INIVITATION TO TENDER

TENDER NOTICE NO. BF-2017-3
Fortified Blended Flour (AsiaReMIX)

for delivery from October 2017 to January 2018
to Refugee Camps in Thailand

General Information:
The Thailand Burma Border Consortium (TBC), the “Buyer”, is a non-profit organization providing food and relief assistance to displaced persons from Burma who are living in official camps in Thailand. The Buyer invites your, the “Seller’s”, firm bid for the supply of Fortified Blended Food for delivery to the refugee camps in accordance with the conditions set out in this package of documents.

The tendering documents (all in English with Thai translation), which are included in this package, comprise of:

a. Invitation to Tender (this document)
b. Attachment No.1: Fortified Blended Flour (AsiaReMIX) Specification
c. Attachment No.2: Delivery Schedule
d. Attachment No.3: Print Marking (Brand Name: AsiaReMIX) to be provided at a later date.
e. Attachment No.4: Terms and Conditions
f. Attachment No.5: Bidding Form (Form 001)
g. Attachment No.6: Vendor Profile
h. Attachment No.7: TBC Code of Conduct

Tendering Conditions & Requirement:

1. Quality: Fortified blended flour (AsiaReMIX – Rice soya blend with sugar) is prepared from heat treated rice and soyabeans, sugar, vitamins and minerals. If AsiaReMIX is consumed as a porridge or gruel, it should be prepared by mixing an appropriate proportion of flour and clean water (i.e. 40g of AsiaReMIX with 250 g of water) followed by a cooking time at simmering point from five to ten minutes. Please see Attachment 1 for Fortified Blended Flour (AsiaReMIX) Specification.

2. Quantity: Approximately 162.475 Metric Tons net, to be split into 4 lots for dispatch on monthly basis. The actual delivery quantity may be different due to possible changes in camp population. Please see the attached Delivery Schedule for details and conditions.
**Remark:** Although it would be unlikely, the **Buyer** reserves the right to award partial contracts to different suppliers; therefore, **Sellers** may be granted contracts for only a portion of their bid proposal.

3. **Packing:**

3.1) **Inner Bag:** The Blended Flour must be packed in strong PE (polyethylene) bags containing **not less than 25 kilogram net weight per bag** (net weight means the weight of the blended flour only, excluding bag weight). The minimum thickness of the PE inner bag is 75 microns per bag side. The bag should be heat-sealed to prevent moisture penetration.

3.2) **Outer Bag:** Each inner bag to be put in a new laminated woven PP (polypropylene), white colour, with a minimum weight of 80 gram per bag. The outer bag must be firmly sewn with double machine stitching.

3.3) **Marking:** Each outer bag must be printed with the required marking (See Attachment 2) preferably in black or dark blue colour.

4. **Quote:**

   ▪ **Quote Terms:** **Ex-Factory or Ex-Warehouse Thailand** price must be quoted in Thai Baht per Metric Tonne net. Under this term, the Seller must be responsible for the processing and all costs (to be included in price) in relation to freight, taxes, duties, clearance, demurrage and storage, acquisition of the approval from Thailand Food & Drug Administration (FDA), transportation of goods to the Seller’s warehouse in Thailand, and on-loading of consignments onto the Buyer’s assigned transportation. The cost of transportation from the point of loading (at the Seller’s factory or warehouse in Thailand) to the refugee camp destinations will be borne by the **Buyer**.

   ▪ **Price Validity:** The price offered shall be fixed during the duration of the contract, or at least until the completion of all deliveries, and is not subject to review. The quantity stated above and as specified in the attached Delivery Schedule are closely-estimated quantities based on estimated camp population. The actual delivery quantities may be different due to possible changes in the population. Within the contract period, in case the **Buyer** has to order more, the price(s) offered must be maintained for any possible increase or decrease of up to **20% of the contracted total quantity**. The Buyer will not be responsible for any costs incurred by the Seller if the actual quantities ordered are less than the estimated quantity.

   ▪ The attached TBC official **Bidding Form-Standard (Form 001)** must be used when submitting bids.

5. **Delivery:**

   It is the Seller’s responsibility to have the blended flour ready at its factory or warehouse in Thailand by the date(s) specified in the delivery schedule. The **Buyer** will assign a transportation company which will arrange trucks to pick-up the goods at the Seller’s factory or warehouse and deliver to the destinations.

   ▪ Dispatch periods, frequency, and quantities are summarized on the **Delivery Schedule** attached to this invitation to Tender. The collection of the goods by the **Buyer**’s transport agency is required on a monthly basis, normally between the **8th-15th of each month**. The dispatch shall commence in **October 2017** and shall be deemed as completed once the full amount has been received by the Buyer, or by **31st January 2018**, whichever comes first.

   ▪ The delivery quantities stated in the Delivery Schedule are best estimates based on projected camp population during the consumption period. The **Buyer** reserves the right to amend the delivery/dispatch schedule during the course of the execution of this contract, according to actual needs. The exact quantities and the exact dispatch date(s)
are subjected to confirmation from the TBC Bangkok Office in the form of an official Purchase Order being faxed directly to the Seller at least 10 days prior to the proposed delivery date.

- The Seller, at least one week in advance, should confirm with the TBC Bangkok Office and TBC’s assigned transportation company of the appointment for date and time of dispatch. If the goods are not ready for dispatch by the periods specified in the Purchase Orders, causing the delay in deliveries, the contract may be suspended at the Buyer’s discretion.

6. Inspection:

- The Buyer, at its own expense, will appoint a Superintendence Company to conduct inspections covering the checks on quality, quantity, weight, and packing, including the supervision of loading the blended flour. As necessary, the superintendence might also include the inspection of raw materials and production facilities in relation to hygienic handling of blended flour. The inspection will normally take place at the loading point, and sometimes at the camp destination if necessary. The Buyer reserves the right to inform or not to inform the Seller about the date, time and place or inspection.

- If the consignment in whole or in part be found substandard or of defective quality, or under-quantity (to be determined by shortage on total / average net weight) by the Inspection Company, the Buyer reserves the right to reject the consignment and expect immediate replacement (for substandard quality), or require the Seller to provide additional quantity to cover the shortage (if under-quantity).

- If consignments in whole or in part be found to be marginally substandard or of a minor defective quality, and the Seller elects to address these marginal failures by, for example, re-mixing, re-sieving etc., the Seller will be required to arrange a re-test of the product, at the Seller’s expense, utilising the Buyer’s preferred Inspection Company. No delivery of any part of the consignment may occur until a successful re-test has been conducted.

- On arrival in the camps, the blended flour bags will be unloaded, counted, and randomly weighed by Camp Committee Representatives and/or TBC Field staff. During the unloading and the distribution of blended flour to recipients, the physical quality of blended flour will be observed. If the consignment in whole or in part on arrival or during the distribution at final destination be found substandard or under-quantity (to be determined by shortage on total / average net weight), the contract may be declared unfilled at the Buyer’s discretion and the Buyer reserve the right to penalize the Seller (See Attachment 4, Part 5 for details).

- Some sample of blended flour will be taken during the inspection or from camp(s) after arrival of supplies and sent for laboratory analysis. The laboratory test will normally take time (up to 2 to 3 weeks after the inspection or receiving samples) to determine the results. If the results of any tests indicate a substandard quality after receipt and distribution of supplies, the contract shall be declared unfilled at the Buyer’s discretion and the Buyer reserves the right to penalize the Seller (See Attachment 4, Part 5 for details).

7. Specific Conditions & Requirements:

** IMPORTANT **: The Seller has to agree with the following requirements and conditions, otherwise its bid will not be considered by the Buyer.

7.1 Required Certificates: The factory that will produce fortified blended flour must be GMP and Halal certified (HACCP if applicable). In addition, factories with operations based in Thailand must have a Food Manufacturing License issued by Thailand’s Ministry of Public Health.

7.2 FDA Approval: If obligated by Thai Regulations to acquire the approval from Thailand’s Food & Drug Administration (FDA) for blended flour, i.e. for factories outside Thailand and
factories in Thailand who do not have a Food Manufacturing License, it is the Seller's responsibility to acquire the FDA approval for the blended flour which must be ready prior to TBC's first dispatch schedule.

7.3 **Audit/Inspection:** Any audit / inspection by the Buyer or its representative on the factory's facilities and production process, both prior to contract award (during the bid evaluation process) or after contract award, must be permitted and receive cooperation from by the Seller/Factory.

7.4 **Importation:** The Buyer is not an organisation with duty-exemption status and doesn't have import capability. If the product's country of origin is outside Thailand, the Seller is required to handle all import procedures by itself and will be obligated by Thai regulations to pay import duty. This also includes assigning a shipping company and import agency as necessary.

In addition, as the Ex-factory/Ex-warehouse Thailand terms is required, the Seller must be responsible for any costs incurred prior to the pick-up of the consignment by the Buyer at the Seller's factory or warehouse including the cost of warehouse rental, etc.

7.5 **Premix Ordering:** As specified in Item 9 of Attachment No.1. Please see the premix formula in Item 2.3 of Attachment 1. The Seller must be responsible for premix ordering (or import it if necessary) and manage its own inventory to ensure enough premix for production while maintaining the quality/shelf-life.

7.6 **Timing of Production:** At the point of dispatch, the goods should not be produced for longer than 10 weeks, to be identified by the manufacturing date on the bags. This is to provide a reasonable storage life once the goods are received by end beneficiaries.

7.7 **Urgent/Extra Needs:** Since the Buyer's work is to provide food and relief assistance to refugees, it is possible that there will be urgent needs for extra supplies of blended flour during the contract period. The Seller should understand the nature of this work and be willing to cooperate to meet the Buyer's needs.

8. **Bidding Procedure:**

8.1 **Bidding Procedure:**

   a) Any interested suppliers who had not previously bid for a contract MUST contact TBC’s Bangkok Office prior to submitting a bid and no later than Friday 7 July 2017.

   b) The interested suppliers must submit **the bid including all required documents and sample(s)** set out in Part 8.2 below by hand or by mail to:

   Pakin Teejaroen, Supply Chain & Logistics Officer
   The Border Consortium
   12/5 Convent Road, Bangrak, Bangkok 10500
   Tel: (66-2) 238-5027 to 8, Fax: (66-2) 266-5376
   Email: tenderasrm@theborderconsortium.org
   before 12:00 noon, Friday 14th July 2017

8.2 **Bidding Requirement:**

8.2.1 **Documents Required:**

All interested suppliers must submit the following documents to TBC’s Bangkok Office prior to the bid closing deadline, otherwise the bid will not be considered.

   a) **TBC’s Bidding Form (Attachment No.5):** completed, signed, and stamped by authorised person(s). Bidding Form(s) must be submitted in **Sealed Envelope(s)** and sent to TBC Bangkok by hand or by mail only. Bidding Forms which have been filled incorrectly will not be considered.
b) **Production Process Chart** showing the actual production process and method, including critical control points, that the **Seller** will use to produce fortified blended flour if it wins the contract.

c) **TBC’s Factory Questionnaire (Attachment No.6)**: completed, signed, and stamped by authorised person(s).

d) **Copy of the factory’s (HACCP if applicable), GMP and Halal Certificates**

e) **Copy of company registration document**

f) **Copy of Identification Card** of the authorised person who signs TBC’s Bidding Form and whose name is shown on the company’s registration documents and/or letter of authorisation.

g) **Statement of the Company’s Bank Account. New suppliers**, including the suppliers who are contacting TBC for the first time or those who have never been awarded TBC contract(s) for the camp(s), must submit with the tender the Statement of the Company’s Account with at least six-month transaction history issued and verified by the bank.

For current/previous suppliers, who have previously been awarded TBC contract(s), the Bank Statement is not required to be submitted with the tender. However, as necessary, the Buyer reserves the right to request the current/previous suppliers to submit its Bank Statement prior to contract award.

**Remark:** All copied documents must be identified “True Copy”, stamped, and signed by the authorized person(s). A letter of authorization is required, if the name of the person(s) who signs TBC’s Bidding Form is different from the name(s) stated in the company’s registration document.

8.2.2 **Sample Required:**

The interested bidder is required to submit samples as follows:

a) **A one-kilogramme sample of fortified blended flour:** to be packed in four sealed bags of 250 grams each, with the name of the **Seller** clearly labelled on each bag. The sample must be produced by using the exact composition of raw materials (except for vitamin and mineral premixes) and by the actual production technique as the blended flour that the **Seller** will supply if it wins the contract. The sample must represent the actual quality of blended flour that the **Seller** can supply, including, but not limited to, texture, taste, and smell, and cooking time required. It is preferred that the actual vitamin and mineral premixes are mixed in the blended flour sample, but this is not compulsory.

b) **Sample of “empty and sealed” inner bag and outer bag** (or swatches of materials if bags are not available) using the same quality of materials and the same sealing quality/technique which will be used for blended flour packing (no marking is required). If material swatches are provided instead of bags, other “empty and sealed” bag samples should also be submitted just to show the quality of the seal(s).

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For more information about this tender contact Pakin Teejaroen at TBC’s Bangkok Office, Tel: (02) 238-5027-8 or e-mail: sc-l@theborderconsortium.org
The Border Consortium

Attachment No. 1

AsiaREMix Specification

(Last updated August 2015)

1. INTRODUCTION

1.1 Product purpose

AsiaREMix is a product for adults and children over than 6 months.

1.2 Product type

AsiaREMix is prepared from heat treated rice and soya beans, sugar, vitamins and minerals. If AsiaREMix is consumed as a porridge or gruel, it should be prepared by mixing an appropriate proportion of flour and clean water (i.e. 40g of AsiaREMix with 250 g of water) followed by a cooking time at simmering point from five to ten minutes.

1.3 Standards and recommendations

AsiaREMix shall comply, in terms of raw materials, composition or manufacture with the following guidelines;

- Guidelines on Formulated Supplementary Foods for Older Infants and Young Children, CAC/GL 08-1991 of the Codex Alimentarius.
- Code of Hygienic Practice for Foods for Infants and Children CAC/RCP 66 - 2008 of the Codex Alimentarius;

2. RAW MATERIALS

2.1 Main ingredients

AsiaREMix shall be manufactured from fresh rice grain and soy beans of good quality, free from foreign materials, substances hazardous to health, excessive moisture, insect damage and fungal contamination and shall comply with all relevant national food laws and standards. Requirements for the raw materials are:

Rice:

- Conform to Codex STAN 198-1995.

Soya beans:

- Be obtained from non-genetically modified varieties (if required by the contract).
Rice and soya beans must be stored under dry, ventilated and hygienic conditions. Only safe insecticides (i.e. phosphine) may be used for fumigation control. Where needed, fumigation must be performed by certified operators.

2.2 Sugar

Refined sugar shall conform to Codex STAN 212-1999. Sugar must be milled to meet particle specification: 100% through a 1000 microns screen, 95% through a 600 micron screen.

2.3 Vitamins and minerals

Micronutrient premixes are used at the following rate per metric ton of finished product:
- 2 kg of vitamin premix (FBF-V-13).
- 12.3 kg of Dicalcium Phosphate Anhydrous.
- 2.7 kg of Potassium chloride.

Requirements Potassium chloride and Dicalcium Phosphate Anhydre are:
- Must meet at least food chemical codex.
- Particle size for Potassium chloride min 60% < 250 μm (microns).
- Dicalcium Phosphate Anhydrous, compliant with food chemical codex, min 95% <250 μm (microns), total aerobic viable count <1000 CFU/g, yeast <10 CFU/g, mould <100 CFU/g, and enterobacteria negative in 1 g.

The composition of micronutrient premixes is presented in product specification (Item 4.2)

Micronutrient premixes must be stored in a dry, cool and clean place.

3. PROCESSING

3.1 Formula: AsiaREMix is manufactured according to the following formula:

Table 1: AsiaREMix formula

<table>
<thead>
<tr>
<th>No.</th>
<th>Ingredients</th>
<th>Percentage (by weight)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Rice</td>
<td>57.30</td>
</tr>
<tr>
<td>2</td>
<td>Whole soya beans</td>
<td>30.00</td>
</tr>
<tr>
<td>3</td>
<td>Sugar</td>
<td>11.00</td>
</tr>
<tr>
<td>4</td>
<td>Vitamin/Mineral FBF-V-13</td>
<td>0.20</td>
</tr>
<tr>
<td>5</td>
<td>Dicalcium Phosphate Anhydrous</td>
<td>1.23</td>
</tr>
<tr>
<td>6</td>
<td>Potassium Chloride</td>
<td>0.27</td>
</tr>
</tbody>
</table>

To ensure that the nutritional targets for protein and fat are met, the processor should check the fat and protein content of soya and if necessary make adjustments to the ratio of rice to soya in the formulation.

3.2 Method of processing

AsiaREMix shall be processed as a partially pre-cooked food under conditions which permit improvements in the digestibility of starches and proteins and in particular the de-activation of trypsin inhibitors in soya as indicated by the urease test. Preferred heat treatments include wet extrusion, dry extrusion or roasting.
3.3 Processing guidelines

General process guidelines are provided in WFP handbook: Fortified Blended Food – Good Manufacturing Practice and HACCP Principles; available on http://foodqualityandsafety.wfp.org

3.4 Homogeneity of micronutrients

Theoretical calculations indicate that a mixing system with a Coefficient of Variation of 10% using iron as the indicator element will enable product to meet the above variation target on 95%, provided that all conditions of mixing are rigorously applied. To conduct these calculations see the WFP handbook: Fortified Blended Food: Good Manufacturing Practice and HACCP Principles and fortification guide on http://foodqualityandsafety.wfp.org

3.5 Food safety and risk assessment at manufacturing premises

For compliance with Codex standards the processor must be able to demonstrate by principle and practice the adoption, implementation and recording of:

- Good Manufacturing Practice
- Hazard Analysis Critical Control Point program (if applicable)

In this context an appointed TBC Inspector / Quality Surveyor is entitled to visit the factory without prior notice during any period when TBC product is being manufactured to check that the GMP and HACCP systems are in place. The Inspector / Quality Surveyor may request to see:

- **Records** (i.e. names of people in charge of the process and quality control, temperatures of the process, mixing times / quantity, cleaning schedules, etc).
- **Procedures** (e.g. cleaning, personnel hygiene, HACCP, sampling and analysis).
- **Instructions** (e.g. process instructions, cleaning instructions).
- The quality manual for the process or factory.

The manufacturer must be registered under national food law as a processor of foods for human consumption.

4. PRODUCT SPECIFICATIONS

4.1 General requirements

**AsiaREMix** shall be suitable for young children and adults after a cooking at simmering point for a minimum of five minutes and a maximum of ten minutes.

Finished product must have a pleasant smell and palatable taste. It shall have a uniform fine texture with the following particle distribution:

- 95% must pass through a 600 micron sieve.
- 100% must pass through a 1,000 microns sieve.

Energy density of finished product should be minimum 380 kcal/100g flour.

**Consistency**

Flow rate (Bostwick test) of 15% dry matter porridge should be minimum 55 mm per 30 sec at 45°C and at the proposed preparation dosage (i.e. 40g of product plus 250g water after a cooking at simmering point for five minutes).

**Dispersiveness**

It shall be free from lumping or balling when mixed with water of ambient temperature.
4.2 Specification requirements

*AsiaREMix* must be fortified to provide the following net micro nutrient supplement per 100g of finished product specified on table 2.

**Table 2: Micronutrient rate and chemical form**

<table>
<thead>
<tr>
<th>Vitamin/Mineral premix FBF-V-13</th>
<th>Target/100g flour</th>
<th>Form</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vitamin A</td>
<td>3460 IU</td>
<td>Dry Vitamin A Palmitate 250 Cold Water Dispersible Stabilized</td>
</tr>
<tr>
<td>Vitamin D3</td>
<td>441.6 IU</td>
<td>Dry Vitamin D3 100 Water Dispersible Stabilized</td>
</tr>
<tr>
<td>Vitamin E TE</td>
<td>8.3 mg</td>
<td>Dry Vitamin E Acetate 50% Water Dispersible</td>
</tr>
<tr>
<td>Vitamin K1</td>
<td>30 µg</td>
<td>Dry Vitamin K1 5% Water Dispersible</td>
</tr>
<tr>
<td>Vitamin B1</td>
<td>0.2 mg</td>
<td>Thiamine mononitrate</td>
</tr>
<tr>
<td>Vitamin B2</td>
<td>1.4 mg</td>
<td>Vitamin B2 fine powder</td>
</tr>
<tr>
<td>Vitamin B6</td>
<td>1 mg</td>
<td>Pyridoxine hydrochloride</td>
</tr>
<tr>
<td>Vitamin C</td>
<td>90 mg</td>
<td>Ascorbic acid</td>
</tr>
<tr>
<td>Pantothenic acid</td>
<td>1.6 mg</td>
<td>Calcium D Panthotenate</td>
</tr>
<tr>
<td>Folate, (DFE)</td>
<td>110 µg</td>
<td>Folic acid*</td>
</tr>
<tr>
<td>Nacin</td>
<td>8 mg</td>
<td>Niacinamide</td>
</tr>
<tr>
<td>Vitamin B12</td>
<td>2 µg</td>
<td>Vitamin B12 0.1% or 1% Spray Dried</td>
</tr>
<tr>
<td>Biotin</td>
<td>8.2 µg</td>
<td>Biotin 1%</td>
</tr>
<tr>
<td>Iodine</td>
<td>40 µg</td>
<td>Potassium Iodide*</td>
</tr>
<tr>
<td>Iron (a)</td>
<td>4 mg</td>
<td>Ferrous fumarate fine powder</td>
</tr>
<tr>
<td>Iron (b)</td>
<td>2.5 mg</td>
<td>Iron-sodium EDTA</td>
</tr>
<tr>
<td>Zinc</td>
<td>5 mg</td>
<td>Zinc Sulphate Monohydrate</td>
</tr>
<tr>
<td>Carrier</td>
<td></td>
<td>Corn maltodextrin</td>
</tr>
</tbody>
</table>

*Other minerals*

| Potassium                        | 140 mg            | Potassium Chloride with 0.5% silicon dioxide as anticaeking agent, compliant with food chemical codex, min 90%<245 micron and min 60%<250 micron |
| Calcium                          | 362 mg            | Dicalcium Phosphate Anhydrous, compliant with food chemical codex, min 95%<250 micron, total aerobic viable count <1000 CFU/g, yeast<10 CFU/g, mould <100 CFU/g, and enterobacteria negative in 1 g |
| Phosphorous                      | 280 mg            | |

*Note: Variable levels of micromutrients (i.e iron, zinc, etc.) naturally present in rice and soya may lead to variable amount of micronutrients in finished product.*

4.3 Contaminants

4.3.1 Heavy metals

*AsiaREMix* shall be free from heavy metals in amounts which may represent a hazard to health.

4.3.2 Pesticided residues

*AsiaREMix* shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.
The product shall be prepared with special care under good manufacturing practices, so that the residues of those pesticides which may be required in the production, storage or processing of the raw materials or the finished food ingredient do not remain, or, if technically unavoidable, are reduced to the maximum extent possible.

These measures shall take into account the specific nature of the products concerned and the specific population group for which they are intended.

4.3.3 Mycotoxins

AsiaREMIX shall comply with those maximum mycotoxin limits established by the Codex Alimentarius Commission for this commodity.

4.3.4 Other contaminants

The product shall be free from residues of hormones, antibiotics as determined by means of agreed methods of analysis and practically free from other contaminants, especially pharmacologically active substances.

4.4 Hygiene

4.4.1 It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – general Principles of Food Hygiene (CAC/RCP 1-1969), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to these products.

4.4.2 To the extent possible in good manufacturing practice, the products shall be free from objectionable matter.

4.4.3 When tested by appropriate methods of sampling and examination, the products:

- Shall be free from micro-organisms in amounts which may represent a hazard to health;
- Shall be free from parasites which may represent a hazard to health; and – shall not contain any substance originating from micro-organisms in amounts which may represent a hazard to health.

4.5 Shelf life

It shall retain above qualities for at least 12 months from date of manufacture when stored dry at ambient temperatures prevalent in the country of destination.

4.6 Fit for human consumption guarantee

Suppliers shall have to check the quality of their products and guarantee that AsiaREMIX is ‘fit for human consumption’.

5. Packaging

AsiaREMIX needs to be packed in new uniform strong polypropylene bags of a net content of 25 kg, fit for export and multiple handling. All bags have separate plastic inner lining of 75 microns. Polypropylene bags, the outer bag must have a heat cut mouth to prevent fibrillation and have sewn single folder bottom. Bag specification: size 50 cm x 75 cm in dimensions, tare about 110g each. Bags made of woven PP are to be given special food grade “ultraviolet” treatment. Construction of fabric must be solid to sustain harsh handling. The inner liner should be heat-sealed and outer bags double stitched.

Two (2%) percent marked bags (included in the price) must be included with the lot.
6. MARKING

- Name of the product: AsiaREMix
- Net content: 25kg.
- Name and address of the supplier (including country of origin).
- Batch number (or SI).
- Production date.
- Rice-Soy Flour Blend enriched with 18 vitamins and minerals.
- Additional marking as per contractual agreement (print marking on bag to be provided at a later date.)

7. STORING: AsiaREMix must be stored under dry, ventilated and hygienic conditions.

8. ANALYTICAL REQUIREMENTS

The principal test in Table 3 must be performed in order to check if the quality of AsiaREMix meets above requirements. Additional tests may be defined in case of further assessment is required.

Table 3: List of compulsory tests and reference methods

<table>
<thead>
<tr>
<th>No</th>
<th>Tests</th>
<th>Requirements</th>
<th>Reference method</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Moisture</td>
<td>Max. 10.0%</td>
<td>ISO 712: 2009</td>
</tr>
<tr>
<td>2</td>
<td>Protein</td>
<td>Min. 14.5 g/100g flour (N x 6.25)</td>
<td>AOAC 981.10</td>
</tr>
<tr>
<td>3</td>
<td>Fat</td>
<td>Min. 6.0 g/100g flour</td>
<td>AOAC 954.02</td>
</tr>
<tr>
<td>4</td>
<td>Crude fibre</td>
<td>Max. 2.3 g/100g flour</td>
<td>AOAC 962.09</td>
</tr>
<tr>
<td>5</td>
<td>Total ash</td>
<td>Max. 4.0 g/100g flour</td>
<td>ISO 2171:2007</td>
</tr>
<tr>
<td>6</td>
<td>Peroxide value</td>
<td>Max. 10.0 meq/kg fat</td>
<td>AOAC 965.33</td>
</tr>
<tr>
<td>7</td>
<td>Urease index</td>
<td>Max. 0.20 pH units</td>
<td>AOCS Ba 9-58 (1997)</td>
</tr>
<tr>
<td>8</td>
<td>Particle size</td>
<td>- 95% must pass through a 600 microns sieve</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>- 100% must pass through a 1,000 microns sieve</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>Organoleptic (smell, taste,</td>
<td>Pleasant smell and palatable</td>
<td>Sensorial inspection</td>
</tr>
<tr>
<td></td>
<td>color)</td>
<td>color</td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>Consistency (Bostwick</td>
<td>Min. 59 mm/30s for 15% dry matter porridge</td>
<td>WFP’s SOP <a href="http://foodqualityandsafety.wfp.org">http://foodqualityandsafety.wfp.org</a></td>
</tr>
<tr>
<td></td>
<td>flow rate)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>11</td>
<td>Vitamin A</td>
<td>2770-4160 IU/100g flour</td>
<td>AOAC 992.04</td>
</tr>
<tr>
<td>12</td>
<td>Iron</td>
<td>9.3-14.0 mg/100g flour</td>
<td>AOAC 944.02</td>
</tr>
<tr>
<td>13</td>
<td>Calcium</td>
<td>350-530 mg/100g flour</td>
<td>AOAC 984.27</td>
</tr>
<tr>
<td>14</td>
<td>Potassium</td>
<td>380-880 mg/100g flour</td>
<td>AOAC 984.27</td>
</tr>
<tr>
<td>15</td>
<td>Aflatoxin (total)</td>
<td>Max. 20 ppp (total of B1, B2, G1, G2)</td>
<td>AOAC 972.26</td>
</tr>
<tr>
<td>16</td>
<td>Deoxynivalenol (DON)</td>
<td>Max. 1.0 mg/kg (on dry matter basis)</td>
<td>EN 15891:2010</td>
</tr>
<tr>
<td>17</td>
<td>Mesophilic aerobic bacteria</td>
<td>&lt; 100,000 cfu/g flour</td>
<td>ICC No 125</td>
</tr>
<tr>
<td>18</td>
<td>Coliforms</td>
<td>&lt;100 cfu/g flour</td>
<td>AOAC 2005.03</td>
</tr>
<tr>
<td>19</td>
<td>Salmonella</td>
<td>&lt;0 cfu/25 g flour</td>
<td>AACC 42-25B</td>
</tr>
<tr>
<td>20</td>
<td>Escherichia Coli</td>
<td>&lt; 10 cfu/g flour</td>
<td>AOAC 991.14</td>
</tr>
<tr>
<td>21</td>
<td>Staphylococcus aureus</td>
<td>&lt; 10 cfu/g flour</td>
<td>AACC 42-30B</td>
</tr>
<tr>
<td>22</td>
<td>Bacillus cereus</td>
<td>&lt; 50 cfu/g flour</td>
<td>AOAC 980.31</td>
</tr>
<tr>
<td>23</td>
<td>Yeasts and moulds</td>
<td>&lt; 1,000 cfu/g flour</td>
<td>ICC No 146</td>
</tr>
<tr>
<td>24</td>
<td>GMO (only if required)</td>
<td>Negative (&lt; 0.9% of GMO material)</td>
<td></td>
</tr>
</tbody>
</table>
9. **Vitamin and Mineral Premixes Supplier**

**Hexagon Nutrition PVT. Ltd.**

**Manufacturer:** 404 A, Global Chambers, Near Honda Showroom, Off Link Road, Adarsh Nagar, Andheri (West), Numbai – 400053, India  
Tel: 91-22-26744742 to 3  
Fax: 91-22-26744740 to 1  
Contact: Mr. Vikram Kelkar

**Hexagon Nutrition’s Distributor in Thailand:**

**DPO (Thailand) Ltd.**  
889 Thai CC tower, Room 225, 22nd Floor, South Sathorn1 Road, Yannawa, Sathorn, Bangkok 10120  Thailand  
Tel: 66-2-672-3920 to 2  
Fax: 66-2-672-3923  
Contact: Ms. Worrapanit Limpaphat
Commodity สินค้า: Fortified Blended Flour แป้ งผสมเสริมวิตามิน

Delivery Period กำหนดการส่งของ: To deliver on the 8-15th day of each month, from October 2017 to January 2018 ให้จัดส่งในช่วงวันที่ 8-15 ของแต่ละเดือน ตั้งแต่เดือน ตุลาคม 2560 ถึง มกราคม 2561

Delivery Frequency ความถี่ในการจัดส่ง: Monthly ให้จัดส่งเดือนละครั้ง

Quote Terms เงื่อนไขการเสนอราคา: Ex-Factory or Ex-Warehouse Thailand ราคาสินค้าณ สถานที่รับมอบสินค้า (โรงงานหรือสถานที่เก็บสินค้าของผู้ขายในประเทศไทย)

Quote Valid Until ราคาต้องยืนได้ถึงวันที่: 31-Jan-18 31 มกราคม 2561

<table>
<thead>
<tr>
<th>Dispatch Place</th>
<th>Unit of Measurement</th>
<th>Approximated Quantity</th>
<th>Total Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seller's Factory or โรงงานของผู้ขาย</td>
<td>Metric Ton เมตริกตัน</td>
<td>40.100 35.475 51.425 35.475</td>
<td>162.475</td>
</tr>
<tr>
<td>Warehouse in Thailand สถานที่เก็บสินค้าในประเทศไทย</td>
<td></td>
<td>8-15 Oct 17 8-15 Nov 17 8-15 Dec 17 8-15 Jan 18</td>
<td></td>
</tr>
</tbody>
</table>

Remarks หมายเหตุ:
The Monthly Delivery Quantity and the Total Units stated in the above table are best-estimated quantities based on estimated camp population during the consumption period. The actual delivery quantities for each month may be different due to possible changes in the population. The actual quantities to be delivered by the Seller are subject to confirmation from the TBC Field Office(s) in the form of an official Purchase Order being faxed directly to the Seller on monthly basis. The price(s) quoted must be maintained for possible more or less in TBC ordering quantity of up to 20% of the contracted total quantity. The Buyer will not be responsible for any costs incurred by the Seller if the actual quantities ordered are less than the estimated quantity. The actual quantities to be delivered by the Seller are subject to confirmation from the TBC Field Office(s) in the form of an official Purchase Order being faxed directly to the Seller on monthly basis. The price(s) quoted must be maintained for possible more or less in TBC ordering quantity of up to 20% of the contracted total quantity. The Buyer will not be responsible for any costs incurred by the Seller if the actual quantities ordered are less than the estimated quantity.
ATTACHMENT# 3
เอกสารแนบท้ายฉบับที่ # 3

NEW and IMPROVED

NOW with SUGAR ADDED for even better flavor!

Asia REMIX

With added vitamins and minerals to keep you healthy!

HEALTHY FOOD for children 6 months and older AND adults!

Ingredients (by weight)
Rice Flour (60%)
Soy flour (30%)
Sugar (9%)

Vitamins and Minerals
Vitamin A
Thiamine B1
Riboflavin B2
Niacin B3
Folate
Vitamin B12
Vitamin C
Iron
Zinc
Calcium

Net Weight: ________ Kg
Best Before: __________________
Production Date -- Batch Number: ___/___/___ -- ___

Manufactured by:

HACCP

[Certification logos]
Attachment No.4
Terms & Conditions

1. Terms of payment:
   - The following documentation is necessary before payments will be made to the Seller:
     a) Numbered Invoice including packing list, stating price per unit, quantity delivered, purchase order number(s), and total invoice amount. The Seller must submit these to TBC’s Bangkok Office.
     b) The Company’s Delivery receipts signed by the transportation company who has been authorised to accept receipt of the goods. The Seller should submit the original of these to TBC’s Bangkok Office, and leave a copy with the transportation company.
     c) The survey Report by the Inspection Company (submitted directly from the Inspection Company to TBC Bangkok.)
   - The TBC Bangkok Office will initiate payment to the Seller once it has received confirmation from the TBC Field Office that deliveries were made as per requirements with no shortages or damage reported.
   - Payments to the Seller by the Buyer will be made monthly, usually within one month of TBC Bangkok receiving the completed documents.
   - The Seller must issue an official Receipt/Acknowledgement indicating that the Seller has received payment from the Buyer; this should be forwarded to TBC’s Bangkok Office.

2. General background, principles, rules and warranty:
   - TBC has received grants from various Donors, for the implementation of this humanitarian aid operation to refugees from Burma and intends to apply a portion of those grants to payments under this contract. The Donor(s) will establish the final amount of the grant and will liquidate it to TBC on completion of the operation on the basis of the expenses presented and declared eligible. No party other than TBC shall derive any rights from the grant or have any claim to its proceeds. Under no circumstances or for no reason whatsoever will the Donor(s) entertain any request for indemnity or payment directly submitted by TBC’s contractors. The Donor(s) is/are not bound by contracts between TBC and the contractor, and recognize(s) no contractual link between itself/themselves and TBC’s contractors.
   - Donors require TBC, tenderers and contractors to observe the highest ethical standards during the procurement process and execution of contracts. Procurement and contract award procedures must comply with the principles of:
     - Transparency in the procurement process
     - Equal treatment of potential contractors
   - TBC’s procurement procedure must be free of any interference due to a situation of conflict of interests. 
   - Donors providing the funding for this project reserve the right to exercise their powers of control, on documents and on the spot, over all contractors (including TBC) and sub-contractors who have received Donor’s funds, in order to verify the conformity of TBC’s rules and procedures on procurement and its implementation. Donors request a guarantee that they or their agents have
the appropriate right of access to the contractors’ financial and accounting documents for the purposes of checks and audits.

- **Warranty:** By signing the purchase contract the Seller (if awarded the contract) warrants that the Seller and/or its supplier(s), if any, have all necessary approvals, licenses or permits from the relevant authorities for performing any of its obligations under the contract, that the performance of the obligations of the Seller under the contract is not and will not be in breach of any applicable decrees, laws, ordinances, rules or regulations of any governmental and other authorities having jurisdiction and that the Buyer will be free to deal with the goods lawfully and without interference or censure by government or other official body. The Seller shall indemnify and hold harmless the Buyer against any and all damage, loss, claim, suit, liability, expense or cost resulting from, arising out of, connected with or in consequence of, directly or indirectly, the breach of this warranty.

The Seller agrees and acknowledges that nothing in the contract shall operate so as to constitute the TBC an agent, partner, franchisee, employee or representative of the Donor(s). The Seller further undertakes to the TBC and the Donor(s) that it shall not, and shall procure its sub-supplier(s) not, to make any claim or suit on whatsoever ground against the Donor(s) and its representatives.

- The Seller shall not represent itself as being the TBC or an agent, partner, employee or representative of the TBC or the Donor(s), and shall not hold itself out as having any power or authority to incur obligations of any nature, express or implied, on behalf of the TBC or the Donor(s). Nothing in this Agreement shall operate so as to constitute the Supplier an agent, partner, franchisee, employee or representative of the TBC or the Donor(s).

3. **Ineligibility criteria and grounds for excluding candidates:**

- **TBC** will reject any proposal put forward by tenderers, or, where applicable, terminate their contract, if it is determined they have engaged in corrupt, fraudulent, collusive or coercive practices. Administrative or financial penalties imposed shall be in proportion to the importance of the contract and the seriousness of the misconduct.

- Tenderers and Contractors must not be involved in the exploitation of child labor and must respect the basic social rights and working conditions of their staff.

- **TBC** will exclude tenderers from participation in the procurement procedure if:
  - They are bankrupt or being wound up, are having their affairs administered by the courts, have entered into an arrangement with creditors, have suspended business activities, are the subject of proceedings concerning those matters, or are in any analogous situation arising from a similar procedure provided for in national legislation or regulations;
  - They have been convicted of an offence concerning their professional conduct by a judgement which has the force of *res judicata*;
  - They have been guilty of grave professional misconduct proven by any means which TBC can justify;
  - They have not fulfilled obligations relating to the payment of social security contributions or the payment of taxes in accordance with the legal provisions of the country in which they are established or with those of the country of the contracting authority or those of the country where the contract is to be performed;
  - They have been the subject of a judgment which has the force of *res judicata* for fraud, corruption, involvement in a criminal organization or any other illegal activity detrimental to the Donor’s financial interests;
  - Following another procurement procedure or grant award procedure financed by the Donor’s budget, they have been declared to be in serious breach of contract for failure to comply with their contractual obligations. Candidates or tenderers must certify by any relevant means that they are not in one of the situations listed above.
Contracts will not be awarded to tenderers who, during the procurement procedure:
- Are subject to a conflict of interest;
- Are guilty of misrepresentation in supplying the information required by TBC as a condition of participation in the contract procedure or fail to supply this information.

Tenderers are excluded if they do not follow the Bidding Procedure and Requirement specified in this Invitation to Tender.

4. Criteria for evaluating the bids, selecting suppliers and awarding contracts:

- A representative of the Donor will be invited to be present during the Opening of the Bids by TBC staff. Tenderers are not invited to the Opening of the Bids.
- Bids must have been submitted in accordance with the tender conditions and specifications. Conformity will be checked at the Opening of the Bids.
- A Tender Committee comprising at least three TBC staff will evaluate the bids after the submission deadline and decide on the award of the contract(s). Their decision is final.
- All bids will be analyzed in the same way and the same Tender Committee will assess all bids.
- The contract will be awarded by TBC on the basis of Best Value for Money, that is to say, the best price-quality ratio, taking into account at least the following criteria:
  - Price
  - Quality
  - Production Capacity
  - Reputation and proven ability to meet delivery schedules
  - Experience in delivering humanitarian assistance
  - Knowledge of local working conditions
  - Proximity of operational base to the area
  - Compliance with international norms
- There will not be any changes in the criteria expressed in the tender and/or the specifications. Additional details and information from bidders may only be accepted if it clarifies the content of the bid and does not lead to discrimination.
- No negotiations are allowed after the bid submission deadline.
- This Invitation to Tender does not imply any obligation to purchase by TBC.

5. Violation of Contract and Associated Penalties

a) Violations of this Contract by the Seller include, but are not limited to:
   i. Delivering goods not meeting the minimum quality specifications stated in the Contract and Purchase Order.
   ii. Quantity delivered less than that specified in the Purchase Order.
   iii. Delivering goods outside the period stated in the Purchase Order, and/or not following the delivery requirements set forth in the Contract.
   iv. Ignoring or going against specific instructions or requests given in writing or verbally by TBC staff responsible for deliveries, Thai Government Officials or Refugee Camp Committees.
   v. Engagement in corrupt, fraudulent, collusive or coercive practices.
   vi. Involvement in the exploitation of child labor and violation of the basic social rights and working conditions of their staff.
b) Penalties for the **Seller** for violating this Contract include, but are not limited to:
   i. Suspending or annulling the Contract at the **Buyer's** discretion.
   ii. **Seller** to replace substandard or defective goods immediately as requested by TBC staff responsible.
   iii. **Seller** to send in additional goods, at no charge, to make up for any losses or deficiencies, as requested by TBC staff responsible.
   iv. Paying a financial penalty, at **Buyer's** discretion, in line with the estimated losses to the **Buyer**.
   v. Excluding the **Seller** from consideration of any future contracts with TBC.
   vi. Reimbursing additional costs incurred by the **Buyer** in sourcing alternative supplies when:
       - the **Seller** fails to meet quality standards and/or delivery dates,
       - the **Buyer** terminates the Contract with good cause, and/or
       - the **Seller** is unable to complete the Contract.

Administrative or financial penalties imposed shall be in proportion to the importance of the contract and the seriousness of misconduct.

6. Contract concluded shall be subject to Thai law.

7. For more information about this tender contact Kannikar Na Ayuthaya and Pakin Teejaroen at TBC's Bangkok Office at Tel: (02) 238-5027-8 or e-mail: SC-L@theborderconsortium.org
### Attachment No.5

**Bidding Form-Standard/แบบประกวดราคา-บางชุมชน (Form 001)**

<table>
<thead>
<tr>
<th>TBC Tender Number</th>
<th>BF-2017-3</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bid &amp; Sample to be submitted before</td>
<td>12:00 noon, Friday 14 July 2017</td>
</tr>
<tr>
<td>Address</td>
<td></td>
</tr>
<tr>
<td>Telephone &amp; Fax</td>
<td></td>
</tr>
<tr>
<td>Email</td>
<td></td>
</tr>
<tr>
<td>Contact Person/Position</td>
<td></td>
</tr>
<tr>
<td>Product</td>
<td>Fortified Blended Flour</td>
</tr>
<tr>
<td>Packaging</td>
<td>25 kg per bag</td>
</tr>
<tr>
<td>Marking</td>
<td>Per Attachment No. 3 of The Invitation to Tender</td>
</tr>
<tr>
<td>Quote Terms</td>
<td>Ex-Factory / Ex-Warehouse Thailand</td>
</tr>
<tr>
<td>Unit</td>
<td>Metric Tonnes</td>
</tr>
<tr>
<td>Total Number of Units</td>
<td>162,475</td>
</tr>
<tr>
<td>Price per Unit (Baht)</td>
<td></td>
</tr>
<tr>
<td>Total Cost (Baht)</td>
<td></td>
</tr>
<tr>
<td>Quote valid until</td>
<td>31-Jan-2018</td>
</tr>
<tr>
<td>Terms of Payment</td>
<td>Within one month after receiving completed invoice &amp; delivery documents</td>
</tr>
<tr>
<td>Time needed to prepare for delivery</td>
<td></td>
</tr>
<tr>
<td>Signature of Company Representative</td>
<td></td>
</tr>
<tr>
<td>Name of Company Representative</td>
<td></td>
</tr>
<tr>
<td>Date</td>
<td></td>
</tr>
<tr>
<td>Company Stamp</td>
<td></td>
</tr>
</tbody>
</table>

**Important Information ข้อมูลสำคัญ**

Please see Invitation to Tender and all Attachment Documents for details of this tender.

This Bidding Form must be filled in correctly, signed, dated and submitted to TBC by hand, mail or e-mail only otherwise this bid will be considered invalid.

Bidder must submit all of the required samples and documents as specified in Part 8 of the Invitation to Tender, otherwise this bid will not be considered valid.
### COMPANY NAME:

<table>
<thead>
<tr>
<th>Contact Information / ข้อมูลการติดต่อ</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Contact Person</strong> / ชื่อบุคคลติดต่อ:</td>
</tr>
<tr>
<td><strong>Address</strong> / ที่อยู่:</td>
</tr>
<tr>
<td><strong>Tel</strong> / โทรศัพท์:</td>
</tr>
<tr>
<td><strong>Fax</strong> / แฟกซ์:</td>
</tr>
<tr>
<td><strong>Email</strong> / อีเมล:</td>
</tr>
</tbody>
</table>

### COMPANY BACKGROUND / ประวัติบริษัท

<table>
<thead>
<tr>
<th>Year of Incorporation / ปีที่ก่อตั้ง:</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Place of Incorporation</strong> / สถานที่ประกอบการ:</td>
</tr>
<tr>
<td><strong>Type of Incorporation</strong> / ประเภทธุรกิจ:</td>
</tr>
<tr>
<td><strong>Ownership Specifics</strong> / รูปแบบการเป็นเจ้าของ:</td>
</tr>
<tr>
<td><strong>Executive Officers</strong> / ผู้บริหาร:</td>
</tr>
<tr>
<td><strong>Annual Turnover</strong> / รายได้ต่อปี:</td>
</tr>
<tr>
<td><strong>No. of Employees</strong> / จำนวนพนักงาน:</td>
</tr>
</tbody>
</table>

### Main Business Operation / ธุรกิจหลักของท่าน เช่น สินค้าหรือบริการหลักๆ:

If yes, please specify the name of NGOs or UN agencies and what you have supplied them / **Yes / ถ้าเคย กรุณาระบุชื่อ NGO หรือหน่วยงานของสหประชาชาติ รวมถึงประเภทสินค้าหรือบริการที่ท่านขายให้กับหน่วยงานดังกล่าว**:

### FACTORY & MANUFACTURING PROFILE / ข้อมูลเกี่ยวกับ โรงงานและการผลิต

<table>
<thead>
<tr>
<th>Factory Name / ชื่อโรงงาน:</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Address</strong> / ที่อยู่โรงงาน:</td>
</tr>
<tr>
<td><strong>Year Set-Up</strong> / ปีที่ก่อตั้ง:</td>
</tr>
<tr>
<td><strong>Ownership</strong> / รูปแบบการเป็นเจ้าของ:</td>
</tr>
<tr>
<td><strong>No. of Workers</strong> / จำนวนคนงาน:</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Type of Products</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>1)</strong></td>
</tr>
<tr>
<td><strong>2)</strong></td>
</tr>
<tr>
<td><strong>3)</strong></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>% of Total Business</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>1)</strong></td>
</tr>
<tr>
<td><strong>2)</strong></td>
</tr>
<tr>
<td><strong>3)</strong></td>
</tr>
</tbody>
</table>
Market Breakdown / สัดส่วนการตลาด: Local / ในประเทศ % Export / ส่งออก %

If export, please list the major countries that your products are exported to / อธิบายถ้ามีส่งออก กรุณาระบุประเทศที่มีการส่งออกสินค้าไปยัง:

Please list your major customers / รายชื่อลูกค้าหลักของคุณ:

Is factory accredited or certified / โรงงานได้รับการรับรองมาตรฐานต่อไปนี้หรือไม่:
- HACCP
- GMP
- HALAL
- ISO; Please specify:
- Food Manufacturing License
- Others; Please specify:

Factory Premise Size / ขนาดพื้นที่ตัวโรงงาน:

Monthly Production Capacity / กำลังผลิตต่อเดือน:

Normal Production Leadtime / ระยะที่ต้องทราบล่วงหน้าเพื่อที่จะทำการผลิตได้:

No. & Type of Machinery, Total Capacity, and Occupied Capacity / ประเภทเครื่องจักรที่ใช้ รวมถึงกำลังผลิตที่มีการใช้อยู่:

<table>
<thead>
<tr>
<th>Type of Machine</th>
<th>Quantity</th>
<th>Total Capacity</th>
<th>Used / Occupied Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>MACH</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>MACH</td>
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<tr>
<td>MACH</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>MACH</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Please list main raw materials normally used to make products and the country of origin of these raw materials / รายชื่อวัตถุดิบหลักที่ใช้ในการผลิต และประเทศที่มาของวัตถุดิบเหล่านี้:

Please describe the factory’s Quality Control (i.e. at what stage, how, and who is responsible, etc) / กรุณาอธิบายเกี่ยวกับระบบควบคุมคุณภาพของโรงงาน (เช่น อยู่ในขั้นตอนไหน อย่างไร และใครเป็นผู้รับผิดชอบ)
**Is there a laboratory at the factory?** โรงงานของท่านมีห้องแล็บทดลองหรือไม่  
Y: YES / มี  
N: NO / ไม่มี  
If yes, please describe its testing capability. / ถ้ามีกรุณาอธิบายความสามารถในการทดสอบผลิตภัณฑ์ของห้องแล็บ.

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**Is there R&D team at the factory?** โรงงานของท่านมีฝ่ายพัฒนาสินค้าหรือไม่  
Y: YES / มี  
N: NO / ไม่มี  
If yes, please describe the R&D capability. / ถ้ามีกรุณาอธิบายความสามารถหรืองานของฝ่ายพัฒนาสินค้า.

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### SPECIFIC QUESTIONS RELATED TO BLENDED FOOD TENDER / คำถามเฉพาะเกี่ยวกับการประมูลอาหารเสริมวิตามิน

**Raw Materials / วัตถุดิบ:**

1) **Rice / ข้าวเจ้า:**  
<table>
<thead>
<tr>
<th>Please specify one:</th>
<th>Country of Origin:</th>
<th>Order Leadtime:</th>
<th>Min. Order Qty (if any)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rice Grains/ข้าวเมล็ด</td>
<td>ประเทศที่ผลิต</td>
<td>ระยะเวลาในการสั่งซื้อ</td>
<td>ปริมาณต่ำสุดที่สั่งซื้อได้ (ถ้ามี)</td>
</tr>
<tr>
<td>Rice Flour/แป้งข้าวเจ้า</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

2) **Soybean / ถั่วลิสง:**  
<table>
<thead>
<tr>
<th>Please specify one:</th>
<th>Country of Origin:</th>
<th>Order Leadtime:</th>
<th>Min. Order Qty (if any)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soybean Grains/ถั่วเมล็ด</td>
<td>ประเทศที่ผลิต</td>
<td>ระยะเวลาในการสั่งซื้อ</td>
<td>ปริมาณต่ำสุดที่สั่งซื้อได้ (ถ้ามี)</td>
</tr>
<tr>
<td>Soybean Flour/แป้งถั่วเหลือง</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

3) **Premixes:**  
W ill & C an you or de r vitamin - miner al pre mix es fr om Hexagon Nutrition PVT. Ltd., India? YES / NO  
คำถามเกี่ยวกับการสั่งซื้อหรือนำเข้าวิตามินพรีมิกซ์จากบริษัท Hexagon Nutrition PVT. Ltd., ประเทศอินเดีย.

Premix Ordering / Import Leadtime / ระยะเวลาในการสั่งซื้อหรือนำเข้าพรีมิกซ์:

Total leadtime for blended food ordering / ระยะเวลาทั้งหมดที่ต้องการสำหรับการสั่งซื้ออาหารเสริมวิตามิน:

<table>
<thead>
<tr>
<th>Including/ ตั้งแต่ขั้นตอน</th>
<th>Days for raw material ordering</th>
<th>Days for production &amp; packing</th>
<th>Days for shipping (if import)</th>
<th>Days for customs clearance &amp; in-land transportation to warehouse (if import)</th>
<th>Days for others (please specify)</th>
</tr>
</thead>
<tbody>
<tr>
<td>จำนวนวัน</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Days for raw material ordering: จำนวนวันสั่งซื้อวัตถุดิบ

Days for production & packing: จำนวนวันที่ใช้ในการผลิตและบรรจุสินค้า

Days for shipping (if import): จำนวนวันที่ใช้ในการส่งของทางเรือ

Days for customs clearance & in-land transportation to warehouse (if import): จำนวนวันที่ใช้ในการผ่านศุลกากรและขนส่งสินค้าอีกครั้งหนึ่ง

Days for others (please specify): จำนวนวันอื่นๆ ที่ต้องการ
Does your company have to acquire Thai FDA approval for Fortified Blended Food?  
YES / NO
บริษัทของท่านจ าเป็นต้องขออนุญาตจากองค์การอาหารและยา เพื่อที่จะผลิตและขายอาหารเสริมวิตามินนี้ให้แก่บริษัทบีบีซีหรือไม่

If yes, how long this process will take to get Thai FDA approval?
ถ้าจ าเป็นต้องขออนุญาตกรุณาระบุระยะเวลาที่ต้องใช้ในการขออนุญาตจากองค์การอาหารและยา

Does your company have to import blended food into Thailand?  
YES / NO
บริษัทของท่านจะส่งอาหารเสริมวิตามินนี้เข้ามาในประเทศไทยหรือไม่

If yes, will you have an agency or representative in Thailand? If yes, please provide more details.  
YES / NO
หากต้องนำเข้าบริษัทของท่านจะจ้างตัวแทนหรือผู้ประสานงานในประเทศไทยหรือไม่  กรุณาให้รายละเอียดเพิ่มเติมเกี่ยวกับตัวแทนของท่าน

If to import blended food, does your company have or plan to have a warehouse in Thailand?  
YES / NO
หากต้องนำเข้าสินค้านี้ บริษัทของท่านมีหรือวางแผนจัดหาโกดังเก็บสินค้าในประเทศไทยหรือไม่  กรุณาให้รายละเอียดเพิ่มเติมถ้ามี

Warehouse Location / ที่ตั้งของโกดังเก็บสินค้า:  
Warehouse Space / ขนาดพื้นที่เก็บของ:

Does your company read and agree with the specification, requirements, and conditions specified in this package of tendering documents? / บริษัทของท่านได้อ่านและยอมรับข้อมูลเกี่ยวกับคุณภาพและสเปคสินค้า รวมถึงข้อกำหนดและเงื่อนไขที่ระบุในเอกสารเชิญเข้าร่วมประมูลและเอกสารแนบชุดนี้หรือไม่  
YES / NO

The below space is for additional information or comments / พื้นที่ข้างล่างนี้สำหรับข้อมูลเพิ่มเติม หรือข้อความ

Name & Signature of Person Completing form / ชื่อและลายเซ็นผู้ที่กรอกฟอร์ม:

Signature / ลายเซ็น:

Name / ชื่อ:

Position / ตำแหน่ง:

Date / วันที่: