</p> <p>c) Net mass of contents;</p> <p>d) Month and year of manufacture;</p> <p>e) Batch code number or any other identification number;</p> <p>f) The words 'Best before ' (Month and Year to be indicated);</p> <p>g) Tea board registration number if flavour is added;</p> <p>h) Declaration if flavours and flavouring substance added; and</p> <p>j) Any other, requirements given under the Prevention of Food Adulteration Rules, or the Standards of Weights and Measures (Packaged Commodities) Rules, 1977.</p>	Ch	Yes						v				
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20	For Wholesale Package a)Name and address of the manufacturer; b)Name of the product; c)Net mass of contents; d)Gross mass of contents; e)Tare mass of contents; f)Month and year of manufacture; g)Batch, code number or any other identification No.; h)The words 'Best before <p>(Month and year to be indicated); j)Tea board registration number, if flavour is added; k)Declaration, if flavours and flavoring substance added; m)Any other requirements given under the Prevention of Food Adulteration Rules, or the Standards of Weights and Measures (Packaged Commodities) Rules, 1977</p>	Ch	Yes						v			
Shelf Life												
21	Shelf Life (months)	N	12	18	24			months	v	v		
Certification												
22	Compliance to FSSAI Standards	Ch	Yes						v			
23	FSSAI License Number for Manufacturing	Ch	Text						v			

24	FSSAI License Number for Reselling	Ch	Text						√			
25	Conformity to BIS specifications IS: 15344(Latest)	Ch	Yes						√			
26	BIS License number, if ISI Marked	Ch	Text						√			
27	Whether the product is ISI marked	Ch	Yes	No					√	√		
Test Report Details												
28	Availability of Test Report from Central Govt/NABL/ILAC accredited lab to prove conformity to specification	Ch	Yes	No					√	√		
29	Test Report to be submitted to the Buyer on Demand. Write NA if test report is not available.	Ch	Yes	NA					√	√		

Food Beverage and Tobacco Products UNSPSC Code 50000000

Commodity-Black pepper, UNSPSC code:

Selling Unit : Quantity-Kg

Sr. No.	Parameters	Type	Value 1	Value 2	Value 3	Value 4	Validation / Remarks	Unit	M	F	G	Demand Aggregation
Physical Characteristics												
1	The taste and flavour of black pepper, whole or ground, shall be fresh and pungent. The material shall be free from foreign taste and flavour including rancidity and mustiness.	Ch	Yes						v			
2	Black pepper, whole or ground shall be free from visible moulds and insect infestation. Black pepper, whole, shall not be dressed.	Ch	Yes						v			
3	Black pepper, ground, shall be free from coarse particles and shall be of such a fineness that the whole of it passes through IS Sieve 60	Ch	Yes						v			
Hygiene conditions												

4	The black pepper, whole and ground shall be processed and packed under hygienic conditions as per IS 14216.	Ch	Yes						√			
5	Pesticide residues and metallic contaminants in the product shall not exceed the limits as prescribed in the Prevention of Food Adulteration Act, 1954 and the Rules made thereunder	Ch	Yes						√			
Requirements												
6	Types of black pepper		<i>Whole Non-processed (NP) / Semi-processed (SP)</i>	<i>Whole Processed</i>	<i>Ground</i>							
7	Extraneous matter, percent by mass, Max	N	1.00		NA				√	√		
8	Light berries, percent by mass, Max	N	10.00	5.00	NA				√	√		
9	Pinheads or broken berries, percent by mass, max	N	5.00	4.00	NA				√	√		
10	Bulk density (g/l), percent by mass, Min	N	450.00	490.00	NA				√	√		
11	Moisture, percent by mass, Max	N	12.00						√	√		

12	Total ash on dry basis, percent by mass, max	N	7.00	6.00					√	√		
13	Non-volatile ether extract, percent by mass, min	N	6.00						√	√		
14	Volatile oil content on dry basis, percent by mass, min	N	2.00						√	√		
15	Peperine content on dry basis, percent by mass, min		4.00						√	√		
16	Salmonella (in 25 g)	Ch	Absent						√	√		
17	Insect damaged matter, percent by mass, max	N	1.00		NA				√	√		
18	Acid insoluble ash, percent by mass, Max	N	1.20						√	√		
19	Crude fibre, percent by mass, Max	N	NA	NA					√	√		
Packing												

20	Black pepper, whole or ground shall be packed in clean, sound and dry container made of metal, glass, foodgrade polymers, wood or jute bags. The wooden boxes or jute bags shall be suitably lined with moisture-proof lining which does not impart any foreign smell to the product. The packing material shall be free from any fungal or insect infestation and should not impart any foreign smell. Each container shall be securely closed and sealed.	Ch	Metal container	Glass container	Foodgrade polym	wood or jute bag			v	v		
21	Packing size (g)	N							v	v		
Marking												

22	<p>The following particulars shall be legibly and indelibly marked or labelled on each container of black pepper, whole or ground:</p> <p>a) Name and address of the manufacturer or packer; b) Name of the material (whole or ground); c) Trade-name or brand name, if any; e) Batch or code number; f) Net mass; g) Best before (month/year); h) Year of the harvest (in case of whole); j) Month and year of packing (in case of ground); and k) Any other marking as required under the Standards of Weights and Measures (Packaged Commodities) Rules, 1977 and the Prevention of Food Adulteration Act, 1954 and the Rules framed thereunder.</p>	Ch	Yes						v			
Shelf Life												
23	Shelf Life	N	2	3	4			Year	v	v		
Certification												
24	Compliance to FSSAI Standards	Ch	Yes						v			

25	FSSAI License Number for Manufacturing	Ch	Text							√			
26	FSSAI License Number for Reselling	Ch	Text							√			
27	Conformity to BIS specifications 1798 (Latest)	Ch	Yes							√			
28	BIS License number, if ISI Marked	Ch	Text							√			
29	Whether ISI marked	Ch	Yes	No						√	√		
Test Report Details													
30	Availability of Test Report from Central Govt/NABL/ILAC accredited lab to prove conformity to specification	Ch	Yes	No						√	√		
31	Test Report to be submitted to the Buyer on Demand write NA if Test report is not available	Ch	Yes	NA						√	√		