

Food Beverage and Tobacco Products UNSPSC Code 50000000

Commodity-Ready-to-eat veg pulav ; 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
Quality												
1	Ready-to-eat vegetable pulav shall be an adequately cooked product of sound, wholesome, fresh merchantable, cleaned, permitted vegetables, rice, Refined Oil, salt, spices and condiments	Ch	Yes						v			
2	Ingredients shall be properly cooked and well mixed so as to render a uniform, clean, wholesome product, free from any other ingredients	Ch	Yes						v			
3	The product shall be pleasant to taste and smell and in a state of perfect preservation, The product shall possess the characteristic odour and show no evidence of burning, scorching and such processing defects like undercooking	Ch	Yes						v			
4	On warming, the product shall have proper texture with separate grains free from stickiness and glueyness and shall have characteristic taste and flavour of well prepared adequately cooked vegetable pulav made from fresh wholesome ingredients	Ch	Yes						v			

Chemical Parameters											
5	Moisture, percent, Max	N	58 ± 0.5						√	√	
6	Fat, percent, Max	N	10 to 11						√	√	
7	Total ash(DWB), percent, Max	N	1.8 ± 0.1						√	√	
8	Ash insoluble in dil HCl, percent,Max	N	0.10						√		
9	Salt, percent,max	N	2.00						√		
10	Artificial colour, flavour, and antioxidant	Ch	Nil						√		
11	The % of whole grains of rice shall not be less than 90 % in the final product,The % shall be calculated on 100 gms of sample as under : Take 100 gms of sample and wash with warm waer to drain off fat, condiments etc Remove portion of vegetables by hand picking, Calculate the % of whole grains on remaining quantity of sample	N	1.00						√		
12	Lead, ppm, max	N	2.50						√		
13	Copper, ppm, max	N	15.00						√		
14	Zinc, ppm, max	N	20.00						√		
15	Tin, ppm, max	N	200.00						√		
16	Arsenic (as As), ppm, max	N	1.00						√		
Microbiological Parameters											
17	Total plate count (TPC)	Ch	Nil						√		
18	Yeast & mold count	Ch	Nil						√		
19	Coliform count	Ch	Nil						√		
20	spores (Mesophilic & thermophilic)	Ch	Nil						√		
21	Salmonella	Ch	Nil						√		
22	Shigella	Ch	Nil						√		
23	Anaerobes (at 37 °C and 55 °C)	Ch	Nil						√		

Ingredients												
24	Rice raw wholesome of minimum superfine grade (terminology used in uniform national specifications and Food Corporation of India) shall be used, The quality of rice shall be such that it remains in proper shape and form even after processing and warming, Prior to cooking, the rice shall be thoroughly cleaned to discard all refractions, Only sound whole grains of rice free from insect and fungus infestation shall be utilised for cooking	Ch	Yes							v		
25	The vegetable pulav shall be adequately cooked and well mixed product of rice, Refined oil, potatoes, peas, spices and condiments	Ch	Yes							v		
26	Rice (kg)	N	3.00							v		
27	Refined Oil (kg)	N	0.625							v		
28	Onions sliced (kg)	N	0.11							v		
29	Potato fingers, Carrots, French (kg)	N	0.625							v		
Packing												
30	Packing material	Ch	Ready to eat vegetable Pulav shall be packed in thermostabilised retort pouches having dimensions 15 x 20 cm or any other such suitable dimensions and closed by thrust sealing without any leakage or discontinuity							v	v	
31	Packing size (in gm)	Ch	300						gm	v		

Marking												
32	The following particulars shall be legibly and indelibly printed/labelled with heavy duty sticker on each pouch: (a) Description of contents (b) List of ingredients used in descending order of wt or volume (c) Nutritional information per 100 gm/100 ml/per serving as indicated in the para for mandatory requirements of FSSAI/BIS (d) Month of manufacture (e) Nett weight of contents (f) Batch/Lot No (g) Name of manufacturer (h) Preparation instructions To warm vegetable pulav, dip the pouch with vegetable pulav in boiling water for 5 minutes U) Cautionary Notice: DO NOT EAT IF THE PACKET IS FOUND BLOATED/LEAKED	Ch	Yes							v		
Shelf Life												
33	Shelf Life (months)	N	12					months	v			
Certification												
34	Compliance to FSSAI Standards	Ch	Yes						v			
35	FSSAI License Number for Manufacturing	Ch	Text						v			
36	FSSAI License Number for Reselling	Ch	Text						v			
Test Report Details												
37	Availability of Test Report from Central Govt/NABL/ILAC accredited lab to prove conformity to specification	Ch	Yes	No					v	v		
38	Test Report to be submitted to the Buyer on Demand write NA if Test report is not available	Ch	Yes	NA					v	v		