



## Request for Quotation RfQ-20/ 02032 Amendment No. 1

Date: **6 April 2020**Ref. no. **RfQ-20/02032**

Dear Sir / Madam:

Subject: **Procurement of Canned food for the Support to the Security Sector Reform in the Republic of Moldova Project**

Dear Sir/Madam,

1. The amended Annex 1 (Technical Specifications) of RfQ-20/02032 is attached. Changes are marked in red within the document.

Item no.	Description	Quantity <b>kg</b>
<b>Lot 1</b>		
<b>1.</b>	<b>Canned pork meat (according to Government Decision no. 720 of 28.06.2007)</b>	
-	hermetically sealed in metal boxes, subjected to high temperature heat treatment, to destroy microorganisms, storage resistant	<b>6,000 kg</b>
-	meat pieces: 30 - 120 g	
-	without bone, tendons, blood vessels, coarse connective tissue and large pieces of glands	
-	juicy and non-over boiled meat, evenly cut in whole pieces, so it would not crumble when pull out of the box	
-	for first quality canned meat, partial meat pieces crumbling is acceptable	
-	heated broth color: yellow to brownish, with a 3-minutes sediment after cooling. Slightly cloudy broth is acceptable	
-	exterior can coating: non bulging metal box of 300 - 550 gr, tightly sealed with no fissure or leaking, properly and visibly marked with all identifying elements: net weight, ingredient, energy information (kcal)	
-	inner can coating: varnished inside, without stains of iron sulphide. Meat content: minimum	

	59 %		
-	shelf life of the product: minimum of 24 months from delivery date		
<b>Documents to be presented upon delivery:</b>			
-	Veterinary-sanitary certificate issued by the National Food Safety Agency of the RM		
-	Quality certificate (from producer)		
<b>2.</b>	<b>Canned beef meat (according to Government Decision no. 720 of 28.06.2007)</b>		
-	hermetically sealed in metal boxes, subjected to high temperature heat treatment, to destroy microorganisms, storage resistant		
-	meat pieces: 30 - 120 g		
-	without bone, tendons, blood vessels, coarse connective tissue and large pieces of glands		
-	juicy and non-over boiled meat, evenly cut in whole pieces, so it would not crumble when pull out of the box		
-	for first quality canned meat, partial meat pieces crumbling is acceptable		
-	heated broth color: yellow to brownish, with a 3-minutes sediment after cooling. Slightly cloudy broth is acceptable		
-	exterior can coating: non bulging metal box of 300 - 550 gr, tightly sealed with no fissure or leaking, properly and visibly marked with all identifying elements: net weight, ingredient, energy information (kcal)	<b>6,000 kg</b>	
-	inner can coating: varnished inside, without stains of iron sulphide. Meat content: minimum 56,6 %		
-	shelf life of the product: minimum of 24 months from delivery date		
<b>Documents to be presented upon delivery:</b>			
-	Veterinary-sanitary certificate issued by the National Food Safety Agency of the RM		
-	Quality certificate (from producer)		
<b>Lot 2</b>			
<b>1.</b>	<b>Sugar condensed milk (according to Government Decision 158 of 07.03.2019 and CODEX STAN 282-1971)</b>		
-	packed in metal boxes of 0.300 - 3.0 kg NB: milk product is not acceptable		<b>12,000 kg</b>
-	shelf life of the product: minimum of 9 months from delivery date		
<b>Documents to be presented upon delivery:</b>			
-	Veterinary-sanitary certificate issued by the National Food Safety Agency of the RM		
-	Quality certificate (from producer)		

**Quality verification rules:**

Each lot will be checked for: packaging, marking, organoleptic properties, thermal state, physico-chemical properties, microbiological properties.

The contracted party is responsible for the quality of the delivered goods during the entire validity period of the product.

- 2.** All other terms and conditions of the solicitation documents, except as amended herein, shall remain unchanged and shall continue in full force and effect.