

Food Beverage and Tobacco Products UNSPSC Code 50000000**Cereal and pulse products UNSPSC Code 50220000****Cereals UNSPSC Code 50221000****Commodity-Urad dal UNSPSC Code 50221*******Selling Unit : mass-kg**

Sr. No.	Parameters	Type	Value 1	Value 2	Value 3	Value 4	Validation / Remarks	Unit	M	F	G
Physical Characteristics											
1	Dal Urd shall consist of split seeds of pulses (Phaseolus mungo). It shall be in the form of split pea shaped beans of black/brownish black colour, the split side of which will be white in appearance. It shall not be subjected to any kind of polishing	Ch	Yes						√		
2	Dal Urd shall be of current season's crop and shall be sound, clean, sweet, dry, wholesome and free from lumps. Dal Urd shall also be free from moulds, living insects, obnoxious smell, discolouration, admixture of deleterious substances and all other impurities	Ch	Yes						√		
3	The dal urd shall be in sound merchantable condition and should have good cooking quality	Ch	Yes						√		
Essential parameters											
4	Moisture content, percent, max.	N	12.00						√		
5	Foreign matter, percent, Max	N	1.00						√		
6	Inorganic Foreign matter, percent, Max	N	0.25						√		
7	Admixture	N	2.00						√		
8	Damaged & discoloured grains, percent, max.	N	2.00						√		

9	Weevilled grains (incl Egg spotted grains), percent,max.	N	2.00						√		
Other Refractions											
10	Slightly touched grains, percent,max.	N	3.0						√		
11	Broken grains, percent,max.	N	5.0						√		
12	Fragments, percent,max.	N	3.0						√		
Miscellaneous Mandatory Parameters.											
13	Kesari peas / akra	Ch	As per FSSAI Act & Rules.						√		
14	Spoilage by insects and rodents (Uric acid content), mg/kg, max.	N	As per FSSAI Act & Rules.						√		
15	Insecticide residue	Ch	As per FSSAI Act & Rules.						√		
16	Rodent hair & excreta	Ch	Nil						√		
Method of Analysis											
17	The moisture and uric acid content shall be determined as per methods given in BIS Specification Nos IS: 4333 (Part II) - 1967 and IS: 4333 (Part V) – 1970 respectively.	Ch	Yes						√		
Packing											
18	The Dal Moong shall be packed in New Virgin 'B' Twill Trade Jute 50 Kg Bags as per Bureau of Indian Standards specification No IS : 12650-1997 and IS : 9113 – 1993 (reaffirmed in 2006) for Testing and Quality check.	Ch	Yes						√		
19	The mouth of each bag will be turned over first to a depth of min 18 mm and then to a depth of 20 mm, forming three layers with minimum 12 stitches of strong 03 ply jute twine.	Ch	Yes						√		
20	Packing material	Ch	Jute						√	√	

21	Packing size (in kg)	Ch	Text						√	√	
Hygiene Requirements											
22	The dal shall be cleaned and bagged in premises maintained in a hygienic condition.	Ch	Yes						√		
23	In addition, all machinery including associated conveyors and spouts shall be maintained in a clean condition and free from insect infestation.	Ch	Yes						√		
Marking											
24	The following particulars shall be stencilled on one side of each bag; (a) Description of contents (In 5.0 to 6.0 cm characters). (b) Net weight. (c) Month of packing. (d) Lot No. (e) Name of supplier. (f) Station of despatch. (g) Warranty expiry date. (h) AT No and date.	Ch	Yes						√		
Shelf Life											
25	Shelf Life	N	6					months	√		
Certification											
26	Compliance to FSSAI Standards	Ch	Yes						√		
27	FSSAI License Number for Manufacturing	Ch	Text						√		
28	FSSAI License Number for Reselling	Ch	Text						√		
29	Conformity to specifications DEFENCE FOOD SPECIFICATIONS-2013 SPECIFICATION NO 48-E : DAL URD	Ch	Yes						√		
30	BIS License number, if ISI Marked	Ch	Text	NA					√	√	
31	Whether ISI marked	Ch	Yes	No					√	√	
Test Report Details											
32	Availability of Test Report from Central Govt/NABL/ILAC accredited lab to prove conformity to specification	Ch	Yes	No					√	√	

33	Test Report to be submitted to the Buyer on Demand write NA if Test report is not available	Ch	Yes	NA					√	√	
----	---	----	-----	----	--	--	--	--	---	---	--





