SPECIFICATIONS

1. Coconut Oil

Sl.no	Parameters	Specification
1.	Description	Clear oil with
		characteristic smell
2.	Refractive Index	1.448-1.457
3.	Specific Gravity	0.915-0.920
4.	Acid value	Not more than 2
5.	Iodine Value	7-10
6.	Saponification Value	NLT 250
7.	Holde's Test	Negative
	(Mineral oil test)	
8.	Fatty acid profile	As per standard

2. Gingelly Oil

Sl.no	Parameters	Specification
1.	Description	A light golden coloured
		oil with pleasant aroma. Does
		not solidify when cooled to 0°c.
2.	Refractive Index	1.4646-1.4665
	$(at 40^{0}c)$	
3.	Specific Gravity	0.915-0.920
4.	Acid value	Not more than 2
5.	Iodine Value	103-116
6.	Saponification	188-195
	Value	
7.	Identification	Positive
	Test	
8.	Holde's Test	Negative
	(Mineral oil test)	
9.	Cotton seed oil	Absent
10.	Oryzanol	Absent
11.	Fatty acid profile	As per Codex standard

3. Cow Milk

Sl .no.	Parameters	Specification
1.	рН	6.5-7.0
2.	Fat %	3.2-4.0
	(By Gerber method)	
3.	SNF %	8.3-8.8
4.	Adulterants & detergents	Absent
5.	Preservatives & neutralisers	Absent

4. Cow Ghee

Sl.no	Parameters	Specification
1.	Description	Semisolid with granular texture, light yellow
		colour with characteristic odour and pleasant
		taste. Free from animal fats ,wax, mineral oil,
		vegetable oils and vegetable fat.
2.	Moisture	Not more than 0.5%
3.	FFA as oleic	Not more than 3
	acid	
4.	Refractive	1.450-1.457
	Index	
5.	Iodine Value	22.7-36.2
6.	Saponification	NMT 227
	Value	
7.	Baudouin s test	Negative
8.	RM Value	Not less than 24
9.	Fatty acid	As per Standard
	profile	

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5. Jaggery Powder

Sl.no	Parameters	Specification
	Physico chemical	•
1.	Description	Light brown to dark brown powder with
		pleasant & characteristic odour. Does not
		show the presence of insects, vegetable
		debris or fibres when examined in day
		light with naked eyes. Free from
		substances unsafe to health.
2.	Moisture	Not more than 7%
3.	pН	5-7
4.	Total Sugar	Not less than 90%
5	Sucrose	Not less than 70%
6.	Extraneous Matter	Not more than 1%
7.	Total Ash	Not more than 6 %
8	Acid insoluble ash	Not more than 0.3 %
9.	Sulphur dioxide concentration	Not more than 50ppm
	Microbiological	
10.	Total bacterial plate	Not more than 10 ⁵
	count	
11.	Total Yeast &Mould	Not more than 10^3
	count	
12.	Specific pathogens	Absent

6. Jaggery Unda

Sl.no	Parameters	Specification
	Physico chemical	
1.	Description	Light brown to dark brown solid with
		pleasant & characteristic odour. Does not
		show the presence of insects, vegetable
		debris or fibres when examined in day
		light with naked eyes
2.	Moisture	Not more than 7%
3.	pН	5-7
4.	Total Sugar	Not less than 90%
5	Sucrose	Not less than 60%
6.	Extraneous Matter	Not more than 2%
7.	Total Ash	Not more than 6 %
8.	Acid insoluble ash	Not more than 0.5 %
9.	Sulphur dioxide	Not more than 70ppm
	concentration	
	Microbiological	
10.	Total bacterial plate count	Not more than 10^5
11.	Total Yeast & Mould count	Not more than 10^3
12.	Specific pathogens	Absent

7.<u>Honey</u>

Sl.no	Parameters	Specification
	Physico chemical	
1.	Appearance	Thick, syrupy translucent yellow to yellowish brown fluid. Taste sweet with pleasant odour and flavour. Free from impurities like beeswax, insect fragments, plant debris, mould etc.
2.	Specific Gravity	Not less than 1.350
3.	Moisture	Not more than 25%
4.	Total Reducing Sugar	Not less than 65%
5.	Sucrose	Not more than 5%
6.	Fructose/Glucose Ratio	Not less than 1
7.	Fieche's test	Negative
8.	Aniline Chloride test	Negative
9	Acidity	Not more than 0.2 %
10.	Ash	Not more than 0.5%
	Microbiological	
11.	Total bacterial plate count	Not more than 10 ⁵
12.	Total Yeast & Mould count	Not more than 10^3
13.	Specific pathogens	Absent