
ไทยแลนด์ เบอร์มา บอร์ดอร์ คอนซอร์เตียม

THAILAND BURMA BORDER CONSORTIUM

12/5 ถนนคอนเวนต์ สีลม กรุงเทพฯ 10500 โทร. 02-238-5027-8 แฟกซ์ 02-266-5376

12/5 Convent Road, Bangrak, Bangkok 10500, Tel: 02-238-5027-8, Fax: 02-266-5376

E-mail: procurement@tbbc.org

Date: _____

To: _____ (Company)

_____ (Address)

INVITATION TO TENDER

TENDER NOTICE NO. [BF-2010-2](#)

Blended Food for Consumption [1 November 2010 to 31 March 2011](#)

For Refugee Camps in Thailand

General Information:

The Thailand Burma Border Consortium (TBBC), the “**Buyer**”, is a non-profit organisation providing food and relief assistance to displaced persons from Burma who are living in official camps in Thailand. The **Buyer** invites your, the “**Seller’s**”, firm bid for the supply of **Fortified Blended Food** for delivery to the refugee camps in accordance with the conditions set out in this package of documents.

The tendering documents (all in English with Thai translation), which are included in this package, comprise of:

- a. **Invitation to Tender** (this document)
- b. **Attachment No.1:** Fortified Blended Food Specification
- c. **Attachment No.2:** Delivery Schedule
- d. **Attachment No.3:** Print Marking
- e. **Attachment No.4:** Terms and Conditions
- f. **Attachment No.5:** Bidding Form (Form 001)
- g. **Attachment No.6:** Vendor Profile

Tendering Conditions & Requirement:

1. **Quality:** Fortified blended food is pre-cooked or partially-cooked, flour product, derived from a mixture of rice and soybeans and fortified with vitamin and mineral premixes, all in the correct proportion. The rice must be pre-cooked or partially cooked and the soybeans must be thoroughly precooked by extrusion, roasting, or equivalent technique, and then milled, blended, and fortified with vitamin and mineral premixes. The final product should have a shelf-life of not less than 6 months, and require a cooking time of approximately 5 to 10 minutes. **Please see Attachment 1 for Fortified Blended Food Specification.**
2. **Quantity:** **Approximately 247.25 Metric Tonns net**, to be split into **five lots for dispatch on monthly basis**. The actual delivery quantity may be different due to possible changes in camp population. Please see the attached **Delivery Schedule** for details and conditions.

Remark: Although it would be unlikely, the **Buyer** reserves the right to award partial contracts to different suppliers; therefore, **Sellers** may be granted contracts for only a portion of their bid proposal.

3. Packing:

- 3.1) **Inner Bag:** The Blended Food must be packed in strong PE (polyethylene) bags containing **not less than 25 kilogram net weight per bag** (net weight means the weight of the blended food only, excluding bag weight). The minimum thickness of the PE inner bag is 160 microns per bag (80 microns per bag side). The bag should be heat-sealed to prevent moisture penetration.
- 3.2) **Outer Bag:** Each inner bag to be put in a new laminated woven PP (polypropylene), white colour, with a minimum weight of 80 gram per bag. The outer bag must be firmly sewn with double machine stitching.
- 3.3) **Marking:** Each outer bag must be printed with the required marking (See Attachment 2) preferably in black or dark blue colour.

4. Quote:

- **Quote Terms: Ex-Factory or Ex-Warehouse Thailand** price must be quoted in Thai Baht per Metric Tonne net. Under this term, the Seller must be responsible for the processing and all costs (to be included in price) in relation to freight, taxes, duties, clearance, demurrage and storage, acquisition of the approval from Thailand Food & Drug Administration(FDA), transportation of goods to the Seller's warehouse in Thailand, and on-loading of consignments onto the Buyer's assigned transportation. The cost of transportation from the point of loading (at the **Seller's** factory or warehouse in Thailand) to the refugee camp destinations will be borne by the **Buyer**.
- **Price Validity:** The price offered shall be fixed during the duration of the contract, or at least until the completion of all deliveries, and is not subject to review. The quantity stated above and as specified in the attached Delivery Schedule are closely-estimated quantities based on estimated camp population. The actual delivery quantities may be different due to possible changes in the population. Within the contract period, in case the **Buyer** has to order more, the price(s) offered must be maintained for any possible increase of up to **10% of the contracted total quantity**. The Buyer will not be responsible for any costs incurred by the Seller if the actual quantities ordered are less than the estimated quantity.
- The attached TBBC official **Bidding Form-Standard (Form 001)** must be used when submitting bids.

5. Delivery:

It is the Seller's responsibility to have the blended food ready at its factory or warehouse in Thailand by the date(s) specified in the delivery schedule. The **Buyer** will assign a transportation company which will arrange trucks to pick-up the goods at the **Seller's** factory or warehouse and deliver to the destinations.

- Dispatch periods, frequency, and quantities are summarized on the **Delivery Schedule** attached to this invitation to Tender. The collection of the goods by the **Buyer's** transport agency is required on a monthly basis, **normally between the 16th-24th** of each month. The dispatch shall commence in **October 2010** and shall be deemed as completed once the full amount has been received by the Buyer, or by **February 2011, whichever come first**.
- The delivery quantities stated in the Delivery Schedule are best estimates based on projected camp population during the consumption period. The **Buyer** reserves the right to amend the delivery/dispatch schedule during the course of the execution of this contract, according to actual needs. The exact quantities and the exact dispatch date(s) are subjected to confirmation from the TBBC Bangkok Office in the form of an **official Purchase Order** being faxed directly to the Seller at least 10 days prior to the proposed delivery date.

- The **Seller**, at least one week in advance, should confirm with the TBBC Bangkok Office and TBBC's assigned transportation company of the appointment for date and time of dispatch. If the goods are not ready for dispatch by the periods specified in the Purchase Orders, causing the delay in deliveries, the contract may be suspended at the **Buyer's** discretion.

6. Inspection:

- The **Buyer**, at its own expense, will appoint a Superintendence Company to conduct inspections covering the checks on quality, quantity, weight, and packing, including the supervision of loading the blended food. As necessary, the superintendence might also include the inspection of raw materials and production facilities in relation to hygienic handling of blended food. The inspection will normally take place at the loading point, and sometimes at the camp destination if necessary. The **Buyer** reserves the right to inform or not to inform the **Seller** about the date, time and place of inspection.
- If the consignment in whole or in part be found substandard or of defective quality, or under-quantity (to be determined by shortage on total / average net weight) by the Inspection Company, the **Buyer** reserves the right to reject the consignment and expect immediate replacement (for substandard quality), or require the **Seller** to provide additional quantity to cover the shortage (if under-quantity).
- On arrival in the camps, the blended food bags will be unloaded, counted, and randomly weighed by Camp Committee Representatives and/or TBBC Field staff. During the unloading and the distribution of blended food to recipients, the physical quality of blended food will be observed. If the consignment in whole or in part on arrival or during the distribution at final destination be found substandard or under-quantity (to be determined by shortage on total / average net weight), the contract may be declared unfulfilled at the Buyer's discretion and the Buyer reserve the right to penalize the Seller (See Attachment 4, Part 5 for details).
- Some sample of blended food will be taken during the inspection or from camp(s) after arrival of supplies and sent for laboratory analysis. The laboratory test will normally take time (up to 2 to 3 weeks after the inspection or receiving samples) to determine the results. If the results of any tests indicate a substandard quality after receipt and distribution of supplies, the contract shall be declared unfulfilled at the Buyer's discretion and the Buyer reserves the right to penalize the Seller (See Attachment 4, Part 5 for details).

7. Specific Conditions & Requirements:

**** IMPORTANT **:** The **Seller** has to agree with the following requirements and conditions, otherwise its bid will not be considered by the **Buyer**.

- 7.1 Required Certificates:** The factory that will produce fortified blended food must be **HACCP and GMP certified**, and **Halal Certified**. In addition, factories with operations based in Thailand must have a **Food Manufacturing License** issued by Thailand's Ministry of Public Health.
- 7.2 FDA Approval:** If obligated by Thai Regulations to acquire the approval from Thailand's Food & Drug Administration (FDA) for blended food, i.e. for factories outside Thailand and factories in Thailand who do not have a Food Manufacturing License, it is the **Seller's** responsibility to acquire the **FDA approval** for the blended food which must be ready prior to TBBC's first dispatch schedule.
- 7.3 Audit/Inspection:** Any audit / inspection by the Buyer or its representative on the factory's facilities and production process, both prior to contract award (during the bid evaluation process) or after contract award, must be permitted and receive cooperation from by the **Seller/Factory**.

7.4 Importation: The **Buyer** is not an organisation with duty-exemption status and doesn't have import capability. If the product's country of origin is outside Thailand, the **Seller** is required to handle all import procedures by itself and will be obligated by Thai regulations to pay import duty. This also includes assigning a shipping company and import agency as necessary.

In addition, as the Ex-factory/Ex-warehouse Thailand terms is required, the **Seller** must be responsible for any costs incurred prior to the pick-up of the consignment by the **Buyer** at the **Seller's** factory or warehouse including the cost of warehouse rental, etc.

7.5 Premix Ordering: As specified in Attachment No.1, the Seller should acquire vitamin and mineral premixes from **Hexagon Nutrition PVT. Ltd.** in India only (**DPO (Thailand) Ltd.** is Hexagon Nutrition's representative in Thailand). The product codes for TBBC's premix formula are "**Fortivit-TBBC**" for vitamin premix, and "**Fortimin-TBBC**" for mineral premix. The **Seller** must be responsible for premix ordering (or import it if necessary) and manage its own inventory to ensure enough premix for production while maintaining the quality/shelf-life.

7.6 Timing of Production: At the point of dispatch, the goods should not be produced for longer than 10 weeks, to be identified by the manufacturing date on the bags. This is to provide a reasonable **storage life** once the goods are received by end beneficiaries.

7.7 Urgent/Extra Needs: Since the **Buyer's** work is to provide food and relief assistance to refugees, it is possible that there will be urgent needs for extra supplies of blended food during the contract period. The Seller should understand the nature of this work and be willing to cooperate to meet the **Buyer's** needs.

8. Bidding Procedure:

8.1 Bidding Procedure:

- a) Interested suppliers are required to contact TBBC's Bangkok Office to express their interest by [Friday 9 July 2010](#).
- b) **The interested suppliers must submit the bid including all required documents and sample(s) set out in Part 8.2 below by hand or by mail to:**

Apatchana Neumthaisong, Procurement Manager
Thailand Burma Border Consortium
12/5 Convent Road, Bangrak, Bangkok 10500
Tel: (66-2) 238-5027 to 8, Fax: (66-2) 266-5376
Email: procurement@tbbc.org
[before 12:00 noon, Friday 23 July 2010.](#)

8.2 Bidding Requirement:

8.2.1 Documents Required:

All interested suppliers must submit the following documents to TBBC's Bangkok Office prior to the bid closing deadline, otherwise the bid will not be considered.

- a) **TBBC's Bidding Form (Attachment No.5):** completed, signed, and stamped by authorised person(s). Bidding Form(s) must be submitted in **Sealed Envelope(s)** and sent to TBBC Bangkok by hand or by mail only. Bidding Forms which have been filled incorrectly will not be considered.
- b) **Production Process Chart** showing the actual production process and method, including critical control points, that the **Seller** will use to produce fortified blended food if it wins the contract.

- c) **TBBC's Factory Questionnaire (Attachment No.6)**: completed, signed, and stamped by authorised person(s).
- d) **Copy of the factory's HACCP, GMP, and Halal Certificates**
- e) **Copy of company registration document**
- f) **Copy of Identification Card** of the authorised person who signs TBBC's Bidding Form and whose name is shown on the company's registration documents and/or letter of authorisation.
- g) **Statement of the Company's Bank Account. New suppliers**, including the suppliers who are contacting TBBC for the first time or those who have never been awarded TBBC contract(s) for the camp(s), must submit with the tender the Statement of the Company's Account with at least six-month transaction history issued and verified by the bank.

For current/previous suppliers, who have previously been awarded TBBC contract(s), the Bank Statement is not required to be submitted with the tender. However, as necessary, the Buyer reserves the right to request the current/previous suppliers to submit its Bank Statement prior to contract award.

Remark: All copied documents must be identified "True Copy", stamped, and signed by the authorized person(s). A letter of authorization is required, if the name of the person(s) who signs TBBC's Bidding Form is different from the name(s) stated in the company's registration document.

8.2.2 Sample Required:

The interested bidder is required to submit samples as follows:

- a) **A one-kilogramme sample of fortified blended food:** to be packed in four sealed bags of 250 grams each, with the name of the **Seller** clearly labelled on each bag. The sample must be produced by using the exact composition of raw materials (except for vitamin and mineral premixes) and by the actual production technique as the blended food that the **Seller** will supply if it wins the contract. The sample must represent the actual quality of blended food that the **Seller** can supply, including, but not limited to, texture, taste, and smell, and cooking time required. It is preferred that the actual vitamin and mineral premixes are mixed in the blended food sample, but this is not compulsory.
- b) **Sample of "empty and sealed" inner bag and outer bag** (or swatches of materials if bags are not available) using the same quality of materials and the same sealing quality/technique which will be used for blended food packing (no marking is required). If material swatches are provided instead of bags, other "empty and sealed" bag samples should also be submitted just to show the quality of the seal(s).

For more information about this tender contact Apatchana Neumthaisong at TBBC's Bangkok Office at Tel: (02) 238-5027-8 or e-mail: procurement@tbbc.org

Thailand Burma Border Consortium

Attachment No. 1

Fortified Blended Food Specification

1. Introduction:

Fortified blended food is a pre-cooked or partially-cooked, flour product, derived from a mixture of cereals and other ingredients (mainly legumes, pulses, possibly sugar and vegetable oil, etc.) and fortified with vitamin-mineral premixes, all in the correct proportion. The cereals and legumes must be milled, blended, and pre-cooked and/or partially-cooked by extrusion, roasting, or equivalent technique, and then fortified with a vitamin-mineral premix. Blended food is not an instant product but pre-cooked or partially-cooked to prolong the shelf-life and eliminate thermolabile and anti-nutritional factors found in most legumes. The final product should have a shelf-life of not less than 6 months, and require a cooking time of 5 to 10 minutes.

Fortified blended food was first developed and introduced by the World Food Programme (WFP). In consultation with and with suggestions from WFP, the Thailand Burma Border Consortium (TBBC) has included fortified blended food in its food basket. The purpose is to improve the intake of vitamins and minerals for all displaced persons and to prevent chronic malnutrition in children.

Throughout this document, most of the information, specifications, and requirements are contributed either from WFP's materials or advice from WFP's experts, although the composition and premix specification has been slightly adapted to suit local conditions and availability. TBBC would like to acknowledge and appreciate the World Food Programme for its expertise and support which made it possible for TBBC to implement this project.

2. Composition:

TBBC uses rice and soybeans to make fortified blended food, as they are readily available and economically viable in Thailand and most acceptable by the recipients. The composition is as follows:

Rice	75.00 % by weight
Soybean	25.00 % by weight
Vitamin-Mineral Premixes	1 kg of Vitamin Premix and 3.5 kg of Mineral Premix per 1000 kg of blended food

Remarks:

- Rice:** Polished rice should be used and should be pre-cooked or partially-cooked using extrusion, roasting or wet-milling method (or any equivalent process). This is under the condition that the final product must have at least a 6-month shelf life, and be free from weevil eggs and infestation. In addition, the Seller/Factory should acquire rice-flour from a certified manufacturer.
- Soybean:** White soybeans should be used, and must be pre-cooked and milled into a fine flour. If an extrusion facility is not available, roasted or baked soybean flour is acceptable.
- Vitamin & Mineral Premixes:** See paragraph "3" below for the detailed requirements of the micro-nutrient supplement.

Nutrition Requirements: The finished dried products should contain **at least**:

- 350 Kilocalorie (Kcal) per 100 grams
- 14% Protein
- 5% Fat

Moisture: Should not exceed 12%

3. Vitamin & Mineral Premixes:

The blended food must be fortified with the vitamin premix (Fortivit-TBBC) and the mineral premix (Fortimin-TBBC) formula produced by **Hexagon Nutrition PVT. Ltd., India (see below for contact details)**. The premixes must be added in the specified proportion including 1 kilogram of Vitamin Premix (Fortivit-TBBC) and 3.5 kilogram of Mineral Premix (Fortimin-TBBC) kg per 1000 kg of blended food.

Premix Specifications and Requirements:

- a. Premixes must be certified Halal. The premix supplier should provide a copy of its Halal Certificate to the Seller / blended food factory.
- b. Application rate must be accurately calculated.
- c. Quantitative analysis must be carried out for each component in each batch of premixes manufactured. A Certificate of Analysis (COA) must be delivered along with the premix by the premix supplier to the blended food producer. The premix COA should be filed on the Seller's premises for inspection if requested by the Buyer or the Buyer's appointed inspection company.
- d. The premix supplier is to provide technical information or fact sheets, i.e. a Material Safety Data Sheet, to the blender on the premix, including information on composition, application rate, shelf life, packaging, and storage and handling instructions.
- e. Each premix package must contain the following information:
 - Product name
 - Lot number
 - Date of Manufacturing
- f. The premix must be formulated to contain, per 100 gram finished flour product, the minimum amount of micronutrients (above the intrinsic content of the product) as specified in **Table 1** below.

TABLE 1: The required minimum levels of micronutrient per 100 grams of finished product

Micronutrients	Minimum per 100gms of finished product	Units
Vitamin A	600	RE (dry acetate 325 CWS/F)
Thiamine	1.0	Milligram (thiamine mononitrate)
Riboflavin	2.5	Milligram (universal)
Niacin	5.6	Milligram (niacinamide)
Folate	160.	Microgram (folic acid)
Vitamin C	48.0	Milligram (ascorbic acid)
Vitamin B12	1.4	Microgram (0.1% WS)
Iron++	20.0	Milligram as Ferrous Fumarate
Calcium++	100.0	Milligram as Calcium Carbonate
Zinc++	10.0	Milligram as Zinc Sulphate

Fortification:

The **premix** of vitamins, and the premix of minerals specified above must be added to the composite flour. Vitamins and minerals should be added to the ground products at the end of the process, prior packing stages. Acceptable blended methods include continuous blending and batch blending. The blending method selected must produce a final product that meets the quality specifications listed in this document.

For the Seller that uses the continuous blended technique, standard procedures should be used to insure that the flour is properly fortified, including:

1. Use of quality premix feeder (where delivery of premix is tied into the flow rate of the flour and which will stop when the flour flow stops);
2. Regular checking of feed rates on feeder (at least every 8 hours)

It is the responsibility of the Seller to ensure, through its premix/raw material procurement and its production/fortification and quality assurance processes, that the fortified blended food is uniformly blended and contains the minimum levels of micronutrients specified in **Table 1** above.

Vitamin and Mineral Premixes Supplier:

Manufacturer: **Hexagon Nutrition PVT. Ltd.**
404 A, Global Chambers, Near Honda Showroom,
Off Link Road, Adarsh Nagar, Andheri (West), Numbai – 400053, India
Tel: 91-22-26744742 to 3
Fax: 91-22-26744740 to 1
Contact: Mr. Vikram Kelkar

Hexagon Nutrition's Distributor in Thailand:

DPO (Thailand) Ltd.
889 Thai CC tower, Room 225, 22nd Floor, South Sathorn Road,
Yannawa, Sathorn, Bangkok 10120 Thailand
Tel: 66-2-672-3920 to 2
Fax: 66-2-672-3923
Contact: Ms. Kritsana Benjasilarak

4. Production Method:

The Seller/Factory can use various production techniques to produce fortified blended food. This is under the condition that the finished product is pre-cooked, contains the required micro-nutrient and nutrition levels, and has characteristics that meet all the specifications set out in this document. Possible production methods are as follows:

- **Extrusion** is the most preferred method for blended food production. Under the extrusion technique, the cleaned rice and soybean grains will be mixed in the required proportion, gritted, and pre-cooked through extrusion at a temperature not exceeding 150 degree C. The extruded product will be cooled to ambient temperature and then milled into a fine flour. Subsequently the flour will be homogeneously blended with the vitamin-mineral premixes.
- **Roasting or equivalent technique** can be used. The cleaned rice and soybean grains will be roasted or partially/pre-cooked separately, cooled to ambient temperature, and then mixed together and milled (or milled before being mixed) into a fine flour. Subsequently the flour will be homogeneously blended with the vitamin-mineral premixes.
- **Blending of partially-cooked rice and pre-cooked soybean flour**, is another acceptable method for blended food production. The blended food manufacturer may procure rice and soybean flour from its suppliers. This is under the condition that the soybean flour must be pre-cooked. As for rice, the rice flour derived from a wet-milling process is acceptable under the condition that the final product must have at least a 6-month shelf life and be free from weevil eggs and infestation. Under this technique, the blended food will be derived from the homogeneous blending of rice flour, soybean flour, and the vitamin-mineral premixes in the required proportion.

5. Specific Requirements on Production Process Control:

5.1 Receiving of raw ingredients: Each lot of purchased raw ingredient should be tested by approved methods to confirm compliance with specifications unless the manufacturer has records to show that the raw ingredient is consistently within specifications. There should be an ongoing programme to ensure the continuing reliability of each vendor.

- 5.2 Storage of premix:** Vitamins and minerals premixes should be stored in dry, clean and cool place. These products should be locked when not used, as accidental ingestion is a health hazard.
- 5.3 Addition of vitamins or premix:** Each weighing and/or addition of vitamins or premix should be initialled by the employee involved and the sheet checked and initialled by the supervisor.
- 5.4 Processing conditions:** Critical stages of the manufacturing process should be monitored in such a way as to ensure that no unexpected nutrient losses occur during processing or after unpredictable delays. Monitor recording charts of time/temperature history during thermal processing or during drying.
- 5.5 Inventory control:** Inventory control should be maintained on all raw materials by weighing, daily, the remainder of those raw materials which were utilised in the day's production. 'First in, first out' inventory control must be used with premix.
- 5.6 Finished product control:** Each lot should be sampled and tested for compliance on moisture and physical specifications prior to release by the QA/QC department.

6. General Specifications:

- **QUALITY:** Blended food shall be made from good quality raw materials and ingredients, and must be free from foreign materials, infestation, fungal contamination, and any substances that are dangerous to health.
- **TASTE:** shall have a pleasant smell and palatable taste, liked and enjoyed by young children and adults.
- **SHELF LIFE:** blended food should retain the required quality for at least 6 months from the date of manufacture when stored dry at ambient temperatures and at the humidity levels prevalent in tropical forest areas of Thailand (where the refugee camps are located).
- **FLOUR CHARACTERISTICS:** shall have a uniform fine texture with the following particle distribution:
 - US STANDARD SIEVE 40: MINIMUM 97%
 - US STANDARD SIEVE 100: MINIMUM 50%
- **DISPERSIBILITY:** shall be free from lumping or balling when mixed with water of ambient temperature.
- **COOKING TIME:** shall be suitable for older infants after a cooking time not exceeding ten minutes when prepared from a mixture of blended food and water of ambient temperature.
- **MOISTURE & CRUDE FIBRE:** based on the dry product:
 - Moisture content: 12% (Maximum)
 - Fibre content: 5% (Maximum)
- **SAFETY:** The production process of blended food shall comply with the requirements of Codex concerning hygiene, including the "Code of Hygienic Practice for Foods of Infants and Children" and the "Code of Sound Manufacturing Practice" and other relevant codes of the Codex Alimentarius.

The blended food shall be free from objectionable matter, shall not contain any substance originating from micro-organisms or any other poisonous or deleterious substances including heavy metals or pesticide residues, in amounts which may represent a hazard to health.

The permitted level of **aflatoxin** is maximum 20 ppb.

Urease Index should be between 0.05 and 0.2 pH units.

The product shall not exceed the following level of **microbiological contamination** (maximum/gram finished product):

Microbiology	Not exceeding
Aerobic plate count	10 ⁵ / g
Yeasts and molds	1000 / g
Coliforms	20 cfu Max. / g
Salmonellae	0 / 25g
E. Coli	<10 / g
Clostridium Perfringens	<10 / g
Coagulase positive Staphilococci	<10 / g

Any product that fails to meet the specifications and requirements in this document is liable to be rejected by the **Buyer** or its appointed superintendence company, or the **Buyer** may reserve the right to penalise the **Seller** (see details in the Invitation to Tender).

7. How blended food can be used?

Blended foods can be used in a variety of ways. Cooked with water they make a perfect high energy, nutrient dense, and easy to digest food for young children. The flour can also be used for fried and steamed snacks, and added to soups to thicken the broth.

Recipes include:

Porridge:

2 parts water to 1 part blended food
 add flour to boiled water, and stir
 add other ingredients to taste (salt, sugar, vegetables/fruits, eggs, meat, etc.)
 Cook for 5-10 minutes

Soup or Curry:

Add 2 large tablespoons flour to cooked soup or curry.

Fried cakes:

Add small amount of water to blended food and mix until sticky
 add salt or sugar to taste
 form into flat patties, the size of a hand
 fry in hot skillet in oil until brown on both sides.

THAILAND BURMA BORDER CONSORTIUM

ไทยแลนด์ เบอรรี่มา บอร์เดอร์ คอนซอร์เตียม

Attachment # 2 / เอกสารแนบท้ายฉบับที่ 2

Delivery Schedule

กำหนดการส่งมอบสินค้า

Tender BF-2010-2

การประกวดราคาเลขที่ BF-2010-2

For Site 1, Site 2, Mae Ra Ma Luang, and Mae La Oon Refugee Camps, Mae Hong Son Province

สำหรับพื้นที่พักพิงชั่วคราวไซท์ 1 ไซท์ 2 แม่รามาลวง และแม่ละอูน จังหวัดแม่ฮ่องสอน

Mae La, Umpiem, and Nu Po Refugee Camps, Tak Son Province

พื้นที่พักพิงชั่วคราวแม่หละ อุ่มเปียม และนูโป จังหวัดตาก

Don Yang Refugee Camp, Kanchanaburi Province

พื้นที่พักพิงชั่วคราวต้นยาง จังหวัดกาญจนบุรี

Tham Hin Refugee Camp, Ratchaburi Province

พื้นที่พักพิงชั่วคราวถ้ำหิน จังหวัดราชบุรี

Commodity สินค้า

Fortified Blended Food อาหารแบ่งเสริมวิตามิน

Consumption Period ช่วงเวลาการบริโภคสินค้า 1 November 2010 to 31 March 2011 1 พฤศจิกายน 2553 ถึง 31 มีนาคม 2554

Delivery Period กำหนดการส่งของ:

To deliver on the 16-24th day of each month, from October 2010 to February 2011.
ให้จัดส่งในในวันที่ 16-24 ของแต่ละเดือน ตั้งแต่เดือนตุลาคม 2553 ถึง เดือนกุมภาพันธ์ 2554

Delivery Frequency ความถี่ในการจัดส่ง:

Monthly for each camp ให้จัดส่งเดือนละครั้งสำหรับพื้นที่พักพิงชั่วคราวแต่ละแห่ง

Quote Terms เงื่อนไขการเสนอราคา:

Ex-Factory or Ex-Warehouse Thailand

ราคาสินค้า ณ สถานที่รับมอบสินค้า (โรงงานหรือสถานที่เก็บสินค้าของผู้ขายในประเทศไทย)

Quote Valid Until ราคาต้องยื่นได้ถึงวันที่:

31 March 2011, 31 มีนาคม 2554

Dispatch Place สถานที่นำส่งสินค้า	Unit of Measurement หน่วยสินค้า	Approximated Quantity จำนวนโดยประมาณ					Total Quantity จำนวนรวม
		Oct 16-24, 10 16-24 ต.ค. 53	Nov 16-24, 10 16-24 พ.ย. 53	Dec 16-24, 10 16-24 ธ.ค. 53	Jan 16-24, 11 16-24 ม.ค. 54	Feb 16-24, 11 16-24 ก.พ. 54	
Seller's Factory or โรงงานของผู้ขาย หรือ Warehouse in Thailand สถานที่เก็บสินค้าในประเทศ	Metric Tons เมตริกตัน	50.95	40.45	74.95	40.45	40.45	247.25

Remarks หมายเหตุ:

The Monthly Delivery Quantity and the Total Units stated in the above table are best-estimated quantities based on estimated camp population during the consumption period. The actual delivery quantities for each month may be different due to possible changes in the population. After the contract is awarded, the actual quantities to be delivered by the Seller are subject to confirmation from the TBBC Field Office(s) in the form of an official Purchase Order being faxed directly to the Seller on monthly basis. The price(s) offered must be maintained for possible increase in TBBC ordering quantity of up to 10% of the contracted total quantity. The Buyer will not be responsible for any costs incurred by the Seller if the actual quantities ordered are less than the estimated quantity. จำนวนการส่งสินค้าในแต่ละเดือน และปริมาณรวมทั้งหมด ตามที่ระบุในตารางข้างบนนี้ เป็นจำนวนที่ประมาณอย่างใกล้เคียงที่สุด โดยคำนวณมาจากการคาดการณ์จำนวนประชากรในแต่ละพื้นที่พักพิงสำหรับช่วงระยะเวลาการบริโภค/การใช้ที่ระบุข้างต้นนี้ จำนวนที่จะต้องจัดส่งจริงในแต่ละเดือนอาจจะแตกต่างกันบ้าง ขึ้นอยู่กับการเปลี่ยนแปลงขึ้นลงของจำนวนประชากรในแต่ละพื้นที่พักพิง หลังจากตัดสินใจผลประกวดราคาและออกสัญญาแล้ว ผู้ขายจะได้รับ ใบสั่งซื้อสินค้า ออกโดยสำนักงานที่มีขีดขาดสาม ซึ่งจะเป็นการยืนยันเป็นทางการเกี่ยวกับปริมาณสินค้าที่แน่นอนที่ต้องจัดส่ง ใบสั่งซื้อสินค้านี้จะส่งไปให้ผู้ขายทางโทรสาร (แฟกซ์) เดือนละครั้ง ราคาที่ผู้ขายเสนอจะต้องสามารถยืนราคาเดิมได้ ในกรณีที่จำนวนการสั่งซื้อของที่มีเพิ่มขึ้นไปจากจำนวนสั่งซื้อที่ระบุในสัญญาได้ถึง 10 เปอร์เซ็นต์จากจำนวนที่ออกสัญญา อย่างไรก็ตามทางผู้ซื้อจะไม่รับผิดชอบกับต้นทุนของผู้ขายที่อาจเพิ่มขึ้นในกรณีที่ยอดจำนวนสั่งซื้อจริงน้อยกว่ายอดจำนวนที่ประมาณนี้

Attachment No.3

Print Marking

ASIAMIX



HEALTHY FOOD FOR MEN, WOMEN, AND CHILDREN

Production Date _____

Best if used within 6 months after production date

Ingredients:

Rice Flour (75%)
Soy Flour (25%)

Vitamin A	Vitamin B ₃
Vitamin B ₁	Vitamin B ₁₂
Vitamin B ₂	Vitamin C
Folate	Iron
Zinc	Calcium

Net Weight: 25 KG

Manufactured by: *(name & address of manufacturer)*

HACCP Logo	Halal Logo	Other logo(s) if the Seller has more available
-----------------------	-----------------------	---

**Store in a cool and dry place
Do not use if damaged by insects or rats**

Attachment No.4

Terms & Conditions

1. Terms of payment:

- The following documentation is necessary before payments will be made to the **Seller**:
 - a) Numbered Invoice including packing list, stating price per unit, quantity delivered, purchase order number(s), and total invoice amount. The **Seller** must submit these to TBBC's Bangkok Office.
 - b) The Company's Delivery receipts signed by the transportation company who has been authorised to accept receipt of the goods. The **Seller** should submit the original of these to TBBC's Bangkok Office, and leave a copy with the transportation company.
 - c) The survey Report by the Inspection Company (submitted directly from the Inspection Company to TBBC Bangkok.)
- The TBBC Bangkok Office will initiate payment to the **Seller** once it has received confirmation from the TBBC Field Office that deliveries were made as per requirements with no shortages or damage reported.
- Payments to the **Seller** by the **Buyer** will be made monthly, usually within **one month** of TBBC Bangkok receiving the completed documents.
- The **Seller** must issue an official Receipt/Acknowledgement indicating that the **Seller** has received payment from the **Buyer**; this should be forwarded to TBBC's Bangkok Office.

2. General background, principles, rules and warranty:

- ❖ TBBC has received grants from various Donors, for the implementation of this humanitarian aid operation to refugees from Burma and intends to apply a portion of those grants to payments under this contract. The Donor(s) will establish the final amount of the grant and will liquidate it to TBBC on completion of the operation on the basis of the expenses presented and declared eligible. No party other than TBBC shall derive any rights from the grant or have any claim to its proceeds. Under no circumstances or for no reason whatsoever will the Donor(s) entertain any request for indemnity or payment directly submitted by TBBC's contractors. The Donor(s) is/are not bound by contracts between TBBC and the contractor, and recognise(s) no contractual link between itself/themselves and TBBC's contractors.
- ❖ Donors require TBBC, tenderers and contractors to observe the highest ethical standards during the procurement process and execution of contracts. Procurement and contract award procedures must comply with the principles of:
 - *Transparency* in the procurement process
 - *Equal treatment* of potential contractors
- ❖ TBBC's procurement procedure must be free of any interference due to a situation of conflict of interests.
- ❖ Donors providing the funding for this project reserve the right to exercise their powers of control, on documents and on the spot, over all contractors (including TBBC) and sub-contractors who have received Donor's funds, in order to verify the conformity of TBBC's rules and procedures on procurement and its implementation. Donors request a guarantee that they or their agents have the appropriate right of access to the contractors' financial and accounting documents for the purposes of checks and audits.

- ❖ Warranty: By signing the purchase contract the Seller (if awarded the contract) warrants that the Seller and/or its supplier(s), if any, have all necessary approvals, licences or permits from the relevant authorities for performing any of its obligations under the contract, that the performance of the obligations of the Seller under the contract is not and will not be in breach of any applicable decrees, laws, ordinances, rules or regulations of any governmental and other authorities having jurisdiction and that the Buyer will be free to deal with the goods lawfully and without interference or censure by government or other official body. The Seller shall indemnify and hold harmless the Buyer against any and all damage, loss, claim, suit, liability, expense or cost resulting from, arising out of, connected with or in consequence of, directly or indirectly, the breach of this warranty.

The Seller agrees and acknowledges that nothing in the contract shall operate so as to constitute the TBBC an agent, partner, franchisee, employee or representative of the Donor(s). The Seller further undertakes to the TBBC and the Donor(s) that it shall not, and shall procure its sub-supplier(s) not, to make any claim or suit on whatsoever ground against the Donor(s) and its representatives.

- ❖ The Seller shall not represent itself as being the TBBC or an agent, partner, employee or representative of the TBBC or the Donor(s), and shall not hold itself out as having any power or authority to incur obligations of any nature, express or implied, on behalf of the TBBC or the Donor(s). Nothing in this Agreement shall operate so as to constitute the Supplier an agent, partner, franchisee, employee or representative of the TBBC or the Donor(s).

3. Ineligibility criteria and grounds for excluding candidates:

- ❖ TBBC will reject any proposal put forward by tenderers, or, where applicable, terminate their contract, if it is determined they have engaged in corrupt, fraudulent, collusive or coercive practices. Administrative or financial penalties imposed shall be in proportion to the importance of the contract and the seriousness of the misconduct.
- ❖ Tenderers and Contractors must not be involved in the exploitation of child labour and must respect the basic social rights and working conditions of their staff.
- ❖ TBBC will exclude tenderers from participation in the procurement procedure if:
 - They are bankrupt or being wound up, are having their affairs administered by the courts, have entered into an arrangement with creditors, have suspended business activities, are the subject of proceedings concerning those matters, or are in any analogous situation arising from a similar procedure provided for in national legislation or regulations;
 - They have been convicted of an offence concerning their professional conduct by a judgement which has the force of *res judicata*;
 - They have been guilty of grave professional misconduct proven by any means which TBBC can justify;
 - They have not fulfilled obligations relating to the payment of social security contributions or the payment of taxes in accordance with the legal provisions of the country in which they are established or with those of the country of the contracting authority or those of the country where the contract is to be performed;
 - They have been the subject of a judgment which has the force of *res judicata* for fraud, corruption, involvement in a criminal organisation or any other illegal activity detrimental to the Donor's financial interests;
 - Following another procurement procedure or grant award procedure financed by the Donor's budget, they have been declared to be in serious breach of contract for failure to comply with their contractual obligations. Candidates or tenderers must certify by any relevant means that they are not in one of the situations listed above.
- ❖ Contracts will not be awarded to tenderers who, during the procurement procedure:
 - Are subject to a conflict of interest;
 - Are guilty of misrepresentation in supplying the information required by TBBC as a condition of participation in the contract procedure or fail to supply this information.
- ❖ **Tenderers** are excluded if they do not follow the Bidding Procedure and Requirement specified in this Invitation to Tender.

4. Criteria for evaluating the bids, selecting suppliers and awarding contracts:

- ❖ A representative of the Donor will be invited to be present during the Opening of the Bids by TBBC staff. Tenderers are not invited to the Opening of the Bids.
- ❖ Bids must have been submitted in accordance with the tender conditions and specifications. Conformity will be checked at the Opening of the Bids.
- ❖ A Tender Committee comprising at least three TBBC staff will evaluate the bids after the submission deadline and decide on the award of the contract(s). Their decision is final.
- ❖ All bids will be analysed in the same way and the same Tender Committee will assess all bids.
- ❖ The contract will be awarded by TBBC on the basis of Best Value for Money, that is to say, the best price-quality ratio, taking into account at least the following criteria:
 - Price
 - Quality
 - Production Capacity
 - Reputation and proven ability to meet delivery schedules
 - Experience in delivering humanitarian assistance
 - Knowledge of local working conditions
 - Proximity of operational base to the area
 - Compliance with international norms
- ❖ There will not be any changes in the criteria expressed in the tender and/or the specifications. Additional details and information from bidders may only be accepted if it clarifies the content of the bid and does not lead to discrimination.
- ❖ No negotiations are allowed after the bid submission deadline.
- ❖ This Invitation to Tender does not imply any obligation to purchase by TBBC.

5. Violation of Contract and Associated Penalties

- a) Violations of this Contract by the **Seller** include, but are not limited to:
- i. Delivering goods not meeting the minimum quality specifications stated in the Contract and Purchase Order.
 - ii. Quantity delivered less than that specified in the Purchase Order.
 - iii. Delivering goods outside the period stated in the Purchase Order, **and/or not following the delivery requirements set forth in the Contract.**
 - iv. Ignoring or going against specific instructions or requests given in writing or verbally by TBBC staff responsible for deliveries, Thai Government Officials or Refugee Camp Committees.
 - v. Engagement in corrupt, fraudulent, collusive or coercive practices.
 - vi. Involvement in the exploitation of child labour and violation of the basic social rights and working conditions of their staff.
- b) Penalties for the **Seller** for violating this Contract include, but are not limited to:
- i. Suspending or annulling the Contract at the **Buyer's** discretion.
 - ii. **Seller** to replace substandard or defective goods immediately as requested by TBBC staff responsible.
 - iii. **Seller** to send in additional goods, at no charge, to make up for any losses or deficiencies, as requested by TBBC staff responsible.
 - iv. Paying a **financial penalty**, at **Buyer's** discretion, in line with the estimated losses to the **Buyer**.
 - v. Excluding the **Seller** from consideration of any future contracts with TBBC.
 - vi. **Reimbursing additional costs incurred by the Buyer in sourcing alternative supplies when:**
 - the **Seller** fails to meet quality standards and/or delivery dates,
 - the **Buyer** terminates the Contract with good cause, and/or
 - the **Seller** is unable to complete the Contract.

Administrative or financial penalties imposed shall be in proportion to the importance of the contract and the seriousness of misconduct.

6. Contract concluded shall be subject to Thai law.

7. For more information about this tender contact **Apatchana Neumthaisong** at TBBC's Bangkok Office at Tel: (02) 238-5027-8 or e-mail: procurement@tbcc.org

Thailand Burma Border Consortium ไทยแลนด์ เบอร์มา บอร์ดอร์ คอนซอร์เตียม

12/5 Convent Rd, Bangrak, Bangkok 10500; Tel: (66-2) 238-5027-8; Fax: (66-2) 266-5376; E-mail: procurement@tbbc.org

Attachment No.5

Bidding Form-Standard/แบบประกวดราคา-มาตรฐาน (Form 001)

TBBC Tender Number	BF-2010-2	เลขที่ใบประกวดราคาของ ที บี บี ซี
Bid & Sample to be submitted before	12:00 noon, Friday, 23 July 2010	กำหนดยื่นซองพร้อมตัวอย่างก่อนวันที่

Company Name		บริษัทผู้ยื่นแบบประกวดราคาคา
Address		ที่อยู่
Telephone & Fax		โทร./แฟกซ์
Email		อีเมลล์
Contact Person/Position		ชื่อผู้ยื่นประกวดราคา หรือ ผู้รับมอบอำนาจ/ตำแหน่ง

Product	Fortified Blended Food	สินค้า
Packaging	25 kg per bag	การบรรจุหีบห่อ
Marking	Per Attachment No. 3 of The Invitation to Tender	ตรา หรือ เครื่องหมายบนบรรจุภัณฑ์

Quote Terms	Ex-Factory / Ex-Warehouse Thailand	เงื่อนไขการเสนอราคา
Unit	Metric Tonnes	หน่วย
Total Number of Units	247.25	หน่วย รวมทั้งสิ้น
Price per Unit (Baht)		ราคาต่อหน่วย (บาท)
Total Cost (Baht)		ราคารวม (บาท)

Quote valid until	31-Mar-11	ราคาในแบบประกวดราคาใช้ได้ถึงวันที่
Terms of Payment	Within one month after receiving completed invoice & delivery documents	เงื่อนไขการชำระเงิน
Time needed to prepare for delivery		ระยะเวลาที่ใช้เตรียมของก่อนส่งมอบ(วัน)

Signature of Company Representative		ลายเซ็นของผู้มีอำนาจหรือผู้รับมอบอำนาจ
Name of Company Representative		ชื่อผู้มีอำนาจหรือผู้รับมอบอำนาจ
Date		วันที่
Company Stamp		ประทับตราบริษัท

Important Information ข้อมูลสำคัญ

Please see Invitation to Tender and all Attachment Documents for details of this tender / รายละเอียดของการยื่นซองประกวดราคา

ให้ดูที่ หนังสือเชิญประกวดราคาคาและเอกสารที่แนบมาทั้งหมด

Bidder must submit all of the required samples and documents as specified in Part 8 of the Invitation to Tender, otherwise this bid will not be considered valid . / ผู้ยื่นประมูลจะต้องยื่นซองประมูลราคาพร้อมตัวอย่างและเอกสารทุกอย่างตามที่ระบุไว้ใน หัวข้อที่ 8 ของหนังสือเชิญเข้าร่วมประกวดราคา ไม่เช่นนั้นแล้ว ที บี บี ซี จะถือว่าการยื่นประกวดราคานั้นเป็นโมฆะ

This Bidding Form must be filled in correctly, signed, dated and submitted to TBBC by hand or by mail only otherwise this bid will be considered invalid . / แบบประกวดราคาคา ผู้ขายต้องกรอกให้ครบถ้วนถูกต้อง พร้อมเซ็นชื่อประทับตราบริษัท ลงวันที่ แล้วจึงนำมายื่นด้วยตนเอง หรือส่งทางไปรษณีย์ (ไม่รับทาง อี-เมลล์) มายังสำนักงาน ที บี บี ซี กรุงเทพฯ ไม่เช่นนั้นแล้ว ที บี บี ซี จะถือว่าแบบประกวดราคานั้นเป็นโมฆะ

Attachment No. 6

VENDOR PROFILE

แบบสอบถามข้อมูลผู้ขาย

COMPANY NAME: _____

DATE: _____

ชื่อบริษัท

วันที่

CONTACT INFORMATION / ข้อมูลการติดต่อ

Contact Person / ชื่อบุคคลติดต่อ: _____

Address / ที่อยู่: _____

Tel / โทรศัพท์: _____

Fax / แฟกซ์: _____

Email / อีเมลล์: _____

COMPANY BACKGROUND / ประวัติบริษัท

Year of Incorporation/ปีที่ก่อตั้ง: _____

Place of Incorporation / สถานที่ประกอบการ: _____

Type of Incorporation / ประเภทธุรกิจ: _____

Ownership Specifics / เจ้าของ-รูปแบบการเป็นเจ้าของ: _____

Executive Officers / ผู้บริหาร: _____

Annual Turnover / รายได้ต่อปี: _____

No. of Employees / จำนวนพนักงานทั้งหมด: _____

Main Business Operation / ธุรกิจหลักของท่าน เช่น สินค้าหรือบริการหลักๆ: _____

Has/Had the company supplied to other NGOs or UN agencies? _____

Yes / เคย

No / ไม่เคย

บริษัทของท่านเคยขายสินค้าหรือบริการให้กับ NGO อื่น หรือหน่วยงานขององค์การสหประชาชาติหรือไม่

If yes, please specify the name of NGOs or UN agencies and what you have supplied them / ถ้าเคย กรุณาระบุชื่อ NGO หรือหน่วยงาน

ของสหประชาชาติ รวมถึงประเภทสินค้าหรือบริการที่ท่านขายให้กับหน่วยงานดังกล่าว _____

FACTORY & MANUFACTURING PROFILE / ข้อมูลเกี่ยวกับ โรงงานและการผลิต

Factory Name / ชื่อโรงงาน: _____

Address / ที่อยู่โรงงาน: _____

Year Set-Up / ปีที่ก่อตั้ง: _____

Ownership / เจ้าของโรงงาน: _____

No. of Workers / จำนวนคนงาน: _____

Type of Products:

1) _____

% of Total Business _____ %

กรรมระบุนสินค้าที่ผลิต

2) _____

คิดเป็นกี่เปอร์เซ็นต์ของธุรกิจ _____ %

3) _____

_____ %

Market Breakdown / สัดส่วนการตลาด:

Local / ในประเทศ _____ %

Export / ส่งออก _____ %

Attachment No. 6

VENDOR PROFILE

แบบสอบถามข้อมูลผู้ขาย

COMPANY NAME: _____

ชื่อบริษัท

DATE: _____

วันที่

If export, please list the major countries that your products are exported to / ถ้ามีส่งออก กรุณาระบุชื่อประเทศที่ท่านส่งออกสินค้าไปขาย:

Please list your major customers / กรุณาระบุชื่อลูกค้ารายหลักๆของท่าน:

Is factory accredited or certified / โรงงานผ่านหรือได้รับการรับรองมาตรฐานต่อไปนี้หรือไม่ :

HACCP GMP HALAL ISO; Please specify: _____

Food Manufacturing License
(or others but equivalent tools) Others; Please specify: _____

Factory Premise Size / ขนาดพื้นที่ตัวโรงงาน:

Monthly Production Capacity / กำลังผลิตต่อเดือน:

Normal Production Leadtime / ระยะเวลาที่ต้องทราบล่วงหน้าเพื่อทำการผลิตโดยปกติ:

No. & Type of Machinery, Total Capacity, and Occupied Capacity / ประเภทและจำนวนเครื่องจักรที่ใช้ รวมถึงกำลังผลิตรวม และที่ใช้อยู่:

Type of Machine ประเภทของเครื่องจักร	Quantity จำนวน	Total Capacity กำลังผลิตรวม	Used / Occupied Capacity กำลังผลิตที่มีการใช้อยู่
1) _____	_____	_____ per _____	_____ per _____
2) _____	_____	_____ per _____	_____ per _____
3) _____	_____	_____ per _____	_____ per _____
4) _____	_____	_____ per _____	_____ per _____
5) _____	_____	_____ per _____	_____ per _____

Please list main raw materials normally used to make products and the country of origin of these raw materials / กรุณาระบุ

วัตถุดิบตั้งหลักๆที่โรงงานใช้ในการผลิต รวมถึงประเทศที่มาของวัตถุดิบเหล่านี้

Please describe the factory's Quality Control (i.e. at what stage, how, and who is responsible, etc) / กรุณาอธิบายเกี่ยวกับระบบ

ควบคุมคุณภาพของโรงงาน (เช่น อยู่ในขั้นตอนไหน อย่างไร และใครเป็นผู้รับผิดชอบ)

Is there a laboratory at the factory? โรงงานของท่านมีห้องแล็บทดสอบหรือไม่

Yes / มี

No / ไม่มี

If yes, please describe its testing capability. / ถ้ามี กรุณาอธิบายความสามารถในการทดสอบ/ทดลองของห้องแล็บ

Attachment No. 6

VENDOR PROFILE

แบบสอบถามข้อมูลผู้ขาย

COMPANY NAME: _____

ชื่อบริษัท

DATE: _____

วันที่

Is there R&D team at the factory? โรงงานของท่านมีฝ่ายพัฒนาสินค้าหรือไม่ _____ Yes / มี _____ No / ไม่มี

If yes, please describe the R&D capability. / ถ้ามีกรุณาอธิบายความสามารถหรืองานของฝ่ายพัฒนาสินค้า

SPECIFIC QUESTIONS RELATED TO BLENDED FOOD TENDER / คำถามเฉพาะเกี่ยวกับการประมูลอาหารเสริมวิตามิน

Raw Materials / วัตถุดิบ:

1) Rice / ข้าวเจ้า	Please specify one: กรุณาระบุในช่อง	Country of Origin: ประเทศที่ผลิต	Order Leadtime: ระยะเวลาในการสั่งซื้อ	Min. Order Qty (if any) ปริมาณต่ำสุดที่สั่งซื้อได้(ถ้ามี)
	<input type="checkbox"/> Rice Grains/ข้าวเจ้าเมล็ด	_____	_____	_____
or/หรือ	<input type="checkbox"/> Rice Flour /แป้งข้าวเจ้า	_____	_____	_____
2) Soybean / ถั่วเหลือง				
	<input type="checkbox"/> Soybean Grains/ถั่วเหลืองเมล็ด	_____	_____	_____
or/หรือ	<input type="checkbox"/> Soybean Flour/แป้งถั่วเหลือง	_____	_____	_____

3) Premixes: Will & Can you order vitamin-mineral premixes from **Hexagon Nutrition PVT. Ltd., India?** **YES / NO**

สำหรับวิตามินพรีมิกซ์ ท่านจะสามารถสั่งซื้อหรือนำเข้าจากบริษัท Hexagon Nutrition PVT. Ltd. ประเทศอินเดีย หรือตัวแทนในประเทศไทยได้หรือไม่

Premix Ordering / Import Leadtime / ระยะเวลาในการสั่งซื้อหรือนำเข้าพรีมิกซ์: _____

Total leadtime for blended food ordering / ระยะเวลาที่ต้องสั่งซื้ออาหารเสริมวิตามินล่วงหน้า : _____

Including/ ทั้งนี้รวมถึง:

_____ Days for raw material ordering / กี่วันสำหรับการจัดซื้อวัตถุดิบ

_____ Days for production & packing / กี่วันสำหรับการผลิตและบรรจุสินค้า

_____ Days for shipping (if import) / กี่วันสำหรับการส่งของทางเรือ (กรณีต้องมีการนำสินค้าเข้ามาเมืองไทย)

_____ Days for customs clearance & in-land transportation to warehouse (if import)

กี่วันสำหรับการเดินพิธีการศุลกากร นำสินค้าออกจากท่าเรือและขนส่งไปยังโกดังของผู้ขาย

_____ Days for others (please specify)/ระยะเวลาอื่นๆ (โปรดระบุ): _____

Does your company have to acquire Thai FDA approval for Fortified Blended Food? _____

YES / NO

บริษัทของท่านจำเป็นต้องขออนุญาตจากองค์การอาหารและยา เพื่อที่จะผลิตและขายอาหารเสริมวิตามินนี้ให้แก่ที่บิขีหรือไม

If yes, how long this process will take to get Thai FDA approval? _____

Attachment No. 6

VENDOR PROFILE

แบบสอบถามข้อมูลผู้ขาย

COMPANY NAME: _____

DATE : _____

ชื่อบริษัท

วันที่

ถ้าจำเป็นต้องขออนุญาตกรมระบุงระยะเวลาที่ต้องใช้ในการขออนุมัติจากองค์การอาหารและยา

Does your company have to import blended food into Thailand?

YES / NO

บริษัทของท่านจะทำการนำเข้าอาหารเสริมวิตามินนี้เข้ามายังประเทศไทยหรือไม่

If yes, will you have an agency or representative in Thailand? If yes, please provide more details.

YES / NO

หากต้องนำเข้า บริษัทของท่านจะจ้างตัวแทนเพื่อดำเนินการ/ประสานงานในประเทศไทยหรือไม่ กรุณาให้รายละเอียดเพิ่มเติมเกี่ยวกับตัวแทนของท่านถ้ามี

If to import blended food, does your company have or plan to have a warehouse in Thailand?

YES / NO

หากท่านนำเข้าสินค้านี้ บริษัทของท่านมีหรือวางแผนที่จะจัดหาโกดังจัดเก็บสินค้าในประเทศไทยหรือไม่ กรุณาให้รายละเอียดเพิ่มเติมถ้ามี

Warehouse Location / ที่ตั้งของโกดังเก็บสินค้า: _____

Warehouse Space / ขนาดพื้นที่เก็บของ : _____

Does your company read and agree with the specification, requirements, and conditions specified in this package of tendering documents? / บริษัทของท่านได้อ่านและยอมรับใน ข้อมูลเกี่ยวกับคุณภาพและสเปกสินค้า รวมถึงข้อกำหนดและเงื่อนไขที่ระบุใน

เอกสารเชิญเข้าร่วมประมูลและเอกสารแนบชุดนี้หรือไม่

YES / NO

The below space is for additional information or comments / พื้นที่ข้างล่างนี้สำหรับข้อมูลเพิ่มเติม หรือข้อติชม

Name & Signature of Person Completing form / ชื่อและลายเซ็นผู้ที่กรอกฟอร์มนี้:

Signature / ลายเซ็น: _____

Name / ชื่อ: _____

Position / ตำแหน่ง: _____

Date / วันที่: _____