**Annex 1**

**Technical Specifications**

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| **Item no.** | **Description** | **Quantity**  **kg** | |
| **Lot 1** | | | |
| **1.** | **Canned pork meat (according to Government Decision no. 720 of 28.06.2007)** | | |
| - | hermetically sealed in metal boxes, subjected to high temperature heat treatment, to destroy microorganisms, storage resistant | **6,000**  **kg** | |
| - | 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 and fat content: minimum 59 %, out of which the fat content: not more than 35 % |
| - | shelf life of the product: minimum of 24 months from delivery date |
| **Documents to be presented upon delivery:** | |
| - | Veterinary-sanitary certificate issued by the National Food Safety Agency of the RM |
| - | Quality certificate (from producer) |
| **2.** | **Canned beef meat (according to Government Decision no. 720 of 28.06.2007)** | | |
| - | hermetically sealed in metal boxes, subjected to high temperature heat treatment, to destroy microorganisms, storage resistant | **6,000**  **kg** | |
| - | 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 and fat content: minimum 56,6 %, out of which the fat content: not more than 17 % |
| - | shelf life of the product: minimum of 24 months from delivery date |
| **Documents to be presented upon delivery:** | |
| - | Veterinary-sanitary certificate issued by the National Food Safety Agency of the RM |
| - | Quality certificate (from producer) |
| **Lot 2** | | | |
| **1.** | **Sugar condensed milk (according to Government Decision 158 of 07.03.2019 and CODEX STAN 282-1971)** | | |
| - | packed in metal boxes of 0.300 - 3.0 kg  NB: milk product is not acceptable | | **12,000**  **kg** |
| - | shelf life of the product: minimum of 9 months from delivery date | |
| **Documents to be presented upon delivery:** | | |
| - | 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.