



**OFFICE OF THE CHIEF EXECUTIVE OFFICER,  
SHRI MATA VAISHNO DEVI SHRINE BOARD,**  
Central Office, Jammu Road, Katra (J&K) – 182301  
Fax: +91- 1991-232120 Tel.: +91-1991-232189

**e-mail: nes\_purchase@maavaishnodevi.net, aceog@maavaishnodevi.net**

**Notice Inviting e-Tender**

**e-NIT No. CO/Pur/NE/368/679**

**Dated: 30.05.2025**

For and on behalf of Shri Mata Vaishno Devi Shrine Board (SMVDSB), e-Tender under two-bid system are hereby invited through the Chief Executive Officer, SMVDSB, Katra, J&K, from reputed and sound Millers / suppliers dealing in **Spices (Masala items) without Onion & Garlic in 500 gm to 1 kg packing** (as per FSSAI Standards) for supply to Shri Mata Vaishno Devi Shrine Board, Katra, **initially for a period of 01 Year from issuance of 1<sup>st</sup> Purchase Order or till the finalization of fresh rate contract, whichever is later. The contract shall be extendable by another 06 months on same rates, terms and conditions, subject to satisfactory performance of vendor and the sole discretion of the competent authority of SMVDSB.**

The tentative quantity, tender fee and EMD detail is depicted below:-

<b>S. No</b>	<b>Item</b>	<b>Indicative Annual requirement (in Kgs)</b>	<b>Tender Fee (Non refundable)</b>	<b>Amount of Earnest Money in the shape of CDR/FDR/NEFT</b>
1	Zeera Whole	6000	Rs. 1500/-	Rs. 2,00,000/-
2	Dhania Powder	3200		
3	Rajmash Masala	2600		
4	Mirch Sabut (Red Chili Whole)	2200		
5	Garam Masala	1500		
6	Rai Whole	1200		
7	Ginger Powder	1000		
8	Sambhar Masala	1000		
9	Kasoori Methi	1000		
10	Dhania Sabut	800		
11	Channa Masala	800		
12	Elachi Sabaj	600		
13	Dal Cheni Whole	600		
14	Hing	600		

15	Moti Elachi Cardamom Big whole	400		
16	Sounf Sabat	300		
17	Ajwain	300		
18	Tej Patta	100		
19	Black Pepper Whole	50		
20	Black Pepper Powder	30		
21	Loung (Clove Whole)	15		

The e-NIT consisting of Qualifying Information, Eligibility Criteria, Specifications, Bill of Quantities, (B.O.Q), set of Terms & Conditions of Contract and other details can be seen / downloaded from the website:- <http://jktenders.gov.in> & on **SMVDSB website [www.maavaishnodevi.org](http://www.maavaishnodevi.org)** as per following schedule:

Date of Publishing of e-NIT	<b>31.05.2025 at 04:00PM</b>
Download Start Date	<b>31.05.2025 from 04:00PM onwards</b>
Bid Submission Start Date	<b>31.05.2025 from 04:30PM onwards</b>
Bid submission End Date (Online)	<b>14.06.2025 at 02:00PM</b>
Date of Opening of Technical Bid (Online)	<b>16.06.2025 at 03:00PM</b>
Date of Opening of Financial Bid (Online)	Shall be intimated to the technically qualified bidders.

The Bids shall be deposited in Electronic Format on the e-tender portal and should be submitted strictly in accordance with the provisions of the detailed e.NIT. Complete bidding process will be done online on e-tender portal [www.jktenders.gov.in](http://www.jktenders.gov.in). However, the Bid document is also available on the official website of SMVDSB i.e. [www.maavaishnodevi.org](http://www.maavaishnodevi.org) for reference purpose only.

Non Refundable (**even in case of cancellation of e-NIT for any reason**) Tender Fee amounting to **Rs. 1500/- (Rupees One Thousand Five Hundred Only)** through NEFT shall be deposited in the official account of SMVDSB Account No. 0235040500001804, IFSC – JAKA0KATTRA (“0” Zero) without which the tender/offer shall be rejected out rightly. In case of NEFT transfer, the bidder shall mention UTR No. in the prescribed Technical Bid Form at Annexure-‘A’.

The Earnest Money deposit in the form of **CDR/FDR pledged to FA/Chief Accounts Officer, SMVDSB, Katra amounting to Rs. 2,00,000/- (Rupees Two Lakh Only)** from any Nationalized / scheduled Bank. The same shall be uploaded along with Technical Bid Documents on e-tendering portal without which the offer submitted by the participating bidder shall not be considered. (Hard copy of the EMDs, in a separate envelope, shall be deposited via Registered Post **or** Speed Post or by hand in the office of Chief Executive Officer, Purchase Department Shri Mata Vaishno Devi Shrine Board, Katra without which the offer submitted online shall not be considered). The EMD amount can also be remitted through NEFT in the official account of SMVDSB i.e. Account No. 0235040500001804, IFSC – JAKA0KATTRA (“0” stands for “Zero”). The tenders/offers

without EMD shall be rejected out rightly. In case of online remittance, the bidder shall have to mention UTR No. in the prescribed Forms (Annexure-‘A’ and ‘B’).

No Proposal shall be submitted to SMVDSB in physical form unless and until the same is uploaded on the e-tendering website. The Hardcopies of the Technical Bid documents viz. Tender Fee (NEFT), EMD (CDR/FDR), PAN, GST and other documents (**except the Financial Bid**) shall be deposited via Registered Post **or** Speed Post or by hand in the office of Chief Executive Officer, Purchase Department Shri Mata Vaishno Devi Shrine Board, Central Office, Katra– 182301 before the opening of the technical bid **i.e. 16.06.2025 upto 03:00PM** without which the offer submitted online by the bidder shall not be considered. SMVDSB is not responsible any postal delay whatsoever.

**Note: Read all the Terms and Condition mentioned in the e-NIT carefully before the submission of the bid. No claim shall be entertained after the opening of Bid (Technical as well as Financial).**

Sd/-  
(Dr. Gopal K. Sharma)  
Asstt. Chief Executive Officer  
S. M. V. D. Shrine Board, Katra

### **Instruction to bidders regarding e-tendering process:-**

1. The interested bidder can download the NIT/bidding document from the website **www.jktenders.gov.in** and **www.maavaishnodevi.org**.
2. To participate in online bidding process, bidders need to get (DSC) "Digital Signature Certificate" as per information Technology Act-2000. This certificate will be required for digitally signing the bid. Bidders can get above mentioned digital certificate from any approved vendors.
3. The Bidders, who already possess valid (DSC) Digital Signature Certificates, need not procure new Digital Signature Certificate.
4. The Technical Bids shall be opened online.
5. Financial Bids of (Technically Qualified Bidders only) shall also be opened online.
6. The bidders have to submit their bids online in electronic format with Digital Signature. The bids cannot be uploaded without Digital Signature. No Proposal will be accepted in physical form.
7. Bids will be opened online as per time schedule mentioned in the NIT.
8. Before submission of online bids, bidders must ensure that scanned copies of all the necessary documents have been attached with bid.
9. The department will not be responsible for delay in online submission of bids for reasons whatsoever.
10. Bidders should get ready with the scanned copies of cost of documents & EMD as specified in the tender documents.
11. The details of cost of tender documents and EMD specified in the tender documents should be the same, as submitted online (scanned copies) otherwise bid will not be accepted.
12. Bidders are advised to use "My Documents" area in their user on **http://jktenders.gov.in**, e-tendering portal to store important documents like Balance sheet, GST Registration Certificate, Tax Clearance Certificate, IT certificate, Manufactures authorization and other related documents etc., and attach these certificates as Non-Statutory documents while submitting their bids.
13. Bidders are advised not to make any change in BOQ (Bill of Quantities) contents or its name. In no case they should attempt to create similar BOQ manually. The BOQ downloaded should be used for filling the item rate as prescribed and it should be saved with the same as it contains.
14. Bidders are advised to scan their documents at 100 DPI (Dots per Inch) resolutions with Black and White, PDF \ Scan properly.
15. The guidelines for submission of bid online can be downloaded from the website **http://www.jktenders.gov.in**.
16. The Department shall not be held responsible for selection criteria/policy matter being adopted by the Directorate of Information regarding publishing the e-NIT, in any of the newspaper under circulation.
17. The tenderer should carefully study the document and prepare his tender with consideration of all provisions of the document. He should fully acquaint himself with all the factors that may influence preparation of his tender.
18. Each specification must be quoted in the same format and order of sequence as mentioned in the tender document and specify/indicate the verification document from the product data sheet against each column.
19. Further the tenderer submitting his tender would be deemed to have considered and accepted all the terms and conditions. No enquiries (verbal or written) shall be entertained in respect of acceptance or rejection of the tender.
20. In no case plea of discontinuation of the quoted/approved item(s) or any other issues with regard to quality controls etc. shall be accepted & therefore the participating companies are advised to ensure quoting of such item(s) only which are of standard quality & those which are not likely to be discontinued till the currency of the contract.



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**1. REQUIREMENT:**

<b>S. No</b>	<b>Item</b>	<b>Indicative Annual requirement (in Kgs)</b>	<b>Tender Fee (Non refundable)</b>	<b>Amount of Earnest Money in the shape of CDR/FDR/NEFT</b>
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17	Ajwain	300		
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19	Black Pepper Whole	50		
20	Black Pepper Powder	30		
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## 2. TENDER SCHEDULE:

Date of Publishing of e.NIT	<b>31.05.2025 at 04:00PM</b>
Download Start Date	<b>31.05.2025 from 04:00PM onwards</b>
Bid Submission Start Date	<b>31.05.2025 from 04:30PM onwards</b>
Bid submission End Date (Online)	<b>14.06.2025 at 02:00PM</b>
Opening of Technical Bid (Online)	<b>16.06.2025 at 03:00PM</b>
Opening of Financial Bid (Online)	Shall be intimated to the technically qualified bidders.

- In case of holiday the bids will be opened on the next working day.
- The copy of e-NIT is also available on SMVDSB website **www.maavaishnodevi.net** for reference purpose only.
- SMVDSB will not be responsible for any delay in online submission of the bid due to any reason (Technical or otherwise).
- Conditional bids are liable to be rejected.

## 3. PROCEDURE FOR SUBMISSION OF TENDER/ELIGIBILITY CRITERIA

The Tenderers are required to submit their Bids (Technical as well as Financial) on e-tendering portal i.e. **www.jktenders.gov.in** under 2 bids system as per procedure given below:

### A. Technical Bid:

- i) **Tender Fee:-** Non Refundable Tender Fee of **Rs. 1500/- (Rupees One Thousand Five Hundred Only)** through NEFT which shall be deposited in the official account of SMVDSB Account No. 0235040500001804, IFSC– JAKA0KATTRA (“0” Zero) without which the tender/offer shall be rejected outrightly. In case of NEFT transfer, the bidder shall mention UTR No. in the prescribed Technical/ Financial Bid Form at **Annexure-‘A’ and ‘B’**.
- ii) **Earnest Money Deposit:-**The Earnest Money Deposit in the form of CDR / FDR pledged to FA/Chief Accounts Officer, SMVDSB, Katra amounting to **Rs. 2,00,000/- (Rupees Two Lakh Only)** drawn from any Nationalized / scheduled Bank having validity of 18 months or through NEFT which shall be deposited in the official account of SMVDSB Account No. 0235040500001804, IFSC – JAKA0KATTRA (“0” Zero) without which the tender/offer shall be rejected outrightly. In case of NEFT transfer, the bidder shall mention UTR No. in the prescribed Technical/ Financial Bid Form at **Annexure-‘A’ & ‘B’**.

- iii) The copy of tender fees and EMD deposit shall be uploaded alongwith Technical Bid Documents on e-tendering portal without which the offer submitted by the participating bidder shall not be considered. In case of CDR/FDR, the hard copies shall be deposited in the office of SMVDSB before the opening of Online Technical Bid without which the offer submitted online shall not be considered.
- iv) **Bidder's Credentials:-** The bidders shall submit their credentials of the firm as per **Annexure – “C”**
- v) **GST Registration Certificate & PAN:** - Self attested copy of GST Registration Certificate and PAN to be attached.
- vi) **Experience / Past Performance:-**
  - a. The Bidder (manufacturer / Authorized supplier) should have regularly for atleast last three years ending 31<sup>st</sup> March of the previous financial year, manufactured / supplied the material mentioned in the e-NIT with the same or higher specifications as per Annexure – A (Purchase orders to be attached.)
  - b. The bidders should have manufactured or supplied at least 60% of the estimated quantity of the spices in at least one of the last three (03) years ending 31<sup>st</sup> March (Purchase order to be attached).
- vii) **Capability, Equipment & Manufacturing Facilities:-**

The bidder must have an annual capacity to either manufacture or supply the estimated quantity (self certificate to be attached).
- viii) **Financial Standing under all conditions:-**
  - a. The average annual financial turnover of the “The Bidder” during the last three years, ending 31<sup>st</sup> March of the previous year should be above Rs. 80.00 Lakh (documentary proof to be attached). **The turnover of the sister concern firms / subsidiaries shall not be considered.**
  - b. The Net Worth of the Bidder as on 31.03.2025 should be positive (documentary proof needed).
- ix) **Declaration Certificate:-**Declaration Certificate that no case is pending with the police / court against the bidder / firm / company /Agency and not been suspended / blacklisted by any PSU / Government Department / Financial Institution / Court etc **(as per annexure D)**
- x) **Submission of Signed and Stamped documents:-** The bidder shall submit duly signed and stamped tender Document conforming the acceptance of Terms and Condition mentioned in the e-NIT.
- xi) The bidder shall have to submit a copy of Valid License duly issued by the concerned authorities under Food Safety and standard Act-2006 alongwith their tender certifying that their product is conforming to the regulations laid down under the aforesaid Act.
- xii) **No Deviation Certificate:** - The bidder shall submit No Deviation Certificate as per format enclosed at **Annexure – E.**
- xiii) **Affidavit regarding supply of material:-**Affidavit duly attested by Notary/1<sup>st</sup> Class Magistrate in support of the supply of material during the rate contract Period or till the finalization of Fresh Rate Contract whichever is later.
- xiv) The interested bidder(s) shall have to submit their offer alongwith following supporting documents:
  - i) Valid License duly issued by the concerned authorities under Food Safety and Standards Act-2006.

- ii) Annual Turnover of the bidder being in excess of Rs. 80 Lakh.
- iii) Document establishing positive net worth.
- iv) **Proof of the offered brand of spices having presence in at-least 05 or more States / UTs.** If the prospective bidder is not the original brand holder but a dealer / distributor, it has to **compulsory submit** distributor / dealership certificate issued by brand holder.

**xv) Process of Selection:**

- A) The shortlisting of upto 5 top bidders shall be done in the Technical stage and the 'Price-bids' of only shortlisted bidders shall be considered for competition. The Price-bids of bidders who are not shortlisted (even though meeting the Minimum Technical Eligibility Criteria) shall not be considered.
- B) The shortlisting of bidders shall be done based on their score on a scale of 100 marks, distributed as under:-

Sr. No.	Criteria	Max Score	Remarks	Score to be awarded
i)	Annual Turnover of brand (below 100 crore not to be considered)	40	>100 Cr. up to 200 Cr. >200 Cr. up to 300 Cr. >300 Cr. up to 400 Cr. >400 Cr. and above	10 20 30 40
ii)	Presence in More No. of states/UTs of India (less than 5 states/UTs not to be considered). Further, the presence in States/ UTs shall be considered only against the attached documentary proof.	40	> 5 upto 10 states/UTs > 10 upto 15 states/UTs > 15 upto 20 states/UTs > 20 upto and above states/UTs	10 20 30 40
iii)	"Agmark" certification	05	For at least 5 items put to tender	5
iv)	ISO certification	-	For at least 5 items put to tender	5
v)	<u>Taste:</u> The samples submitted by bidder shall be adjudged for taste/ suitability (subjective judgment) by a committee of officers of SMVDSB, which shall award marks on a scale of 10 based on its collective wisdom. The committee's decision in this regard shall be final, non-challengeable and binding on the bidders. By taking part in the e-NIT, the bidder hereby confirms acceptance of this condition.	-	-	10
<b>Total Marks</b>				<b>100</b>

- C) The Price Bids of bidders (not more than 5 bidders) short-listed as per the method specified at 'B' above shall only be opened and selection of brand/bidder shall be done on L-1 rates (out of short-listed bidders only).

- D) The Board reserves the right to establish reasonability of rates, to negotiate with the L-1 bidder for each item or to bifurcate the Rate Contract amongst more than one bidder (on L-1/negotiated rates).

**Note: Scanned Copies of all the Technical Bid documents have to be uploaded online without which the offer submitted by the firm shall not be considered.**

**B. Financial Bid (BoQ):**

- i) Price bid shall be as per BOQ & has to be submitted **online only. (Format as per Annexure–B)** Submission of the Hardcopy of the same tantamount to rejection of the bid submitted online.
- ii) The price bid should be absolute and unconditional.
- iii) The price bid shall be opened in respect of the bidders who have qualified in the technical bid and whose samples are found acceptable.
- iv) Rates are required to be quoted strictly as per prescribed UOM mentioned in the BOQ.

**4. Submission of Bids:**

All the prospective bidders shall have to upload all the technical documents and financial offers on e-Tendering portal i.e. [www.jktenders.gov.in](http://www.jktenders.gov.in), as per the schedule mentioned in the e-NIT. The bidders have to submit hardcopies of the uploaded technical bid documents by or before the due date. Submission of Hard copy of financial bid may leads to cancellation of the bid submitted online by the bidder. No claim/ query shall be entertained after opening of the online bid (Technical as well as Financial).

**5. Description of the Material:**

Spices (Masala items) without Onion & Garlic in 500 gm to 1 kg packing.

**6. RATES:**

- i. The Rates should be quoted at the prevailing GST Rate without which the bid shall be rejected. The parties who are filing GST return on quarterly basis should file monthly IFF return.
- ii. The rates quoted must be F.O.R. Non Engineering Store, Banganga, Katra inclusive of GST, levies/discounts & other taxes.
- iii. The successful bidder shall have to mention the GST No. 01AAETS9822J1ZC of Shri Mata Vaishno Devi Shrine Board Katra while raising their bill of supplies. While filing GSTR-I, the successful bidder shall classify the supply / Service made to Shrine Board under Business (B to B) Sales. The successful bidder shall also mention six digit HSN code of the material to be supplied. In case the successful bidder doesn't upload / mention the bill under B to B, the GST amount levied in the Bill shall not be paid.
- iv. The successful bidder shall file GSTR 1 and 3B within the due dates prescribed under the CGST / SGST Act 2017 so as to enable SMVDSB to claim timely input credit. In case of default, interest @2% per-month of tax amount shall be charged and recovered from the defaulting supplier.
- v. "In case the successful bidder is filling GST returns on quarterly basis he must file the Invoice Furnishing Facility (IFF) on monthly basis for Bills to Shrine Board".
- vi. After the successful culmination of tender, if the approved bidder refused to comply with the rate approval order and subsequently the Purchase

- orders on account of any reason, the same firm(s) shall be debarred from further dealing with the Board for a continuous period of 03 years and forfeiture of EMD/Security deposit.
- vii. The rates remain valid for a **period of 01 Year** from the date of issuance of 1st Purchase Order or till the finalization of fresh rate contract, whichever is later. The contract shall be further extendable for another Six months on same rates, terms and conditions, subject to satisfactory and sole description of the competent authority of SMVDSB.
  - viii. The supplier will have to supply the material against the Purchase orders issued by this office from time to time during the rate approval period or till the finalization of Fresh Rate Contract whichever is later.
  - ix. No escalation in the basic rate of item shall be allowed by SMVDSB during currency of Contract. If the rate of GST is increased/ decreased or a new tax is introduced or an existing tax is abolished or any change in interpretation or application of any tax occurs in the course of performance/evaluation of contract, which was or will be assessed on the bidder in connection with the performance of the contract, an equitable adjustment of the contract price shall be made to fully take into account any such change by addition to the contract price or deduction there from as the case may be. However no escalation in the basic cost of the item shall be allowed during the currency of the contract.
  - x. If at any time it is established that successful tenderer has sold the items to any other Government /Semi-Government department/ Institutions at a lesser price, the firm shall be liable for reimbursement of the excess rates charged besides imposition of penalty. Also in case the printed rates are lower than quoted rates, then printed rates shall be payable.

## **7. RIGHT RESERVED BY SMVDSB**

- a) The Shrine Board reserves the right to split the demand among more than one qualified bidder(s) at the approved rate after culmination of successful e-NIT.
- b) The Shrine Board reserves the right to reject, accept or prefer any tender in part or full at any stage if not in conformity to the specifications, terms & conditions mentioned in the e-NIT. Shrine Board also reserves the right to re-invite the tender at its sole discretion.
- c) The Shrine Board reserve the right to negotiate the quoted rates, terms and conditions with the lowest tenderer or any of the other tenderers on quality basis to ascertain the suitability of the acceptable offer.
- d) The Competent authority of SMVDB reserves the right to:-
  - a) To cancel/ terminate the e-NIT / Purchase order / letter of award (LOA) during the period of its validity without assigning any reason thereof.
  - b) To forfeit the EMD/Security deposit of defaulter supplier.
  - c) Debarring any defaulter supplier from any further dealing with Shrine Board for a period of three years.
  - d) Grant of extension with or without imposing penalty, as deemed fit.
- e) In case of any dispute arising between the parties hereto, relating to the supply of items and all matters connected therewith, both parties shall make every effort to resolve it amicably by direct informal negotiation. If the parties have not been able resolve the dispute amicably, then such disputes/differences shall be resolved by arbitration as per The Arbitration and Conciliation Act, 1996.

- i. Either party may request other of its intention that a dispute be submitted to Arbitration and both the parties shall meet within 15 days from the date of receipt of such request, to select a sole arbitrator mutually for the resolution of dispute and venue/seat of Arbitration shall be at Jammu.
- ii. In the event that the parties cannot agree upon the selection of the sole Arbitrator, either of the party or both of the parties may move an application before the Hon'ble High Court at Jammu, under The Arbitration and Conciliation Act, 1996, for the appointment of sole Arbitrator with seat/venue at Jammu for the resolution of disputes between the parties.
- iii. The competent authority of SMVDSB reserves the right to exempt any of the qualifying criteria, in case the bidder who is a successful past supplier of 'The Product' in at least one of the recent past three procurements, who do not meet any or more of requirements above, would also be considered to be qualified in view of their proven credentials, for the maximum quantity supplied by him in such recent past, subject to meeting the specifications and quality of the product.

**8. VALIDITY:**

- i. The offer shall remain valid and open for acceptance for a period of **90 days** from the date of opening of tenders, if the tenderer withdraws its bids before the expiry of the said period or makes any modifications in the terms and conditions of the tender, the earnest money/security deposited by the tenderer shall be forfeited without any notice.
- ii. The rates quoted by the tenderer shall remain valid for a period of 01 Year from the date of issuance of 1st Purchase Order or till the finalization of fresh rate contract, whichever is later. The contract shall be further extendable for another Six months on same rates, terms and conditions, subject to satisfactory and sole description of the competent authority of SMVDSB.

**9. PAYMENT:**

- **No advance payments shall be made**
- The payment shall be made after receipt of complete material at Non-Engineering Stores, Banganga Katra within a period of 20 days from the date of issuance of G.R.

**10. DELIVERY PERIOD:**

The successful tenderer shall have to deliver the ordered material with in a period of **20 days** from the date of issuance of the Purchase order during the rate approval period. Beyond which the penalty as per clause no. 13 shall be imposed.

**11. INSPECTION / LIFTING BACK OF REJECTED SUPPLIES:**

- i. The material supplied shall be checked / inspected by the quality cell / inspecting team of Shrine Board and if found of inferior quality/defective, the same shall be rejected and is also liable to penalize, as deemed fit by the Competent authority of SMVDSB.
- ii. The quality inspection officer/ cell is authorised to conduct prescribed testing of the material during the supply period from any of the authorized lab, if deemed necessary.

- iii. The rejected material shall have to be lifted by the supplier at his own risk and cost within a week's time falling which storage charges per day as may be deem fit to the authority shall be levied.
- iv. In case the supplies are rejected, same shall be lifted back by the supplier within 07 days from the date of intimation from this office, failing which the penalty @ 2% of the total value of rejected supplies per day shall be imposed against the supplier for a period of one week which shall be doubled in subsequent weeks and the rejected material in the stores shall be at the risk of the firm. Beyond one month the material shall be auctioned and storage charges shall be recovered from the supplier @2% per day. The amount acquired on account of auctioning shall be deposited to SMVDSB Account.

12. **PENALTY:** Following penalties (calculated on the value of unsupplied material) shall be imposed after delay beyond the prescribed delivery period; unless exempted by the Competent authority of SMVDSB after getting convinced about validity of reasons for delay:-

- a) up to 7 days @ 0.5%
- b) From 8<sup>th</sup> day to 15<sup>th</sup> day @ 1%
- c) From 16<sup>th</sup> day to 22<sup>nd</sup> day @ 1.5% and
- d) From 23<sup>rd</sup> day to 30<sup>th</sup> day @ 2%.
- e) After 30 days of delay, the PO shall be deemed to have been cancelled to the extent of unsupplied material and the deficit material shall be procured from alternate sources at risk and cost of vendor.

**Note:** Despite cancellation of Purchase Order as stated above; for any valid reason, the Competent Authority may grant extension in the delivery period; with or without penalty (the amount of this penalty shall be as per the sole discretion of Competent Authority)..

13. **FORCE MAJEURE:**

Any failure or omission to carry out the provisions of the order shall not give rise to any claim by one party against the other, if such failure or omission arises from an "Act of God" which shall include all acts of Natural Calamities such as fire, flood, earthquakes, hurricanes or any pestilences or from civil strikes, compliances with any statute or regulations of the Government lock outs and strikes, riots, embargoes or from any other reasons beyond the control of the parties including the war (Whether declared or not) Civil War or State of Insurrection.

14. **JURISDICTION:**

All disputes arises hereto are subject to Jurisdiction of the Courts of Law at Katra and Reasi.

15. **Other Terms and Conditions:**

- i) The participating firm shall have to submit 250 gms of sample for each item (upto 50 gms in case of Elaichi Sabaz) duly packed and sealed as per the parameters mentioned at Annexure "A1" of Technical Bid and prescribed test certificates, without which the offer submitted online shall not be considered.
- ii) **The successful tenderer shall have to submit the Test report(s) of spices to be offered from any NABL Accredited laboratory (Not older than 6 months). Further, in the event of any apprehensions about**

**quality, the Board reserves the right to get the supply tested from any laboratory of choice at cost to the approved bidder.**

- iii) The tenderer shall not be entitled to revoke or withdraw their tenders or vary or modify after its submission.
- iv) The tenders shall be opened on the same day or any other subsequent day convenient to the authorities in presence of such tenderers who may choose to be present at the time of opening.
- v) These terms and conditions will form an integral part of the Rate approval order / Purchase order with the successful tenderer(s), which the tenderer shall have to enter into with the SMVDSB.
- vi) In case of any dispute arising out of the Rate Approval Order / Purchase order, the Chief Executive Officer / Addl. Chief Executive Officer, SMVDSB, Katra shall be the Arbitrator and his decision shall be final and binding upon both, the supplier as well as the Shrine Board.
- vii) The tenderers furnishing the CDR for an amount less than the stipulated amount mentioned in the **Tender quoting the exemption as Small Scale Industries or being a MSME or for any other reason shall not be entertained and the tender shall be out-rightly rejected**
- viii) Conditional, illegible, ambiguous tender(s) received after the stipulated date and time shall be out rightly rejected. **Furthermore, no increase in rates (of any sort) shall be entertained by Shrine Board during the rate contract or till the finalization of Fresh Rate Contract.**
- ix) The quantities mentioned in the Tender Format are indicative in nature and can be increased / decreased substantially according to requirement from time to time during the currency of contract.
- x) No increase in rate shall be entertained by the Board during the currency of Rate Approval. However, any change in the taxation by the Govt. shall be considered by the Board and based on the reasonability of the rates, decision shall be taken at the discretion of Board.
- xi) These terms and conditions and any other communication exchanged by the SMVDSB with the Tenderer shall form integral part of the contract/ agreement with the successful tenderer(s).
- xii) The EMD in respect of un-successful tenderer (s) shall be released after the allotment of the contract to the successful bidder.
- xiii) In case of any revision of GST/local taxes, same shall borne by the supplier.
- xiv) The Rate Approval Contract shall be initially for a period of 01 Year, extendable upto Six months on same rates, terms and conditions, subject to satisfactory supply during the contract period as per the sole discretion of the competent authority of SMVDSB.

**Sd/-**  
**(Dr. Gopal K. Sharma)**  
**Asstt. Chief Executive Officer**  
**S. M. V. D. Shrine Board, Katra**



**OFFICE OF THE CHIEF EXECUTIVE OFFICER,  
SHRI MATA VAISHNO DEVI SHRINE BOARD,**  
Central Office, Jammu Road, Katra (J&K) – 182301  
Fax: +91- 1991-232120 Tel.: +91-1991-232189

**E-mail: [nes\\_purchase@maavaishnodevi.net](mailto:nes_purchase@maavaishnodevi.net), [Purchase\\_sec@maavaishnodevi.net](mailto:Purchase_sec@maavaishnodevi.net)**

**Technical Bid Format**

**Annexure – A**

To,  
The Chief Executive Officer,  
Shri Mata Vaishno Devi Shrine Board,  
Central Office, Katra.

**Subject: e-NIT for Supply of Spices (Masala items) without Onion & Garlic.**

**Ref. No: e-NIT No: CO/Pur/NE/368/679**

**Dated: 30.05.2025**

**Tender Fee**

**UTR No: \_\_\_\_\_**

**EMD/Security deposit**

**UTR No: \_\_\_\_\_**

**Dear Sir,**

I, \_\_\_\_\_ authorized representative of M/s \_\_\_\_\_  
\_\_\_\_\_ hereby submit the e-NIT for the **Supply of Spices  
(Masala items) without Onion & Garlic as per the Technical Parameter mentioned in  
the Annexure - A1 or higher specifications along with samples from time to time during  
the Rate Contract Period or till the finalization of Fresh Rate Contract.**

<b>S. No</b>	<b>Item</b>	<b>Indicative Annual requirement (in Kgs)</b>
1	Zeera Whole	6000
2	Dhania Powder	3200
3	Rajmash Masala	2600
4	Mirch Sabut (Red Chili Whole)	2200
5	Garam Masala	1500
6	Rai Whole	1200
7	Ginger Powder	1000
8	Sambhar Masala	1000

9	Kasoori Methi	1000
10	Dhania Sabut	800
11	Channa Masala	800
12	Elachi Sabaj	600
13	Dal Cheni Whole	600
14	Hing	600
15	Moti Elachi Cardamom Big whole	400
16	Sounf Sabat	300
17	Ajwain	300
18	Tej Patta	100
19	Black Pepper Whole	50
20	Black Pepper Powder	30
21	Loung (Clove Whole)	15

I further affirm that I have read and fully understood the tender notice and agree to abide by all terms and conditions laid in the e.NIT, which are being signed in token of my acceptance. In case, I fail to abide-by the conditions or to carry on the contract to the entire satisfaction of the Shrine Board. I will be liable to the penalties under rules mentioned in the terms and conditions.

Yours faithfully,

Signature\_\_\_\_\_

M/s \_\_\_\_\_

Name of the Contact Person: \_\_\_\_\_

Contact No: \_\_\_\_\_

E-mail Id: \_\_\_\_\_



**OFFICE OF THE CHIEF EXECUTIVE OFFICER,  
SHRI MATA VAISHNO DEVI SHRINE BOARD,**  
Central Office, Jammu Road, Katra (J&K) – 182301  
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**Financial Bid Format**

**Annexure – B**

To,  
The Chief Executive Officer,  
Shri Mata Vaishno Devi Shrine Board,  
Central Office, Katra.

**Subject: e-NIT for Supply of Spices (Masala items) without Onion & Garlic.**

**Ref. No: e-NIT No: CO/Pur/NE/368/679**

**Dated: 30.05.2025**

**Tender Fee**

**UTR No: \_\_\_\_\_**

**EMD/Security deposit**

**UTR No: \_\_\_\_\_**

Dear Sir,

I, \_\_\_\_\_ authorized representative of M/s \_\_\_\_\_ hereby submit the e-NIT for the **Supply of e-NIT for Supply of Spices (Masala items) without Onion & Garlic as per the Technical Parameter mentioned in the Annexure - A1 or higher specifications along with Samples from time to time during the Rate Contract Period or till the finalization of Fresh Rate Contract. The offered rates are NET inclusive of GST and other taxes F.O.R Non Engineering Store, Banganga are as under:-**

<b>S. No</b>	<b>Item</b>	<b>Indicative Annual requirement (in Kgs)</b>	<b>Net Rate of per kg inclusive of GST &amp; FOR Non Engg. Store Banganga, Katra.</b>
1	Zeera Whole	6000	
2	Dhania Powder	3200	
3	Rajmash Masala	2600	
4	Mirch Sabut (Red Chili Whole)	2200	
5	Garam Masala	1500	
6	Rai Whole	1200	
7	Ginger Powder	1000	
8	Sambhar Masala	1000	
9	Kasoori Methi	1000	

10	Dhania Sabut	800	
11	Channa Masala	800	
12	Elachi Sabaj	600	
13	Dal Cheni Whole	600	
14	Hing	600	
15	Moti Elachi Cardamom Big whole	400	
16	Sounf Sabat	300	
17	Ajwain	300	
18	Tej Patta	100	
19	Black Pepper Whole	50	
20	Black Pepper Powder	30	
21	Loung (Clove Whole)	15	

I further affirm that I have read and fully understood the tender notice and agree to abide by all terms and conditions laid in the e.NIT, which are being signed in token of my acceptance. In case, I fail to abide-by the conditions or to carry on the contract to the entire satisfaction of the Shrine Board. I will be liable to the penalties under rules mentioned in the terms and conditions.

Yours faithfully,

Signature \_\_\_\_\_  
M/s \_\_\_\_\_  
Name of the Contact Person: \_\_\_\_\_  
Contact No: \_\_\_\_\_  
E-mail Id: \_\_\_\_\_

**(ON THE LETTER HEAD OF THE FIRM)**

**BIDDER'S DETAIL**

Name of the Supplier / Party / Firm		
Name of the Authorized Representative		
Mailing Address:		
Phone/Landline No		
Mobile No.		
Fax No.		
E-mail Address		
Website Address (if any)		
Bank details for payment through NEFT / RTGS	Name of the Bank:	
	Branch	
	Account No	
	IFSC Code	
	MICR No	

**Note:** Submit a cancelled cheque for verification of above bank details.

**Seal and Signature of the bidder**

Place:

Date:

**(ON THE LETTER HEAD OF THE FIRM)**

**DECLARATION**

I / We hereby declare that no case is pending with the police / court against the bidder / firm / company (Agency). Also, I / We have not been suspended / blacklisted by any PSU / Government Department / Financial Institution / Court etc.

**Seal and Signature of the bidder**

Place:  
Date:

**(ON THE LETTER HEAD OF THE FIRM)**

**Ref. No: CO/Pur/NE/368/679**

**Dated: 30.05.2025**

**NO DEVIATION CERTIFICATE**

Notwithstanding anything mentioned in our bid, we hereby accept all the terms and conditions mentioned in the e.NIT. We hereby undertake and confirm that we have understood the specifications properly and shall supply the material to SMVDSB during the Rate Contract Period or till the finalization of Fresh Rate Contract, whichever is later.

**Seal and Signature of the bidder**

Place:

Date:

The common quality parameters of Spices are detailed as below:-

- Coriander (Dhania)** powder means the powder obtained by grinding clean, sound, dried mature fruits of *Coriandrum sativum* L. It shall be in the form of rough or fine powder. It shall have typical aroma and shall be free from mustiness. It shall be free from mould, living and dead insects, insect fragments, rodent contamination; the powder shall be free from added colour, starch, bleach or preservative. It shall conform to the following standards:—

S. No.	Parameter	Limit
1	Moisture	Not more than 9.0 percent by weight
2	Volatile oil content on dry basis	Not less than 0.09 percent by v/w
3	Total ash on dry basis	Not more than 7.0 percent by weight
4	Ash insoluble in dilute HCl on dry basis.	Not more than 1.5 percent by weight

- 

Sambar Masala: Grade designation and definition of quality of Sambar Masala

S. No	Grade Designation	Moisture content percent by mass (Max.)	Crude fibre on dry weight basis, percent by mass (Max.)	Acide insoluble Ash on dry weight basis percent by mass (Max.)	Volatile oil percent V/M on dry basis (Min.)	Non-Volatile Ether Extract on dry weight basis, percent by mass (Min.)	Salt as Na Cl on dry weight basis, percent by mass (Max.)
1.	Special Grade	8.0	15.0	1.0	0.50	12.0	5.0
2.	Standard Grade	10.0	25.0	1.5	0.20	8.0	10.0

Grade Designation and General Characteristics: Special grade and Standard Grade:

- Shall be obtained by grinding clean, dry and wholesome spices and condiments.
- May contain add starch, pulses, edible oil and edible common salt.
- Shall have fresh and pleasant characteristics taste and flavor associated with the product.
- Shall be free from rancid taste, musty odour, dirt, visible mould growth insect infestations add colorings matter and preservatives other than common salt.
- Shall contain not less than 85% and 80% total species and condiment for special and standard grade respectively.

Safety Standards:

The product:

- Shall confirm to the limits for aflatoxins, metallic contaminants pesticide residue and any other requirements as laid down under the mandatory provision of the Prevention of Food Adulteration Act. Rules, 1954.
- Shall also confirm to the microbiological requirements as laid down below:

S. No.	Parameters	Range
1.	Total viable count	10 <sup>6</sup> per gram (maximum)
2.	Moulds	10 <sup>4</sup> per gram (maximum)
3.	E. Coli	10 <sup>3</sup> per gram (maximum)
4.	Salmonella	Not detectable in 25 gm of the sample

3. Zeera Whole **Cumin (Safed Zeera) whole.**- means the dried mature seeds of *Cuminumcyminum* L. of the Apiaceae family. It shall have characteristic colour, aroma and flavour. It shall be free from live insects, any foreign odour or flavour and mustiness. It shall be free from added colour and harmful substances.

It shall conform to the following requirements, namely:

S. No.	Requirements	Limits
1	Moisture content, percent by mass (maximum)	10.0
2	Total ash, percent by mass on dry basis (maximum)	12.0
3	Acid insoluble ash, percent by mass on dry basis (maximum)	4.0
4	Volatile oil content, ml/100g, on dry basis (minimum)	1.5
5	Extraneous vegetable matter content, percent by (maximum)	3
6	Foreign matter content, percent by mass (maximum)	0.5
7	Mouldy seeds, percent by mass (maximum)	1.0
8	Proportion of damaged/defective fruits, percent by (maximum)	5.0
9	Broken, percent by mass (maximum)	3.0
10	Dead insects, insect fragments, rodent contamination , percent by mass (maximum)	0.5
11	Insect-damaged matter, percent by mass (maximum)	1.0
12	Animal excreta (mg/kg) , (maximum)	1.0
13	Uric Acid , mg/kg on dry basis (maximum)	100

4. **Cardamom (Chhoti Elaichi) Whole** means the dried capsules of nearly ripe fruits of *Elettaria cardamomum* L. Maton Var. *Minuscula* Burkill. The capsules may be light green to brown or pale cream to white when bleached with sulphur dioxide. It shall have characteristic flavour free from any foreign odour, mustiness or rancidity. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. Thrip marks alone should not lead to the conclusion that the capsules have been infested with insects. The product shall be free from added colouring matter and other harmful substances.

It shall conform to the following standards:

S. No.	Parameters	Range
(i)	Extraneous matter	Not more than 1.0 percent by weight
(ii)	Empty and malformed capsules by count	Not more than 3.0 percent by count
(iii)	Immature and shrivelled capsules	Not more than 3.0 percent by weight
(iv)	Moisture	Not more than 13.0 percent by weight
(v)	Total ash on dry basis	Not more than 9.5 percent by weight
(vi)	Volatile oil content on dry basis	Not less than 3.5 percent by v/w
(vii)	Insect damaged matter	Not more than 1.0 percent by weight

5. **Dried Ginger (Sonth, Dried Adrak)] Powder** means the powder obtained by grinding rhizome of office *Zingiber officinale* Roscoe. It shall have characteristic taste and flavor free from musty odour or rancid or bitter taste. It shall be free from mould, living and dead insects, insect fragments and rodent contamination. The powder shall be free from added colouring matter. It shall conform to the following standards:

S. No.	Parameter	Range
(i)	Moisture	Not more than 12.00 percent by weight
(ii)	Total ash on dry basis	
	(a) Unbleached	Not more than 8.0 percent by weight
	(b) Bleached	Not more than 12.0 percent by weight
(iii)	Calcium as Calcium oxide on dry basis:	
	(a) Unbleached	Not more than 1.1 percent by weight
	(b) Bleached	Not more than 2.5 percent by weight
(iv)	Volatile oil content on dry basis	Not less than 1.0 percent by weight
(v)	Water soluble ash on dry basis	Not less than 1.7 percent by weight
(vi)	Acid insoluble ash on dry basis	Not more than 1.0 percent by weight
(vii)	Alcohol (90% v/w) soluble extract on dry basis	Not less than 5.1 percent by weight
(viii)	Cold water soluble extract on dry basis	Not less than 10.9 percent

6. **Mustard (Rai, Sarson) whole** means the dried, clean mature seeds of one or more of the plants of *Brassica alba*. (L). Boiss (Safed rai), *Brassica campestris* L.var, *dichotoma* (Kali Sarson), *Brassica Campestris*, L. Var, yellow Sarson, Syn, *Brassica campestris* L, var *glauca* (Pili Sarson), *Brassica, campestris* L. Var. *toria* (Toria), *Barassica juncea*, (L). Coss et Czern (Rai, Lotni) and *Brassica nigra* (L); Koch (Benarasi rai). It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from the seeds

of Argemone Maxicana L, any other harmful substances and added colouring matter.

It shall conform to the following standards:

S. No.	Parameter	Range
(i)	Extraneous matter	Not more than 2.0 percent by weight
(ii)	Damaged or Shrivelled seeds	Not more than 2.0 percent by weight
(iii)	Moisture	Not more than 10.0 percent by weight
(iv)	Total ash on dry basis	Not more than 6.5 percent by weight
(v)	Ash insoluble in dilute HCl on dry basis	Not more than 1.0 percent by weight
(vi)	Non volatile ether extract on dry basis	Not less than 28.0 percent by weight
(vii)	Volatle oil content on dry basis	Not less than 0.3 percent by v/w
viii)	Insect damaged matter	Not more than 1.0 percent by weight
(ix)	Allyl iso thiocyanate (m/m) on dry basis	
	(a) B nigra	Not less than 1.0 percent by weight
	(b) B Juncea	Not less than 0.7 percent by weight
(x)	P-hydroxybenzyliso-thiocyanate(m/m) on dry basis in sinapist alba	Not less than 2.3 percent by weight
(xi)	Argemone seeds	Absent

7. Moti Elaichi **Large Cardamom (Badi Elaichi) whole** means the dried nearly ripe fruit (capsule) of Amomum subulatum Roxb. The capsule shall have characteristic flavour free from foreign odour, mustiness and rancidity. It shall be free from mould, living and dead insects, insect fragments, rodent contamination. The product shall be free from added colouring matter and any harmful substance.

It shall conform to the following standards:—

S. No.	Parameter	Range
(i)	Extraneous matter	Not more than 1.0 percent by weight
(ii)	Empty and malformed capsules by count	Not more than 2.0 percent by count
(iii)	Immature and shrivelled capsules	Not more than 2.0 percent by weight
(iv)	Moisture	Not more than 12.0 percent by weight
(v)	Ash insoluble in dilute HCl on dry basis.	Not more than 2.0 percent by weight
(vi)	Total ash on dry basis	Not more than 8.0 percent by weight
(vii)	Volatile oil content of seeds on dry basis	Not less than 1.0 percent by v/w.
(viii)	Insect damaged matter	Insect damaged matter

8. **TEJPAT.**- "Tejpata" means the dried leaves of the tree *Cinnamomum tamala*, Nees and Ebermof family *lauraceae*, which shall have characteristic aroma and shall be clean and free from musty odour, off-flavor, mould growth, insect infestation, rodent contamination and other impurities except to the extent as per the requirements given below. It shall be free from admixture of leaves other than Tejpata.

It shall conform to the following requirements, namely:-

S.No	Characteristics	Requirements
(i)	Moisture content, per cent. by mass, on drybasis( <i>Maximum</i> )	10.0
(ii)	Extraneous matter, per cent. by mass, on drybasis ( <i>Maximum</i> )	1.0
(iii)	Shrivelled and discoloured leaves, per cent. bymass, on dry basis( <i>Maximum</i> )	10.0
(iv)	Cut and broken leaves, per cent. by mass, on dry basis( <i>Maximum</i> )	20.0
(v)	Insect bored and diseased leaves, per cent. bymass, on dry basis( <i>Maximum</i> )	10.0
(vi)	Twigs, leafstalk, per cent. by mass, on dry basis( <i>Maximum</i> )	5.0
(vii)	Volatile oil content, (ml/100g) on dry basis( <i>Minimum</i> )	0.5
(viii)	Uric acid, mg/kg, on dry basis ( <i>Maximum</i> )	100.0

## 9) Channa Masala:-

**Name:** Chole Masala / Chana Masala Powder

**Category:** Blended spice mix

### Description:

Channa Masala is a flavorful blend of various ground spices, specifically designed to enhance the taste and aroma of cooked chickpeas (chole). It typically includes ingredients like dry mango powder (amchur), cumin, coriander, black pepper, chili, clove, cardamom, cinnamon, and asafoetida. This masala provides a tangy, spicy, and robust flavor profile that is essential to North Indian cuisine.

Channa Masala should appear as a free-flowing, dry powder with a characteristic color (ranging from light to dark brown), depending on the spice blend. It must possess a pleasant, typical aroma and flavor without any musty or rancid odors.

### General FSSAI Guidelines for Blended Masalas:

Since Channa Masala is a **proprietary blended spice**, it comes under the broader category of "**Blended Masala (Curry Powder Type)**" as per FSSAI's Chapter 2.9 of the Food Product Standards.

### Quality Parameters:

S. No.	Parameter	FSSAI Limit
1	Moisture	Not more than <b>10.0%</b> by weight
2	Total Ash	Not more than <b>8.0%</b> by weight
3	Ash Insoluble in Dilute HCl	Not more than <b>1.5%</b> by weight
4	Crude Fiber	Not more than <b>6.0%</b> by weight
5	Non-volatile ether extract	Not less than <b>12.0%</b> by weight
6	Extraneous Matter	Not more than <b>1.0%</b>

#### Additional Notes:

- It shall be free from added artificial coloring agents, preservatives, starch, or any other foreign substances.
- It should be free from musty odor, fungal growth, live/dead insects, rodent contamination, and other visible impurities.
- Packaging must ensure protection from moisture and light to preserve volatile oils and aroma.

#### Recommended Storage:

Keep in a cool, dry place in an airtight container. Avoid direct sunlight and moisture exposure.

#### 10) Garam Masala:-

**Other Names:** Hot Spice Mix / Warm Spice Blend

**Category:** Blended spice (Traditional Indian mix)

#### Description:

**Garam Masala** is a classic and aromatic blend of ground spices, widely used in Indian cuisine. The name "Garam" means "hot" in Hindi—not in terms of spiciness, but because these spices are considered to raise body temperature and enhance digestion as per Ayurveda.

Garam Masala typically contains a combination of spices such as cumin, coriander, black pepper, cloves, cinnamon, cardamom, nutmeg, bay leaf (tej patta), and sometimes dried ginger or fennel. The exact composition varies by region and household, giving each blend a unique aroma and taste.

It is used either during the cooking process or sprinkled at the end to add a fragrant finish to curries, dals, rice, and vegetable dishes.

**Appearance:** Fine or semi-coarse powder with a dark brown color and a highly aromatic fragrance.

#### FSSAI Quality Parameters (under Blended Masala category):

S. No.	Parameter	FSSAI Limit
1	Moisture	Not more than <b>10.0%</b> by weight
2	Total Ash	Not more than <b>8.0%</b> by weight
3	Ash Insoluble in Dilute HCl	Not more than <b>1.5%</b> by weight

S. No.	Parameter	FSSAI Limit
4	Crude Fiber	Not more than <b>6.0%</b> by weight
5	Non-volatile ether extract	Not less than <b>12.0%</b> by weight
6	Extraneous Matter	Not more than <b>1.0%</b>

### Additional Guidelines:

- The product must be free from:
  - Mold, living or dead insects, rodent contamination
  - Added colors, preservatives, artificial flavors, or starch
- It should retain the natural color and aroma of its constituent spices.
- Must comply with hygiene and packaging standards under FSSAI regulations.

### Packaging & Storage:

Garam Masala should be stored in moisture-proof, airtight containers away from sunlight to preserve its aroma and essential oils.

11) Hing (Asafoetida):-

### Other Names:

- **English:** Asafoetida
- **Botanical Name:** *Ferula assa-foetida*
- **Hindi:** हींग
- **Common forms:** Compounded Asafoetida (Powdered or Solid)

**Hing** is a pungent-smelling spice derived from the resin of the roots or stem of certain species of *Ferula*, a perennial herb native to Iran and Afghanistan. Since natural asafoetida is resinous and very strong, it is usually processed into a **compounded form** (solid or powder), diluted with rice flour, maida, or gum arabic to make it usable in cooking.

Despite its strong sulfurous smell in raw form, hing imparts a smooth umami flavor when cooked, especially in dals, curries, pickles, and vegetarian Indian dishes. It acts as both a flavour enhancer and a digestive aid.

Types of Hing (Asafoetida) as per FSSAI:

1. **Compounded Asafoetida (Solid)**
2. **Compounded Asafoetida (Powder)**

These are the commercially available and FSSAI-regulated forms used in households and food businesses.

FSSAI Quality Parameters for Compounded Asafoetida:

#### A. Compounded Asafoetida (Solid)

S. No.	Parameter	FSSAI Limit
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S. No.	Parameter	FSSAI Limit
1	Moisture	Not more than <b>10.0%</b> by weight
2	Total Ash	Not more than <b>18.0%</b> by weight
3	Acid Insoluble Ash	Not more than <b>5.0%</b> by weight
4	Alcohol-Soluble Extract	Not less than <b>50.0%</b> by weight

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#### B. Compounded Asafoetida (Powder)

S. No.	Parameter	FSSAI Limit
1	Moisture	Not more than <b>10.0%</b> by weight
2	Total Ash	Not more than <b>15.0%</b> by weight
3	Acid Insoluble Ash	Not more than <b>5.0%</b> by weight
4	Alcohol-Soluble Extract	Not less than <b>45.0%</b> by weight

---

#### **Additional Notes:**

- Should be free from any added coloring matter, starch, artificial flavors, or preservatives.
- Must not contain any foreign material, extraneous matter, insects, or rodent contamination.
- The aroma should be strong and characteristic of asafoetida.
- Adulteration with cheaper resins or fillers is prohibited.

#### **Storage Instructions:**

- Keep in a tightly sealed container, away from moisture, air, and light.
- Hing is highly volatile, and its aroma can affect other nearby ingredients.

#### **12) Kasoori Methi:-**

##### **Other Names:**

- **English:** Dried Fenugreek Leaves
- **Hindi:** कसूरी मेथी
- **Botanical Name:** *Trigonella foenum-graecum* L.
- **Type:** Dried leafy herb

##### **Description:**

**Kasoori Methi** refers to dried leaves of the fenugreek plant, primarily used as a herb in Indian cuisine. The term “Kasoori” originates from “Kasur” (a place in Punjab, Pakistan), known for high-quality methi leaves. When dried, the leaves retain their strong, slightly bitter aroma and flavor, often described as a cross between celery and maple.

It is widely used in dishes like curries, dals, naan, and vegetable preparations to enhance flavor. Its usage in small quantities delivers a rich aroma and a unique bitterness that adds depth to food.

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## **FSSAI Quality Parameters for Dried Fenugreek Leaves (Kasoori Methi):**

**As per FSSAI – Chapter 2.9: Salt, Spices, Condiments and Related Products**

<b>S. No.</b>	<b>Parameter</b>	<b>FSSAI Limit</b>
1	Moisture	Not more than <b>10.0%</b> by weight
2	Total Ash	Not more than <b>15.0%</b> by weight
3	Ash Insoluble in Dilute HCl	Not more than <b>3.0%</b> by weight
4	Extraneous Matter (plant origin)	Not more than <b>2.0%</b> by weight
5	Foreign Matter (non-plant origin)	Not more than <b>0.5%</b> by weight
6	Damaged/Discoloured Leaves	Not more than <b>5.0%</b> by weight
7	Mouldy Leaves	Not more than <b>1.0%</b> by weight
8	Insect-Infested Leaves	Not more than <b>1.0%</b> by weight

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### **Additional Notes:**

- The leaves must have a natural greenish-brown color with a characteristic bitter aroma.
- Should be free from mold, living or dead insects, rodent contamination, added coloring agents, and artificial preservatives.
- Adulteration with grass, weeds, or other leaves is strictly prohibited.

### **Packaging & Storage:**

- Should be packed in moisture-proof, food-grade material.
- Store in a cool, dry place away from direct sunlight and humidity to preserve its natural aroma and bitterness.

## **13) Rajmash Masala:-**

### **Other Names:**

- Kidney Bean Masala Blend
- Rajma Masala Powder

### **Description:**

Rajmash Masala is a specially formulated blend of spices used predominantly to

enhance the flavor of kidney bean (rajma) dishes. This spice mix typically contains cumin, coriander, chili powder, turmeric, garam masala, dry mango powder (amchur), and other aromatic spices. It imparts a balanced, spicy, and tangy flavor characteristic of traditional rajma curry recipes in North Indian cuisine.

Rajmash Masala should be a free-flowing powder with a consistent blend of spices that retains the typical aroma and flavor of its constituents. It must be free from any mustiness, foreign matter, or adulterants.

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### **FSSAI Quality Parameters:**

<b>S. No.</b>	<b>Parameter</b>	<b>Limit</b>
1	Moisture	Not more than <b>10.0%</b> by weight
2	Total Ash	Not more than <b>8.0%</b> by weight
3	Ash Insoluble in Dilute HCl	Not more than <b>1.5%</b> by weight
4	Crude Fiber	Not more than <b>6.0%</b> by weight
5	Non-volatile Ether Extract	Not less than <b>12.0%</b> by weight
6	Extraneous Matter	Not more than <b>1.0%</b>

---

### **Additional Notes:**

- The spice blend should be free from live or dead insects, mold, rodent contamination, and insect fragments.
- It must not contain any artificial coloring agents, preservatives, starch, or any foreign substances.
- The aroma must be characteristic of the constituent spices with no off or rancid odors.
- Packaging should ensure protection from moisture and light to maintain freshness and potency.

### **14) Black Pepper Powder:-**

#### **Other Names:**

- Kali Mirch (Hindi)
- *Piper nigrum* L. (Botanical Name)
- Ground Black Pepper

#### **Description:**

Black Pepper Powder is the finely ground form of dried, matured, and clean black peppercorns (*Piper nigrum* L.). It is widely used as a universal spice to add pungency and flavor to a variety of cuisines worldwide. The powder should be free-flowing, with a dark brown to black color, characteristic pungent aroma, and sharp taste.

The powder must be free from mustiness, foreign matter, mold, living or dead insects, and should not contain any added colors, starch, bleaching agents, or preservatives. Proper processing and storage are essential to preserve the natural volatile oils responsible for its aroma and flavor.

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### FSSAI Quality Parameters:

S. No.	Parameter	Limit
1	Moisture	Not more than <b>12.0%</b> by weight
2	Volatile Oil Content (on dry basis)	Not less than <b>2.0%</b> by volume/weight
3	Total Ash (on dry basis)	Not more than <b>7.0%</b> by weight
4	Ash Insoluble in Dilute HCl (on dry basis)	Not more than <b>2.0%</b> by weight
5	Extraneous Matter	Not more than <b>2.0%</b> by weight

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### Additional Notes:

- The powder must not contain any added coloring, starch, or preservatives.
- It should be free from mold, insect fragments, rodent contamination, and mustiness.
- Storage should be in moisture-proof containers away from heat and light to maintain aroma and flavor.

### 15) Dal Chini Whole:-

#### Other Names:

- **English:** Cinnamon Sticks / Whole Cinnamon
  - **Botanical Name:** *Cinnamomum verum* or *Cinnamomum cassia*
  - **Hindi:** दालचीनी साबुत
- 

### Description:

**Dal Chini Whole** refers to the dried bark of the cinnamon tree, typically in stick form. It is one of the oldest and most popular spices used worldwide for its sweet, warm, and aromatic flavor. The whole cinnamon sticks are rolled layers of bark, brownish in color, with a distinctive fragrant aroma.

Dal Chini is used both in whole and powdered form in Indian cooking, desserts, beverages, and traditional medicines. High-quality whole cinnamon sticks should be clean, free from molds, insects, and foreign matter. The aroma should be strong, characteristic, and free from mustiness or off-odors.

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### FSSAI Quality Parameters for Dal Chini Whole:

S. No.	Parameter	Limit
1	Moisture	Not more than <b>12.0%</b> by weight
2	Total Ash	Not more than <b>8.0%</b> by weight
3	Ash Insoluble in Dilute HCl	Not more than <b>1.5%</b> by weight
4	Volatile Oil Content	Not less than <b>1.0%</b> by weight (typical)
5	Extraneous Matter	Not more than <b>1.0%</b> by weight

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### Additional Notes:

- The sticks should be uniform in color and texture, free from added colors, preservatives, or any artificial treatments.
- The product must be free from mold, live or dead insects, rodent contamination, and foreign matter.
- Proper packaging in moisture-proof containers is necessary to retain aroma and prevent spoilage.

### 16) Sounf Sabut (Whole Fennel Seeds):-

#### Other Names:

- **English:** Fennel Seeds
  - **Botanical Name:** *Foeniculum vulgare* Mill.
  - **Hindi:** सौंफ साबुत
- 

#### Description:

**Sounf Sabut** refers to the dried, mature seeds of the fennel plant. These seeds are small, elongated, and greenish to yellowish-brown in color, with a sweet, aromatic flavor reminiscent of anise or licorice. Fennel seeds are widely used in Indian cuisine as a digestive aid, mouth freshener, and flavoring agent in sweets, curries, and spice blends.

High-quality fennel seeds should be clean, free from foreign matter, molds, and insect infestation. The seeds should have a strong characteristic aroma and a sweet, slightly warm taste.

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### FSSAI Quality Parameters for Whole Fennel Seeds:

S. No.	Parameter	Limit
1	Moisture	Not more than <b>10.0%</b> by weight
2	Total Ash	Not more than <b>7.0%</b> by weight
3	Ash Insoluble in Dilute HCl	Not more than <b>1.5%</b> by weight
4	Volatile Oil Content (on dry basis)	Not less than <b>2.5%</b> by weight (typical)
5	Extraneous Matter	Not more than <b>1.0%</b> by weight

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## Additional Notes:

- The seeds must be free from mold, insects, rodent contamination, and mustiness.
- No added coloring, preservatives, or artificial substances should be present.
- Proper storage in airtight, moisture-proof containers is necessary to maintain freshness and aroma.

## 17) Ajwain (Carom Seeds):-

### Other Names:

- **English:** Carom Seeds
- **Botanical Name:** *Trachyspermum ammi* (L.) Sprague
- **Hindi:** अजवाइन

### Description:

**Ajwain** refers to the dried seeds of the *Trachyspermum ammi* plant. These tiny, oval-shaped seeds are pale green to grayish in color and have a strong, thyme-like aroma with a pungent, slightly bitter taste. Ajwain is commonly used in Indian cooking to add flavor to breads, snacks, pickles, and spice blends. It also has digestive and medicinal properties in traditional Ayurvedic practices.

Good quality ajwain seeds should be clean, free from foreign matter, insects, and molds. They must retain their natural aroma and pungency without any mustiness or off-odors.

### FSSAI Quality Parameters for Ajwain Seeds:

S. No.	Parameter	Limit
1	Moisture	Not more than <b>10.0%</b> by weight
2	Total Ash	Not more than <b>7.0%</b> by weight
3	Ash Insoluble in Dilute HCl	Not more than <b>1.5%</b> by weight
4	Volatile Oil Content (on dry basis)	Not less than <b>2.5%</b> by weight (typical)
5	Extraneous Matter	Not more than <b>1.0%</b> by weight

### Additional Notes:

- Must be free from live or dead insects, molds, rodent contamination, and any foreign material.
- No artificial colors, preservatives, or starch additives should be present.
- Store in airtight, moisture-proof containers away from direct sunlight to preserve flavor and aroma.

## 18) Dhania Sabut (Whole Coriander):-

### Other Names:

- **English:** Whole Coriander Seeds
- **Botanical Name:** *Coriandrum sativum* L.
- **Hindi:** धनिया साबुत

### Description:

**Dhania Sabut** refers to the dried mature seeds of the coriander plant, which are round, yellowish-brown, and have a warm, aromatic flavor with citrusy undertones. It is a widely used spice in Indian cooking, forming a base for many masalas and curries.

High-quality whole coriander seeds should be clean, free from foreign matter, insects, and molds. The seeds must have a characteristic aroma and be free from mustiness or off odors.

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### FSSAI Quality Parameters for Whole Coriander Seeds:

S. No.	Parameter	Limit
1	Moisture	Not more than <b>9.0%</b> by weight
2	Volatile Oil Content (on dry basis)	Not less than <b>0.4%</b> by weight
3	Total Ash	Not more than <b>8.0%</b> by weight
4	Ash Insoluble in Dilute HCl	Not more than <b>1.5%</b> by weight
5	Extraneous Matter	Not more than <b>1.0%</b> by weight

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### Additional Notes:

- The seeds should be free from live or dead insects, molds, rodent contamination, and any adulterants.
- Should not contain added colors, starch, bleaching agents, or preservatives.
- Proper packaging and storage in moisture-proof containers help preserve aroma and quality.

### 19) Mirch Sabut (Red Chili Whole):-

#### Other Names:

- **English:** Whole Red Chili
- **Botanical Name:** *Capsicum annuum* L. or *Capsicum frutescens* L.
- **Hindi:** मिर्च साबुत

### Description:

**Mirch Sabut** refers to the dried, whole mature red chili peppers. These are used extensively in Indian cooking to impart heat, color, and flavor to dishes. The chilies vary in size, shape, and pungency depending on the variety and origin.

Whole red chilies should be clean, dry, and free from foreign matter, molds, insects, and rodent contamination. The color should be bright red to deep red, and the aroma pungent but fresh, without mustiness or off odors.

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## FSSAI Quality Parameters for Whole Red Chili:

S. No.	Parameter	Limit
1	Moisture	Not more than <b>12.0%</b> by weight
2	Capsaicin Content (active pungency)	Not less than <b>0.3%</b> by weight (typical)
3	Total Ash	Not more than <b>8.0%</b> by weight
4	Ash Insoluble in Dilute HCl	Not more than <b>1.5%</b> by weight
5	Extraneous Matter	Not more than <b>1.0%</b> by weight

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### Additional Notes:

- Should be free from mold, live or dead insects, rodent contamination, and adulterants.
- No added colors, starch, preservatives, or bleaching agents allowed.
- Proper storage in moisture-proof, airtight packaging to retain pungency and color is essential.

## 20) Black Pepper Whole

### Other Names:

- **English:** Black Peppercorns
- **Botanical Name:** *Piper nigrum* L.
- **Hindi:** काली मिर्च साबुत

### Description:

**Black Pepper Whole** refers to the dried, mature, and cleaned peppercorns harvested from the *Piper nigrum* vine. These small, round, wrinkled black berries are the most commonly used spice worldwide, known for their pungent flavor and characteristic aroma. Black peppercorns add heat and depth to savory dishes and spice blends.

High-quality whole black peppercorns are firm, uniformly black or dark brown, free from foreign matter, molds, insect infestation, and rodent contamination. They must retain their natural pungency and aroma without any musty or off odors.

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## FSSAI Quality Parameters for Whole Black Pepper:

S. No.	Parameter	Limit
1	Moisture	Not more than <b>12.0%</b> by weight
2	Volatile Oil Content (on dry basis)	Not less than <b>2.0%</b> by weight
3	Total Ash	Not more than <b>7.0%</b> by weight
4	Ash Insoluble in Dilute HCl	Not more than <b>2.0%</b> by weight
5	Extraneous Matter	Not more than <b>2.0%</b> by weight

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## Additional Notes:

- The peppercorns must be free from added color, starch, preservatives, or bleaching agents.
- Should be free from mold, insect fragments, rodent contamination, and mustiness.
- Proper packaging in airtight, moisture-proof containers preserves aroma and pungency.

## 21) Loung (Clove Whole):-

### Other Names:

- **English:** Clove
  - **Botanical Name:** *Syzygium aromaticum* (L.) Merr. & L.M. Perry
- 

### Description:

**Loung (Clove Whole)** consists of the dried flower buds of the clove tree. The buds are dark brown, with a hard texture, and have a strong, aromatic, and slightly sweet fragrance. Cloves are used extensively as a spice in Indian cuisine, in spice blends, for flavoring sweets, beverages, and also in traditional medicine due to their antiseptic properties. Good quality whole cloves should be uniform in size, with intact heads and stems, free from molds, insect infestation, or foreign matter. The aroma must be strong and characteristic, without any mustiness or off-odors.

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### FSSAI Quality Parameters for Whole Clove:

S. No.	Parameter	Limit
1	Moisture	Not more than <b>12.0%</b> by weight
2	Total Ash	Not more than <b>7.0%</b> by weight
3	Ash Insoluble in Dilute HCl	Not more than <b>1.5%</b> by weight
4	Volatile Oil Content (on dry basis)	Not less than <b>15.0%</b> by weight (typical)
5	Extraneous Matter	Not more than <b>1.0%</b> by weight

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### Additional Notes:

- Cloves must be free from live or dead insects, molds, rodent contamination, and foreign matter.
- No artificial colors, preservatives, or bleaching agents should be present.
- Should be stored in moisture-proof, airtight packaging to retain aroma and prevent spoilage.