

**GOVERNMENT OF MEGHALAYA**  
**OFFICE OF THE ASSISTANT DIRECTOR OF HORTICULTURE (FP)**  
**GOVT. FRUIT PRESERVATION CENTRE, SHILLONG – 793 003**  
(Email id: megfpc.shg@gmail.com)

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No. FP- 33 /2020-21/1

Dated, Shillong 10<sup>th</sup> June, 2020.

**NOTICE INVITING QUOTATION**

Scaled quotation is hereby invited from interested firms/suppliers/agencies for supplying of locally grown **Quality Fruits and Vegetables for processing** during 2020-21. The Quotation in a sealed cover should reach the office of the undersigned on or before the **25<sup>th</sup> June, 2020 at 2:00PM** and the same will be opened on the same day at 3:00PM. Terms and conditions may be collected from the office of the undersigned during office hours or may be downloaded from Directorate's website at **www.dofpmeghalaya.org**


**Sd/-**  
**Assistant Director of Horticulture (FP)**  
**Govt. Fruit Preservation Centre**  
**Shillong.**

Memo. No. No. FP- 33/2020-21/ ~~1A~~ 79

Dated, Shillong 10<sup>th</sup> June, 2020.

Copy to

1. The Director of Horticulture, Meghalaya Shillong for favour of kind information.
2. The Officer on Special Duty (OSD), Directorate of Food Processing, Shillong for favour of kind information with a request to host the above NIQ in the official website.
3. The Director of Public Information and Relation (DIPR) for favour of kind information with a request to kindly publish the NIQ once in The Shillongtimes and U Nongsain Hima newspapers.
4. Office Notice Board
5. Office Copy

  
**(M. D. Shadap)**  
**Assistant Director of Horticulture (FP)**  
**Govt. Fruit Preservation Centre**  
**Shillong.**

## TERMS AND CONDITIONS

1. The Quotation duly affixed with non-refundable court fee stamp of ₹25/- (Rupees twenty five) only must be sealed and superscribed at the top of the cover “**QUOTATION FOR SUPPLY OF FRUITS AND VEGETABLES FOR PROCESSING DURING 2020-21**” with full address on the left bottom of the envelope and the same should reach the undersigned on or before the date and time mentioned in the Notice.
2. Tender received after the due date and time shall not be entertained. In case of any Gazette holiday falling on the last day of receiving the tender the same will be extended to the next working day *ceteris paribus*.
3. The firm/supplier/company/agency should also submit the following documents:
  - i. Either GST Registration /Certificate or Certificate of Incorporation
  - ii. Professional Tax Clearance Certificate/Income Tax certificate
  - iii. Copy of PAN Card
  - iv. Valid Trading License for Non-Tribal issued by the Autonomous District Council.
  - v. ST/SC Certificate (if applicable)
4. Rate quoted should be in Indian Rupee and F.O.R at Govt. Fruit Preservation Centre, Shillong.
5. The quoted rate should be inclusive of all taxes (if any) and charges.
6. Fruits must be well matured /good quality garden fresh, free from diseases and blemishes. Inferior quality will be rejected.
7. Fruits should be supplied within 2 days of the harvest and firmness of the fruits to be tested with penetrometer. Fruits that don't meet requirement will be rejected.
8. Rate should be quoted separately as per list at Annexure I.
9. Successful Suppliers/growers will have to supply the fruit as per date duly fixed by the undersigned.
10. Rate should be quoted per kg but fruits like Pineapple, Orange and Lemon rate should be quoted in Nos.
11. The Undersigned reserve the right to accept or reject any or all Quotations without any reason thereof.
12. Acceptance/cancellation of the quotations will depend solely on the discretion of the undersigned and the undersigned is not bound to accept the lowest quotation if found unsuitable
13. After opening of Quotations if it is detected that the rates quoted are not reasonable, the undersigned reserves the right to go for negotiation.
14. The quotation should contain the following information viz. firm/institution/company name & address, contact person's phone number/ mobile number/fax number/ e-mail.



**(M. D. Shadap)**

**Assistant Director of Horticulture (FP)  
Govt. Fruit Preservation Centre  
Shillong.**

**ANNEXURE – I**

**Specifications of Fruits & Vegetables for Processing and Quotation thereof:**

Sl. No	Particulars	Specifications	Unit	Quoted rate in
1.	Pincapple	<ul style="list-style-type: none"> <li>• For rings 50% of fruits should be orangy yellow having diameter of fruit atleast 11-13 cm.</li> <li>• For Juices and pulp preserve fully orangy yellow will be considered.</li> <li>• Average weight of the fruit queen (600-800 kg) and Giant Kew (2-4 kg)</li> <li>• Preferably Giant Kew and Queen variety</li> </ul>	Big (>10cm) Per pc  Small (<10cm) Per pc	Price in INR ( ) (No overwriting allowed)
2.	Orange fruit (Khasi Mandarin)	<ul style="list-style-type: none"> <li>• Bright orange ripe fruits with firm texture. Average weight 120-150g</li> </ul>	Per Piece	
3.	Carambola fruit	<ul style="list-style-type: none"> <li>• Fully ripe fruits (Yellow colour) but firm texture. Fruits should be atleast 4-5 cm in diameter.</li> </ul>	Kg	
4.	Sohiong fruit	<ul style="list-style-type: none"> <li>• Ripe fruits but firm texture. Fruits should be atleast 2-3 cm in diameter.</li> </ul>	Kg	
5.	Peach fruit (Golden)	<ul style="list-style-type: none"> <li>• For canning fruits should be green matured and firm.</li> <li>• For pulp preservation well riped fruits will be considered.</li> <li>• Fruits should be atleast 4-5cm in diameter.</li> </ul>	Kg	
6.	Pear fruit	<ul style="list-style-type: none"> <li>• Fruits should be green matured and firm.</li> <li>• Preferably William pears or local pear</li> </ul>	Kg	
7.	Plum fruit	<ul style="list-style-type: none"> <li>• For canning, fruits should be matured and firm having average size 4-5 cm in diameter.</li> <li>• For pulp preservation well riped fruits will be considered.</li> </ul>	Kg	
8.	Passion fruit	<ul style="list-style-type: none"> <li>• Fully ripe fruits with average size of 4 to 5 cm in diameter weighing about 37-50 g.</li> </ul>	Kg	
9.	Strawberry fruit	<ul style="list-style-type: none"> <li>• Bright red matured fruits. Average wt. of fruit 13-15gm</li> </ul>	Kg	
10.	Sophie fruit	<ul style="list-style-type: none"> <li>• Green matured and firm fruits having almost of equal size.</li> </ul>	Kg	
11.	Guava fruit	<ul style="list-style-type: none"> <li>• Fully matured fruits having less seeds.</li> </ul>	Kg	
12.	Litchi fruit	<ul style="list-style-type: none"> <li>• Matured and juicy fruits. Average size of fruit 3-4 cm in diameter. Weight of fruit 18-30 gm.</li> </ul>	Kg	
13.	Mango fruit	<ul style="list-style-type: none"> <li>• Green tender mango with average size 4-5 cm.</li> </ul>	Kg	
14.	Sohshang Fruit	<ul style="list-style-type: none"> <li>• Matured fruits having equal size and shape.</li> </ul>	Kg	

15.	Lemon fruit/Lime	<ul style="list-style-type: none"> <li>• Matured, juicy fruit average size of 3.5-4cm in diameter.</li> </ul>	Per Piece	
16.	Chilli	<ul style="list-style-type: none"> <li>• Well matured green chilli without signs of rotting.</li> </ul>	Kg	
17.	Bamboo shoot	<ul style="list-style-type: none"> <li>• Matured but tender.</li> <li>• Preferebly <i>Bambusa balcooa</i>(Borua),</li> <li>• <i>Bambusa cacaharnsis</i>{<i>Ba</i>(<i>Jaintia</i>)}</li> <li>• <i>Bambusa mutans</i>{<i>Seringjai</i> (Khasi)}</li> <li>• <i>Bambusa tulda</i>{<i>Thengrangai</i> {<i>jaintia</i>), <i>Rnai</i>(Khasi)} .</li> <li>• <i>Bambusa vulagris</i> {<i>Shkenshilot</i> (<i>jaintia</i>)}</li> </ul>	Kg	
18.	Jackfruit	<ul style="list-style-type: none"> <li>• Green tender immature fruit, yet the fruit should develop 50% from inside.</li> </ul>	Kg	
19.	Ginger	<ul style="list-style-type: none"> <li>• Well-formed rhizome, free from rotting and less fibrous variety</li> </ul>	Kg	
20.	Carrot	<ul style="list-style-type: none"> <li>• Matured but tender. Should not be fibrous.</li> </ul>	Kg	
21.	Cauliflower	<ul style="list-style-type: none"> <li>• Well-formed curd, matured. Average weight 600gm -1 kg, having avg. size 13-15 cm in diameter.</li> </ul>	Kg	
22.	Kiwi fruit	<ul style="list-style-type: none"> <li>• Well matured fruit, average weight 75-77g</li> </ul>	Kg	
23.	Gooseberry (Soh Mylleng)	<ul style="list-style-type: none"> <li>• Uniform size having average wt. of 4-6 gm, 1.4-1.6 cm in diameter.</li> </ul>	Kg	
24.	Tomato	<ul style="list-style-type: none"> <li>• Uniform red colour, smooth surface, free from wrinkles, small core, less seed, firm flesh, uniform ripening, total soluble solids atleast 4-8<sup>0</sup> Brix, acidity not less than 0.4%.</li> </ul>	Kg	