

**Khwaja Fareed University of Engineering &
Information Technology, Rahim Yar Khan**



Tender Document

Tender No. Lab-096

**Supply and Installation of Lab Equipment for Food
Science & Technology Department**

at

**Khwaja Fareed University of Engineering
& Information Technology
Rahim Yar Khan**

TENDER DOCUMENT

TENDER No. Lab-096

Supply and Installation of Lab Equipment for Food Science & Technology Department

at

Khwaja Fareed University of Engineering and Information Technology

TENDER PRICE Rs. 3000/-

Last date of submission: _____

FOR OFFICE USE ONLY

Serial No _____

Sold to: M/S _____

Date of Sale _____

Bank Challan No. _____

Date _____

1. Overview

Khwaja Fareed University of Engineering & Information Technology, Rahim Yar Khan intends to purchase “**Supply and Installation of Lab Equipment for Food Science & Technology Department**” as provided at **Annex ‘A’**. The supplier will be responsible for Supply, delivery, commissioning of all specified items, wherever required, at the Khwaja Fareed University of Engineering & Information Technology, Rahim Yar Khan. This document provides complete instructions for bidders intending to participate in this Tender.

2. Instructions for Bidders

2.1. Response to the Tender (Bid) should be submitted in one part which shall include two separately sealed envelopes of **Technical Proposal** and **Financial Proposal** before **11:00 AM** on **19-10-2018**. Technical Proposals will be opened on same day at **11:30 AM** in the presence of representatives of responding bidders, if any, and Financial Proposals will be opened after completion of technical evaluation. The exact time and place for opening of financial proposals will be informed to technically qualified bidders.

2.2. Responding bidder shall deliver two sealed copies of the bid. Each copy being physically separate, bound, sealed and labeled. Proposals shall be delivered at the address given below.

Procurement Department

**Khwaja Fareed University of Engineering & Information Technology
Abu Dhabi Road, Rahim Yar Khan.**

Tel. # 068-5882420

2.3. Any queries regarding this proposal should be directed to the designated Technical Contact Person listed below.

**Dr. Muhammad Farhan Jahangir Chughtai, Assistant Professor/ HoD
Department of Food Science & Technology**

Email: farhan.chughtai@kfueit.edu.pk, Tel. # 068-5882476

2.4. All bids must be submitted by filling the **Annex ‘B’**. Same should be enclosed in the financial proposal. Bidder must use the same numbers and labels used in this Request for Proposal.

2.5. The original Tender Document duly signed and officially sealed by the bidder must be submitted in whole with the proposals. Any conditional, ambiguous, incomplete, supplementary or revised offer after the opening of tender shall not be entertained.

3. Technical Proposal Format

Bidders are required to include the following documents/information in their technical proposals in the order given below:

- i. The Name and Address
- ii. Profile of company (Including Financial Profile)
- iii. List of Previous/Current customers of related designing, composing and printing of prospectus, with contact person and telephone/fax numbers.
- iv. Detailed product design information
- v. Copy of National Tax Registration Certificate
- vi. Copy of Sales Tax Registration Certificate
- vii. Bank letter of financial standing
- viii. An affidavit on Rs 100/- Stamp Paper that currently they are not black listed or debarred by any Government/Semi-Government Department to participate in bidding and to supply equipment. Failure to submit such affidavit may lead to disqualification.
- ix. Any additional information the bidder may like to furnish e.g. repair/maintenance other concerned facility
- x. Detailed item specifications matched corresponding to the BOQ as given at **Annex 'A'**
- xi. Detailed project implementation schedule/Completion Schedule which includes the delivery of items mentioned in the BOQ
- xii. Signed and stamped Tender document
- xiii. Bank Draft of the Earnest Money

4. Financial Proposal Format

Financial Proposal must include the following in the order given below:

- i. Equipment prices duly entered on the form in the attached BOQ
- ii. Validity period of the quoted price
- iii. Any other Terms and Conditions

5. Terms & Conditions

- 5.1. This invitation for bids is open to all national original Manufacturers/ Distributors/Suppliers in Pakistan for Supply of Lab Equipment.
- 5.2. All prices should be quoted in Pak Rupees and inclusive of all Government Taxes & Levies.
- 5.3. A bank draft equal to 2% of the estimated cost should accompany the Tender as **Earnest Money** drawn in favor of **KFUEIT Rahim Yar Khan**. The Tender shall not be considered without Earnest Money. Bank guarantee will not be accepted. Bank draft for Earnest Money should be placed with the Technical proposal.
- 5.4. Earnest Money for bidders not selected will be returned a minimum of two weeks after announcement of award and returned to successful bidder after signing the contract. If the selected bidder fails to sign the contract within stipulated time, Earnest Money will be forfeited.
- 5.5. A Bank draft of 5% of the total amount as **Performance Guarantee** will be provided by the supplier in favor of KFUEIT, Rahim Yar Khan within 10 days after decision of award of contract along with judicial stamp paper of the value 0.25 % of total cost which shall remain valid for 12 months beyond delivery period. This performance guarantee will be released after the completion of warranty/guarantee period, along with the satisfactory completion report by the Head of Chemical Engineering Department and inspection committee which will be intimated to the Seller and the Director Procurement KFUEIT, Rahim Yar Khan for their onward issuance of No Objection Certificate (NOC) for the release of performance guarantee.
- 5.6. KFUEIT Rahim Yar Khan reserves the right to accept / reject any or all proposals without assigning any reason thereof.
- 5.7. The quantity of an order may vary depending on the quoted prices and the allocated funds.
- 5.8. The decision of the KFUEIT procurement committee will be binding on all concerned and will in no case be challenged in any forum.
- 5.9. KFUEIT Rahim Yar Khan reserves the right to modify the conditions / specifications of the Tender Document with written intimation to all the participants who have purchased the Tender Document.
- 5.10. Delivery period will be 45 days from the date of issuance of purchase order/supply order.

- 5.11.** Delivery shall be completed according to the agreed upon schedule.
- 5.12.** In case the selected bidder fails to execute the contract strictly in accordance with the terms and conditions laid down in the contract, the Performance Guarantee shall be forfeited.
- 5.13.** The University will get the item inspected at KFUEIT Rahim Yar Khan and reject the item, if not found according to the stated specifications.
- 5.14.** The University reserves the right to claim compensation for the losses caused by delay in the delivery of equipment.
- 5.15.** It is the sole responsibility of the bidder to comply with local, national and international laws.
- 5.16.** In case any supplies/material is found not in conformity with the specifications provided in the tender, either on account of inferior quality, defective workmanship, faulty design, faulty packing or is short supplied, or wrongly supplied, the supplier will replace the same free of charges or pay the full cost of replacement.
- 5.17.** All the proposals submitted will become the property of the University.
- 5.18.** All prices should be valid for at least 60 days. Withdrawal or any modification of the original offer within the validity period shall entitle the KFUEIT Rahim Yar Khan to forfeit the Earnest Money in favor of the KFUEIT Rahim Yar Khan and/or putting a ban on the future inquires or taking any other suitable action against the bidder.
- 5.19.** Delivery of the items will be free of charge at Khwaja Fareed University of Engineering & Information Technology, Rahim Yar Khan during the office hours with a copy of Delivery Challan.
- 5.20.** Items being ordered should be brand-new and according to order specification from the current production and covered under normal warranty/guarantee etc. as mentioned in the quote. Brochures mentioned and product details must be attached.

6. Tender Evaluation Criteria

All bids shall be evaluated on technical and financial merit. The Company Evaluation Criteria is attached at **Annex 'C'** for reference. Technical evaluation process may include, but not limited to the consideration of the following with respect to the functional requirements given ahead:

- a. Technical specifications of proposed item

b. Company Profile

- I. Age of the company
- II. Financial strength of the bidder

Financial Evaluation process will be based on the consideration of the quoted price.

7. Undertaking

On behalf of the company it is certified that we agree to the all the Instructions and Terms & Conditions given in this Tender Document

Name of bidder.....

Authorized person.....

Authorized signature.....

Stamp.....

Office Address.....

Tel No

Fax No

Supply and Installation of Lab Equipment for Food Science & Technology Department

Sr. No	Item Name	Specifications/Minimum Requirements	Qty.
01	Kjeldahl Digestion system	Following Equivalent or Better Specification Kjeldahl Digestion system with distillation and accessories with Refractometer Handheld (Sugar Refractometer) Metal body with handgrip	01
02	Soxhlet Apparatuses (Pyrex Glass)	Following Equivalent or Better Specification Soxhlet Apparatuses (Pyrex Glass) complete assembly	01
03	Muffle furnace (Pyrex Glass)	Following Equivalent or Better Specification Muffle furnace (Pyrex Glass) adjustable temperature 1150°C (Capacity 5 liter) with accessories	01
04	Hot air oven	Following Equivalent or Better Specification Hot air oven Temperature up to 250°C with accessories (Tong, gloves, trays etc) imported	01
05	Water bath	Following Equivalent or Better Specification Water bath 20 liter shaking imported (Not from China)	01
06	Magnetic stirrer Hot plate (Ceramic & Aluminum top)	Following Equivalent or Better Specification Magnetic stirrer Hot plate (Ceramic & Aluminum top) Temperature +5°C - 400°C, speed (500-1500rpm) adjustable temperature slope: °C/min	01
07	UV/VIS Double Beam Spectrophotometer	Following Equivalent or Better Specification UV/VIS Double Beam Spectrophotometer with computer assembly UV/VIS regions: automatic control and selection imported (Not China made)	01
08	Micro Centrifuge machine with Vortex Mixer (Lab Scale) Touch	Following Equivalent or Better Specification Micro Centrifuge machine with Vortex Mixer (Lab Scale) Touch or continues operation. Speed range: 200 – 13500 rpm, Voltage: 220V -240V, Power: 60W, Shaking movement: Orbital, Diameter: 4mm, speed: 0-2500rpm, Speed adjustment: Knob, Protection class: IP 21, Anti-slipping feet	01
09	Rotary Evaporator with Heating Bath and Condenser	Following Equivalent or Better Specification Rotary Evaporator with Heating Bath and Condenser Heating bath: 210°C can accommodation 5-liter flask Safety bath Metal supported Chemical resistant vacuum seal	01
10	Water distillation apparatuses (lab scale)	Following Equivalent or Better Specification Water distillation apparatuses (lab scale) Compact distiller: table top or wall installation. Quartz heating element with screw for an easy and quick replacement. Safety system disconnects heating in case of failure in the refrigeration water supply. Automatic re-start when water supply is recovered. Production: 4 L/h	01
11	Analytical Balance	Following Equivalent or Better Specification Analytical Balance 220g Japan	01

Sr. No	Item Name	Specifications/Minimum Requirements	Qty.
12	Electronic Balance	Following Equivalent or Better Specification Electronic Balance 3200g Japan	01
13	Desiccator	Following Equivalent or Better Specification Desiccator Diameter 200-300 mm with vacuum, complete with performed porcelain plate. Desiccator salt, silica gel box	01
14	Ultrasonic Water Bath	Following Equivalent or Better Specification Ultrasonic Water Bath (Capacity 2.75 liters) German	01
15	Mixer/Blender (Heavy duty)	Following Equivalent or Better Specification Mixer/Blender (Heavy duty)	01
16	Commercial Stoves for cooking	Following Equivalent or Better Specification Commercial Stoves for cooking	01
17	Mixer, Blender, Shaker juice extracting Machine	Following Equivalent or Better Specification Mixer, Blender, Shaker juice extracting Machine	01
18	Stainless Steel Tables	Following Equivalent or Better Specification Stainless Steel Tables	02
19	Cooking Utensils	Following Equivalent or Better Specification Cooking Utensils Bowls 20 liters Tubes 50 liters Knives, cutters. Etc.	01
20	Lab scale Peeler machine	Following Equivalent or Better Specification Lab scale Peeler machine	01
21	Washer	Following Equivalent or Better Specification Washer Local	01
22	Microwave Ovens	Following Equivalent or Better Specification Microwave Ovens 35 liters	01
23	Deep freezer	Following Equivalent or Better Specification Deep freezer	01
24	Food bag Sealer	Following Equivalent or Better Specification Food bag Sealer	01
25	Dough mixer & blenders	Following Equivalent or Better Specification Dough mixer & blenders with different sizes	01
26	Baking Oven	Following Equivalent or Better Specification Baking Oven (Lab scale size) with swing	01
27	Proofer & trolleys	Following Equivalent or Better Specification Proofer & trolleys	01

Sr. No	Item Name	Specifications/Minimum Requirements	Qty.
28	Beater, Sheeter, Biscuits, Cookies molder, trays (Set)	Following Equivalent or Better Specification Beater, Sheeter, Biscuits, Cookies molder, trays (Set)	01
29	Cake, Pizza, Bread pans, bread slicers (sets)	Following Equivalent or Better Specification Cake, Pizza, Bread pans, bread slicers (sets)	01
30	Baking laboratory digital weighing scale (Platform and benchtop)	Following Equivalent or Better Specification Baking laboratory digital weighing scale (Platform and benchtop)	01
31	Grinding Mill with all sieves & accessories	Following Equivalent or Better Specification Grinding Mill with all sieves & accessories (Lab scale)	01
32	Micropipette complete set with tips	Following Equivalent or Better Specification Micropipette complete set with tips	01
33	Butyrometer & Lactometer	Following Equivalent or Better Specification Butyrometer & Lactometer	02
34	Orbital shaker	Following Equivalent or Better Specification Orbital shaker	01
35	pH Meter Digital	Following Equivalent or Better Specification pH Meter Digital -2.0 to 16 pH Buffer recognition: Yes Resolution (mV): 0.1/1. Measurement Range: -20. 0..120.0. Resolution (°C): ± 0.5. DHS-Electrode: Yes. Memory: 1000 Data. Timer Yes	02
36	Lactoscan	Following Equivalent or Better Specification Lactoscan	01
37	Viscometer Digital	Following Equivalent or Better Specification Viscometer Digital	01
38	Binocular Microscope with Camer	Following Equivalent or Better Specification Binocular Microscope with Camer	01
39	Screw press	Following Equivalent or Better Specification Screw press	01
40	Incubator ambient with pH counter	Following Equivalent or Better Specification Incubator ambient + 4-----40°C with pH counter	01
41	Autocalve	Following Equivalent or Better Specification Autocalve (lab scale) with Digital Colony Counter imported Temp. range +10°C to 125°C Pressure; 0.3kg/Cm2 Operating pressure; 1.2kg/cm2 121°C Stainless Steel Safety system for over temp, pressure & current protection	01

Sr. No	Item Name	Specifications/Minimum Requirements	Qty.
		Colony Counter Digital semi ot fully automatic	
42	Homogenizer	Following Equivalent or Better Specification Homogenizer with Inoculating needles	01
43	Bio Safety Cabinet Class II	Following Equivalent or Better Specification Bio Safety Cabinet Class II / Laminar flow cabinet (preferable Biosafety cabinet) With Double door refrigerator	01
44	Digital Colorimeter	Following Equivalent or Better Specification Digital Colorimeter L* a* b* colors	01
45	Hydrometer	Following Equivalent or Better Specification Hydrometer	01
46	Fine pulper	Following Equivalent or Better Specification Fine pulper	01
47	Rose head machine	Following Equivalent or Better Specification Rose head machine	01
48	Weighing scale with hammock	Following Equivalent or Better Specification Weighing scale with hammock	01
49	Consumable; Glassware	Following Equivalent or Better Specification Consumable; Glassware	01
50	Consumable; Chemicals	Following Equivalent or Better Specification Consumable; Chemicals	01
51	Mid- Upper Arm Circumference (MUAC) tape	Following Equivalent or Better Specification Mid- Upper Arm Circumference (MUAC) tape	02
52	Rheometer	Following Equivalent or Better Specification Rheometer	01
53	Flame photometer	Following Equivalent or Better Specification Flame photometer	01
54	Meat cutting machine	Following Equivalent or Better Specification Meat cutting machine (lab Scale)	01
55	Potato Slicer	Following Equivalent or Better Specification Potato Slicer	01
56	Lab scale fryer	Following Equivalent or Better Specification Lab scale fryer	01
57	Meat mincer	Following Equivalent or Better Specification Meat mincer (manual & Electrical)	01

Sr. No	Item Name	Specifications/Minimum Requirements	Qty.
58	Digital meat thermometer	Following Equivalent or Better Specification Digital meat thermometer with extra probes	01
59	Fruit firmness tester	Following Equivalent or Better Specification Fruit firmness tester	01
60	Test weight	Following Equivalent or Better Specification Test weight (kg/hectoliter)	01
61	Vernier Caliper	Following Equivalent or Better Specification Vernier Caliper	02

Supply and Installation of Lab Equipment for Food Science & Technology Department

(Bid Form)

Sr. No.	Item Name	Qty.	Unit Rate	Total Price (inclusive of all taxes, installation and Shipment charges)
01	Kjeldahl Digestion system	01		
02	Soxhlet Apparatuses (Pyrex Glass)	01		
03	Muffle furnace (Pyrex Glass)	01		
04	Hot air oven	01		
05	Water bath	01		
06	Magnetic stirrer Hot plate (Ceramic & Aluminum top)	01		
07	UV/VIS Double Beam Spectrophotometer	01		
08	Micro Centrifuge machine with Vortex Mixer (Lab Scale) Touch	01		
09	Rotary Evaporator with Heating Bath and Condenser	01		
10	Water distillation apparatuses (lab scale)	01		
11	Analytical Balance	01		
12	Electronic Balance	01		
13	Desiccator	01		
14	Ultrasonic Water Bath	01		
15	Mixer/Blender (Heavy duty)	01		

Sr. No.	Item Name	Qty.	Unit Rate	Total Price (inclusive of all taxes, installation and Shipment charges)
16	Commercial Stoves for cooking	01		
17	Mixer, Blender, Shaker juice extracting Machine	01		
18	Stainless Steel Tables	02		
19	Cooking Utensils	01		
20	Lab scale Peeler machine	01		
21	Washer	01		
22	Microwave Ovens	01		
23	Deep freezer	01		
24	Food bag Sealer	01		
25	Dough mixer & blenders	01		
26	Baking Oven	01		
27	Proofer & trolleys	01		
28	Beater, Sheeter, Biscuits, Cookies molder, trays (Set)	01		
29	Cake, Pizza, Bread pans, bread slicers (sets)	01		
30	Baking laboratory digital weighing scale (Platform and benchtop)	01		
31	Grinding Mill with all sieves & accessories	01		
32	Micropipette complete set with tips	01		
33	Butyrometer & Lactometer	02		

Sr. No.	Item Name	Qty.	Unit Rate	Total Price (inclusive of all taxes, installation and Shipment charges)
34	Orbital shaker	01		
35	pH Meter Digital	02		
36	Lactoscan	01		
37	Viscometer Digital	01		
38	Binocular Microscope with Camer	01		
39	Screw press	01		
40	Incubator ambient with pH counter	01		
41	Autocalve	01		
42	Homogenizer	01		
43	Bio Safety Cabinet Class II	01		
44	Digital Colorimeter	01		
45	Hydrometer	01		
46	Fine pulper	01		
47	Rose head machine	01		
48	Weighing scale with hammock	01		
49	Consumable; Glassware	01		
50	Consumable; Chemicals	01		

Sr. No.	Item Name	Qty.	Unit Rate	Total Price (inclusive of all taxes, installation and Shipment charges)
51	Mid- Upper Arm Circumference (MUAC) tape	02		
52	Rheometer	01		
53	Flame photometer	01		
54	Meat cutting machine	01		
55	Potato Slicer	01		
56	Lab scale fryer	01		
57	Meat mincer	01		
58	Digital meat thermometer	01		
59	Fruit firmness tester	01		
60	Test weight	01		
61	Vernier Caliper	02		
TOTAL: _____				
Total in Words: _____				

Company Evaluation Criteria

1. Basic Evaluation

- i. Profile of company complete in all respect including financial profile
- ii. List of Previous/Current customers, Purchase Orders of related Services with contact person and telephone/fax numbers.
- iii. Copy of National Tax Registration Certificate or Copy of Online Taxpayer Verification
- iv. Copy of Sales Tax Registration Certificate or Copy of Online Active Taxpayer
- v. Bank letter of financial standing issued after date of publishing of tender/Bank Statement issued after date of publishing of tender
- vi. An affidavit on Rs 100/- Stamp Paper issued after date of publishing of tender which illustrate that currently they are not black listed or de-barred by any Government/Semi-Government Department to participate in bidding. Failure to submit such affidavit may lead to disqualification.
- vii. Detailed item specifications or Services matched corresponding to the BOQ as given at **Annex 'A'**
- viii. Proposed delivery, response time, plan for rendering service
- ix. Signed and Stamped Complete Tender document
- x. Bank Draft of the Earnest Money

Note: Basic Evaluation Criteria is mandatory to fulfill to qualify for detailed evaluation. Failure to meet and submit all documents related to basic evaluation may lead to disqualification.

2. Detailed Evaluation

(Minimum Passing Score Required is 65 Points for qualifying to Financial Opening)

DETAILED EVALUATION CRITERIA FOR TENDER			
Specifications are available at Annex-A			
Sr. No	Item Name and Description	Marks	Max Marks
1	Past Performance/Experience of the Bidder (Reg. with GST/NTN) Attach copy of all supporting documents	--	10
1.1	1 – 3 year experience	2	--
1.2	4 – 8 year experience	4	--
1.3	9 – 15 years' experience	6	--
1.4	Above 15	10	--
2	Relevant Experience (Attach copy of all supporting documents)	--	10
2.1	1 – 5 years' experience	3	--
2.2	6 – 10 years' experience	6	--
2.3	11 and above year experience	10	--
3	Financial Position/ Status (Attach copy of all supporting documents)	--	10
3.1	Last sales tax paid Form	4	--
3.2	Bank Certificate (satisfactory) attach original bank certificate indicating financial status	2	--
3.3	Statement Worth (Min 2 m) attach all supporting documents	4	--
4	After Sale Services Available (Attach copy of all supporting documents)	--	10
5	Technical Evaluation of quoted items (Attach copy of all supporting documents)	--	60
5.1	Specification matched as provided in Annex-A	30	
5.2	Literature in printed shape attached	2.5	
5.3	Reliability	2.5	
5.4	Delivery schedule as per need	5	
5.5	List of clients / where this equipment delivered	5	
5.6	Satisfactory letter from clients in favour of such equipment	5	
5.7	Guarantee / Warranty (as the case may be)	5	
5.8	Provision of Training to concerned user	2.5	
5.9	Free Installation (if required) as per requirement	2.5	
Total		--	100