Date: 13.09.2024



Proposal for Tender for Selection of Operation and Management Operator of Common Incubation Center being established under PMFME Scheme at KVK-AC&RI/ Community Science College and Research Institute, TNAU, Madurai, Tamil Nadu

Coordinates: 9°58'20.8"N 78°12'28.1"E

COMMON INCUBATION CENTRE

Community Science College and Research Institute, KVK - Agricultural College and Research Institute, Tamil Nadu Agricultural University, Madurai – 625 104, Tamil Nadu, India.

Date: 13.09.2024

NOTICE INVITING TENDER (NIT)

Tender for Selection of Operation and Management Operator of Common Incubation
Center being established under PMFME Scheme at KVK-AC&RI/Community Science
College and Research Institute, TNAU, Madurai, Tamil Nadu

Coordinates: 9°58'20.8"N 78°12'28.1"E

The Community Science College and Research Institute, Tamil Nadu Agricultural University (TNAU), Madurai has its origin as Department of Home Science in 1980 at Agricultural College and Research Institute, Madurai offering B.Sc. Home Science degree programme. The vision of the Institute is to provide value-based education to instill confidence, independence and professional competence in the youth to meet out the opportunities and challenges in the present era of globalization. The Institute offers UG, PG and Ph.D. degree programs which provides the students in-depth knowledge and skills for enhancing employability and entrepreneurship in the areas of Food Processing, Value addition, Product Development, Quality Control, Food Safety, Nutrition and Dietetics. The research activities focus on postharvest handling, processing and value additionof agricultural and horticultural crops with a need-based approach for working out solutions to achieve food and nutrition Security. It also offers training for entrepreneurs in various capacities for skill development and production of processed food products.

The Institute places equal emphasis in outreach activities aimed at transfer of technology to the food industry, farming community and other stake holders such as unemployed youth, entrepreneurs with the focus on promotion of food processing and preservation for ensuring food and nutrition security. Other priority areas include Development of definite product or process suitable for technology commercialization and patenting, development of software for nutrient profiling of local food systems and Software development to enhance student learning process. This institute has developed a number of technologies/processes/products from pulses, fruits and vegetables.

The proposed incubation center is well connected through road to all the districts of the state. It also acts as a resource Centre for famers of Southern districts in areas of food processing and value addition. Farmers in the Southern districts are well aware of this institute and the farmers visit this institute often for exposure visits, skill development and capacity building in food processing and value addition.

The KVK - AC&RI / Community Science College and Research Institute, TNAU, Madurai have established aCommon Incubation Centre (CIC) with common food processing facilities for:

- 1. Dhal Products –Secondary processing line
- 2. Fruits & Vegetables processing Section
 - a. Fruit and Vegetable Pre-processing line
 - b. Fruit Pulping and Beverage Processing line
 - c. Vegetable pickling line
 - d. Cold room and chilled water for juice line
- 3. Food Testing Unit

The project is being funded by Ministry of Food Processing Industries under Prime Minister Formalization of Micro Food Processing Enterprises Scheme (PMFME). As per the provision under the scheme Guidelines, the Incubation Centre, after its commissioning, would be handed over to third party/ private Operation & Management (O&M) agency for running it on commercial basis.

The processing facilities of the Incubation Center would be made available to existing and aspiring micro entrepreneurs, SHGs, Co-operatives, FPOs etc. to manufacture food productsby the O&M operator. In addition, the Incubation Center will be utilized for imparting trainings, demonstration and skill upgradation of the beneficiaries under the scheme initially for a period of **FIVE YEARS**.

For and on behalf of Community Science College and Research Institute, TNAU, Madurai, Tenders (Two bid systems) are invited for Operation and Management of Incubation Center at KVK - AC&RI / Community Science College and Research Institute, TNAU, Madurai (https://tntenders.gov.in).

1. CRITICAL DATE SHEET

S. No	Particulars	Important Dates and Time	Tender Processing Fee	EMD (Rs.)
1.	Issue of Tender documents	13.09.2024 (11.00 A.M)	-	3,300/-
2.	Pre-bid Meeting and Site visit at the Incubation Center Site	25.09.2024; 11.00 AM		
3.	Start date for submission of bids	13.09.2024 (11.00 A.M)		
4.	Last date & time for submission of tender	03.10.2024 (4.00 P.M)		
5.	Date & time of opening of Technical Bids	04.10.2024 (10.00 A.M)		

6.	Date & time of presentation	Date & Time will be intimated through email who qualifies in the technical bid. The same will also be displayed in the website of the CSC&RI, TNAU, Madurai
7	Publishing of technically qualified Bidders	12.10.2024
8	Date & Time of Financial Bid opening	2 days from the date of publishing of technically qualified bidders on CPPP/ SPPP

1. Terms of Reference

- **1.1.** Establishment of Incubation Center based on One District One Product (ODOP) is one of the important components of PMFME Scheme. Under the scheme Common Incubation Centers have been set up to facilitate the following class of activities:
 - i. Entrepreneur to manufacture and assess commercial viability of new food products by using the processing, packaging, testing facilities.
 - ii. Hands on Training to entrepreneurs in new technology for processing, packaging, food standards/ safety, hygiene, etc.
 - iii. Demonstration of machines, process, products and hands on training to workers in food safety, hygiene.
 - iv. Usage of processing, packaging and testing facilities by Individual entrepreneurs/ FPOs/ SHGs/ Co-operatives.
- **1.2.** Earmarking of utilization of the facilities would be done for the following type of usage of processing lines of part of thereof:
 - 1) Usage by incubates i.e. (i) micro entrepreneurs willing to use the facility for product development, brand development, trail of product line for commercial viability (ii) Training to the beneficiaries of capacity building program of PMFME scheme or any other skill development program of government.
 - 2) At least five days in a month, with prior notice, shall be earmarked for usage referred to at (i) and (ii) above. The O & M Operator shall be under obligation to permit use of manufacturing & allied facilities by the host institute for these purposes.
 - 3) Exposure visits and demonstration could be organized by the host institute on any of the days of the week.
- 1.3. The Host Institute would lease out the operation and maintenance of the Incubation Center to an agency on pre-qualification technical bid & competitive financial bid basis. The bidder shall give a presentation before the committee designated by the Host Institute about the experience, financial viability, roadmap, plan and vision about the operation and utilization of the Incubation Center as per the objectives of PMFME Scheme.

1.4. The presentation round will be assessed on following parameters and the bidder obtaining minimum 30 marks would be eligible to participate in financial bidding.

S.No.	Criteria	Max. Marks
1	Experience of the Bidder: 2 marks for each year of	10
	experience	
2	Financial Strength: Turnover	
	0 Marks for below Rs 5 Lakh	20
	5 Marks for Rs 5 lakh to less than Rs 6 lakh,	
	10 marks for Rs 6 lakh to less than Rs 10 lakh,	
	15 marks for Rs 10 lakh to less than Rs 15 lakh,	
	20 marks for Rs 15 lakh and above	
3	Business Plan and Presentation	20
	Total	50

- **1.5.** The Host Institute shall permit site visit of the Incubation Center on the date of prebid meeting as indicated in the Critical Date Sheet. The Host Institute shall indicate the timeline for completion of the installation of facilities for which work are in progress or yet to start. Such shall timelines shall be included in the minutes of the pre-bid meeting.
- 1.6. During the presentation before the committee the bidder shall provide the detail of any equipment not in place or other accessories or structural modification required. The same shall be procured and installed by the O&M Operator, unless the same have been specifically indicated by the Host Institution in the minutes of the pre-bid meeting, at their cost and risk. These assets could be taken away by the O&M operator after the termination of the agreement. No structural modification shall be allowed without the pre-approval from the Host Institute.

1.7. Eligibility Criterion for the Bidder:

- i. The Bidder should be an established Partnership Firm/ LLP, Pvt ltd. company, Proprietor, Self Help Group, Co-operative, Farmer Producer Company/ Organization, Self Help Group or any other private agency.
- ii. The bidder should be having experience of working of and/ or running a Food Processing Plant for at least 3 years. In case of partnership firms, the lead partner should have the above-mentioned experience. The experience of running related activities like processing of agriculture commodities including primary processing would also be considered.
- iii. The bidder should have registration/ incorporation certificate, PAN, GST Registration, Udhyog Aadhar/ Udyam registration, ITR for last three years, as applicable in their case and should submit a copy of each of these documents along with acknowledgement copies of the IT Returns for the last 3financial years.

1.8. Financial Evaluation of Bidders

- i. The financial bids will be evaluated for the bidders quoting highest proportion of revenue sharing with the Host Institute subject to a minimum lease rent Rs. 30,000/- per month payable to Host Institute with 10 % yearly hike. In addition to this, firm has to pay electricity and other applicable user charges also in actual basis.
- ii. The bidders would be permitted a gestation period of 3 months for reaching full operation during which no lease rent would be payable. However, the O&M operator must pay other charges incurred actually for electricity, manpower, taxes, water supply, operational and maintenance expenses etc.

1.9. Revenue Streams for the O&M Operators/ Host Institute:

- 1.9.1. These Incubation Centers are to run as commercial processing lines. The O&M operator will be allowed to run the facilities on revenue sharing basis. The revenue stream will be from the following sources:
 - i. Sales proceed of manufactured food products to be shared with the Host Institute as per the outcome of the tender.
 - ii. User fee from usage of common facilities. The revenue shall be levied and retained by the O&M Operator.
 - iii. User Charges for Common Facilities such as food testing laboratory, sorting grading lines etc./ conversion charges shall be market determined. The revenue shall be levied and retained by the O&M Operator.
 - iv. Facilities to be used by the Incubate: to be fixed by Host Institute to maximize utilization of the period earmarked for incubation.
 - v. Facilities to be used for Training / Demonstration: As per the rates fixed for capacity development for training of stake holders under PMFME scheme. The Host Institute shall be free to fix the user fees for other trainees. The revenue for (i) & (ii) shall be levied and retained byHost Institute.

1.10. Roles & Responsibility of Stake Holders

1.10.1. Host Institute:

- i. Providing complete list of processing lines along with the layout of facility as Annexure- I.
- ii. Continuous monitoring of the operation of the Incubation Center by the O&M operator.
- iii. The Host Institute will arrange the supply of electricity and water, for which the

- O&M operator will bear the actual cost. However, if there is any failure to supply the electricity and water for which is beyond the control of institute, the O&M agency shall not claim any damages from the institute for such failure.
- iv. The Host Institute would bear the actual cost of electricity and water for the days earmarked for use by Incubates and Training for two consecutive days per week.
- v. Host Institute would provide work station to the incubates for managing their operation. The work station would be in well-ventilated and adequately lit area with separate work tables for sitting of 2 persons with an electricity point.
- vi. Host Institute shall provide all vendor available manuals, spare part list, project data books and drawings which are provided to Host Institute by the OEM/ equipment supplier or contractor related to construction, installation, repair or maintenance of the Incubation Center or a part thereof.
- vii. Conducting of training of entrepreneurs, workers and FPOs/ SHGs/ Cooperatives under capacity building program of PMFME scheme and any other scheme during the earmarked days of training.
- viii. The Host Institute to arrange the raw material and consumables to be used while providing hands-on training.
- ix. Ensuring the utilization of facilities of Incubation Center by maximum number of micro enterprises as per the earmarking of the usage mentioned in **para-No. 1.2.**
- x. Attracting the incubates through promotional activities.
- xi. To ensure the making of only good quality products safe for human consumption by Incubates.
- xii. Record keeping of utilization and revenue generation from the Incubation Center and submitting the monitoring report to State Nodal Agency Time to time.

1.10.2. O&M Operators:

- i. To operate and maintain the Incubation center on commercially viable basis as per the scope of work detailed in **para-No. 1.17.**
- ii. Making available IC to Host Institute for incubation, training and demonstration/ exposure visits for the duration indicated in the RFP.
- iii. Ensuring utilization of facilitates to its maximum capacity.
- iv. Ensuring compliance with the norms for pollution, food safety and quality, labor laws etc.
- v. Maintaining records of utilization, revenue, inventory of man and material for Incubation as per the earmarked usage mentioned earlier and submitting reports to Host Institutes at periodic interval.

- vi. Maintaining the equipment in bests of its condition, ensuring regular repair and maintenance of facility.
- vii. Ensuring availability of consumables required to run the processing lines all the time.
- viii. Timely payment of lease rent to the Host Institute as per the terms and conditions agreed upon.
- ix. Engagement of Manpower as detailed in para. No.1.17 (v).
- x. The plant manager appointed by O&M Operator would ensure good maintenance of the processing lines & other infrastructure, smooth handover between different users, timely and efficient cleaning of equipment and premise, timely maintenance of the processing lines, efficient utilization of utilities such as electricity and water etc. in the processing, maintenance of records as per the lease agreement.
- xi. The O&M operator is responsible for scheduled preventive maintenance of processing lines and other facilities on a periodic basis.

1.10.3. State Nodal Agency:

- i. Continuous monitoring of the operation of Incubation center.
- ii. Mapping & mobilization of beneficiaries, SHGs, FPOs etc. for training and demonstration at Common Incubation centers through its DRP network, District Nodal Department, SLTI or training agency.
- iii. Timely disbursement of funds to the O&M agency for providing hands on training and demonstration to the beneficiaries of the Scheme.
- iv. Ensuring the availability of the processing lines, common facilities and incubation services to the micro entrepreneurs and groups such as SHGs, FPOs.
- 1.11. The Institute shall issue Letter of award to the successful bidder and the bidder shall take the possession of the Incubation Center within a period as may be specified in Letter of award. No extension shall be allowed to the O&M agency to delay the possession/operation.
- 1.12. The Host Institute shall enter into an agreement with the selected O&M Agency and incorporate appropriate clause of General Condition of Contract and all other conditions in line with GFR guidelines. In order to bring more clarity, the agreement can be added more clause other than this tender to safeguard the interest of both.
- 1.13. The successful bidder/ processor shall be designated as "O&M Agency". Host Institute would levy lease in terms of revenue sharing on monthly basis. The monthly revenue share shall be paid by the O&M Agency along with the applicable taxes before 10thof the month. The O&M agency shall be liable to pay

- penalty @5% of the payable revenue share if paid before 20th of the month and under no circumstances it can be delayed beyond the 20th of the month. It will be treated as violation of the lease agreement and can lead to termination of the same.
- 1.14. The selected O&M agency shall make security deposit of Rs. 1,00,000/(Rs. One Lakh Only) in the form of bank guarantee/DD for the security of equipment. Such amount shall be deposited with the institute before taking the possession for operation. No extension shall be allowed for this purpose. The security deposit will be either adjusted or refunded after expiry of lease agreement but in case of any outstanding at the time of termination of agreement, the same will be adjusted.
- 1.15. The O&M operator will not be allowed to display the name of his/ her organization in the premises on incubation center.
- 1.16. **Leasing Period:** Initially the lease will be given for a period of fiveyears which may be renewed/ terminated as per the terms and conditions of lease agreement b/w Host Institute and O&M agency.
- 1.17. **Scope of Work:** The Agency would be responsible for Operation and Management of the Common Incubation Center for a period of 5 Years. The detailed scope of work is as following:
 - i. Operation & Maintenance of Processing line and auxiliary equipment and food testing laboratory:Ensuring the commercial utilization and timely maintenance of the processing lines as per the seasonal availability of raw material in the region. Complete cost of operation for running the incubation center would be borne by the O&M agency.
 - ii. The Host Institution to ensure that the Incubation Center is utilized by a large number of micro enterprises. The complete processing line or a part of it would be made available to Individual Entrepreneur/ SHGs/ FPO/ FPC etc. on user charge basis.
 - iii. The O&M agency would ensure the availability of the Incubation Center for the purpose of hands-on training, demonstration and exposure visit to the beneficiaries of PMFME Scheme and its Capacity Building Activities as well as other State and Central.
 - iv. The O&M agency will be responsible for ensuring the supply of requisite essentials such as fuel, refrigerant and other necessary needs for manufacturing the products by byincubates and for Hands on Training conducted by Host Institute on the actual cost. Raw material and ingredients for making the products shall be arranged by the incubates themselves. In case of hands-on training, the raw material and ingredients would be arranged by Host Institute.
 - v. Engagement of Manpower for Operation and Management of Processing Lines: Minimum following personnel would be recruited/ appointed by the selected agency O&M Operator at the incubation Center. The requisite qualification for these personnel is also listed under:

S.No	Job Role	Qualification
1.	Plant Manager	Graduate/Post graduate in Food Technology/ Food Engineering from reputed Institution / University with 4yrs. of experience in food production management, procurement, quality, packaging, documentation etc.
2.	Plant Maintenance Engineer	Diploma/ Under graduate in Mechanical Engineering/ Electrical Engineering with 2 yrs. of experience in handling food plant maintenance.
3.	Food Testing Lab Technician	B.Sc. Food Technology/ B. Tech Food Technology/ Post graduate in Microbiology/ Equi. with 1 year of hands-on experience in handling all kinds of food testing analysis such as Nutritional, Microbialhands-on experience in handling the microbial testing.

The above qualification may be relaxed/ modified as per the requirement of Job Role and by the Host Institute. Additional manpower may be deployed by the selected bidder for smooth running of the center as per their requirement.

- 1.18. The O&M agency shall be responsible to comply with the labor laws. Staffs/labors appointed by the O&M agency would not be having any right to make any claim from Host Institute.
- 1.19. There will be no restriction for the official visitors from the State Nodal Agency, State Level Training Institute and Ministry of Food Processing to visit the premise even during the operation.
- 1.20. Maintenance of Incubation Center including the machinery shall be the responsibility of O&M operator. For operation and maintenance, the O & M Agency shall use genuine consumables and spare parts as mentioned in the manuals supplied by the manufacturer. The parts should be changed in the presence of Host Institute's staff.
- 1.21. The O&M agency shall comply with all laws applicable to the operation, maintenance and management of the facility and the performance of the service including GMP and GHP (for cleanliness).
- 1.22. O&M agency shall apply for and obtain, and Host Institute shall assist in applying for and obtaining all necessary permits, licenses and approval required to allow O&M agency and incubates to do business. O&M Agency should also file such reports, notices and other communications as may be required by any government agency regarding the project to Host Institute.
- 1.23. The O&M agency shall be responsible for disposal and management of solid waste & other waste disposal as per the Pollution Control Board's regulation and inform Host Institute about the same. The O&M agency shall be liable for any penalty or fine is levied by any authority for such violation and the institute shall recover the penalty, fine, damages, cost, if any, paid by the institute for waste disposal.

- 1.24. The O&M agency shall maintain at a location acceptable to Host Institute, the Incubation Center operating logs, records, reports, document the operation and maintenance of the facility in all forms and substance sufficient to meet Host Institute's reporting requirement under the lease agreement.
- 1.25. The O&M agency shall be working within the demarcated floor area only. The O&M agency may approach to the host institute for additional floor area which shall be given by O&M agency on payment of the approved charges.
- 1.26. The O&M agency shall give an undertaking of ensuring the making of only good quality products safe for human consumption.
- 1.27. The lease agreement may be terminated by either side after giving due notice in writing of 45 days.
- 1.28. After completion of the tenure, the O&M agency will hand over all the assets and belongings of Host Institute in the good working condition and shall compensate the institute for any damage or loss of the equipment of the Incubation Center.
- 1.29. In the event of any dispute in the interpretation of the terms of the agreement or difference in opinion on any point in the agreement, the parties hereto shall use their best efforts to settle amicably by mutual negotiations.

A. Details and Layout of Processing Lines

Technical Details of Machineries installed at CIC, CSC&RI, Madurai:

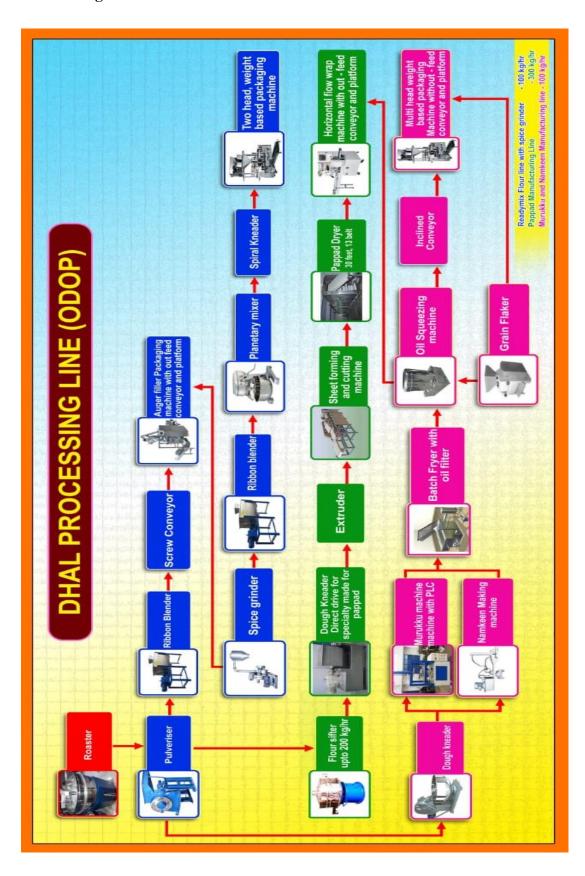
S. No.	Description of Item	Qty	Make	Capacity			
Ι	DHAL PROCESSING SECTION - PRIMARY & SECONDARY						
	i) Secondary processing of pulses						
1.	Urli Roster	1 No.	AM Acufil	60 Kg per hour			
2.	Pulverizer	1 No.	AM Acufil	50Kg/ hour based on raw material bulk density			
3.	Ribbon Blender	1 No.	AM Acufil	30 Kg per batch (depends upon bulk density)			
4.	Packaging Machine for Flour	1 No.	AM Acufil	10-15 packet per min (depending of bulk density of product)			
	ii) Ready mixes for Dhal ba	sed snacks					
5.	Ribbon blender	1 No.	AM Acufil	50 Kg per batch			
6.	Planetary mixer	1 No.	AM Acufil	20L bowl capacity			
7.	Spiral kneader	1 No.	AM Acufil	15 Kg flour, 30 kg dough per batch			
8.	Spice grinding unit	1 No.	AM Acufil	50Kg/ hour based on raw material bulk density			
9.	Flaking machine	1 No.	AM Acufil	Max 20-30 Kg per hour (depends up on productdensity)			
10.	Packaging machine - For packing of all type of snacks	1 No.	AM Acufil	16 packet per min (depending of bulk density of product)			
	iii) Dhal Based fried produc	ct processin	g Line				
11.	Dough Kneading Machine	1 No.	AM Acufil	20 Kg per batch			
12.	Automatic Murukku Making Machine	1 No.	AM Acufil	40 Kg per hour			
13.	Namkeen Making Machine	1 No.	AM Acufil	30 Kg per hour			
14.	Deep Frying Machine	1 No.	AM Acufil	100 L oil tank capacity per batch			
15.	Oil Squeezing Machine	1 No.	AM Acufil	100 Kg per hour			
16.	Multi Head Packing Machine	1 No.	AM Acufil	10 packet per hour (depending on bulk density of product)			
	iv) Papad Processing Line						
17.	Vibrating sieve for flour and spice powder	1 No.	AM Acufil	50 Kg / hour			
18.	Dough Mixer	1 No.	AM Acufil	20 Kg per batch			

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19.	Papad Extruding Machine	1 No.	AM Acufil	60 Kg per batch
20.	Papad sheeting and sizing	1 No.	AM Acufil	40-50 Kg per hour
21.	Papad Drier	1 No.	AM Acufil	30 feet dryer length
22.	Horizontal Flow wrapping machine	1 No.	AM Acufil	15-18 packet per minute
	Subtotal (A)	22 Nos.		
II	FRUITS & VEGETABLE	S PROCES	SING SECT	TON
	i) Fruit and Vegetable Pre-p	processing l	line	
1.	Fruit Washer	1 No.	Anjoplus	50kg/batch
2.	Sorter/Grader	1 No.	SM Air	50kg/hr
3.	Working tablesSSand accessories	1 No.	Anjoplus	-
	ii) Fruit Pulp & Beverages	Processingl	Line	
4.	Fruit Mill	1 No.	Anjoplus	50 kgs per hour
5.	Fruit Pulper	1 No.	Anjoplus	250 – 500 kg per hour
6.	Fruit Pulp Finisher	1 No.	Anjoplus	50 kgs per hour
7.	Fruit juicer (screw type extractor)	1 No.	Anjoplus	50 kgs per hour
8.	Raw Juice collection tank	1 No.	Anjoplus	10 kgs per hour
9.	Filtration unit	1 No.	Anjoplus	25 L per hour
10.	Raw juice storage tank	1 No.	Anjoplus	100 L
11.	Raw pulp storage tank	1 No.	Anjoplus	100 L
12.	RO water storage tank	1 No.	Anjoplus	100 L
13.	Sugar syrup preparation unit	1 No.	Anjoplus	100 L
14.	Homogenizer	1 No.	Anjoplus	25 L per hour
15.	Finished juice storage tank	1 No.	Anjoplus	500 L per day
16.	Juice Plate heat exchanger	1 No.	Anjoplus	25 L per hour
17.	Cooling Tower	1 No.	Anjoplus	5 TR suitable for pasteurizing unit
18.	Semi-automatic PET Bottle filling machine	1 No.	Anjoplus	100 ml & 250 ml (with required change parts)
19.	Semi-automatic Screw Capping machine	1 No.	Anjoplus	40 to 60 bottles per minute
20.	Batch coding machine	1 No.	Anjoplus	Inkjet coding machine automatic
21.	Band sealer	1 No.	Anjoplus	15-20 pouches/min
	iii) Vegetable pickling line		•	
22.	Blancher	1 No.	AM Acufil	50 kg per batch
23.	Vegetable slicer	1 No.	AM Acufil	50-75 Kg per hour

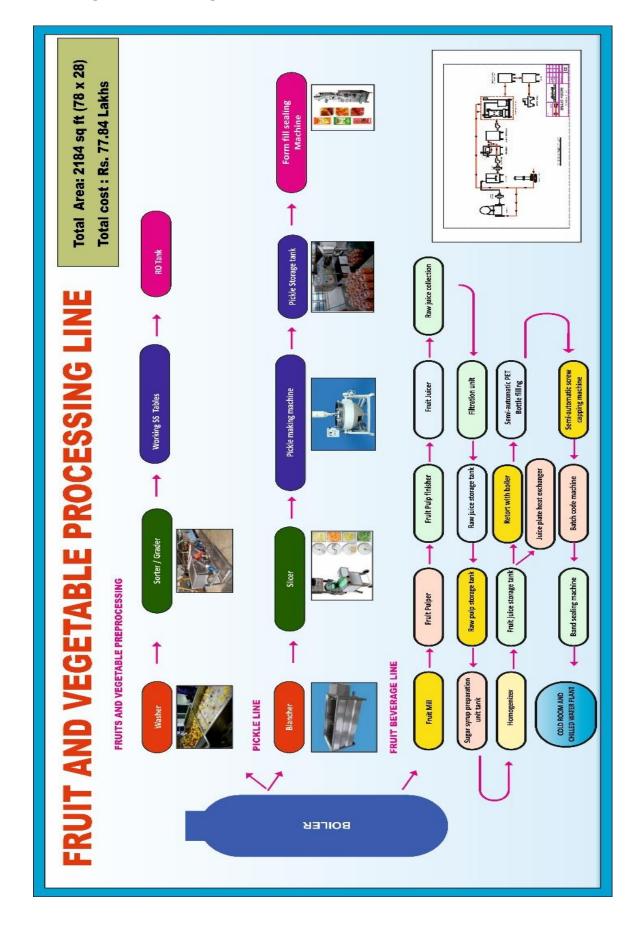
24.	Pickle making machine	1 No.	AM Acufil	50 Kg per batch
25.	Pickle Storage Tank	1 No.	AM Acufil	250 L tank
26.	Packaging Form fill Sealing machine	1 No.	AM Acufil	10-50 grams capacity (For 10 gms – 20 pkts; for 20 gms – 20 pkts; for 30 gms – 20 pkts packing speed)
	iv. Cold Room and Chilled	Water for J	uice Line	
27.	Walk-in Cold room	1 No.	SMART	External dimensions: 3 x 3 x 2.8 Mtr. Temperature: + 2 to + 6°
	Subtotal (B)	27 Nos.		-
III	FOOD TESTING LABOR	ATORY		1
1.	Weighing balance and accessories	1 No.	SHIMADZU	Min. Display: 0.001gPan size (mm): W100xD100
2.	pH meter	1 No.	Eutech	Range: - 2.00 to 14.00 pHResolution: 0.01 pHAccuracy: ±0.01 pHCal. Points: Up to 5
3.	Tintometer	1 No.	LOVIBOND	Resolution: 0.1 Lovibond unit; Range:Red -Yellow 0.1 - 79.9; Blue: 49.9; Neutral:0.1 - 3.9
4.	Rotational Viscometer	1 No.	Brookfield – AMETEK DV1MLV	Viscosity Range: Min. 1– 2M cP (mPa·s); Measuring Units: cP (mPa·s) (Centipoise) (Milli pascal.sec); Speed Range: 0.3 to 100 rpm (18 No of increments); Accuracy: ±1.0 % of Range; Readability: ±0.2%
5.	Digital Refractometer	1 No.	ABBE Refractometer	Measuring range, R.Index: nD1.3000 to 1.7100; Measuring Accuracy, R.Index: nD 0.001(direct reading)& 0.0001(by estimation)
	Subtotal (C)	5 Nos.		
	Grand Total (A+B+C)	54 Nos.		

Layout of the Incubation Center

I. Dhal Processing Line



II. Fruit and Vegetable Processing Line



Tender Form (Technical Bid)

(To be submitted by the bidder on their letter head. All Columns must be filled in. Relevant documents in relation to these must be enclosed with the technical bid. The bid will be examined on the same).

S.No.	Particulars	Details (to be filled by the renderer)	Enclosure Page no.
1.	Name of Firm with address, mobile/phone no. & e- mail.		
2.	Tender fee details (Amount DD no., Bank Name, Amount date)		
3.	EMD details (Amount, DD no., Date, Bank's Name a/c no. a/c holder name, Branch IFSC code)- (as per the mode of submission)		
	Bank details:		
	Account Name: The Dean, CSC&RI, Madurai Account Number: 10561183003		
	Account type: Current Account		
	Bank Name: State Bank of India		
	Branch: Agriculture College, Madurai		
	IFSC: SBIN0003952		
	PAN: AKRPK2787P		
4.	Bid security declaration		
5.	Type of Firm (Proprietor/ Partnership/ Pvt. Ltd./ Public Ltd.		
6.	Registration Number (Copy to be enclosed)		
7.	Year of Incorporation of the agency (copy to be enclosed) along with the latest registered address of corporate office.		
8.	Length of relevant experience in years		
9.	GST Registration(Copy to be enclosed)		
9.	PAN No. (Copy to be enclosed)		
10.	Please enclose details of experience in terms of processing plant run by bidder, capacity and through put		
	Please alsoenclose either PO or performance certificate for bidders having experience as O&M agency		

11.	Annual Turnover of the company in Lakhs of Indian Rupees during last three years. (Copy to be enclosed or certificate issued by CA)	
12.	A complete list manpower being proposed as per the ToR along with detailed CVs and list of additional manpower proposed by the bidder	
14.	Business Details	
15.	PAN No.	
16.	GST No.	
18.	Copies of Income Tax Return of last 3 Financial Years	
19.	An authorization letter of the firm in favor of the person signing the tender documents.	
20.	Tender document with Annexure –I to Annexure VI duly signed and stamped on each page as acceptance of the terms and condition aid down by Host Institute's authority	
The at	bove documents must be enclosed with proper pagi	ination. Signature
	7	Name

Date:

Seal of firm.....

Evaluation Sheet

To be filled by the tenderer which will be verified by the Bid Evaluation Committee/ Technical Evaluation Committee:

S.No.	Criteria	Max. Marks	Marks claimed by the Tenderer	Marks verified by the Committee	Page No. Proof
1	Experience of the Bidder 2 marks of each year of experience	10			
2	Financial Strength: Net Worth and Turnover (Enclose C.A. Certificate & Balance sheet)	20			
	i. 0 Marks for below Rs 5 Lakh				
	ii. 5 Marks for Rs 5 lakh to less than Rs 6 lakh,				
	iii. 10 marks for Rs 6 lakh to less than Rs 10 lakh,				
	iv. 15 marks for Rs 10 lakh to less than Rs 15 lakh,				
	v. 20 marks for Rs 15 lakh and above				
3	Business Plan and Presentation	20			
	Total	50			

TENDER CONDITIONS ACCEPTANCE LETTER (To be given on Company Letter Head)

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To,

The Dean,

Community Science College and Research Institute, TNAU, Madurai – 625 104.

Sub: Acceptance of Terms & Conditions of Tender.

Tender Reference No:

Name of Tender / Work: **TENDER selection of Operation and Management Company for Common Incubation Centre atKVK-AC&RI/ CSC&RI, TNAU, Madurai, Tamil Nadu**

Dear Sir,

- 1. I/We have downloaded / obtained the tender document(s) for the above-mentioned Tender/Work from the web site(s) namely......as per your advertisement, given in the above-mentioned website(s).
- 2. I / We hereby certify that I / we have read entire terms and conditions of the tender documents from Page No. 01 to (Including all documents like annexure(s), schedule(s), etc.,), which form part of the contract agreement and I / we shall abide hereby the terms / conditions / clauses contained therein.
- 3. The corrigendum(s) issued from time to time by your department/ organizations too have also been taken into consideration, while submitting this acceptance letter.
- 4. I / We hereby unconditionally accept the tender conditions of above-mentioned tender document(s) / corrigendum(s) in its totality /entirety.
- 5. In case any provisions of this tender are found violated, your department/ organization shall be at liberty to reject this tender/bid including the forfeiture of the full said Security Deposit absolutely and we shall not have any claim /right against dept in satisfaction of this condition.

Yours Faithfully,

(Signature of the Bidder, with Official Seal)

UNDERTAKING

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Sir,

- 1. I/we the undersigned, certify that I/we have gone through the terms and conditions mentioned in the tender documents and undertake to comply with them.
- 2. It is further certified that our firm has not been blacklisted by any agency in India or abroad.
- 3. We will run the Incubation Center in accordance to the clauses of the Terms of Reference and the Agreement. At any stage, if it is found that the substandard /deviation from the stipulated utilization of the Incubation Center has been done by us, we shall be liable for penalty and legal action.

Dated:

SIGNATUREOFTHETENDERER WITHSEAL

NAMEOFTHETENDERER WITHADDRESS

NOTE: Certificate as per above must be submitted only on non-judicial stamp paper of Rs.100/- (Rs One Hundred Only)

Form:	Bid	Security

Date:
Bid No.:
То

(insert complete name and address of the bidder)

I / We. The undersigned, declare that:

I/We understand that, according to your conditions, bids must be supported by a Bid Securing Declaration.

I/We accept that I/We may be disqualified from bidding for any contract with you for a period of one year from the date of notification if I am /We are in a breach of any obligation under the bid conditions, because I/We

- (a) Have withdrawn / modified / amended, impairs or derogates from the tender, my/our Bid during the period of bid validity specified in the form of Bid; or
- (b) having been notified of the acceptance of our Bid by the purchaser during the period of bid validity (i) fail or reuse to execute the contract, if required, or (ii) fail or refuse to furnish the Performance Security, in accordance with the Instructions to Bidders.
- (c) I/We understand this Bid Securing Declaration shall cease to be valid if I am/we are not the successful Bidder, upon the earlier of
 - (i) The receipt of your notification of the name of the successful Bidder; or
 - (ii) Thirty days after the expiration of the validity of my/our Bid.

Signed: (insert signature of person whose name and capacity are shown) in the capacity of (insert legal capacity of person signing the Bid Securing Declaration).

Name: (insert complete name of person signing he Bid Securing Declaration)

Duly authorized to sign the bid	for an on behalf of: (ins	sert complete name of Bidder)
Dated on	day of	(insert date of signing)
Corporate Seal (where approp	<u>oriate)</u>	

(Note: In case of a Joint Venture, the Bid Securing Declaration must be in the name of all partners to the Joint Venture that submits the bid).