



MAHATMA GANDHI UNIVERSITY
KOTTAYAM, KERALA, INDIA
School of Food Science and Technology
Priyadarshini Hills P.O. Kottayam, Kerala-686560
Website:

Estd:
1983
Prof. Dr. Jisha M.S
Honorary Director
Mob: +91 9497664697
Email: sfst@mgu.ac.in

P. D. Hills

No.SFST/SPF/04/2024

Dated :30.01.2024

TENDER NOTICE

The Honorary Director, School of School of Food Science and Technology invites sealed competitive Tenders in original including all taxes for the supply and installation of "Various Laboratory Equipments" from reputed firms as per the specifications mentioned below.

The sealed covers containing Tender details should be super scribed "Tender for Various Laboratory Equipments" and sent to **Honorary Director, School of School of Food Science and Technology, Mahatma Gandhi University, P.D Hills P.O, Kottayam- 686560.**

Last Date of Receiving Tenders:13.02.2024,
Time : 11.00 am
Opening date of Tenders: 13.02.2024, Time: 12.00 pm

| Sl.No. | Equipment | Specification | Quantity |
|--------|--------------------------------|---|----------|
| 1 | Hot air oven | Forced convection model Capacity 91L No. of sheives: 2 Heater power 1.5kW Temperature range: Ambient +5 to 250 o C Mimmert type Inner body stainless stell Outer body powder coated Temperature controller Digital display | 1 |
| 2 | Ultrasonic Bath (Sonicator) | Microcontroller Based 5 o C above ambient to 80 o C Power Supply : 230VAC \pm 10%, 50Hz Tank Capacity : 3.5 Liters | 1 |

| | | | |
|---|---------------------------------------|--|---|
| | | Transducer Frequency : 40 KHz Ultrasonic Power : 120 Watts Inner tank single mold stainless steel | |
| 3 | Vortex Mixer. | Body Material : Main Frame : ABS, Caps : Silicone Rubber, Base : Steel Alloy Speed Range : 0~4000 RPM Max. Capacity : 50ml tube (Ø 30 mm) Shaking Orbit : 4.5mm RPM controller | 1 |
| 4 | Magnetic Stirrer with Hotplate | Speed range: 50-1600 rpm Temperature range : 350 o C Weight of capacity: 20ltrs Heating mantle material: aluminum ceramic coated Temperature and RPM controller | 1 |
| 5 | Moisture Analyser | Halogen heater Temperature Range 0°C ~ 160°C Graphical display with backlight & Drying chart displaying Report edition with PC keyboard Drying Report Printing with GLP/GMP | 1 |

Warranty : 36 months or more

All the accessories and spares for installation and demonstration should be supplied by the firm along with the equipments. The equipments should meet all the specifications given in the tender and minor variations will be examined by the technical committee before acceptance/rejection of the tender. Loading, unloading and transportation cost will be met by the bidder. The equipments should be supplied in the School of Food Sciences and Technology Laboratory, Kottayam.


For more details contact School of Food Science and Technology, MG University, Athirampuzha, Kottayam on all working hours.

Terms & Conditions:

1. Tender form and other details can be downloaded from : Downloads/other forms/format of Tender Form in www.mgu.ac.in by paying **Tender form rate-0.2% of quoted amount rounded off to nearest multiple of Rs. 100/- (Lowest amount = Rs. 400/-+GST, Maximum amount = Rs. 1500/-+GST)** can be paid by online in the University online payment system and challan should be attached along with the Tender.
2. Tender Amount should be including all taxes.
3. Tenure of Tender should be three months.
4. A preliminary agreement in document paper of Rs. 200/- has to be submitted along with the tender.

5. **Earnest Money Deposit (EMD) calculated @ 1% of (quoted amount) the Purchase assessment cost (PAC)** should be paid by through University online payment (www.mgu.ac.in.online payment - miscellaneous) or Demand Draft in favour of **The Honorary Director, School of Food Sciences and Technology** and submitted along with the sealed tender.
6. An agreement must be submitted by the qualified bidder and should submit 5% of the PAC as security deposit.
7. Tenders received after the last date and time should be rejected. The Registrar has the right to accept or reject the tender without any reason. If the tender opening day is a holiday it will open in the next office working day.
8. If not received the minimum number tenders, the last date will be extended to the next 15 days.
9. If received more tenders during the extended period, the first received tenders also to be considered.
10. Final payment should be released only after the proper installation and satisfactory report from the Technical Officer.
11. The terms and conditions should be attached along with the tender.
12. The terms and conditions of each tender will be evaluated by the technical committee and accept/reject the tender
13. Loading/unloading, transportation, customs clearance charge should be included in the quoted amount.
14. Bidder should arrange demonstration of the instrument.




Honorary Director
School of Food Science and Technology
Mahatma Gandhi University
Kottayam - 686 560