

Food Beverage and Tobacco Products UNSPSC Code 5000000

Commodity-High Energy Bar ; UNSPSC Code:

Selling Unit : mass-gm

Sr. No.	Parameters	Type	Value 1	Value 2	Value 3	Value 4	Validation / Remarks	Unit	M	F	G	Demand Aggregation
Analytical parameters												
1	colour (initial)	N	8.70				(sensory : on 9 point hedonic scale) storage@ 25 ± 2 °C		√	√		
2	odour (initial)	N	8.80				(sensory : on 9 point hedonic scale) storage@ 25 ± 2 °C		√	√		
3	texture (initial)	N	8.80				(sensory : on 9 point hedonic scale) storage@ 25 ± 2 °C		√	√		
4	OAA (overall acceptability) (initial)	N	8.90				(sensory : on 9 point hedonic scale) storage@ 25 ± 2 °C		√	√		
5	colour (after 12 months)	N	7.80				(sensory : on 9 point hedonic scale) storage@ 25 ± 2 °C		√	√		
6	odour (after 12 months)	N	7.60				(sensory : on 9 point hedonic scale) storage@ 25 ± 2 °C		√	√		
7	texture (after 12 months)	N	7.30				(sensory : on 9 point hedonic scale) storage@ 25 ± 2 °C		√	√		
8	OAA (overall acceptability) (after 12 months)	N	7.50				(sensory : on 9 point hedonic scale) storage@ 25 ± 2 °C		√	√		

Microbiological Parameters											
9	SPC (cfu/g) (initial)	Ch	1.6 x 10 ³			storage@ 25 ± 2 oC		√	√		
10	Yeast & mold count (cfu/g)(initial)	Ch	Nil			storage@ 25 ± 2 oC		√	√		
11	Coliform count (cfu/g) (initial)	Ch	Nil			storage@ 25 ± 2 oC		√	√		
12	E coli (cfu/g) (initial)	Ch	negative			storage@ 25 ± 2 oC		√	√		
13	SPC (cfu/g) (after 12 months)	Ch	3.1 x 10 ³			storage@ 25 ± 2 oC		√	√		
14	Yeast & mold count (cfu/g)(after 12 months)	Ch	Nil			storage@ 25 ± 2 oC		√	√		
15	Coliform count (cfu/g)(after 12 months)	Ch	Nil			storage@ 25 ± 2 oC		√	√		
16	E coli (cfu/g) (after 12 months)	Ch	negative			storage@ 25 ± 2 oC		√	√		
Chemical parameters											
17	TBARS values mg MDA/kg sample (initial)	Ch	0.011			storage@ 25 ± 2 oC		√	√		
18	TBARS values mg MDA/kg sample (after 12 months)	Ch	0.015			storage@ 25 ± 2 oC		√	√		
Nutritional Profile (Proximate Composition of High Energy Bar)											
19	Moisture	EN	8.5 ± 0.22			A values are shown as mean±SD (n=S)		√	√		
20	Fat	EN	10 ± 0.58			A values are shown as mean±SD (n=S)		√	√		
21	Protein	EN	8.5 ± 0.51			A values are shown as mean±SD (n=S)		√	√		
22	T. Carbohydrate	EN	69 ± 1.02			A values are shown as mean±SD (n=S)		√	√		
23	T. Ash	EN	2.0 ± 0.22			A values are shown as mean±SD (n=S)		√	√		
24	Fibre	EN	4.0 ± 0.55			A values are shown as mean±SD (n=S)		√	√		
25	Energy (kcal/100g)	N	410			A values are shown as mean±SD (n=S)		√			

Ingredients											
26	Ingredients: Oats, Wheat flakes, Dalda, Salt, Sugar, Honey, Liquid glucose, Edible gmn, Poppy seeds, Almonds, Glycerol, Vanilla Essence, Water	Ch	Yes						v		
Method of Preparation											
27	Oats, poppy seeds and almonds were roasted on a hot pan (Kadai, 18-20 inch width, 8-9 inch depth) for 10 to 15 min, Edible gum was roasted in dalda for 15 min and cooled, The roasted edible gum and wheat flakes were coarsely crushed using brass pestle and mortar, To the hot pan dalda, water, glycerol, sugar, salt, liquid glucose and honey were added and heated on a gas stove, After attaining the temperature 105 ⁰ C the knob was turned to low flame and heated for 22 min, Then other ingredients like oats, wheat flakes, almonds, poppy seeds, edible gurn and vanilla essence were added and heated to 95 ⁰ C, and then knob was turned to low flame and again heated for 22 min, The slurry was spreaded on a stainless steel mould (cap 100 bars) each bar measuring (7.5lx4bx2.5h) After cooling (30±2 ⁰ C) the bars were removed from the mould and packed in PFP [paper / foil /	Ch	Yes						v		

Packing											
28	Packing material	Ch	PFP [paper / foil / polyethylene packages)of 45 GSM paper pouches	PFP [paper / foil / polyethylene packages)of 20µ Al foil pouches	PFP [paper / foil / polyethylene packages)of 37.5µ low density polyethylene pouches					√	√
29	Packing size (in gm)	Ch	300					gm	√		
Marking											
30	Each pack shall be marked legibly to give the following information: a) Name of the product,b)Name of the manufacturer,c)Date of the manufacture Lot/Batch No, d)Net weight Ingredients used in the descending order of their proportion, e)Declaration if any, about artificial colour, flavour, preservative or antioxidant used in the manufacture, f)Any other details required under the FSSAI	Ch	Yes						√		
Shelf Life											
31	Shelf Life (months)@ 25 ± 2 °C	N	12					months	√		
Certification											
32	Compliance to FSSAI Standards	Ch	Yes						√		
33	FSSAI License Number for Manufacturing	Ch	Text						√		
34	FSSAI License Number for Reselling	Ch	Text						√		
Test Report Details											
35	Availability of Test Report from Central Govt/NABL/ILAC accredited lab to prove conformity to specification	Ch	Yes	No					√	√	
36	Test Report to be submitted to the Buyer on Demand write NA if Test report is not available	Ch	Yes	NA					√	√	