



**GOVERNMENT OF KHYBER PAKHTUNKHWA
FOOD SAFETY & HALAL FOOD AUTHORITY**



**BID SOLICITATION DOCUMENTS
FOR
PROCUREMENT OF CHEMICALS, MEDIA,
REAGENTS, STANDARDS, CONSUMABLES
AND OTHER EQUIPMENT FOR
PROVINCIAL FOOD TESTING
LABORATORY & CENTER FOR RESEARCH
(PFTLCR) OF KHYBER PAKHTUNKHWA
FOOD SAFETY & HALAL FOOD
AUTHORITY FY (2026-2027)**

**IFB No. KPFS&HFA/IFB/MFTE/2025-2026/-06
August 2026**



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Table of Contents

TABLE OF CONTENTS - PART ONE.....	4
PART ONE - SECTION I (INSTRUCTIONS TO BIDDERS)	5
TABLE OF CLAUSES (INSTRUCTIONS TO BIDDERS).....	6
INSTRUCTIONS TO BIDDERS	7
PART ONE - SECTION II (GENERAL CONDITIONS OF CONTRACT).....	22
TABLE OF CLAUSES (GENERAL CONDITIONS OF CONTRACT).....	23
GENERAL CONDITIONS OF CONTRACT	24
PART TWO (PROCUREMENT SPECIFIC PROVISIONS)	34
TABLE OF CONTENTS - PART TWO	35
PART TWO SECTION I. INVITATION FOR BID (IFB)	36
INVITATION FOR BID FOR CHEMICALS, STANDARDS, REAGENTS & CONSUMABLE FOR PROVINCIAL FOOD TESTING LABORATORY AND CENTER FOR RESEARCH UNDER FRAMEWORK CONTRACT	37
SECTION II. BID DATA SHEET	38
Bid Data Sheet	39
SECTION III. SPECIAL CONDITIONS OF CONTRACT	43
Table of Clauses (Special Conditions of Contract).....	44
Special Conditions of Contract (SCC)	45
SECTION IV. SCHEDULE OF REQUIREMENTS	53
SECTION V. TECHNICAL SPECIFICATIONS	57
TECHNICAL SPECIFICATIONS.....	58
PROCUREMENT LIST: CHEMICALS, REAGENTS, CONSUMABLES, AND STANDARDS.....	58
SECTION VI. QUALIFICATION AND EVALUATION CRITERIA.....	128
QUALIFICATION CRITERIA (MUST MEET CRITERIA).....	129
TECHNICAL EVALUATION CRITERIA (WEIGHT=70)	130
FINANCIAL EVALUATION	131
LOT-2 REFERENCE STANDARDS, CRMS, ANALYTICAL KITS & CULTURE MEDIA	136
LOT-3 SUPPORTING EQUIPMENT, SPARES & ANALYTICAL GASES	140
SECTION VII. SAMPLE FORMS.....	145
ANNEX-A	ERROR! BOOKMARK NOT DEFINED.
RETURNABLE BIDDING FORMS	ERROR! BOOKMARK NOT DEFINED.
ANNEX-B.....	146
TECHNICAL BID FORM I	146
ANNEX-C.....	147
BID FORM 2	147



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



FINANCIAL BID FORM (PRICE SCHEDULE)	147
ANNEX-D.....	148
PERFORMANCE SECURITY FORM	148
ANNEX-E.....	149
MANUFACTURER'S AUTHORIZATION FORM.....	149



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



TABLE OF CONTENTS - PART ONE

PART ONE - SECTION I. INSTRUCTIONS TO BIDDERS	3
Table of Clauses	5
Instructions to Bidders	6-21
PART ONE – SECTION II. GENERAL CONDITIONS OF CONTRACT	22
Table of Clauses	24
General Condition of Contracts	24-34



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



PART ONE - SECTION I (INSTRUCTIONS TO BIDDERS)



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Table of Clauses (Instructions to Bidders)

No	Clause	Page No
A.	Introduction	5
1.	Source of Funds	7
2.	Eligible Bidders	7
3.	Eligible Goods and Service	8
4.	Cost of Bidding	8
B.	The Bidding Document	8
5.	Content of Bidding Documents	8
6.	Clarification of Bidding Documents	8
7.	Amendment of Bidding Documents	9
C.	Preparation of Bids	9
8.	Language of Bid	9
9.	Documents Comprising the Bid	9
10	Bid Form	9
11	Bid Prices	9
12	Bid Currencies	10
13	Documents Establishing Bidder's Eligibility and Qualification	11
14	Documents Establishing Goods' Eligibility and Conformity to Bidding Documents	11
15	Bid Security	11
16	Period of Validity of bids	12
17	Format and Signing of Bid	13
D.	Submission of Bids	13
18	Sealing and marking of bids	13
19	Deadline for Submission of bids	13
20	Late bids	14
21	Modification and Withdrawal of Bids	14
E.	Opening and Evaluation of Bids	14
22	Opening of Bids by the Procuring Entity	14
23	Clarification of Bids	15
24	Preliminary Examination	15
25	Evaluation and Comparison of Bids	15
26	Contacting the Procuring Entity	19
F.	Award of Contract	19
27	Post-Qualification	19
28	Award Criteria	20
29	Procuring Entity's Right to Vary Quantities at Time of Award	20
30	Procuring Entity's Right to Accept Any Bid and To Reject Any or All Bids	20
31	Notification of Award	20
32	Signing of Contract	20
33	Performance Security	20
34	Corrupt or Fraudulent Practices	21
35	Integrity Pact	21



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



INSTRUCTIONS TO BIDDERS

A. Introduction

1. Source of Funds	1.1	The Procuring Entity has received Provincial Government funds from the source(s) indicated in the bidding data in various currencies towards the cost of the project /schemes specified in the bidding data and it is intended that part of the proceeds of this loan/grant/funds/ will be applied to eligible payments under the contract for which these bidding documents are issued.
	1.2	The funds referred to above in addition shall be “Public Fund” which according to 2 (1) (I) of KPP Rules 2014 means: (i) Provincial Consolidated Fund; (ii) foreign assistance; (iii) all moneys standing in the Public Account; and (iv) Funds of enterprises wholly or partly owned or managed or controlled by Government.
	1.3	Payment by the Fund will be made only at the request of the Procuring Entity and upon approval by the Government of Khyber Pakhtunkhwa, and in case of a project will be subject in all respect to the terms and conditions of the agreement. The Project Agreement prohibits a withdrawal from the allocated fund account for the purpose of any payment to persons or entities, or for any import of goods, if such payment or import, to the knowledge of the Federal Government/ Khyber Pakhtunkhwa Government, is prohibited by a decision of the United Nations Security Council taken under Chapter VII of the Charter of the United Nations. No party other than the Procuring Entity shall derive any rights from the Project Agreement or have any claim to the allocated fund proceeds.
2. Eligible Bidders	2.1	This Invitation for Bids is open to all eligible bidders/ Original Manufacturer/ Authorized 3S Dealer of the Original manufacturer. Proprietorship of a well-established Authorized dealer of the original manufacturer / 3S automobile dealership is must
	2.2	Bidders should not be associated, or have been associated in the past, directly or indirectly, with a firm or any of its affiliates which have been engaged by the Procuring Entity to provide consulting services for the preparation of the design, specifications, and other documents to be used for the procurement of the goods to be purchased under this Invitation for Bids.
	2.3	Government-owned enterprises in the Province of Khyber Pakhtunkhwa may participate only if they are legally and financially autonomous, if they operate under commercial law, and if they are not a dependent Entity of the Government of Khyber Pakhtunkhwa.
	2.4	Bidders shall not be eligible to bid if they are under a declaration of ineligibility for corrupt and fraudulent practices issued by any government organization in accordance with the Rule 44(I) KPP



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



		Rules 2014.
3. Eligible Goods and Services	3.1	All goods and related services to be supplied under the contract shall have their origin in eligible source countries of the world with whom the Islamic Republic of Pakistan has commercial relations and its Bidding Documents and all expenditures made under the contract will be limited to such goods and services.
	3.2	For purposes of this clause, “origin” means the place where the goods are mined, grown, or produced, or the place from which the related services are supplied. Goods are produced when, through manufacturing, processing, or substantial and major assembly of components, a commercially-recognized product results that is substantially different in basic characteristics or in purpose or utility from its components.
	3.3	The origin of goods and services is distinct from the nationality of the Bidder.
4. Cost of Bidding	4.1	The Bidder shall bear all costs associated with the preparation and submission of its bid, and the Procuring Entity named in the Bid Data Sheet, hereinafter referred to as “the Procuring Entity,” will in no case be responsible or liable for those costs, regardless of the conduct or outcome of the bidding process.
		B. The Bidding Documents
5. Content of Bidding Documents	5.1	The bidding documents include: a) Instructions to Bidders (ITB) b) Bid Data Sheet (BDS) c) General Conditions of Contract (GCC) d) Special Conditions of Contract (SCC) e) Schedule of Requirements (SOR) f) Technical Specifications g) Bid Form and Price Schedules h) Bid Security Form i) Contract Form j) Performance Security Form k) Manufacturer’s Authorization Form
	5.2	The Bidder is expected to examine all instructions, forms, terms, and specifications in the bidding documents. Failure to furnish all information required by the bidding documents or to submit a bid not substantially responsive to the bidding documents in every respect will be at the Bidder’s risk and may result in the rejection of its bid.
6. Clarification of Bidding	6.1	An interested Bidder requiring any clarification of the bidding documents may notify the Procuring Entity in writing. The Bidding



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Documents		Procuring Entity will respond in writing to any request for Document's clarification of the bidding documents which it receives no later than three working days prior to the deadline for the submission of bids prescribed in the Bid Data Sheet. Written copies of the Procuring Entity's response (including an explanation of the query but without identifying the source of inquiry) will be sent to all interested bidders that have received the bidding documents.
7. Amendment of Bidding Documents	7.1	At any time prior to the deadline for submission of bids, the Procuring Entity, for any reason, whether at its own initiative or in response to a clarification requested by an interested Bidder, may modify the bidding documents by amendment.
	7.2	All interested bidders that have received the bidding documents will be notified of the amendment in writing, and will be binding on them.
	7.3	In order to allow interested bidders reasonable time in which to take the amendment into account in preparing their bids, the Procuring Entity, at its discretion, may extend the deadline for the submission of bids.
		C. Preparation of Bids
8. Language of Bid	8.1	The bid prepared by the Bidder, as well as all correspondence and documents relating to the bid exchanged by the Bidder and the Procuring Entity shall be written in the language specified in the Bid Data Sheet. Supporting documents and printed literature furnished by the Bidder may be in another language provided they are accompanied by an accurate translation of the relevant passages in the language specified in the Bid Data Sheet, in which case, for purposes of interpretation of the Bid, the translation shall govern.
9. Documents Comprising the Bid	9.1	The bid prepared by the Bidder shall comprise the following components: a) A Bid Form and a Price Schedule completed in accordance with ITB Clauses 10, 11, and 12. b) Documentary evidence established in accordance with ITB Clause 13 that the Bidder is eligible to bid and is qualified to perform the contract if its bid is accepted; c) Documentary evidence established in accordance with ITB Clause 14 that the goods and ancillary services to be supplied by the Bidder are eligible goods and services and conform to the bidding documents; and d) bid security furnished in accordance with ITB Clause 15.
10. Bid Form	10.1	The Bidder shall complete the Bid Form and the appropriate Price Schedule furnished in the bidding documents, indicating the goods to be supplied, a brief description of the goods, their country of origin, quantity, and prices.



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



11. Bid Prices	11.1	The Bidder shall indicate on the appropriate Price Schedule the unit prices (where applicable) and total bid price of the goods it proposes to supply under the contract.
	11.2	Prices indicated on the Price Schedule shall be delivered duty paid (DDP) prices. The price of other (incidental) services, if any, listed in the Bid Data Sheet will be entered separately.
	11.3	The Bidder's separation of price components in accordance with ITB Clause 11.2 above will be solely for the purpose of facilitating the comparison of bids by the Procuring Entity and will not in any way limit the Procuring Entity's right to contract on any of the terms offered.
	11.4	Prices quoted by the Bidder shall be fixed during the Bidder's performance of the contract and not subject to variation on any account, unless otherwise specified in the Bid Data Sheet. A bid submitted with an adjustable price quotation will be treated as nonresponsive and will be rejected, pursuant to ITB Clause 24. If, however, in accordance with the Bid Data Sheet, prices quoted by the Bidder shall be subject to adjustment during the performance of the contract, a bid submitted with a fixed price quotation will not be rejected, but the price adjustment would be treated as zero.
12. Bid Currencies	12.1	Prices shall be quoted in Pak Rupees unless otherwise specified in the Bid Data Sheet.
13. Documents Establishing Bidder's Eligibility and Qualification	13.1	Pursuant to ITB Clause 9, the Bidder shall furnish, as part of its bid, documents establishing the Bidder's eligibility to bid and its qualifications to perform the contract if its bid is accepted.
	13.2	The documentary evidence of the Bidder's eligibility to bid shall establish to the Procuring Entity's satisfaction that the Bidder, at the time of submission of its bid, is from an eligible country as defined under ITB Clause 3.
	13.3	The documentary evidence of the Bidder's qualifications to perform the contract if its bid is accepted shall establish to the Procuring Entity's satisfaction: a) that, in the case of a Bidder offering to supply goods under the contract which the Bidder did not manufacture or otherwise produce, the Bidder has been duly authorized by the goods' Manufacturer or producer to supply the goods in the Procuring Entity's country; b) that the Bidder has the financial, technical, and production capability necessary to perform the contract; c) that, in the case of a Bidder not doing business within the Procuring Entity's country, the Bidder is or will be (if awarded



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



		the contract) represented by an Agent in that country equipped, and able to carry out the Supplier's maintenance, repair, and spare parts-stocking obligations prescribed in the Conditions of Contract and/or Technical Specifications; and d) that the Bidder meets the qualification criteria listed in the Bid Data Sheet.
14. Documents Establishing Goods' Eligibility and Conformity to Bidding Documents	14.1	Pursuant to ITB Clause 9, the Bidder shall furnish, as part of its bid, documents establishing the eligibility and conformity to the bidding documents of all goods and services which the Bidder proposes to supply under the contract.
	14.2	The documentary evidence of the eligibility of the goods and services shall consist of a statement in the Price Schedule of the country of origin of the goods and services offered which shall be confirmed by a certificate of origin issued at the time of shipment.
	14.3	The documentary evidence of conformity of the goods and services to the bidding documents may be in the form of literature, drawings, and data, and shall consist of: a) a detailed description of the essential technical and performance characteristics of the goods; b) a list giving full particulars, including available sources and current prices of spare parts, special tools, etc., necessary for the proper and continuing functioning of the goods for a period to be specified in the Bid Data Sheet, following commencement of the use of the goods by the Procuring Entity; and c) an item-by-item commentary on the Procuring Entity's Technical Specifications demonstrating substantial responsiveness of the goods and services to those specifications, or a statement of deviations and exceptions to the provisions of the Technical Specifications.
	14.4	For purposes of the commentary to be furnished pursuant to ITB Clause 14.3(c) above, the Bidder shall note that standards for workmanship, material, and Goods, as well as references to brand names or catalogue numbers designated by the Procuring Entity in its Technical Specifications, are intended to be descriptive only and not restrictive. The Bidder may substitute alternative standards, brand names, and/or catalogue numbers in its bid, provided that it demonstrates to the Procuring Entity's satisfaction that the substitutions ensure substantial equivalence to those designated in the Technical Specifications
15. Bid Security	15.1	Pursuant to ITB Clause 9, the Bidder shall furnish, as part of its bid, a bid security in the amount specified in the Bid Data Sheet. [The bid security shall be submitted from the account of the



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



		firm/bidder/Bidder who submits the bid] ¹
	15.2	The bid security is required to protect the Procuring Entity against the risk of Bidder's conduct which would warrant the security's forfeiture, pursuant to ITB Clause 15.7.
	15.3	The bid security shall be in Pak. Rupees and shall be in one of the following forms: The Bidder shall furnish, as part of its bid, a Bid Security/Earnest Money equivalent to of the bid price @2% in Shape of CDR from the account of bidder /firm who submits the bid in the name of "Director General Khyber Pakhtunkhwa Food Safety & Halal Food Authority". A pay order will not be acceptable.
	15.4	Any bid not secured in accordance with ITB Clauses 15.1 and 15.3 will be rejected by the Procuring Entity as non-responsive, pursuant to ITB Clause 24.
	15.5	Unsuccessful bidders' bid security will be discharged or returned as promptly as possible but not later than thirty (30) days after the expiration of the period of bid validity prescribed by the Procuring Entity pursuant to ITB Clause 16.
	15.6	The successful Bidder's bid security will be discharged upon the Bidder signing the contract, pursuant to ITB Clause 32, and furnishing the performance security, pursuant to ITB Clause 33.
	15.7	The bid security may be forfeited: a) if a Bidder withdraws its bid during the period of bid validity specified by the Bidder on the Bid Form; or b) in the case of a successful Bidder, if the Bidder fails: i. to sign the contract in accordance with ITB Clause 32; or ii. to furnish performance security in accordance with ITB Clause 33.
16. Period of Validity of Bids	16.1	Bids shall remain valid for the period specified in the Bid Data Sheet after the date of bid opening prescribed by the Procuring Entity, pursuant to ITB Clause 19. A bid valid for a shorter period shall be rejected by the Procuring Entity as non-responsive.
	16.2	In exceptional circumstances, the Procuring Entity may solicit the Bidder's consent to an extension of the period of validity. The request and the responses thereto shall be made in writing. The bid security provided under ITB Clause 15 shall also be suitably extended. A Bidder may refuse the request without forfeiting its bid security. A Bidder granting the request will not be required nor permitted to



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



		modify its bid, except as provided in the bidding document.
17. Format and Signing of Bid	17.1	The Bidder shall prepare an original and the number of copies of the bid indicated in the Bid Data Sheet, clearly marking each “ORIGINAL BID” and “COPY OF BID” as appropriate. In the event of any discrepancy between them, the original shall govern.
	17.2	The original and the copy or copies of the bid shall be typed or written in indelible ink and shall be signed by the Bidder or a person or persons duly authorized to bind the Bidder to the contract. All pages of the bid shall be initialed by the person or persons signing the bid.
	17.3	Any interlineations, erasures, or overwriting shall be valid only if they are initialed by the person or persons signing the bid.
	17.4	The Bidder shall furnish information as described in the Form of Bid on commissions or gratuities, if any, paid or to be paid to agents relating to this Bid, and to contract execution if the Bidder is awarded the contract.
		D. Submission of Bids
18. Sealing and Marking of Bids	18.1	The Bidder shall seal the original and each copy of the bid in separate envelopes, duly marking the envelopes as “ORIGINAL” and “COPY.” The envelopes shall then be sealed in an outer envelope.
	18.2	The inner and outer envelopes shall: a. be addressed to the Procuring Entity at the address given in the Bid Data Sheet; and b. bear the Project name indicated in the Bid Data Sheet, the Invitation for Bids (IFB) title and number indicated in the Bid Data Sheet, and a statement: “DO NOT OPEN BEFORE,” to be completed with the time and the date specified in the Bid Data Sheet, pursuant to ITB Clause 2.2.
	18.3	The inner envelopes shall also indicate the name and address of the Bidder to enable the bid to be returned unopened in case it is declared “late” .
	18.4	If the outer envelope is not sealed and marked as required by ITB Clause 18.2, the Procuring Entity will assume no responsibility for the bid’s misplacement or premature opening.
19. Deadline for Submission of Bids	19.1	Bids must be received by the Procuring Entity at the address specified under ITB Clause 18.2 no later than the time and date specified in the Bid Data Sheet.
	19.2	The Procuring Entity may, at its discretion, extend this deadline for the submission of bids by amending the bidding documents in accordance with ITB Clause 7, in which case all rights and obligations of the Procuring Entity and bidders previously subject to the deadline will thereafter be subject to the deadline as extended.



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



	19.3	In order to avoid the delays, the Procuring agency will hold a Prebid meeting under Section 24 (6) of KPPRA Act 2012 as per details given In Bid Data Sheet. The purpose of the pre-bid meeting is to clarify the functional requirements of the Procuring agency and the feedback from the bidders so offered. This is in line with the general principles of procurement as enunciated under section 03 of the KPPRA Act 2012
20. Late Bids	20.1	Any bid received by the Procuring Entity after the deadline for submission of bids prescribed by the Procuring Entity pursuant to ITB Clause 19 will be rejected and returned unopened to the Bidder.
21. Modification and Withdrawal of Bids	21.1	The Bidder may modify or withdraw its bid after the bid's submission, provided that written notice of the modification, including substitution or withdrawal of the bids, is received by the Procuring Entity prior to the deadline prescribed for submission of bids.
	21.2	The Bidder's modification or withdrawal notice shall be prepared, sealed, marked, and dispatched in accordance with the provisions of ITB Clause 18. by a signed confirmation copy, postmarked no later than the deadline for submission of bids.
	21.3	No bid may be modified after the deadline for submission of bids.
	21.4	No bid may be withdrawn in the interval between the deadline for submission of bids and the expiration of the period of bid validity specified by the Bidder on the Bid Form. Withdrawal of a bid during this interval may result in the Bidder's forfeiture of its bid security, pursuant to the ITB Clause 15.7.
		E. Opening and Evaluation of Bids
22. Opening of Bids by the Procuring Entity	22.1	The Procuring Entity will open all bids in the presence of bidders' representatives who choose to attend, at the time, on the date, and at the place specified in the Bid Data Sheet. The bidders' representatives who are present shall sign a register evidencing their attendance.
	22.2	The bidders' names, bid modifications or withdrawals, bid prices, discounts, and the presence or absence of requisite bid security and such other details as the Procuring Entity, at its discretion, may consider appropriate, will be announced at the opening. No bid shall be rejected at bid opening, except for late bids, which shall be returned unopened to the Bidder pursuant to ITB Clause 20.
	22.3	Bids (and modifications sent pursuant to ITB Clause 21.2) that are



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



		not opened and read out at bid opening shall not be considered further for evaluation, irrespective of the circumstances. Withdrawn bids will be returned unopened to the bidders.
	22.4	The Procuring Entity will prepare minutes of the bid opening.
23. Clarification of Bids	23.1	During evaluation of the bids, the Procuring Entity may, at its discretion, ask the Bidder for a clarification of its bid. The Bids request for clarification and the response shall be in writing, and no change in the prices or substance of the bid shall be sought, offered, or permitted.
24. Preliminary Examination	24.1	The Procuring Entity will examine the bids to determine whether they are complete, whether any computational errors have been made, whether required sureties have been furnished, whether the documents have been properly signed, and whether the bids are generally in order.
	24.2	Arithmetical errors will be rectified on the following basis. If there is a discrepancy between the unit price and the total price that is obtained by multiplying the unit price and quantity, the unit price shall prevail, and the total price shall be corrected. If the Bidder does not accept the correction of the errors, its bid will be rejected, and its bid security may be forfeited. If there is a discrepancy between words and figures, the amount in words will prevail.
	24.3	The Procuring Entity may waive any minor informality, nonconformity, or irregularity in a bid which does not constitute a material deviation, provided such waiver does not prejudice or affect the relative ranking of any Bidder.
	24.4	Prior to the detailed evaluation, pursuant to ITB Clause 25 the Procuring Entity will determine the substantial responsiveness of each bid to the bidding documents. For purposes of these Clauses, a substantially responsive bid is one which conforms to all the terms and conditions of the bidding documents without material deviations. Deviations from, or objections or reservations to critical provisions, such as those concerning Bid Security (ITB Clause 15), Applicable Law (GCC Clause 30), and Taxes and Duties (GCC Clause 32), will be deemed to be a material deviation. The Procuring Entity's determination of a bid's responsiveness is to be based on the contents of the bid itself without recourse to extrinsic evidence.
	24.5	If a bid is not substantially responsive, it will be rejected by the Procuring Entity and may not subsequently be made responsive by the Bidder by correction of the nonconformity.
25. Evaluation and Comparison of Bids	25.1	The Procuring Entity will evaluate and compare the bids which have been determined to be substantially responsive, pursuant to ITB Clause 24.
	25.2	The Procuring Entity's evaluation of a bid will be on delivered duty



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



		paid (DDP) price inclusive of prevailing duties and will exclude any allowance for price adjustment during the period of execution of the contract, if provided in the bid.
	25.3	The Procuring Entity's evaluation of a bid will take into account, in addition to the bid price quoted in accordance with ITB Clause 11.2, one or more of the following factors as specified in the Bid Data Sheet, and quantified in ITB Clause 25.4: a. incidental costs b. delivery schedule offered in the bid; c. deviations in payment schedule from that specified in the Special Conditions of Contract; d. the cost of components, mandatory spare parts, and service; e. the availability of spare parts and after-sales services for the Goods offered in the bid for Procuring Entity; f. the projected operating and maintenance costs during the life of the Goods; the performance and productivity of the Goods offered; and/or g. other specific criteria indicated in the Bid Data Sheet and/or in the Technical Specifications.
	25.4	For factors retained in the Bid Data Sheet pursuant to ITB 25.3, one or more of the following quantification methods will be applied, as detailed in the Bid Data Sheet: a. Incidental costs provided by the bidder will be added by Procuring Entity to the delivered duty paid (DDP) price at the final destination. b. Delivery schedule. i. The Procuring Entity requires that the goods under the Invitation for Bids shall be delivered at the time specified in the Schedule of Requirements which will be treated as the base, a delivery "adjustment" will be calculated for bids by applying a percentage, specified in the Bid Data Sheet, of the DDP price for each week of delay beyond the base, and this will be added to the bid price for evaluation. No credit shall be given to early delivery. - or ii. The goods covered under this invitation are required to be delivered (shipped) within an acceptable range of weeks specified in the Schedule of Requirement. No credit will be given to earlier deliveries, and bids offering delivery beyond this range will be treated as non-responsive. Within this acceptable range, an adjustment per week, as specified in the Bid Data Sheet, will be added for evaluation to the bid price of bids offering deliveries later than the earliest delivery period



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



specified in the Schedule of Requirements.

or

- iii. The goods covered under this invitation are required to be delivered in partial shipments, as specified in the Schedule of Requirements. Bids offering deliveries earlier or later than the specified deliveries will be adjusted in the evaluation by adding to the bid price a factor equal to a percentage, specified in the Bid Data Sheet, of DDP price per week of variation from the specified delivery schedule.

c. Deviation in payment schedule:

- i. Bidders shall state their bid price for the payment schedule outlined in the SCC. Bids will be evaluated on the basis of this base price. Bidders are, however, permitted to state an alternative payment schedule and indicate the reduction in bid price they wish to offer for such alternative payment schedule. The Procuring Entity may consider the alternative payment schedule offered by the selected Bidder.

or

- ii. The SCC stipulates the payment schedule offered by the Procuring Entity. If a bid deviates from the schedule and if such deviation is considered acceptable to the Procuring Entity, the bid will be evaluated by calculating interest earned for any earlier payments involved in the terms outlined in the bid as compared with those stipulated in this invitation, at the rate per annum specified in the Bid Data Sheet.

d. Cost of spare parts.

- i. The list of items and quantities of major assemblies, components, and selected spare parts, likely to be required during the initial period of operation specified in the Bid Data Sheet, is annexed to the Technical Specifications. The total cost of these items, at the unit prices quoted in each bid, will be added to the bid price.

or

- ii. The Procuring Entity will draw up a list of high- usage and high-value items of components and spare parts, along with estimated quantities of usage in the initial period of operation specified in the Bid Data Sheet. The total cost of these items and quantities will be computed from spare parts unit prices submitted by the Bidder and added to the bid price.

or

- iii. The Procuring Entity will estimate the cost of spare parts usage



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



in the initial period of operation specified in the Bid Data Sheet, based on information furnished by each Bidder, as well as on past experience of the Procuring Entity or other procuring agencies in similar situations. Such costs shall be added to the bid price for evaluation.

- e. Spare parts and after sales service facilities in the Procuring Entity's country.

The cost to the Procuring Entity of establishing the minimum service facilities and parts inventories, as outlined in the Bid Data Sheet or elsewhere in the bidding documents, if quoted separately, shall be added to the bid price.

- f. Operating and maintenance costs.

Since the operating and maintenance costs of the goods under procurement form a major part of the life cycle cost of the Goods, these costs will be evaluated in accordance with the criteria specified in the Bid Data Sheet or in the Technical Specifications.

- g. Performance and productivity of the Goods.
 - i. Bidders shall state the guaranteed performance or efficiency in response to the Technical Specification. For each drop in the performance or efficiency below the norm of 100, an adjustment for an amount specified in the Bid Data Sheet will be added to the bid price, representing the capitalized cost of additional operating costs over the life of the plant, using the methodology specified in the Bid Data Sheet or in the Technical Specifications.
 - or
 - ii. Goods offered shall have a minimum productivity specified under the relevant provision in the Technical Specifications to be considered responsive. Evaluation shall be based on the cost per unit of the actual productivity of goods offered in the bid, and adjustment will be added to the bid price using the methodology specified in the Bid Data Sheet or in the Technical Specifications.
- h. Specific additional criteria indicated in the Bid Data Sheet and/or in the Technical Specifications.

Alternative	25.4	25.4 Merit Point System: The following merit point system for weighing evaluation factors can be applied if none of the evaluation methods listed in 25.4 above has been retained in the Bid Data Sheet. The number of points allocated
--------------------	-------------	--



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



to each factor shall be specified in the Bid Data Sheet

[In the Bid Data Sheet, choose from the range of]

Evaluated price of the goods	60 to 90
Cost of common list spare parts	0 to 20
Technical features, and maintenance and operating costs	0 to 20
Availability of service and spare parts	0 to 20
Standardization	0 to 20
Total	100

The bid scoring the highest number of points will be deemed to be the Highest-Ranking fair bid.

26. Contacting the Procuring Entity

- 26.1 Subject to ITB Clause 23, no Bidder shall contact the Procuring Entity on any matter relating to its bid, from the time of the bid opening to the time the contract is awarded. If the Bidder wishes to bring additional information to the notice of the Procuring Entity, it should do so in writing.
- 26.2 Any effort by a Bidder to influence the Procuring Entity in its decisions on bid evaluation, bid comparison, or contract award may result in the rejection of the Bidder's bid.

F. Award of Contract

27. post-qualification

- 27.1 In the absence of prequalification, the Procuring Entity will determine to its satisfaction whether the Bidder that is selected as having submitted the Highest-ranking fair bid is qualified to perform the contract satisfactorily, in accordance with the criteria listed in ITB Clause 13.3.
- 27.2 The determination will take into account the Bidder's financial, technical, and production capabilities. It will be based upon an examination of the documentary evidence of the Bidder's qualifications submitted by the Bidder, pursuant to ITB Clause 13.3, as well as such other information as the Procuring Entity deems necessary and appropriate.
- 27.3 An affirmative determination will be a prerequisite for award of the contract to the Bidder. A negative determination will result in rejection of the Bidder's bid, in which event the Procuring Entity will proceed to the next highest ranking fair bid to make a similar determination of that Bidder's capabilities to perform satisfactorily.



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



28. Award Criteria	28.1	Subject to ITB Clause 30, the Procuring Entity will award the contract to the successful Bidder whose bid has been determined to be substantially responsive and has been determined to be the Highest-ranking fair bid as defined in Section-2(1)(c)(i) of KPPRA Act 2012, provided further that the Bidder is determined to be qualified to perform the contract satisfactorily.
29. Procuring Entity's Right to Vary Quantities at Time of Award	29.1	The Procuring Entity reserves the right at the time of contract award to increase or decrease, by the percentage indicated in the Bid Data Sheet, the quantity of goods and services originally specified in the Schedule of Requirements without any change in unit price or other terms and conditions.
30. Procuring Entity's Right to Accept any Bid and to Reject any or All Bids	30.1	The Procuring Entity reserves the right to accept or reject any bid, and to annul the bidding process and reject all bids at any time prior to contract award, without thereby incurring any liability to the affected Bidder or bidders or any obligation to inform the affected Bidder or bidders of the grounds for the Procuring Entity's action.
31. Notification of Award	31.1	Prior to the expiration of the period of bid validity, the Procuring Entity will notify the successful Bidder in writing by registered letter or by cable, to be confirmed in writing by registered letter, that its bid has been accepted.
	31.2	The notification of award will constitute the formation of the Contract.
	31.3	Upon the successful Bidder's furnishing of the performance security pursuant to ITB Clause 33, the Procuring Entity will promptly notify each unsuccessful Bidder and will discharge its bid security, pursuant to ITB Clause 15.
32. Signing of Contract	32.1	At the same time as the Procuring Entity notifies the successful Bidder that its bid has been accepted, the Procuring Entity will send the Bidder the Contract Form provided in the bidding documents, incorporating all agreements between the parties.
	32.2	Within thirty (10) days of receipt of the Contract Form, the successful Bidder shall sign and date the contract and return it to the Procuring Entity.
33 Performance Security	33.1	Within twenty (15) days of the receipt of notification of award from the Procuring Entity, the successful Bidder shall furnish the performance security in accordance with the Conditions of Contract, in the Performance Security Form provided in the bidding documents, or in another form acceptable to the Procuring Entity.
	33.2	Failure of the successful Bidder to comply with the requirement of ITB Clause 32 or ITB Clause 33.1 shall constitute sufficient grounds for the annulment of the award and forfeiture of the bid security, in which event the Procuring Entity may make the award to the next Highest-ranking fair Bid or call for new bids.



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



34. Corrupt or Fraudulent Practices	34.1	The Government of Khyber Pakhtunkhwa requires that Procuring Entity's (including beneficiaries of donor agencies' loans), as well as Bidders/Suppliers/Bidders under Government-financed contracts, observe the highest standard of ethics during the procurement and execution of such contracts. In pursuance of this policy, the KPPRA, in accordance with the Khyber Pakhtunkhwa Public Procurement Act, 2012 and Rules made thereunder: a. defines, for the purposes of this provision, the terms set forth below as follows: i. "Corrupt practice" means the offering, giving, receiving or soliciting of anything of value to influence the action of a public official in the procurement process or in contract execution; and ii. "Fraudulent practice" means a misrepresentation of facts in order to influence a procurement process or the execution of a contract to the detriment of the Procuring Entity, and includes collusive practice among Bidders (prior to or after bid submission) designed to establish bid prices at artificial non-competitive levels and to deprive the Procuring Entity of the benefits of free and open competition; b. will reject a proposal for award if it determines that the Bidder recommended for award has engaged in corrupt or fraudulent practices in competing for the contract in question; c. will declare a firm ineligible, either indefinitely or for a stated period of time, to be awarded a Government-financed contract if it at any time determines that the firm has engaged in corrupt or fraudulent practices in competing for, or in executing, a Government-financed contract.
	34.2	Furthermore, Bidders shall be aware of the provision stated in sub-clause 5.4 and sub-clause 24.1 of the General Conditions of Contract.
	35.1	The Bidder shall sign and stamp the Integrity Pact provided at Form - 7 to Bid in the Bidding Document for all Provincial Government procurement contracts exceeding Rupees ten million. Failure to such Integrity Pact shall make the bidder non-responsive.
35. Integrity Pact		



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Part One - Section II (General Conditions of Contract)



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Table of Clauses (General Conditions of Contract)

1	Definitions	25
2	Application	25
3	Country of Origin	25
4	Standards	26
5	Use of Contract Documents and Information; Inspection and Audit by the Bank	26
6	Patent Rights	26
7	Performance Security	26
8	Inspections and Tests	27
9	Packing	28
10	Delivery and Documents	28
11	Insurance	28
12	Transportation	28
13	Incidental Services	28
14	Spare Parts	29
15	Warranty	29
16	Payment	30
17	Prices	30
18	Change Orders	30
19	Contract Amendments	31
20	Assignment	31
21	Subcontracts	31
22	Delays in the Supplier's Performance	31
23	Liquidated Damages	31
24	Termination for Default	32
25	Force Majeure	32
26	Termination for Insolvency	33
27	Termination for Convenience	33
28	Resolution of Disputes	33
29	Governing Language	34
30	Applicable Law	34
31	Notices	34
32	Taxes and Duties	34



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



General Conditions of Contract

I. Definitions	I.1	In this Contract, the following terms shall be interpreted as indicated: a. "The Contract" means the agreement entered into between the Procuring Entity and the Supplier, as recorded in the Contract Form signed by the parties, including all attachments and appendices thereto and all documents incorporated by reference therein. b. "The Contract Price" means the price payable to the Supplier under the Contract for the full and proper performance of its contractual obligations. c. "The Goods" means all of the Goods, machinery, and/or other materials which the Supplier is required to supply to the Procuring Entity under the Contract. d. "The Services" means those services ancillary to the supply of the Goods, such as transportation and insurance, and any other incidental services, such as installation, commissioning, provision of technical assistance, training, and other such obligations of the Supplier covered under the Contract. e. "GCC" means the General Conditions of Contract contained in this section. f. "SCC" means the Special Conditions of Contract. g. "The Procuring Entity" means the organization purchasing the Goods, as named in SCC. h. "The Procuring Entity's country" is the country named in SCC. i. "The Supplier" means the individual or firm supplying the Goods and Services under this Contract. j. "The Project Site," where applicable, means the place or places named in SCC. k. "Day" means calendar day.
2. Application	2.1	These General Conditions shall apply to the extent that they are not superseded by provisions of other parts of the Contract.
3. Country of Origin	3.1	All Goods and Services supplied under the Contract shall have their origin in the countries and territories eligible under the rules and further elaborated in the SCC.



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



	3.2	For purposes of this Clause, “origin” means the place where the Goods were mined, grown, or produced, or from which the Services are supplied. Goods are produced when, through manufacturing, processing, or substantial and major assembly of components, a commercially recognized new product results that is substantially different in basic characteristics or in purpose or utility from its components.
	3.3	The origin of Goods and Services is distinct from the nationality of the Supplier.
4. Standards	4.1	The Goods supplied under this Contract shall conform to the standards mentioned in the Technical Specifications, and, when no applicable standard is mentioned, to the authoritative standards appropriate to the Goods’ country of origin. Such standards shall be the latest issued by the concerned institution.
5. Use of Contract Documents and Information; Inspection and Audit by the Government	5.1	The Supplier shall not, without the Procuring Entity's prior written consent, disclose the Contract, or any provision thereof, or any specification, plan, drawing, pattern, sample, or information furnished by or on behalf of the Procuring Entity in connection therewith, to any person other than a person employed by the Supplier in the performance of the Contract. Disclosure to any such employed person shall be made in confidence and shall extend only so far as may be necessary for purposes of such performance.
	5.2	The Supplier shall not, without the Procuring Entity's prior written consent, make use of any document or information enumerated in GCC Clause 5.1 except for purposes of performing the Contract.
	5.3	Any document, other than the Contract itself, enumerated in GCC Clause 5.1 shall remain the property of the Procuring Entity and shall be returned (all copies) to the Procuring Entity on completion of the Supplier’s performance under the Contract if so, required by the Procuring Entity.
	5.4	The Supplier shall permit the Procuring Entity to inspect the Supplier’s accounts and records relating to the performance of the Supplier and to have them audited by auditors appointed by the procuring Entity, if so required.
6. Patent Rights	6.1	The Supplier shall indemnify the Procuring Entity against all third-party claims of infringement of patent, trademark, or industrial design rights arising from use of the Goods or any part thereof in the Procuring Entity's country.



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



7. Performance Security	7.1	Within twenty (20) days of receipt of the notification of Contract award, the successful Bidder shall furnish to the Procuring Entity the performance security in the amount specified in SCC.
	7.2	The proceeds of the performance security shall be payable to the Procuring Entity as compensation for any loss resulting from the Supplier's failure to complete its obligations under the Contract.
	7.3	The performance security shall be denominated in the currency of the Contract acceptable to the Procuring Entity and shall be in one of the following forms: a. a bank guarantee or an irrevocable letter of credit issued by a reputable bank located in the Procuring Entity's country, in the form provided in the bidding documents or another form acceptable to the Procuring Entity; or b. a cashier's or certified check.
	7.4	The performance security will be discharged by the Procuring Entity and returned to the Supplier not later than thirty (30) days following the date of completion of the Supplier's performance obligations under the Contract, including any warranty obligations, unless specified otherwise in SCC.
8. Inspections and Tests	8.1	The Procuring Entity or its representative shall have the right to inspect and/or to test the Goods to confirm their conformity to the Contract specifications at no extra cost to the Procuring Entity. SCC and the Technical Specifications specifies inspections and tests the Procuring Entity requires and where they are to be conducted. The Procuring Entity shall notify the Supplier in writing, in a timely manner, of the identity of any representatives retained for these purposes.
	8.2	The inspections and tests may be conducted on the premises of the Supplier or, at point of delivery, and/or at the Goods' final destination. If conducted on the premises of the Supplier, all reasonable facilities and assistance, including access to drawings and production data, shall be furnished to the inspectors at no charge to the Procuring Entity.
	8.3	Should any inspected or tested Goods fail to conform to the Specifications, the Procuring Entity may reject the Goods, and the Supplier shall either replace the rejected Goods or make alterations necessary to meet specification requirements free of cost to the Procuring Entity.
	8.4	The Procuring Entity's right to inspect, test and, where necessary, reject the Goods after the Goods' arrival in the



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



		Procuring Entity's country shall in no way be limited or waived by reason of the Goods having previously been inspected, tested, and passed by the Procuring Entity or its representative prior to the goods' shipment from the country of origin.
	8.5	Nothing in GCC Clause 8 shall in any way release the Supplier from any warranty or other obligations under this Contract.
9. Packing	9.1	The Supplier shall provide such packing of the Goods as is required to prevent their damage or deterioration during transit to their final destination, as indicated in the Contract. The packing shall be sufficient to withstand, without limitation, rough handling during transit and exposure to extreme temperatures, salt and precipitation during transit, and open storage. Packing case size and weights shall take into consideration, where appropriate, the remoteness of the Goods' final destination and the absence of heavy handling facilities at all points in transit.
	9.2	The packing, marking, and documentation within and outside the packages shall comply strictly with such special requirements as shall be expressly provided for in the Contract, including additional requirements, if any, specified in SCC, and in any subsequent instructions ordered by the Procuring Entity.
10. Delivery and Documents	10.1	Delivery of the Goods shall be made by the Supplier in accordance with the terms specified in the Schedule of Requirements. The details of shipping and/or other documents to be furnished by the Supplier are specified in SCC.
	10.2	Documents to be submitted by the Supplier are specified in SCC.
11. Insurance	11.1	The Goods supplied under the Contract shall be delivered duty paid (DDP) under which risk is transferred to the buyer after having been delivered, hence insurance coverage is sellers' responsibility.
12. Transportation	12.1	The Supplier is required under the Contract to transport the Goods to a specified place of destination within the Procuring Entity's country, transport to such place of destination in the Procuring Entity's country, including insurance and storage, as shall be specified in the Contract, shall be arranged by the Supplier, and related costs shall be included in the Contract Price.
13. Incidental Services	13.1	The Supplier may be required to provide any or all of the following services, including additional services, if any, specified in SCC: a. performance or supervision of on-site assembly and/or start-up of the supplied Goods; b. furnishing of tools required for assembly and / or maintenance of the supplied Goods;



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



		c. furnishing of a detailed operations and maintenance manual for each appropriate unit of the supplied Goods; d. performance or supervision or maintenance and/or repair of the supplied Goods, for a period of time agreed by the parties, provided that this service shall not relieve the Supplier of any warranty obligations under this Contract; and e. training of the Procuring Entity's personnel, at the Supplier's plant and/or on-site, in assembly, start-up, operation, maintenance, and/or repair of the supplied Goods.
	13.2	Prices charged by the Supplier for incidental services, if not included in the Contract Price for the Goods, shall be agreed upon in advance by the parties and shall not exceed the prevailing rates charged for other parties by the Supplier for similar services.
14. Spare Parts	14.1	As specified in SCC, the Supplier may be required to provide any or all of the following materials, notifications, and information pertaining to spare parts manufactured or distributed by the Supplier: a. such spare parts as the Procuring Entity may elect to purchase from the Supplier, provided that this election shall not relieve the Supplier of any warranty obligations under the Contract; and b. in the event of termination of production of the spare parts: h. advance notification to the Procuring Entity of the pending termination, in sufficient time to permit the Procuring Entity to procure needed requirements; ii. following such termination, furnishing at no cost to the Procuring Entity, the blueprints, drawings, and specifications of the spare parts, if requested.
15. Warranty	15.1	The Supplier warrants that the Goods supplied under the Contract are new, unused, of the most recent or current models, and that they incorporate all recent improvements in design and materials unless provided otherwise in the Contract. The Supplier further warrants that all Goods supplied under this Contract shall have no defect, arising from design, materials, or workmanship (except when the design and/or material is required by the Procuring Entity's specifications) or from any act or omission of the Supplier, that may develop under normal use



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



		of the supplied Goods in the conditions prevailing in the country of final destination.
	15.2	This warranty shall remain valid for such months and years as specified in Special Conditions of Contract months after the Goods, or any portion thereof as the case may be, have been delivered to and accepted at the final destination indicated in the Contract.
	15.3	The Procuring Entity shall promptly notify the Supplier in writing of any claims arising under this warranty.
	15.4	Upon receipt of such notice, the Supplier shall, within the period specified in SCC and with all reasonable speed, repair or replace the defective Goods or parts thereof, without costs to the Procuring Entity.
	15.5	If the Supplier, having been notified, fails to remedy the defect(s) within the period specified in SCC, within a reasonable period, the Procuring Entity may proceed to take such remedial action as may be necessary, at the Supplier's risk and expense and without prejudice to any other rights which the Procuring Entity may have against the Supplier under the Contract.
16. Payment	16.1	The method and conditions of payment to be made to the Supplier under this Contract shall be specified in SCC.
	16.2	The Supplier's request(s) for payment shall be made to the Procuring Entity in writing, accompanied by an invoice describing, as appropriate, the Goods delivered and Services performed, and by documents submitted pursuant to GCC Clause 10, and upon fulfillment of other obligations stipulated in the Contract.
	16.3	Payments shall be made promptly by the Procuring Entity, but in no case later than sixty (60) days after submission of an invoice or claim by the Supplier.
	16.4	The currency of payment is Pak. Rupees.
17. Prices	17.1	Prices charged by the Supplier for Goods delivered and Services performed under the Contract shall not vary from the prices quoted by the Supplier in its bid, with the exception of any price adjustments authorized in SCC or in the Procuring Entity's request for bid validity extension, as the case may be.
18. Change Orders	18.1	The Procuring Entity may at any time, by a written order given to the Supplier pursuant to GCC Clause 31, make changes



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



		within the general scope of the Contract in any one or more of the following: a. drawings, designs, or specifications, where Goods to be furnished under the Contract are to be specifically manufactured for the Procuring Entity; b. the method of shipment or packing; c. the place of delivery; and/or d. the Services to be provided by the Supplier.
	18.2	If any such change causes an increase or decrease in the cost of, or the time required for, the Supplier's performance of any provisions under the Contract, an equitable adjustment shall be made in the Contract Price or delivery schedule, or both, and the Contract shall accordingly be amended. Any claims by the Supplier for adjustment under this clause must be asserted within thirty (30) days from the date of the Supplier's receipt of the Procuring Entity's change order.
19. Contract Amendments	19.1	Subject to GCC Clause 18, no variation in or modification of the terms of the Contract shall be made except by written amendment signed by the parties.
20. Assignment	20.1	The Supplier shall not assign, in whole or in part, its obligations to perform under this Contract, except with the Procuring Entity's prior written consent.
21. Subcontracts	21.1	The Supplier shall notify the Procuring Entity in writing of all subcontracts awarded under this Contract if not already specified in the bid. Such notification, in the original bid or later, shall not relieve the Supplier from any liability or obligation under the Contract.
	21.2	Subcontracts must comply with the provisions of GCC Clause 3.
22. Delays in the Supplier's Performance	22.1	Delivery of the Goods and performance of Services shall be made by the Supplier in accordance with the time schedule prescribed by the Procuring Entity in the Schedule of Requirements.
	22.2	If at any time during performance of the Contract, the Supplier or its subcontractor(s) should encounter conditions impeding timely delivery of the Goods and performance of Services, the Supplier shall promptly notify the Procuring Entity in writing of the fact of the delay, its likely duration and its cause(s). As soon as practicable after receipt of the Supplier's notice, the Procuring Entity shall evaluate the situation and may at its discretion extend



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



		the Supplier's time for performance, with or without liquidated damages, in which case the extension shall be ratified by the parties by amendment of Contract.
	22.3	Except as provided under GCC Clause 25, a delay by the Supplier in the performance of its delivery obligations shall render the Supplier liable to the imposition of liquidated damages pursuant to GCC Clause 23, unless an extension of time is agreed upon pursuant to GCC Clause 22.2 without the application of liquidated damages.
23. Liquidated Damages	2.31	Subject to GCC Clause 25, if the Supplier fails to deliver any or all of the Goods or to perform the Services within the period(s) specified in the Contract, the Procuring Entity shall, without prejudice to its other remedies under the Contract, deduct from the Contract Price, as liquidated damages, a sum equivalent to the percentage specified in SCC of the delivered price of the delayed Goods or unperformed Services for each week or part thereof of delay until actual delivery or performance, up to a maximum deduction of the percentage specified in SCC. Once the maximum is reached, the Procuring Entity may consider termination of the Contract pursuant to GCC Clause 24.
24. Termination for Default	24.1	The Procuring Entity, without prejudice to any other remedy for breach of Contract, by written notice of default sent to the Supplier, may terminate this Contract in whole or in part: - if the Supplier fails to deliver any or all of the Goods within the period(s) specified in the Contract, or within any extension thereof granted by the Procuring Entity pursuant to GCC Clause 22; or - if the Supplier fails to perform any other obligation(s) under the Contract. - if the Supplier, in the judgment of the Procuring Entity has engaged in corrupt or fraudulent practices in competing for or in executing the Contract. For the purpose of this clause: “Corrupt practice” means the offering, giving, receiving or soliciting of anything of value to influence the action of a public official in the procurement process or in contract execution. “Fraudulent practice” means a misrepresentation of facts in order to influence a procurement process or the execution of a contract to the detriment of the Borrower, and includes collusive practice among Bidders (prior to or after bid submission) designed to establish bid prices at artificial non-



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



		competitive levels and to deprive the Borrower of the benefits of free and open competition.
	24.2	In the event the Procuring Entity terminates the Contract in whole or in part, pursuant to GCC Clause 24.1, the Procuring Entity may procure, upon such terms and in such manner as it deems appropriate, Goods or Services similar to those undelivered, and the Supplier shall be liable to the Procuring Entity for any excess costs for such similar Goods or Services. However, the Supplier shall continue performance of the Contract to the extent not terminated.
25. Force Majeure	25.1	Notwithstanding the provisions of GCC Clauses 22, 23, and 24, the Supplier shall not be liable for forfeiture of its performance security, liquidated damages, or termination for default if and to the extent that its delay in performance or other failure to perform its obligations under the Contract is the result of an event of Force Majeure.
	25.2	For purposes of this clause, "Force Majeure" means an event beyond the control of the Supplier and not involving the Supplier's fault or negligence and not foreseeable. Such events may include, but are not restricted to, acts of the Procuring Entity in its sovereign capacity, wars or revolutions, fires, floods, epidemics, quarantine restrictions, and freight embargoes.
	25.3	If a Force Majeure situation arises, the Supplier shall promptly notify the Procuring Entity in writing of such condition and the cause thereof. Unless otherwise directed by the Procuring Entity in writing, the Supplier shall continue to perform its obligations under the Contract as far as is reasonably practical, and shall seek all reasonable alternative means for performance not prevented by the Force Majeure event.
26. Termination for Insolvency	26.1	The Procuring Entity may at any time terminate the Contract by giving written notice to the Supplier if the Supplier becomes bankrupt or otherwise insolvent. In this event, termination will be without compensation to the Supplier, provided that such termination will not prejudice or affect any right of action or remedy which has accrued or will accrue thereafter to the Procuring Entity.
27. Termination for Convenience	27.1	The Procuring Entity, by written notice sent to the Supplier, may terminate the Contract, in whole or in part, at any time for its convenience. The notice of termination shall specify that termination is for the Procuring Entity's convenience, the extent to which performance of the Supplier under the Contract is terminated, and the date upon which such termination becomes effective.
	27.2	The Goods that are complete and ready for shipment within thirty (30) days after the Supplier's receipt of notice of



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



		termination shall be accepted by the Procuring Entity at the Contract terms and prices. For the remaining Goods, the Procuring Entity may elect: a. to have any portion completed and delivered at the Contract terms and prices; and/or b. to cancel the remainder and pay to the Supplier an agreed amount for partially completed Goods and Services and for materials and parts previously procured by the Supplier.
28. Resolution of Disputes	28.1	The Procuring Entity and the Supplier shall make every effort to resolve amicably by direct informal negotiation any disagreement or dispute arising between them under or in connection with the Contract.
	28.2	If, after thirty (30) days from the commencement of such informal negotiations, the Procuring Entity and the Supplier have been unable to resolve amicably a Contract dispute, either party may require that the dispute be referred for resolution to the formal mechanisms specified in SCC. These mechanisms may include, but are not restricted to, conciliation mediated by a third party, adjudication in an agreed manner and/or arbitration.
29. Governing Language	29.1	The Contract shall be written in the language specified in SCC. Subject to GCC Clause 30, the version of the Contract written in the specified language shall govern its interpretation. All correspondence and other documents pertaining to the Contract which are exchanged by the parties shall be written in the same language.
30. Applicable Law	30.1	The Contract shall be interpreted in accordance with the laws of the Procuring Entity's country, unless otherwise specified in SCC.
31. Notices	31.1	Any notice given by one party to the other pursuant to this Contract shall be sent to the other party in writing or by cable, telex, or facsimile and confirmed in writing to the other party's address specified in SCC.
	31.2	A notice shall be effective when delivered or on the notice's effective date, whichever is later.
32. Taxes and Duties	32.1	Supplier shall be entirely responsible for all taxes, duties, license fees, etc., incurred until delivery of the contracted Goods to the Procuring Entity.



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



PART TWO (PROCUREMENT SPECIFIC PROVISIONS)

- Invitation for Bids (IFB)
- Bid Data Sheet (BDS)
- Special Conditions of Contract (SCC)
- Schedule of Requirements
- Technical Specifications
- Qualification and Evaluation Criteria
- Sample Forms
- Eligibility



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Table of Contents - Part Two

Section I. Invitation for Bids	38
Section II. Bid Data Sheet	41
Section III. Special Conditions of Contract	45
Table of clauses	46
Section IV. Schedule of Requirements	52
Section V. Technical Specifications	54
Section VI. Qualification and Evaluation Criteria	58
Section VII. Sample Forms	56
Sample Forms	57
1. Bid form and Price Schedules	58
2. Bid Security Form	60
3. Contract Form	61
4. Performance Security Form	62
5. Bank Guarantee for Advance Payment	63
6. Manufacturer's Authorization Form	64
7. Integrity Pact	65



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Part Two Section I. Invitation for Bid (IFB)



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



IFB No. KPFS&HFA/IFB/PFTLCR/2026-2027/03

INVITATION FOR BID FOR CHEMICALS, STANDARDS, REAGENTS & CONSUMABLE FOR PROVINCIAL FOOD TESTING LABORATORY AND CENTER FOR RESEARCH UNDER FRAMEWORK CONTRACT

1. The Khyber Pakhtunkhwa Food Safety & Halal Food Authority invites E-Bids through e-Pak Acquisition and Disposal System (KP-EPADS) from the eligible Bidders / firms / Companies / Authorized Agents & Distributors under (Single Stage-Two Envelope bidding procedure), for the supply of various Chemicals, Standards, Reagents & Consumable for Provincial Food Testing Laboratory & Center for Research (**PFTLCR**) FY 2026-27 under following Lots:

Lot	Title	Contract Type
Lot 1	Chemicals, Solvents, Reagents & Laboratory Consumables	Framework Contract
Lot 2	Reference Standards, CRMs, Kits & Culture Media	Framework Contract
Lot 3	Supporting Equipment, Spares & Analytical Gases	Call-off Framework Contract for Analytical Gases and One time purchase contract for Equipment

2. The firm must be registered for (**Income Tax, Sales Tax with FBR and Provincial Sales Tax with KPRA**).
3. E-Bidding document containing Chemicals, Standards, Reagents & Consumable, detailed technical specifications, terms and conditions, etc is available for interested on **KP-EPADS** at <https://kp.eprocure.gov.pk> Procuring Entity's website at www.kpfsa.gov.pk and KPPRA's website at www.kppra.gov.pk.
4. Prebid meeting will be held on **10th August 2026** at **12:00 pm** in the Conference room of the Khyber Pakhtunkhwa Food Safety & Halal Food Authority, Ground Floor new C&W Building Khyber Road, Peshawar.
5. E-Bids complete in all respect must be submitted using **KP-EPADS** on or before **Bid Closing Time: 01:00 PM, Bid Closing Date: 25th August 2026**. Technical bids will be opened on **KP-EPADS** after **one (01) hour** on the same day i.e at **02:00 PM** on **Date: 25th August 2026** at the Conference Room of Procuring Entity.
6. Original bid security amounting to **(2%)** of the total offered cost of the bid shall be submitted before the closing time & date. Bid security shall be in the name of Director General Khyber Pakhtunkhwa Food Safety & Halal Food Authority in Shape of Call Deposit Receipt (CDR) / Demand Draft from the account of bidder /firm who submits the bid.
7. The Competent Authority can reject or accept any or all bids in terms of **Rule No. 47 of KPPRA Rules 2014**



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



SECTION II. BID DATA SHEET



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Bid Data Sheet

The following specific data shall complement, supplement, or amend the provisions in the Instructions to Bidders (ITB) **Part One**. Whenever there is a conflict, the provisions herein shall prevail over those in ITB.

Introduction		
ITB 1.1	Name of Procuring Entity:	Khyber Pakhtunkhwa Food Safety & Halal Food Authority.
ITB 1.1	Name of Project:	N/A
ITB 1.1		Budget allocated to Khyber Pakhtunkhwa Food Safety & Halal Food Authority for the FY 2026-2027
ITB 1.1	Name of Contract:	Procurement of Chemicals, Standards, Reagents & Consumables for Provincial Food Testing Laboratory & Center for Research (PFTLCR) FY 2026-2027
ITB 6.1	Procuring Entity's Address, Telephone, Telex and facsimile numbers	Department: Khyber Pakhtunkhwa Food Safety & Halal Food Authority Address: Ground Floor, New C&W Building, Police Lines, Khyber Road, Peshawar Tel# 091-9212959 Toll Free# 0800-37432 Email: info@kpfsa.gov.pk
ITB 8.1	Language of the Bid:	Language of the bid is English .
Bid Price and Currency		
ITB 11.2	Quoted Price:	The price quoted shall be Delivered Duty Paid (DDP). The price quoted shall be in Pakistani Rupees (Rs) inclusive of all taxes and the incidental service charges (if any).
ITB 11.5		The Price shall be fixed
Preparation and Submission of Bids		
ITB 13.2	Documentary evidence of the Bidder's qualifications to perform the Contract if its Bid is accepted:	(i) That, in the case of a Bidder offering to supply Goods under the Contract that the Bidder manufactures or otherwise produces (using ingredients supplied by primary manufacturers) that the Bidder: - is incorporated in the country of manufacture of the Goods - has been licensed by the regulatory authority in the country of manufacturer to supply the Goods; - has manufactured and marketed the specific goods covered by this bidding document, for at least two (2) years, and for similar Goods for at least Three (3) years; (ii) That, in the case of a Bidder offering to supply Goods under the Contract that the Bidder does not manufacture or



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



		otherwise produce: a) that the Bidder has been duly authorized by a manufacturer of the Goods and Authorization letter on the original letter head of the manufacturer; b) Manufacturer of the Goods meets the criteria under (i) above to supply the Goods in Pakistan; c) That the bidder is incorporated in Pakistan, certificate of incorporation has been submitted; The Bidder shall also submit the following additional information: a) Registration certificate for National Tax Number and Sales Tax Number and must also be on active tax payer list. b) Supply completion certificates, audit reports, and other documents required as an evidence for technical evaluation. c) Details of on-site quality control laboratory facilities and services and range of tests conducted (if any)
ITB 13.3 (d)	Qualification requirements:	As prescribed under Section-VI Qualification Criteria
ITB 15.1	Amount of Bid Security:	The Bidder shall furnish, bid security before opening of the technical bid, a Bid Security equivalent to 2% of the bid price of each item (separately) which the bidder is offering in Shape of CDR from the account of bidder /firm who submits the bid, in the name of the " Director General Khyber Pakhtunkhwa Food Safety & Halal Food Authority".
ITB 16.1	Bid validity period:	90 Days from the date of Technical Bid Opening
ITB 17.1	Number of Copies:	Only E-Bid submitted via KP-EPADS will be accepted
ITB 18.2 (a)	Address for bid submission:	Directorate General Khyber Pakhtunkhwa Food Safety & Halal Food Authority, Ground Floor, New C&W Building, Police Lines, Khyber Road, Peshawar.
ITB 18.2 (b)	IFB Title and IFB Number:	Title: Procurement of Chemicals, Media, Reagents, Standards, Consumables and Other Equipment for Provincial Food Testing Laboratory & Center for Research (PFTLCR) Of Khyber Pakhtunkhwa Food Safety & Halal Food Authority FY (2026-2027) IFB No. KPFS&HFA/IFB/PFTLCR/2026-2027/03
ITB 19.1	Deadline for bid submission:	Date: 25th August 2026 Time: 1:00 PM
ITB 19.3	Prebid Meeting	Date: 10th August 2026 Time: 12:00 PM
ITB 22.1	Time, Date, and Place for Bid	Technical Bid Opening Date: 25th August 2026 Technical Bid Opening Time: 1:00 PM



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



	Opening:	The Technical Bid opening will take place at Conference Room of the Khyber Pakhtunkhwa Food Safety & Halal Food Authority, New C&W Building, Ground Floor, Khyber Road, Police Lines, Peshawar.
Bid Evaluation		
ITB 23.1	Clarifications of Bids:	The Procuring Entity may ask the Bidder in writing, only for clarification regarding the received documents in the bid. However, no change in the prices or substance of the bid shall be sought, offered, permitted, or entertained. This communication shall be with the prior approval of Chairperson Procurement Committee.
ITB 25.3	Evaluation and Comparison of Bids:	Merit Point Evaluation / System: Best Evaluated Bid. The items ranked highest in merit points (obtained through, and based on, technical and financial evaluation) will get unit rate central contract.
ITB 25.4 (b)	Delivery Schedule:	As per Section-IV “Schedule of Requirements”
Option (i)		Not Applicable
ITB 25.4 (c) (ii)	Deviation in payment schedule. Annual interest rate.	Not Applicable
ITB 25.4 (d)	Cost of Spare Parts:	Not Applicable
ITB 25.4 (e)	Spare parts and after sales service facilities:	As per Section-IV “Schedule of Requirements”
ITB 25.4 (f)	Operating and Maintenance Costs:	Not Applicable
ITB 25.4 (g)	Performance and productivity of Goods:	Not Applicable
ITB 25.4 (h)		As prescribed under Section-VI Qualification & Evaluation Criteria
ITB 28.1	Award Criteria:	As per Section 2 (1)(c)(i) of KPPRA (Amendment) Act 2022 “Best Evaluated Bid” The highest-ranking fair bid where quality and cost are primary and secondary consideration respectively in accordance with the weightage defined for technical and financial evaluation criteria set forth here in these bid solicitation documents.



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



		Highest Ranking fair bid is the bid i.e Substantively responsive and Ranks 1st based on achieving highest combined Technical & Financial Evaluations Scores.
ITB 29.1		The Procuring Entity reserves the right at the time of contract award to increase or decrease, the quantity of goods / items and services originally specified in the Schedule of Requirements without any change in unit price or other terms and conditions.
ITB 33.1	Performance Security:	10% of the total price of award of contract or as desired by the Procuring Entity at the time of contract



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



SECTION III. SPECIAL CONDITIONS OF CONTRACT



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Table of Clauses (Special Conditions of Contract)

1.	Definitions (GCC Clause 1)	45
2.	Country of Origin (GCC Clause 3)	45
3.	Performance Security (GCC Clause 7)	45
4.	Inspections and Tests (GCC Clause 8)	46
5.	Packing (GCC Clause 9)	46
6.	Delivery and Documents (GCC Clause 10)	46
7.	Insurance (GCC Clause 11)	47
8.	Incidental Services (GCC Clause 13)	47
9.	Spare Parts (GCC Clause 14)	47
10.	Warranty (GCC Clause 15)	47
11.	Payment (GCC Clause 16)	48
12.	Prices (GCC Clause 17)	48
13.	Liquidated Damages (GCC Clause 23)	48
14.	Resolution of Disputes (GCC Clause 28)	48
15.	Governing Language (GCC Clause 29)	48
16.	Applicable Law (GCC Clause 30)	48
17.	Notices (GCC Clause 31)	48
18.	Duties & Taxes	49



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Special Conditions of Contract (SCC)

1. Definitions (GCC Clause 1)

GCC 1.1 (g)—The **Procuring Entity** is: **Khyber Pakhtunkhwa Food Safety & Halal Food Authority**

GCC 1.1 (h)—The **Procuring Entity's Country** is: **Pakistan**

GCC 1.1 (i)—The **Supplier** supplying Goods and Services under this Contract is: i) Original Manufacturer / Importer / Authorized Agent of Original manufacturer.

GCC 1.1 (j)—The **Project Site** is: **Provincial Food Testing Laboratory & Center for Research, Opposite Federal Public Service Commission Office, Phase No. 05, Hayatabad, Peshawar.**

2. Country of Origin (GCC Clause 3)

GCC 3.1—All countries and territories as indicated in Part Two Section VI of the bidding documents, “Eligibility for the Provisions of Goods, Works, and Services in Government-Financed Procurement”.

3. Performance Security (GCC Clause 7)

GCC 7.1—The amount of performance security, as a percentage of the Contract Price, shall be: **Ten (10) percent of the total Contract Price**

4. Inspections and Tests (GCC Clause 8)

GCC 8.1—Inspection and tests in accordance with the clauses of contract with Procuring Entity.

- a) Bidder will be required to provide such evidence that proves the conformity of technical & performance specification of the offered.
- b) The bidder will be disqualified for competition, if Procuring Entity declare that the bidder's offered Goods / items did not meet the mandatory technical & performance requirements during physical verification or the bidder did not provide evidence to satisfaction of the Technical Committee in case sample is not available.
- c) The Procuring Entity may also examine the original documents related to the fitness of the offered Goods / items in all respects including but not limited to Bill of Lading / Airway bill(s), Goods Declaration(s), Certificate/ Declaration of Conformity/ Certificate of Analysis/ Compliances/ Analysis, invoice etc.
- d) Before acceptance of the Goods / items the Procuring Entity will inspect, test and, if necessary, reject the goods after the goods' have arrived at the final destination shall have no bearing of the fact that the goods have previously been inspected and cleared by Procuring Entity during sample evaluation as mentioned above.



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



- e) Goods/ items will be examined and / or tested by Procuring Entity in a manner as deemed relevant and appropriate (including testing at specialized bodies). No claim for Goods/ items tested for quality will be entertained, costs of tests will be incurred by respective bidder.

5. Packing (GCC Clause 9)

The goods, including all packaging and packing thereof, conform to the specifications of the Contract, including any applicable standards provided for in the Contract or, if no applicable standards are provided, the most recent authoritative standards issued by the relevant institution in the goods' country of origin. The goods are securely contained, packaged and marked in accordance with normal commercial standards of export packing for goods of this type and in a manner so as to protect the goods while in storage or in transit to their ultimate destination.

6. Delivery and Documents (GCC Clause 10):

The Supplier shall provide the following documents: GCC 10.3—Upon shipment, the Supplier shall notify the Procuring Entity the full details of the shipment, including Contract number, description of Goods, quantity and usual transport document. The Supplier shall mail the following documents to the Procuring Entity:

- i Copies of the Supplier's invoice showing goods' description, quantity, unit price, and total amount;
- ii Original and two copies of the usual transport document (for example, a negotiable bill of lading, a non-negotiable sea waybill, an inland waterway document, an air waybill, a railway consignment note, a road consignment note, or a multimodal transport document) which the buyer may require to take the goods;
- iii COA / SDS of Goods / items along with the delivery.
- iv Service Manuals indicating step by step service / maintenance protocols of each Goods.
- v Periodic Preventive Maintenance schedules with recommended list of Parts / Kits to be replaced during useful life.
- vi A copy of Test / Inspection Procedure Manual of all Goods as duly recommended by the manufacturer. At the time of sample provision or at the time of final delivery the bidder may be required to perform all or any combination of random checks.
- vii Product model and part numbers, bar code (If available) and Catalogue.
- viii Traceable Certificate of calibration of Goods / item must be provided.
- ix Copies of the packing list identifying contents of each package;
- x Manufacturers or Supplier's warranty certificate;
- xi Inspection certificate, issued by the nominated inspection Entity, and the Supplier's factory inspection report; and
- xii Certificate of origin.

7. Insurance (GCC Clause 11)

GCC 11.1— The Goods supplied under the Contract shall be delivered duty paid (DDP) under which risk is transferred to the buyer after having been delivered, hence insurance coverage is sellers' responsibility. Since the Insurance is seller's responsibility, they may arrange appropriate coverage.



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



8. Spare Parts (GCC Clause 14)

A list of Spare Parts necessary for the operations, functionality and that usually require replacement over the life of proposed Goods / item must be separately provided. Replacement period of such parts required after usual use of Goods must also be specified for each spare part. This requirement does not constitute any obligation of Procuring Entity to purchase such spare parts. In case no information is provided all cost for the replacement of such spare part must be borne by the supplier.

9. Warranty (GCC Clause 15)

In order to assure that manufacturing defects shall be corrected by the Supplier, a warranty shall be required from the Supplier.

The Procuring Entity shall promptly notify the Supplier in writing of any claims arising under this warranty. Upon receipt of such notice, the Supplier shall, replace the defective Goods or parts thereof without cost to the Procuring Entity.

10. Payment (GCC Clause 16) Payment for Goods supplied: Payment shall be made in Pak. Rupees in the following manner:

100% of the Contract Price on complete delivery of store within thirty (30) days on submission of claim supported by acceptance certificate from Procuring Entity declaring Goods have been delivered and that all contracted services have been performed

- i. A copy of General Sales Tax ('GST') Invoice showing the amount of sales tax, must be submitted along with the Invoice.
- ii. Income/withholding tax shall be deducted at source as per applicable taxation laws, while making the payments.
- iii. Payment will be released after deduction of applicable Stamp Duty and DPR.

12. Prices (GCC Clause 17)

The price shall remain fix for the period of the contract. All prices must include all the taxes and duties, where applicable. If there is no mention of taxes, the offered/ quoted price shall be considered as inclusive of all prevailing taxes/ duties.

13. Subcontracts (GCC Clause 21)

Subcontracts are not allowed.

13. Liquidated Damages (GCC Clause 23)

Applicable rate: **0.50%** per Week or **0.07%** per Day, up to a maximum deduction of a Sum ≤ **10%** of the Total contract price.

14. Resolution of Disputes (GCC Clause 28)

GCC 28.3—The dispute resolution mechanism to be applied pursuant to GCC Clause 28.2 shall be as follows:

In the case of a dispute between the Purchaser and the Supplier, the dispute shall be referred to adjudication or arbitration in accordance with **The Arbitration Act 1940**. The jurisdiction of Court shall be of **Peshawar, Khyber Pakhtunkhwa**.

15. Governing Language (GCC Clause 29)



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



GCC 29.I—The Governing Language shall be: **English**

16. **Applicable Law (GCC Clause 30)**

GCC 30.I-The Contract shall be interpreted in accordance with the laws of Islamic Republic of Pakistan which includes the following legislation:

- **The Khyber Pakhtunkhwa Public Procurement Regulatory Authority Act, 2012**
- **Khyber Pakhtunkhwa Procurement of Goods, Works & Services Rules 2014**
- **The Arbitration Act 1940**
- **The Contract Act 1872**
- **The Employment of Children (ECA) Act 1991**
- **The Bonded Labor System (Abolition) Act of 1992**
- **The Factories Act 1934**

17. **Notices (GCC Clause 31)**

GCC 31.I—Procuring Entity's address for notice purposes: **Directorate General, Khyber Pakhtunkhwa Food Safety & Halaal Food Authority, Ground Floor New C&W Building, Police Lines, Khyber Road, Peshawar**

Telephone(s): +92-91-921295



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



18. Duties & Taxes (GCC Clause 32)

GCC 32.1—The Unit price quoted by the bidder shall be inclusive of all applicable duties and taxes prevailing at the time of bid submission. Any subsequent change in the rate of applicable taxes/duties, if legally admissible, shall be adjusted strictly as provided under GCC Clause 17 (Prices) and applicable law.

19. Contract Administration, Performance Monitoring and Management (Section 31A of the Act)

SCC 19.1 — Scope. The expression “contract administration, performance monitoring and management”, as used in this clause, shall mean managing the terms of this Contract for the purpose of ensuring compliance with the obligations of the contracting parties, which includes, inter alia, planning, monitoring, performance, change management, inspection, acceptance, payment, dispute resolution, force majeure, liquidated damages, contract termination and contract closure, in accordance with Section 31A of the Khyber Pakhtunkhwa Public Procurement Regulatory Authority Act, 2012 (Amended 2022).

SCC 19.2 — Framework Duration & Extension (Rule 31-A). This Contract, in respect of LOT-1, LOT-2, and the call-off (Analytical Gases) component of LOT-3, is entered into under Rule 31-A of the Khyber Pakhtunkhwa Public Procurement of Goods, Works and Services Rules, 2014 (Amended 2022). Accordingly:

- (a) the initial duration shall be one (1) year from the date of signing;
- (b) it may be extended for one further year at a time, up to a maximum total duration of three (3) years, on the same rates and terms, subject to sub-clause (c);
- (c) every extension shall require the prior approval of a committee constituted for this purpose by the Competent Authority, to determine that the Supplier's rates and performance remain competitive and represent value for money;



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



(d) at least sixty (60) days before expiry of each contract year, the Contract Manager (SCC 19.3(b)) shall prepare and submit a Contract Performance Report to inform the extension-approval committee's decision;

(e) this Contract binds the Supplier's rates and terms, not a purchase volume — the Procuring Entity is not obligated to place any minimum number or value of Purchase/Release Orders. The one-time-purchase (equipment) component of LOT-3 is a single, non-recurring delivery and sub-clauses (a)–(d) of this SCC 19.2 do not apply to it.

SCC 19.3 — Institutional Roles. Contract administration, performance monitoring and management under this Contract shall be discharged through the following three-way split:

(a) Contract Administrator — the Assistant Director (Procurement) or such officer as the Competent Authority may nominate: issues and tracks every Purchase/Release Order against the agreed rates, reviews cost estimates before an Order is placed, maintains the Contract Register, and coordinates with the Procurement Committee on withholding Orders, liquidated damages, or blacklisting referrals.

(b) Contract Manager — an officer of Administration/Technical & Scientific Affairs, distinct from the Contract Administrator, as the Competent Authority may nominate: owns day-to-day compliance management, coordinates Inspection Committee acceptance, processes payment recommendations, handles change management, force majeure, termination and closure, consolidates performance data into the Contract Performance Report, and issues show-cause notices where performance thresholds under SCC 19.7 are breached.

(c) Performance Monitoring Support — the Authority's M&E focal officer, kept independent of (a) and (b) so that performance data is not self-reported by the officer managing the relationship: tracks the performance indicators at SCC 19.7 and reports findings to the Contract Manager ahead of each Performance Review Meeting.

The Director General shall notify, by office order, the specific officers discharging roles (a)–(c) within fifteen (15) days of contract signing; until such notification, the Assistant Director (Procurement) shall discharge all three roles.

SCC 19.4 — Planning. The aggregate annual requirement against each item/Lot stated in the Schedule of Requirements is indicative. The Contract Administrator shall re-assess and consolidate requirements at least once each contract year, based on testing volumes and campaign schedules communicated by the end-user laboratories, to inform the sizing of Purchase/Release Orders. Nothing in this sub-clause creates a binding minimum-purchase obligation (SCC 19.2(e)).

SCC 19.5 — Monitoring. The Performance Monitoring Support shall track the indicators at SCC 19.7 on a monthly basis and report findings to the Contract Manager ahead of each Performance Review Meeting. Performance Review Meetings shall be held quarterly, minuted, and the minutes filed in the Contract Register.

SCC 19.6 — Performance Thresholds and Consequences. A rolling-quarter delivery-compliance rate below eighty-five percent (85%), or a non-conformity/rejection rate at acceptance above ten percent (10%) of completed Orders by value, shall trigger a written show-cause notice from the Contract Manager to the Supplier, and may result in withholding further Purchase/Release Orders — without prejudice to liquidated damages under SCC Clause 13 or blacklisting proceedings under Rule 44 of the Rules. Three or more show-cause notices issued within any rolling twelve (12) month period shall constitute grounds for termination for default under GCC Clause 24.

SCC 19.7 — Performance Indicators. At minimum: (i) delivery-compliance rate — the proportion of Purchase/Release Orders delivered within the period offered in the Supplier's technical bid and stated in Schedule of Requirements Clause 17; (ii) non-conformity/rejection rate at acceptance under GCC Clause 8; (iii) shelf-life and cold-chain compliance on delivery, per Schedule of Requirements Clause 14; (iv) responsiveness to written communication under GCC Clause 31 (Notices); and (v) complaint/non-conformity count raised by the end-user laboratories.



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



SCC 19.8 — Change Management. No variation to rates, item specifications, delivery periods, or any other agreed term of this Contract shall take effect unless recorded in a written addendum signed by both parties and approved by the Competent Authority. Quantity variation at the time of a Purchase/Release Order shall remain within the tolerance stated at Schedule of Requirements Clause 15, without change to unit price or other terms, consistent with ITB Clause 29. This sub-clause operates alongside, and does not override, GCC Clause 18 (Change Orders) and GCC Clause 19 (Contract Amendments).

SCC 19.9 — Inspection. Each delivery against a Purchase/Release Order shall be inspected by the Inspection Committee in accordance with GCC Clause 8 and SCC Clause 4, before acceptance.

SCC 19.10 — Acceptance. Acceptance of a delivery shall be recorded in a signed Inspection & Acceptance Certificate referencing the specific Purchase/Release Order number. This Certificate is the trigger event for the payment clock under SCC 19.11.

SCC 19.11 — Payment. Payment for each delivery shall be processed under GCC Clause 16, against the Inspection & Acceptance Certificate for that specific Purchase/Release Order. Where multiple Orders are outstanding under this Contract, each is invoiced and paid independently against its own acceptance certificate; payment against one Order is not contingent on completion of any other Order.

SCC 19.12 — Dispute Resolution. Before either party invokes GCC Clause 28 (Resolution of Disputes), the parties shall first attempt resolution as follows: (i) the party raising the dispute shall give written notice to the Contract Manager describing the dispute; (ii) the Contract Manager and the Supplier's authorized representative shall meet within fifteen (15) days of that notice; (iii) if unresolved, the matter shall be referred to the Competent Authority for a decision within a further fifteen (15) days. Only if the dispute remains unresolved after this process may either party invoke GCC Clause 28.

SCC 19.13 — Force Majeure. Force Majeure events and their consequences are governed by GCC Clause 25. The Contract Manager is the Procuring Entity's point of notification for any claimed Force Majeure event, shall assess and record its impact on delivery timelines, and shall keep the Contract Administrator and the Competent Authority informed.

SCC 19.14 — Liquidated Damages. Liquidated damages shall be assessed and deducted under SCC Clause 13/GCC Clause 23, at the single rate stated therein (0.50% per week or 0.07% per day, subject to a maximum deduction of 10% of the value of the relevant Order), calculated against the value of the specific delayed Purchase/Release Order. This is the sole liquidated-damages rate under this Contract; no other reference to liquidated damages anywhere in these Bid Solicitation Documents, including any Contract/Framework Agreement Form, shall state a different rate.

SCC 19.15 — Contract Termination. Termination of this Contract is governed by GCC Clause 24 (Termination for Default), GCC Clause 26 (Termination for Insolvency), and GCC Clause 27 (Termination for Convenience). Repeated performance-threshold breaches under SCC 19.6 constitute a further, specific ground for termination for default under GCC Clause 24.

SCC 19.16 — Contract Closure. On expiry of the Contract term (including any extension under SCC 19.2) or on earlier termination, the Contract Manager shall, within thirty (30) days:

(a) confirm that every issued Purchase/Release Order has been fully delivered and accepted, or formally closed/cancelled;

(b) confirm that all payments due have been processed and any liquidated damages recovered;

(c) confirm release, or forfeiture as applicable, of the Performance Security under SCC Clause 3/GCC Clause 7;



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



(d) submit a Contract Closure Report to the Competent Authority; and

(e) ensure the Contract Register and all Purchase/Release Orders, Inspection & Acceptance Certificates, and Performance Review Meeting minutes are retained for a minimum of three (3) years from closure, for audit purposes.



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



SECTION IV. SCHEDULE OF REQUIREMENTS



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Schedule of Requirements **General Conditions (apply to all Lots)**

1. All bids must meet the Technical Specifications and performance requirements specified against each item. Non-conformity of the offered Goods with the required specifications shall render the bid non-responsive and it shall be rejected.
2. All bidders must submit the technical/performance specifications of the offered Goods using ("Technical Specifications Table").
3. All certifications, manufacturer authorizations, and supporting documents/data shall be valid, submitted in original, and verifiable online through the issuing authority's website; the Procuring Entity may carry out such verification at any time up to contract award, and legal action will be taken against a bidder found to have submitted a fraudulent document. Any certificate expiring before bid opening will not be entertained. Where a certificate relies on third-party accreditation (ISO 17034, ISO/IEC 17025, ISO 9001, GMP, or other), the accreditation's stated scope shall explicitly and unambiguously cover the specific product, matrix, or test quoted; an accreditation whose scope does not cover the quoted item does not satisfy this requirement.
4. Non-provision of any mandatory document specified in these Bid Solicitation Documents shall lead to disqualification of the firm and/or the affected quoted item.
5. Declaration of Conformity: the bidder shall provide a dated and signed declaration of conformity to the applicable regulation(s)/standard(s), referencing the proposed Goods (name and product code) and the relevant standards.
6. Compliance with Regulatory Requirements: the proposed Goods must be from a manufacturer legally registered/licensed by its national regulatory authority to manufacture that item.
7. The Procuring Entity may, at any stage, require further evidence of the Supplier's professional, technical, financial, legal, or managerial competence.
8. Bids must include a manufacturer's brochure/leaflet, Certificate of Analysis, and Safety Data Sheet for each offered item, in English (or translated into English).
9. Items must be new; the bidder shall ensure originality of the procurement channel and, if required, provide the shipment trail from the manufacturing site to the destination.
10. Supply shall be completed no later than the delivery period specified for each item in the Schedule of Requirements, measured from the date the relevant Purchase/Release Order is issued.
11. Payment shall be released only after complete and satisfactory delivery, acceptance by the Inspection Committee, and issuance of a satisfactory inspection report.
12. Alternative bids and conditional bids shall be disqualified.
13. Country of manufacture, brand, model number, catalogue/part number, and manufacturer's name must be provided for every offered item.
14. Minimum remaining shelf life at the time of delivery, calculated on the total labelled shelf life: 75% for imported goods, 85% for locally manufactured goods.



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



15. Bidders may quote standard manufacturer packaging sizes; the aggregate offered quantity shall not be more than 10% above or below the required quantity.
16. The reagent/item must be compatible with the equipment it is intended for use with, as listed against each item in the Schedule of Requirements.
17. **Delivery of Goods:** Preferred delivery period for all items is within fifteen (15) days of issuance of purchase order. Maximum delivery period for all items is within thirty days (30) from the date of issuance of purchase order. Delivery period as offered by the bidder in the technical bid shall be the delivery period for items in response to each Purchase order issued for that bidder.

Lot Structure & Contract Type

Lot	Title	Contract Type
Lot 1	Chemicals, Solvents, Reagents & Laboratory Consumables	Framework Contract
Lot 2	Reference Standards, CRMs, Kits & Culture Media	Framework Contract
Lot 3	Supporting Equipment, Spares & Analytical Gases	Call-off Framework Contract for Analytical Gases. One-time Purchase Contract for Equipment

LOT-1 Chemicals, Solvents, Reagents & Laboratory Consumables (Framework Contract)

18. General Chemicals, reagents and solvents shall meet the stated Analytical/ HPLC grade and the minimum purity percentage specified against each item, with the CAS Registry Number as pre-specified in the Section-V Technical Specifications.
19. A lot-specific Certificate of Analysis and Safety Data Sheet shall be supplied with each delivery. ISO 17034 Reference Material Producer accreditation is NOT required for this category; manufacturer ISO 9001:2015 or equivalent GMP certification is the applicable quality credential.

LOT 2 — Reference Standards, CRMs, Kits & Culture Media (Framework Contract)

Following applies to: *Elisa Kits, PCR/qPCR Reagents Kits, CDR FoodLab Kits, Rapid Screening / Test Kits and similar ready to use kits*

20. The kit's Certificate of Analysis shall state, at minimum: target analyte(s) and matrix; detection limit; sensitivity and specificity; and validation status (AOAC/EN or equivalent) — together with a lot-specific Certificate of Analysis, storage condition, and shelf life.
21. Kits requiring cold-chain storage shall be delivered with validated cold-chain documentation (temperature log) covering the full transit route from origin to the laboratory.

Microbiological Culture Media



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



22. Each lot of culture media supplied shall be accompanied by a lot-specific Certificate of Growth Promotion Testing (per ISO 11133) in addition to the Certificate of Analysis, and shall state the required storage temperature and shelf life.

Certified Reference Materials / Calibration & Quantification Standards: *Applies only to Certified Reference Materials (CRMs) or calibration/quantification standards (HPLC, UHPLC, GC-MS, ICP-OES, IC, and Amino Acid Analyzer CRM/standard line items):*

- (a) The required standard shall be a Certified Reference Material (CRM): characterized by a metrologically valid procedure for one or more specified properties, accompanied by a certificate stating the property value, its associated uncertainty, and a statement of metrological traceability.
- (b) The CRM shall be produced by a Reference Material Producer (RMP) accredited to ISO 17034 for the specific material/matrix quoted, under a defined scope of accreditation.
- (c) The CRM shall establish metrological traceability to the SI system or other recognized international reference.
- (d) The RM Certificate/Certificate of Analysis provided at delivery shall include: the unique identifier of the CRM; evidence of RMP accreditation (reference or symbol); the property value; intended use; expiration date/validity period; RMP name and contact details; storage instructions; handling/use instructions; a statement of matrix appropriateness; an explicit SI-traceability statement; and confirmation that the certified value and its uncertainty are appropriate for the Authority's measurement application.
- (e) Original standards repackaged into smaller quantities may invalidate metrological traceability and will not be accepted (anti-relabelling clause).

LOT-3 Supporting Equipment, Spares & Analytical Gases

23. IQ, OQ, PQ of all equipment



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



SECTION V. TECHNICAL SPECIFICATIONS



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



TECHNICAL SPECIFICATIONS

PROCUREMENT LIST: CHEMICALS, REAGENTS, CONSUMABLES, AND STANDARDS

LOT I: CHEMICALS, SOLVENTS, REAGENTS & LABORATORY CONSUMABLES

Sno	Item / description	Instrument(s) served	Grade / Purity / concentration	CAS No. (chemicals)	Applicable standard / reference method	(COA / MSDS) Required
1	Methanol	HPLC, UHPLC (aflatoxin, sweeteners, Vit A), ELISA	$\geq 99.9\%$	67-56-1	ASTM D1152, AOAC Method	COA & MSDS
2	Acetonitrile	HPLC, UHPLC (aflatoxin, sweeteners, Vit A)	$\geq 99.9\%$	75-05-8	ACS reagent grade/HPLC grade/AOAC official	COA & MSDS
3	Water	HPLC, UHPLC	Type I resistivity 18.2 M Ω cm, TOC ≤ 5 ppb, 0.22-micron filter	7732-18-5	ISO 3696 grade I	COA & MSDS
4	Ultrapure / deionized water	Flow cytometry, ICP-OES, Spectrophotometer, Rancimat	Type I resistivity 18.2 M Ω cm, TOC ≤ 5 ppb, 0.22-micron filter	7732-18-5	ASTM D1193 Type I/ISO 3696 grade I	COA & MSDS
5	Formic acid	HPLC, UHPLC (sweeteners)	LC-MS grade, $\geq 98-99\%$	64-18-6	ACS reagent grade/ LC-MS grade	COA & MSDS
6	Acetic acid, glacial	HPLC, Gel electrophoresis (destaining)	$\geq 99.7\%$	64-19-7	ACS reagent grade	COA & MSDS
7	Orthophosphoric acid	HPLC, Spectrophotometer (nitrite), IC	AR grade, 85%	7664-38-2	ACS reagent grade	COA & MSDS



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



LOT 1: CHEMICALS, SOLVENTS, REAGENTS & LABORATORY CONSUMABLES

Sno	Item / description	Instrument(s) served	Grade / Purity / concentration	CAS No. (chemicals)	Applicable standard / reference method	(COA / MSDS) Required
8	Ammonium acetate / ammonium formate	UHPLC (sweeteners)	LC-MS/AR grade, $\geq 99\%$	631-61-8	ACS reagent grade/LC-MS grade	COA & MSDS
9	Sodium chloride	UHPLC (aflatoxin extraction)	99.5 to 99.9 %	7647-14-5	ACS reagent grade	COA & MSDS
10	Sodium hypochlorite	UHPLC (aflatoxin decontamination)	10-15 % available chlorine	7681-52-9	N/A	COA & MSDS
11	Phosphate Buffered Saline (PBS)	UHPLC (aflatoxin IAC wash)	pH 7.2-7.4	N/A (Mixture)	Manufacturer specification	COA & MSDS
12	Potassium hydroxide	UHPLC (Vitamin A saponification)	$\geq 85\%$ pellets	1310-58-3	ACS reagent grade	COA & MSDS
13	Ethanol, absolute	UHPLC (Vit A), FTIR, Rancimat	$\geq 99.8\%$	64-17-5	ACS reagent grade	COA & MSDS
14	n-Hexane	UHPLC (Vit A), FTIR	$\geq 95\%$	110-54-3	ACS reagent grade	COA & MSDS
15	Methyl tert-butyl ether (MTBE)	UHPLC (Vitamin A)	$\geq 99.8\%$	1634-04-4	ACS reagent grade	COA & MSDS
16	Pyrogallol / BHT (antioxidant)	UHPLC (Vitamin A)	$\geq 99\%$	87-66-1	ACS reagent grade	COA & MSDS
17	Isopropanol (IPA)	FTIR, Rancimat	$\geq 99.8\%$	67-63-0	ACS reagent grade	COA & MSDS
18	Sulfanilamide	Spectrophotometer (nitrite)	$\geq 99\%$	63-74-1	ACS reagent grade	COA & MSDS



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



LOT I: CHEMICALS, SOLVENTS, REAGENTS & LABORATORY CONSUMABLES

Sno	Item / description	Instrument(s) served	Grade / Purity / concentration	CAS No. (chemicals)	Applicable standard / reference method	(COA / MSDS) Required
19	N-(1-naphthyl) ethylenediamine dihydrochloride (NED)	Spectrophotometer (nitrite)	≥ 98%	1465-25-4	ACS reagent grade/AOAC Official method	COA & MSDS
20	Hydrochloric acid	Spectrophotometer (nitrite)	35-37%	7647-01-0	ACS reagent grade	COA & MSDS
21	Potassium hexacyanoferrate (II) trihydrate Carrez I	Spectrophotometer (nitrite, honey HMF)	≥ 99%	14459-95-1	ACS reagent grade/AOAC Official method	COA & MSDS
22	Zinc acetate dihydrate / zinc sulfate heptahydrate Carrez II	Spectrophotometer (nitrite, honey HMF)	≥ 99%	5970-45-6	ACS reagent grade/AOAC Official method	COA & MSDS
23	Sodium hydroxide	Spectrophotometer (nitrite)	≥ 99% pellets	1310-73-2	ACS reagent grade	COA & MSDS
24	1,10-Phenanthroline	Spectrophotometer (iron in fortified food)	≥ 98%	66-71-7	ACS reagent grade/AOAC Official method	COA & MSDS
25	Hydroxylamine hydrochloride	Spectrophotometer (iron in fortified food)	≥ 99%	5470-11-1	ACS reagent grade/AOAC Official method	COA & MSDS
26	Acetate buffer	Spectrophotometer (iron in fortified food)	pH 4.5-5.5 (Prepared as per method)	N/A (Solution)	ACS reagent grade/AOAC Official method	COA & MSDS



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



LOT 1: CHEMICALS, SOLVENTS, REAGENTS & LABORATORY CONSUMABLES

Sno	Item / description	Instrument(s) served	Grade / Purity / concentration	CAS No. (chemicals)	Applicable standard / reference method	(COA / MSDS) Required
27	Acids for digestion (iron determination)	Spectrophotometer (iron in fortified food)	Trace metal grade as per analytical method	As Applicable	AOAC Official method	COA & MSDS
28	Sodium bisulfite	Spectrophotometer (honey HMF)	≥ 98%	7431-90-5	AOAC Official method	COA & MSDS
29	Nitric acid	ICP-OES (digestion), IC (cation eluent)	Trace Metal Grade (for ICP/ICP-MS), Purity ≥ 65-70%, Low metal content (<1 ppb for most)	7697-37-2	ACS trace-metal grade / USEPA 200.7 & 200.8	COA & MSDS
30	Hydrogen peroxide	ICP-OES (digestion)	Trace Metal Grade, Purity 30-32%, Stabilized for analytical use.	7722-84-1	ACS trace-metal grade / manufacturer specification	COA & MSDS
31	Sodium carbonate	IC (anion eluent)	Anhydrous, ACS Reagent Grade/HPLC Grade, Purity ≥ 99.9%.	497-19-8	ACS reagent grade/ISO 3696	COA & MSDS
32	Sodium bicarbonate	IC (anion eluent), ELISA	ACS Reagent Grade, Purity ≥ 99.7%, Suitable for use as IC eluent.	144-55-8	ACS reagent grade	COA & MSDS
33	Sodium thiosulphate	Idexx, IC	Reagent Grade, Purity ≥ 99%, Pentahydrate or Anhydrous, suitable for water microbiology	10102-17-7	ACS reagent grade / Standard Methods for water microbiology (dechlorination)	COA & MSDS
34	Dipicolinic acid	IC (cations)	≥99% purity, ACS reagent grade, suitable as IC eluent additive/chelating standard	499-83-2	ACS reagent grade / manufacturer specification	COA & MSDS



**GOVERNMENT OF KHYBER PAKHTUNKHWA
FOOD SAFETY & HALAL FOOD AUTHORITY**



LOT 1: CHEMICALS, SOLVENTS, REAGENTS & LABORATORY CONSUMABLES

Sno	Item / description	Instrument(s) served	Grade / Purity / concentration	CAS No. (chemicals)	Applicable standard / reference method	(COA / MSDS) Required
35	Mild detergent (instrument cleaning)	Rancimat / Oxitest	Neutral-pH, low-foaming laboratory-grade liquid detergent, free of oxidizing residues, suitable for cleaning glassware/reaction vessels	N/A (proprietary mixture)	Manufacturer specification	MSDS
36	Blank (negative control) & cleaner solution	Flow cytometry	Instrument-specific sheath-fluid-compatible blank/negative control and cleaning/decontamination solution as per manufacturer protocol	N/A (proprietary mixture)	Manufacturer specification	COA/MSDS
37	Gel electrophoresis reagent set	Gel electrophoresis	Molecular-biology-grade acrylamide/bis-acrylamide solution (or premixed gel), SDS, Tris buffer and glycine, matched for protein/DNA electrophoresis per validated method; ammonium persulfate (APS) and TEMED (N,N,N',N'-tetramethylethylenediamine) for gel polymerization; Coomassie Brilliant Blue R-250 stain and destaining solution (methanol/acetic acid/water) for post-run visualization	N/A (mixture/kit)	Manufacturer specification / validated laboratory method	COA & MSDS



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



LOT 1: CHEMICALS, SOLVENTS, REAGENTS & LABORATORY CONSUMABLES

Sno	Item / description	Instrument(s) served	Grade / Purity / concentration	CAS No. (chemicals)	Applicable standard / reference method	(COA / MSDS) Required
38	Guard columns	UHPLC (Vit A), Amino Acid Analyzer, IC	compatible with analytical column, same stationary phase	N/A	Manufacturer specification/validated analytical method	COA
39	HPLC / UHPLC analytical columns	HPLC, UHPLC	as per validated method C18, particle size and dimension as required	N/A	AOAC official method	COA
40	Aflatoxin immunoaffinity columns (IAC)	UHPLC (aflatoxins)	single use specific for Aflatoxins	N/A	AOAC official method	COA
41	IC column — Metrosep supp 19 150/4.0 with guard column	Ion Chromatograph	Cation/anion exchange analytical column matched to Ion Chromatograph method, dimensions 150 × 4.0 mm (or as validated), supplied complete with matching guard column	N/A	Manufacturer specification / validated IC method	COA
42	Amino-acid columns	Amino Acid Analyzer	cation exchange analytical column with guard column	N/A	Manufacturer specification	COA
43	GC capillary column(s)	GC-MS	Fused-silica capillary GC column matched to the validated multi-residue pesticide method (typically 5%-phenyl-methylpolysiloxane phase, 30 m × 0.25 mm ID × 0.25 µm film, or as per validated method)	N/A	Manufacturer specification / validated pesticide multi-residue method	COA



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



LOT 1: CHEMICALS, SOLVENTS, REAGENTS & LABORATORY CONSUMABLES

Sno	Item / description	Instrument(s) served	Grade / Purity / concentration	CAS No. (chemicals)	Applicable standard / reference method	(COA / MSDS) Required
44	Syringe filters 0.45 µm	UHPLC, Spectrophotometer, FTIR	PTFE/Nylon, 13 or 25 mm	N/A	manufacturer specification	COA
45	Disposable syringes (1, 2, 5 ml)	UHPLC, Spectrophotometer	sterile, luer lock/luer slip, single use	N/A	manufacturer specification	COA
46	Amber vials + caps / septa	UHPLC	2 ml, screw/snap top, amber glass, PTFE/silicone septa	N/A	manufacturer specification	COA
47	GC vials, low-volume inserts, PTFE/silicone septa	GC-MS	2 ml clear glass autosampler vials with low-volume (100–300 µl) glass inserts, screw/crimp top, PTFE/silicone septa, compatible with installed GC-MS autosampler	N/A	Manufacturer specification	COA
48	Amber reagent bottles / amber glassware & vials	UHPLC (Vit A), Spectrophotometer	Amber glass, chemical resistant	N/A	manufacturer specification	COA
49	Matched optical-glass cuvettes, 10 mm (6–12)	Spectrophotometer	UV -vis grade optical glass, 10 mm path length	N/A	manufacturer specification	COA
50	Quartz cuvettes	Spectrophotometer (iron, HMF)	UV Quartz, 10 mm path length	N/A	manufacturer specification	COA
51	Polystyrene cuvettes, 2.5 ml, 10 mm diameter	Portable NIR	Disposable polystyrene cuvettes, 2.5 ml capacity, 10 mm path length, optically clear, single-use	N/A	Manufacturer specification	COA



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



LOT 1: CHEMICALS, SOLVENTS, REAGENTS & LABORATORY CONSUMABLES

Sno	Item / description	Instrument(s) served	Grade / Purity / concentration	CAS No. (chemicals)	Applicable standard / reference method	(COA / MSDS) Required
52	Micropipettes & tips (1, 2, 5, 20, 200, 1000 µl)	Spectrophotometer, ICP-OES, ELISA, Milkoscan, PCR	Adjustable, autoclavable, sterile low retention tips	N/A	manufacturer specification	COA
53	Centrifuge tubes, 15 & 50 ml	Spectrophotometer, GC-MS	Falcon tubes, sterile, graduated	N/A	manufacturer specification	COA
54	Whatman filter papers	UHPLC, Spectrophotometer, ELISA	Folded 185 mm, fibre 47 mm, No. 1, cellulose filter paper	N/A	manufacturer specification	COA
55	PCR tubes & Eppendorf tubes	PCR, qPCR	Nuclease-free, DNase/RNase-free PCR strip tubes (0.2 ml) and microcentrifuge (Eppendorf-type) tubes (1.5/2.0 ml), autoclavable polypropylene	N/A	Manufacturer specification	COA
56	QuEChERS extraction / cleanup tubes, EN 15662 dSPE Citrate Extraction Kit (PSA, C18, GCB, MgSO4)	GC-MS	QuEChERS extraction salts packets (per AOAC/EN 15662 method) and dispersive-SPE clean-up tubes containing PSA, C18, GCB and MgSO4 combinations matched to food matrix per validated pesticide method	N/A (kit/mixture)	AOAC 2007.01 / EN 15662 official method Combination (PSA/C18/GCB/MgSO4 ratio) to be matched to validated method for each matrix	COA
57	SPE cartridges — Florisil / silica / C18 / HLB	GC-MS	Solid-phase extraction cartridges — Florisil, silica, C18 and HLB sorbents, 15 ml and 50 ml	N/A	Manufacturer specification / validated pesticide method	COA



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



LOT 1: CHEMICALS, SOLVENTS, REAGENTS & LABORATORY CONSUMABLES

Sno	Item / description	Instrument(s) served	Grade / Purity / concentration	CAS No. (chemicals)	Applicable standard / reference method	(COA / MSDS) Required
			reservoir formats, for pesticide residue clean-up			
58	Pasteur / disposable pipettes, lint-free optical wipes	FTIR	Glass/plastic pipettes, lint free wipes	N/A	manufacturer specification	COA
59	SPE manifold assembly, pear-shaped flask, filter cup	UHPLC (aflatoxins), GC-MS	compatible with SPE/IAC	N/A	manufacturer specification	COA
60	Post-column photochemical reactor	UHPLC (aflatoxins)	UV photochemical reactor	N/A	AOAC official method/manufacturer specification	COA
61	Vacuum pump	UHPLC (aflatoxins)	vacuum pump and assembly	N/A	manufacturer specification	COA
62	AHN filter tube	UHPLC	compatible with UHPLC system, as specified by analytical method	N/A	AOAC official method/manufacturer specification	COA
63	Ratek dryer	UHPLC	compatible with UHPLC sample preparation	N/A	manufacturer specification	COA
64	Membrane filters, degasser, calibrated pipettes	UHPLC (sweeteners)	Membrane filters 0.22/0.45 micrometer (PTFE/Nylon), degasser compatible, calibrated	N/A	manufacturer specification	COA
65	IC sample vials	Ion Chromatograph	Autosampler-compatible polypropylene sample vials	N/A	Manufacturer specification Vials must	COA



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



LOT 1: CHEMICALS, SOLVENTS, REAGENTS & LABORATORY CONSUMABLES

Sno	Item / description	Instrument(s) served	Grade / Purity / concentration	CAS No. (chemicals)	Applicable standard / reference method	(COA / MSDS) Required
			matched to Ion Metrohm, 930 Compact IC Flex		match installed IC autosampler	
66	Oil & ghee sample vials (incl. iodine-value vials)	CDR Food Lab	Glass sample vials (incl. iodine-value test vials) compatible with the CDR Food Lab analyser	N/A	Manufacturer specification Must be CDR-system compatible	COA
67	Hydrolysis tubes / ampoules with PTFE-lined caps	Amino Acid Analyzer	Borosilicate glass, acid resistant, PTFE lined caps	N/A	manufacturer specification	COA
68	Press for oil extraction (from pops)	Portable NIR	Manually or electrically operated bench-top oil-seed press unit for extracting oil from popped/oil-seed samples for NIR analysis, stainless-steel food-contact parts	N/A	Manufacturer specification Bench-top unit as per Annexure-IV requirement	COA
69	Flammable threads (ignition)	Calorimeter	Cotton ignition thread compatible with bomb calorimeter ignition system, standard gauge for reproducible heat-of-combustion correction	N/A	Manufacturer specification / ASTM D240 (heat of combustion) Must match installed bomb calorimeter model	COA
70	Aluminum foil	Ion Chromatograph	Aluminum foil for sample covering			



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



LOT-2 REFERENCE STANDARDS, CRMS, KITS & CULTURE MEDIA

1. Caffeine CRM / standard	
Instrument / Method	HPLC
Description (Annexure-IV spec)	Certified; concentration & uncertainty to be fixed, protect from light and moisture
Analyte(s)	Caffeine
Matrix	pure CRM
Certified Value & Unit	certified purity % or mg/g
Expanded Uncertainty	as stated on certificate
Traceability Required	ISO 17034/NIST traceable
Storage Condition & Min. Shelf Life on Delivery	2–8-degree Celsius or as manufacture specifies. Minimum 12 months shelf life
Cold Chain Required	No, Protect from light & moisture
Certificate Required	COA with traceability

2. Benzoic Acid & Sorbic Acid CRM	
Instrument / Method	HPLC
Description	Certified
Analyte(s)	Benzoic and Sorbic Acids
Matrix	Solvent CRM
Certified Value & Unit	Certified purity%
Expanded Uncertainty	as certified



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



2. Benzoic Acid & Sorbic Acid CRM

Instrument / Method	HPLC
Traceability Required	ISO 17034/NIST traceable
Storage Condition & Min. Shelf Life on Delivery	2–8-degree Celsius or as manufacture specifies. Minimum 12 months shelf file
Cold Chain Required	No, keep tightly closed
Certificate Required	COA with traceability

3. Aflatoxin CRMs — B1, B2, G1, G2 (1 ml) and M1 (2 ml)

Instrument / Method	UHPLC
Description	1 ml Standards for B1/B2/G1/G2 and M1 2 ml calibration standard required, Store frozen, avoid repeated freeze-thaw
Analyte(s)	Aflatoxins
Matrix	pure CRM
Certified Value & Unit	certified concentration micro g/ml or ppb
Expanded Uncertainty	as certified
Traceability Required	ISO 17034/NIST traceable
Storage Condition & Min. Shelf Life on Delivery	(-20) degree Celsius, protected from light. Store frozen, avoid repeated freeze-thaw, Shelf Life: Minimum 12 months
Cold Chain Required	Yes
Certificate Required	COA with traceability



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



4. Synthetic sweetener CRMs — acesulfame-K, saccharin, aspartame

Instrument / Method	UHPLC
Description (Annexure-IV spec)	Certified, each analyte, protect from moisture
Analyte(s)	sacharin, aspartane
Matrix	pure CRM
Certified Value & Unit	certified %
Expanded Uncertainty	as certified
Traceability Required	ISO 17034/NIST traceable
Storage Condition & Min. Shelf Life on Delivery	2-8 degree celcius. Minimum 12 months shelf file
Cold Chain Required	No
Certificate Required	COA with traceability

5. Vitamin A CRMs — retinol / retinyl esters

Instrument / Method	UHPLC
Description (Annexure-IV spec)	Certified, amber container, minimize air exposure
Analyte(s)	Retinol
Matrix	pure CRM
Certified Value & Unit	certified %
Expanded Uncertainty	as certified
Traceability Required	ISO 17034/NIST traceable



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



5. Vitamin A CRMs — retinol / retinyl esters

Instrument / Method	UHPLC
Storage Condition & Min. Shelf Life on Delivery	(-20) degree celcius, protected from light. Minimum 12
Cold Chain Required	Yes
Certificate Required	COA with traceability

6. Sodium nitrite CRM

Instrument / Method	Spectrophotometer; IC
Description (Annexure-IV spec)	Certified, protect from moisture
Analyte(s)	sodium nitrite
Matrix	pure CRM
Certified Value & Unit	certified %
Expanded Uncertainty	as certified
Traceability Required	ISO 17034/NIST traceable
Storage Condition & Min. Shelf Life on Delivery	2-8 degree celcius or as manufacture specifies. Minimum 12 months shelf file
Cold Chain Required	No
Certificate Required	COA with traceability



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



7. Iron CRM

Instrument / Method	Spectrophotometer (iron in fortified food)
Description (Annexure-IV spec)	Certified, Do not contaminate stock solution
Analyte(s)	iron
Matrix	standard solution
Certified Value & Unit	1000 mg/L Fe or as certified
Expanded Uncertainty	as certified
Traceability Required	ISO 17034/NIST traceable
Storage Condition & Min. Shelf Life on Delivery	Room temperature(15-25 degree C) or as manufacturer recommends, minimum 12 months
Cold Chain Required	No
Certificate Required	COA with traceability

8. Trans-fat certified reference materials

Instrument / Method	FTIR
Description (Annexure-IV spec)	Trans-FAME CRM or elaidic-acid methyl ester CRM; low-oleic-acid CRM; trans vegetable-oil matrix material; trielaidin $\geq 99\%$ purity; tripalmitin (trans-free); independent QC material, store under inert condition if specified
Analyte(s)	Transfat
Matrix	FAME CRM
Certified Value & Unit	certified composition %
Expanded Uncertainty	as certified
Traceability Required	ISO 17034/NIST traceable



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



8. Trans-fat certified reference materials

Instrument / Method	FTIR
Storage Condition & Min. Shelf Life on Delivery	(-20) degree celcius, protected from light. Minimum 12
Cold Chain Required	Yes
Certificate Required	COA with traceability

9. Multi-pesticide reference mixes

Instrument / Method	GC-MS
Description	GC/MS multi-pesticide Residues, Organochlorines mix, Organophosphate mix (DDT, DDE, DDD, aldrin, dieldrin, endrin, lindane, heptachlor, chlorpyrifos, diazinon, malathion, parathion, profenofos), Must include organochlorines, organophosphates & pyrethroids as listed in Annexure-IV
Analyte(s)	GC/MS compatible mixes; Certified Reference Material (CRM); concentration 10-100 µg/mL in Acetonitrile/Toluene. Must include Organochlorines, Organophosphates, and Pyrethroids.
Matrix	Solvent CRM (Acetonitrile/Toluene mix)
Certified Value & Unit	certified concentration µg/mL per analyte
Expanded Uncertainty	as certified
Traceability Required	ISO 17034/NIST traceable
Storage Condition & Min. Shelf Life on Delivery	(-20) degree celcius, protected from light. Minimum 12 months shelf life
Cold Chain Required	Yes
Certificate Required	COA with traceability



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



10. Multi-element solution CRM	
Instrument / Method	ICP-OES
Description (Annexure-IV spec)	99.9% purity (Ca, Mg, Zn, Pb, Fe, Cd), 10-100 ppm; elements Ca, Mg, Zn, Pb, Fe, Cd as specified
Analyte(s)	NIST Traceable CRM for ICP-OES; 10-100 ppm concentration; Elements: Ca, Mg, Zn, Pb, Fe, Cd; Matrix 2-5% HNO ₃ .
Matrix	Aqueous standard solution (2-5% HNO ₃ matrix)
Purity	99.9%
Certified Value & Unit	certified concentration mg/L (ppm) per element
Expanded Uncertainty	as certified
Traceability Required	ISO 17034/NIST traceable
Storage Condition & Min. Shelf Life on Delivery	Room temperature (15-25°C); minimum 12 months shelf life
Cold Chain Required	No
Certificate Required	COA with traceability

11. ICP-OES internal-standard solutions	
Instrument / Method	ICP-OES
Description (Annexure-IV spec)	Yttrium, Indium, Rhodium, Rubidium / Caesium, Yttrium, Indium, Rhodium, Rubidium/Caesium as individual or mixed standard
Matrix	aqueous standard solution
Certified Value & Unit	certified concentration mg/L (ppm)
Expanded Uncertainty	as certified
Traceability Required	ISO 17034/NIST traceable



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



11. ICP-OES internal-standard solutions

Instrument / Method	ICP-OES
Storage Condition & Min. Shelf Life on Delivery	Room temperature; minimum 12 months shelf life
Cold Chain Required	No
Certificate Required	COA with traceability

12. Water elemental CRM — NIST SRM 1643f

Instrument / Method	ICP-OES
Description (Annexure-IV spec)	Trace elements in water, Genuine NIST SRM only, no equivalence accepted
Matrix	natural water matrix CRM
Certified Value & Unit	certified concentration $\mu\text{g/L}$ (ppb) per trace element
Expanded Uncertainty	as certified on NIST certificate
Traceability Required	NIST SRM (traceable)
Storage Condition & Min. Shelf Life on Delivery	2-8°C or as per NIST certificate; minimum 12 months shelf life
Cold Chain Required	No
Certificate Required	NIST Certificate of Analysis

13. Water elemental CRM — NIST SRM 1640a

Instrument / Method	ICP-OES / CDR FoodLab
Description (Annexure-IV spec)	Trace elements in water, Genuine NIST SRM only
Matrix	natural water matrix CRM
Certified Value & Unit	certified concentration $\mu\text{g/L}$ per trace element
Expanded Uncertainty	as certified on NIST certificate



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Traceability Required	NIST SRM (traceable)
Storage Condition & Min. Shelf Life on Delivery	as per NIST certificate; minimum 12 months shelf life
Cold Chain Required	No
Certificate Required	NIST Certificate of Analysis

14. Mycotoxin standards — ochratoxin, zearalenone	
Instrument / Method	ELISA; UHPLC
Description (Annexure-IV spec)	Certified; tea, grains
Analyte(s)	ochratoxins
Matrix	Solvent standard
Certified Value & Unit	certified concentration micro g/ml or ppb
Expanded Uncertainty	As certified
Traceability Required	ISO 17034/NIST traceable
Storage Condition & Min. Shelf Life on Delivery	2-8 degree Celsius or as specified by the manufacturer. 75% of the original shelf-life remaining at delivery
Cold Chain Required	Yes
Certificate Required	COA with traceability

15. Amino-acid standard set (18 AA) — top-up	
Instrument / Method	Amino Acid Analyzer
Description (Annexure-IV spec)	Essential & non-essential, Standard must supply in cold chain and directly



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Analyte(s)	Essential and non essential amino acids. Total 20
Matrix	standard solution
Certified Value & Unit	Certified concentration (micro mol/ml or
Expanded Uncertainty	as certified
Traceability Required	ISO 17034/NIST traceable
Storage Condition & Min. Shelf Life on Delivery	(-18) degree celcius
Cold Chain Required	yes
Certificate Required	COA with traceability

16. Fresh oil control & oxidized oil control	
Instrument / Method	Rancimat / Oxitest
Description (Annexure-IV spec)	Reference oils for oxidative-stability QC, Used as QC control for oxidative-stability (Rancimat/Oxitest) testing
Matrix	edible oil matrix (fresh & oxidized control oils)
Certified Value & Unit	characterized/indicative induction time (hours) or peroxide value, as applicable
Expanded Uncertainty	as characterized by supplier
Traceability Required	Manufacturer/in-house characterized reference material
Storage Condition & Min. Shelf Life on Delivery	2-8°C, protect from light; minimum 6 months shelf life
Cold Chain Required	No



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



16. Fresh oil control & oxidized oil control

Instrument / Method	Rancimat / Oxitest
Certificate Required	COA / manufacturer characterization certificate

17. Grease (high-temperature stability)

Instrument / Method	Rancimat / Oxitest
Description (Annexure-IV spec)	Instrument grade, Instrument-grade QC reference for high-temperature stability testing
Matrix	reference grease sample
Certified Value & Unit	indicative/characterized oxidative-stability value
Expanded Uncertainty	as characterized
Traceability Required	Manufacturer specification
Storage Condition & Min. Shelf Life on Delivery	Room temperature, sealed; minimum 12 months shelf life
Cold Chain Required	No
Certificate Required	COA

18. NIR standard samples & honey stability standard

Instrument / Method	Portable NIR
Description (Annexure-IV spec)	Reference samples for calibration, Reference samples for portable NIR calibration verification
Matrix	solid/liquid reference samples matched to NIR calibration matrix (honey)



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



18. NIR standard samples & honey stability standard

Instrument / Method	Portable NIR
Certified Value & Unit	characterized reference values (moisture, sugars, HMF as applicable)
Expanded Uncertainty	as characterized by supplier
Traceability Required	Manufacturer/accredited-lab characterized reference material
Storage Condition & Min. Shelf Life on Delivery	2-8°C, protect from light/moisture; minimum 12 months shelf life
Cold Chain Required	No
Certificate Required	COA

Authentic honey samples for library development (30 nos.)

Instrument / Method	Portable NIR
Description (Annexure-IV spec)	Authenticated, provenance documented, For NIR spectral library development — must cover diverse honey types/origins
Matrix	authentic, provenance-documented honey samples (varietal/geographic diversity)
Certified Value & Unit	N/A (authenticated reference samples, not certified reference material)
Expanded Uncertainty	N/A
Traceability Required	Provenance-documented (botanical/geographical origin declaration)
Storage Condition & Min. Shelf Life on Delivery	Room temperature, sealed, protect from moisture; minimum 12 months shelf life



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Authentic honey samples for library development (30 nos.)	
Instrument / Method	Portable NIR
Cold Chain Required	No
Certificate Required	Provenance/authenticity declaration

20. IC anion standards	
Instrument / Method	Ion Chromatograph
Description (Annexure-IV spec)	Certified 1000 ppm — nitrate, nitrite, fluoride, phosphate; mix + individual, Nitrate, nitrite, fluoride, phosphate — mix and individual standards
Matrix	aqueous standard solution
Certified Value & Unit	certified concentration mg/L (ppm), 1000 ppm stock
Expanded Uncertainty	as certified
Traceability Required	ISO 17034/NIST traceable
Storage Condition & Min. Shelf Life on Delivery	2-8°C or as per certificate; minimum 12 months shelf life
Cold Chain Required	No
Certificate Required	COA with traceability



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



21. IC cation standards

Instrument / Method	Ion Chromatograph
Description (Annexure-IV spec)	Mix + individual — sodium, potassium, magnesium, calcium, lithium, Sodium, potassium, magnesium, calcium, lithium — mix and individual standards
Matrix	aqueous standard solution
Certified Value & Unit	certified concentration mg/L (ppm), 1000 ppm stock
Expanded Uncertainty	as certified
Traceability Required	ISO 17034/NIST traceable
Storage Condition & Min. Shelf Life on Delivery	2-8°C or as per certificate; minimum 12 months shelf life
Cold Chain Required	No
Certificate Required	COA with traceability

22. ELISA kits — aflatoxins, ochratoxins, zearalenone

Instrument / Method	Infinite F50 ELISA reader
Description (Annexure-IV spec)	Microtitre; test-count & sensitivity to be fixed, Compatible with Infinite F50 ELISA reader
Matrix	microtitre-plate immunoassay kit
Certified Value & Unit	kit sensitivity/detection limit ($\mu\text{g/kg}$ or ppb) as stated on kit insert
Expanded Uncertainty	N/A (qualitative/quantitative kit performance per manufacturer)
Traceability Required	Manufacturer/kit-lot certificate of analysis



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



22. ELISA kits — aflatoxins, ochratoxins, zearalenone

Instrument / Method	Infinite F50 ELISA reader
Storage Condition & Min. Shelf Life on Delivery	2-8°C; minimum 75% of shelf life remaining on delivery
Cold Chain Required	Yes
Certificate Required	COA with lot-specific performance data

23. Mycocep clean-up columns & pipette tips (200 µl)

Instrument / Method	Infinite F50 ELISA reader
Description (Annexure-IV spec)	For mycotoxin ELISA, For mycotoxin ELISA sample clean-up
Matrix	solid-phase clean-up cartridges + consumable tips
Certified Value & Unit	N/A
Expanded Uncertainty	N/A
Traceability Required	Manufacturer specification
Storage Condition & Min. Shelf Life on Delivery	Room temperature, dry; minimum 12 months shelf life
Cold Chain Required	No
Certificate Required	COA



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



24. DNA extraction & PCR amplification reagent kits	
Instrument / Method	qPCR (Bio-Rad); PCR (Quantstudio)
Description (Annexure-IV spec)	Species identification. Silica-column based or Magnetic bead-based; optimized for food matrices (meat/processed foods); high yield and purity (A260/280 ratio 1.7–1.9)., Silica-column or magnetic-bead based; compatible with qPCR (Bio-Rad) and PCR (Quantstudio)
Matrix	nucleic-acid extraction/PCR master-mix kit
Certified Value & Unit	N/A (kit performance per manufacturer, A260/280 ratio 1.7-1.9)
Expanded Uncertainty	N/A
Traceability Required	Manufacturer/kit-lot certificate
Storage Condition & Min. Shelf Life on Delivery	-20°C; minimum 75% shelf life remaining on delivery
Cold Chain Required	Yes
Certificate Required	COA with lot performance data

25. Oxygen-stability consumables — reaction tablets & soft-drink tablets	
Instrument / Method	Rancimat / Oxitest; Calorimeter
Description (Annexure-IV spec)	Per instrument protocol, For Rancimat/Oxitest and Calorimeter per instrument protocol
Matrix	instrument-specific consumable tablets
Certified Value & Unit	N/A



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



25. Oxygen-stability consumables — reaction tablets & soft-drink tablets

Instrument / Method	Rancimat / Oxitest; Calorimeter
Expanded Uncertainty	N/A
Traceability Required	Manufacturer specification
Storage Condition & Min. Shelf Life on Delivery	Room temperature, sealed, dry; minimum 12 months shelf life
Cold Chain Required	No
Certificate Required	COA

26. Microbiological medium — tryptose sulphite cycloserine agar (TSCA)

Instrument / Method	Microbiology Laboratory
Description	Dehydrated, Selective medium for Clostridium perfringens
Matrix	dehydrated culture medium
Certified Value & Unit	N/A (performance-tested medium)
Expanded Uncertainty	N/A
Traceability Required	Manufacturer QC certificate (growth-promotion tested)
Storage Condition & Min. Shelf Life on Delivery	15-25°C, dry, sealed; minimum 12 months shelf life
Cold Chain Required	No
Certificate Required	COA with growth-promotion/QC certificate



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



27. Tween 80 and glycerol	
Instrument / Method	Microbiology Laboratory
Description (Annexure-IV spec)	Supplement, Supplement for TSCA and other selective media
Matrix	Microbiological media supplement
Certified Value & Unit	N/A
Expanded Uncertainty	N/A
Traceability Required	ACS/reagent grade, manufacturer specification
Storage Condition & Min. Shelf Life on Delivery	Room temperature, sealed; minimum 12 months shelf life
Cold Chain Required	No
Certificate Required	COA & MSDS

28. Microbiological medium — Palcam agar	
Instrument / Method	Microbiology Laboratory
Description (Annexure-IV spec)	Selective (Listeria), Selective medium for Listeria spp.
Matrix	dehydrated culture medium
Certified Value & Unit	N/A (performance-tested medium)
Expanded Uncertainty	N/A
Traceability Required	Manufacturer QC certificate
Storage Condition & Min. Shelf Life on Delivery	15-25°C, dry, sealed; minimum 12 months shelf life
Cold Chain Required	No



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



28. Microbiological medium — Palcam agar

Instrument / Method	Microbiology Laboratory
Certificate Required	COA with growth-promotion/QC certificate

29. Microbiological medium — mannitol egg-yolk polymyxin agar

Instrument / Method	Microbiology Laboratory
Description (Annexure-IV spec)	Selective (B. cereus), Selective medium for Bacillus cereus
Matrix	dehydrated culture medium
Certified Value & Unit	N/A (performance-tested medium)
Expanded Uncertainty	N/A
Traceability Required	Manufacturer QC certificate
Storage Condition & Min. Shelf Life on Delivery	15-25°C, dry, sealed; minimum 12 months shelf life
Cold Chain Required	No
Certificate Required	COA with growth-promotion/QC certificate

Vials, Reagents for CDR FoodLab

Free Fatty Acid (Acidity) Oil & Ghee Reagent Kit	
Specification	Requirement
Application	Determination of Acidity/Free Fatty Acids (FFA) in vegetable and animal oils/fats.
Methodology	Photometric end-point determination using stabilized reagents.



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Free Fatty Acid (Acidity) Oil & Ghee Reagent Kit	
Specification	Requirement
Format	Pre-filled, ready-to-use disposable cuvettes to eliminate manual reagent preparation and titration errors.
Measuring Range	Multiple ranges to be supported: (a) Low: 0.01 – 1.10% (as Oleic Acid) (b) Medium: 1.0 – 9.0% (as Oleic Acid) (c) High: Up to 44.0% (as Oleic Acid)
Analysis Time	Rapid result within 1 minute.
Safety/Environment	Must be free from toxic solvents (e.g., Diethyl ether or Ethyl alcohol) used in traditional titration.
Correlation	Must show high correlation ($R^2 > 0.99$) with official method AOCS Ca 5a-40 or ISO 660.
Sensitivity	0.01%

Peroxide Value (PV) Oil & Ghee Reagent Kit	
Specification	Requirement
Application	Determination of primary oxidation (peroxides) in edible oils and fats.
Methodology	Photometric determination (colorimetric reaction) optimized for automated analyzers.
Format	Pre-filled, ready-to-use disposable cuvettes with integrated reagents.
Measuring Range	Dual range capability: (a) Low: 0.01 – 25.0 meqO ₂ /kg (b) High: Up to 50.0 meqO ₂ /kg
Analysis Time	Result within 3 minutes.



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Safety/Environment	Must eliminate the use of Chloroform and Acetic acid solutions.
Correlation	Must be validated against official methods AOCS Cd 8-53 or ISO 3960.
Pack Size	Minimum 100 tests per kit (or as per requirement).

p-Anisidine Value (p-AV) Oil & Ghee Reagent Kit	
Specification	Requirement
Application	Determination of secondary oxidation (aldehydes/ketones) in oils and fats.
Methodology	Based on the reaction between p-anisidine and aldehydic compounds, measured photometrically.
Format	Pre-filled, ready-to-use disposable cuvettes to prevent exposure to raw p-anisidine powder/solution.
Measuring Range	0.5 – 100 AnV
Analysis Time	Result within 2 minutes.
Safety/Environment	Reagents must be stabilized to prevent rapid degradation common in manual p-anisidine solutions.
Correlation	Must be correlated with official method AOCS Cd 18-90 or ISO 6885.
Ease of Use	No requirement for complex glassware or high-volume solvent handling.

Soap Content Reagent Kit	
Specification	Requirement
Application	Determination of trace soap/alkaline impurities in refined vegetable oils.
Methodology	Colorimetric determination of alkaline reaction products.
Format	Pre-filled, ready-to-use disposable cuvettes.
Measuring Range	1 – 1000 ppm (parts per million).
Analysis Time	Rapid result within 1 minute.
Sensitivity	1 ppm



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Soap Content Reagent Kit	
Specification	Requirement
Correlation	Must be validated against official method AOCS Cc 17-95.
Utility	Essential for verifying the efficiency of the neutralization and washing process in oil refining.

RAPID MILK ADULTERATION KITS

Soap Test Kit	
Target Adulterant / Analyte	Soap / saponified-fat (detergent-type) residues in milk
Test Principle / Method	Colorimetric spot test — reagent added to the milk sample develops a pink/rose colour in the presence of soap
Format / Presentation	Liquid reagent-drop kit (dropper bottle)
Tests per Kit	≥ 50 tests per kit
Storage Condition & Shelf Life	Room temperature (15–25°C), protect from direct sunlight; minimum 12 months shelf life on delivery
Certificate Required	COA & MSDS (kit reagents)
Remarks	Qualitative (positive/negative) screening test



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Boric Acid Test Kit	
Target Adulterant / Analyte	Boric acid / borax
Test Principle / Method	Turmeric/curcumin-based colorimetric reagent — strip or reagent turns brick-red to pink in the presence of boric acid under acidified conditions
Format / Presentation	Reagent test strip or reagent-drop kit
Tests per Kit	≥ 50 tests per kit
Storage Condition & Shelf Life	Room temperature, protect from light/moisture; minimum 12 months shelf life on delivery
Certificate Required	COA & MSDS
Remarks	Qualitative screening test

Common Salt Test Kit	
Target Adulterant / Analyte	Sodium chloride (added salt)
Test Principle / Method	Silver-nitrate-based reagent test producing white turbidity/precipitate, intensity indicating salt level
Format / Presentation	Liquid reagent-drop kit
Tests per Kit	≥ 50 tests per kit
Storage Condition & Shelf Life	Room temperature, protect from light (AgNO_3 reagent is light-sensitive); minimum 12 months shelf life
Certificate Required	COA & MSDS
Remarks	Semi-quantitative (turbidity-scale) screening test



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Common Salt Test Kit	
Target Adulterant / Analyte	Sodium chloride (added salt)
Interpretation of Results	Visual Interpretation of results

Hydrogen Peroxide Test Kit	
Target Adulterant / Analyte	Hydrogen peroxide (preservative adulterant)
Test Principle / Method	Potassium iodide–starch (or vanadium pentoxide) reagent producing a blue colour in the presence of peroxide
Format / Presentation	Reagent-drop kit or test strip
Tests per Kit	≥ 50 tests per kit
Storage Condition & Shelf Life	Room temperature, protect from light; minimum 12 months shelf life
Certificate Required	COA & MSDS
Remarks	Qualitative screening test
Interpretation of Results	Visual Interpretation of results

Formalin Test Kit	
Target Adulterant / Analyte	Formaldehyde (formalin preservative)
Test Principle / Method	Ferric chloride–sulfuric acid (Hehner-type) reagent producing a violet/blue ring at the milk–reagent interface
Format / Presentation	Liquid reagent kit (acid + ferric chloride reagent, supplied with safety dropper)
Tests per Kit	≥ 50 tests per kit
Storage Condition & Shelf Life	Room temperature, away from heat; minimum 12 months shelf life
Certificate Required	COA & MSDS



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Formalin Test Kit	
Target Adulterant / Analyte	Formaldehyde (formalin preservative)
Remarks	Contains a corrosive acid reagent — supply with appropriate safety packaging and SDS
Interpretation of Results	Visual Interpretation of results

Skimmed Milk Powder (SMP) Detection Kit	
Target Adulterant / Analyte	Reconstituted skimmed milk powder used to extend/adulterate fresh milk
Test Principle / Method	Colorimetric reagent sensitive to SMP-specific markers, per manufacturer's validated chemistry
Format / Presentation	Reagent-drop kit
Tests per Kit	50 tests per kit
Storage Condition & Shelf Life	Room temperature, protect from moisture; minimum 12 months shelf life
Applicable Reference / Standard	Manufacturer-validated method
Certificate Required	COA & manufacturer validation data
Remarks	Bidder should disclose the kit's detection chemistry/basis for technical evaluation

Neutralizer Test Kit	
Target Adulterant / Analyte	Alkaline neutralizers (sodium bicarbonate/carbonate) used to mask souring
Test Principle / Method	Rosolic-acid–alcohol reagent producing a pink/crimson colour in the presence of neutralizers
Format / Presentation	Liquid reagent-drop kit
Tests per Kit	≥ 50 tests per kit
Storage Condition & Shelf Life	Room temperature, protect from light; minimum 12 months shelf life
Certificate Required	COA & MSDS
Remarks	Qualitative screening test



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Maltodextrin Test Kit	
Target Adulterant / Analyte	Maltodextrin (starch-derived bulking adulterant)
Test Principle / Method	Iodine-based colorimetric reagent, formulated to distinguish the maltodextrin reaction from native starch
Format / Presentation	Reagent-drop kit
Tests per Kit	≥ 50 tests per kit
Storage Condition & Shelf Life	Room temperature, protect from light; minimum 12 months shelf life
Applicable Reference / Standard	Manufacturer-validated method
Certificate Required	COA & manufacturer validation data
Remarks	Kit should be validated to distinguish maltodextrin from native starch/other carbohydrates

Detergent Test Kit	
Target Adulterant / Analyte	Synthetic detergent / surfactant contamination
Test Principle / Method	Bromophenol blue (or equivalent) shake/froth reagent test producing a colour change / froth response in the presence of detergent
Format / Presentation	Liquid reagent-drop kit
Tests per Kit	≥ 50 tests per kit



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Detergent Test Kit

Storage Condition & Shelf Life	Room temperature; minimum 12 months shelf life
Certificate Required	COA & MSDS
Remarks	Qualitative screening test

Glucose Test Kit

Target Adulterant / Analyte	Added glucose (sugar adulteration)
Test Principle / Method	Enzymatic glucose oxidase–peroxidase (GOD-POD) reagent strip; colour change proportional to glucose concentration
Format / Presentation	Reagent test strip (dip-stick type)
Tests per Kit	≥ 50 tests per kit
Storage Condition & Shelf Life	2–8°C (enzyme stability) or as manufacturer specifies; minimum 12 months shelf life
Certificate Required	COA
Remarks	Semi-quantitative (colour-scale) screening test; enzyme-based — cold storage recommended

Sucrose Test Kit

Target Adulterant / Analyte	Added sucrose (cane sugar)
------------------------------------	----------------------------



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Sucrose Test Kit

Test Principle / Method	Resorcinol–hydrochloric acid (Seliwanoff-type) reagent producing a red/pink colour in the presence of added sucrose
Format / Presentation	Liquid reagent-drop kit
Tests per Kit	≥ 50 tests per kit
Storage Condition & Shelf Life	Room temperature, protect from light; minimum 12 months shelf life
Certificate Required	COA & MSDS
Remarks	Contains an acidic reagent — supply with appropriate safety packaging and SDS

Urea Test Kit

Target Adulterant / Analyte	Added urea
Test Principle / Method	Urease-based enzymatic reagent releasing ammonia, detected via a pH-sensitive colour indicator (yellow-to-pink/red)
Format / Presentation	Reagent-drop kit or dip-strip
Tests per Kit	≥ 50 tests per kit
Storage Condition & Shelf Life	2–8°C (enzyme stability) or as manufacturer specifies; minimum 12 months shelf life
Certificate Required	COA
Remarks	Semi-quantitative (colour-scale) screening test; enzyme-based — cold storage recommended



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Starch Test Kit	
Target Adulterant / Analyte	Added starch
Test Principle / Method	Iodine solution producing the characteristic blue-black starch-iodine colour complex
Interpretation of Results	Visual Interpretation of results
Format / Presentation	Liquid reagent-drop (iodine solution) kit
Tests per Kit	≥ 50 tests per kit
Storage Condition & Shelf Life	Room temperature, protect from light (iodine solution is light-sensitive); minimum 12 months shelf life
Certificate Required	COA & MSDS
Remarks	Qualitative screening test

FOSS Milkoscan FT3 Reagents		
Sno	Name	Specifications
1	MSc Zero	Used for rinsing and Zero the Milkoscan FT3 flow system. Each Sachet for 5 liters. P/N 60077631
2	MSc-DeScaler	Used for daily/weekly 'Extra-Clean' procedure. Keeps the flow system clean from mineral build up. Each Sachet for 1 liter. P/N 60070869
3	MSc W-960	Used to calibrate the Conductivity sensor during a Zero measurement and for cleaning the Milkoscan FT3 flow system. Each for 5 liters. P/N 60092291



**GOVERNMENT OF KHYBER PAKHTUNKHWA
FOOD SAFETY & HALAL FOOD AUTHORITY**



Cleaning Solutions for other Milk Analyzers		
Sno	Name	Specifications
1	EKOMILK Spectra (BHULTEH 2000)	Daily and Weekly cleaning solution for EKOMILK Spectra made by BHULTEH 2000
2	Lactoscan S60 & SA Models	Daily and Weekly cleaning Solutions.
3		

Filters for Nitrogen Generator (NG SIRIO 1500, LNI SwissGas)		
Sno	Part No.	Description
1	6930.00.165	Filter elements for NG SIRIO 1500
2	6930.00.166	Kit Service 8000h
3	6930.00.167	Kit service 16000h

LOT-3 SUPPORTING EQUIPMENT, SPARES & ANALYTICAL GASES — SCHEDULE OF REQUIREMENTS

Online UPS	
Instrument Served / Application	Portable NIR, Rancimat
Detailed Technical Specification	True online double-conversion UPS, pure sine-wave output, sized to instrument connected load with minimum 20-30 minutes backup at full load, input/output voltage regulation, surge and spike protection



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Online UPS	
Instrument Served / Application	Portable NIR, Rancimat
Capacity / Range / Performance Parameters	Sized per instrument load (indicatively 1-2 kVA — to be confirmed against nameplate ratings of Portable NIR and Rancimat)
Included Accessories / Scope of Supply	Battery bank, connecting cables, mounting brackets as applicable, user manual
Quantity	2 units (one per instrument)
Installation, Warranty & Training	Installation & IQ/OQ/PQ Required: Yes Warranty Required: Yes Training Required: No
Applicable Standard / Safety	IEC 62040-3, CE marked
Remarks	Exact kVA rating to be confirmed against instrument power-supply nameplate data before finalizing order

4. Voltage stabilizers	
Instrument Served / Application	Sensitive analytical instruments
Detailed Technical Specification	Automatic servo-controlled voltage stabilizer, wide input voltage correction range, fast correction speed, output voltage regulation $\pm 1\%$, overload/short-circuit protection
Capacity / Range / Performance Parameters	Sized per instrument load (indicatively 2-5 kVA per unit, to be confirmed against nameplate ratings)
Included Accessories / Scope of Supply	Mounting hardware, connecting cables, user manual



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



4. Voltage stabilizers

Instrument Served / Application	Sensitive analytical instruments
Quantity	As per number of sensitive instruments requiring protection (to be confirmed with end user)
Installation, Warranty & Training	Installation & IQ/OQ/PQ Required: Yes Warranty Required: Yes Training Required: No
Applicable Standard / Safety	IEC 60950-1/IEC 62368-1, CE marked
Remarks	Rating to be matched to each protected instrument's power draw

Laptop with application software & licences

Instrument Served / Application	ELISA; Amino Acid Analyzer; qPCR; PCR
Detailed Technical Specification	Business-grade laptop, current-generation multi-core processor, minimum 08 GB RAM, minimum 512 GB SSD, dedicated graphics where required by instrument software, sufficient USB/serial ports for instrument connectivity, licensed operating system
Capacity / Range / Performance Parameters	Compatible with instrument-specific application software (ELISA reader, Amino Acid Analyzer, qPCR, PCR) per each manufacturer's current minimum system requirements
Included Accessories / Scope of Supply	Original licensed application software/licences for each instrument, power adapter, carrying case, antivirus licence (min. 1 year)
Quantity	4 units (one per instrument/application, or as confirmed by end user)
Applicable Standard / Safety	Manufacturer specification; software must be genuine/licensed
Remarks	Software version/licence type must be confirmed against each instrument manufacturer's current compatibility list before order



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Microbiology filtration unit + 6-place SS manifold holder + suction pump

Instrument Served / Application	Microbiology Laboratory
Spec Noted in Annexure-IV	Stainless steel
Detailed Technical Specification	Stainless steel membrane filtration manifold with 6 filter funnel positions, compatible with 47 mm membrane filters, vacuum/suction pump (oil-free, corrosion-resistant), individual valve control per position, autoclavable filter funnels/bases
Capacity / Range / Performance Parameters	6-place manifold; vacuum pump capacity sufficient for simultaneous 6-place filtration; compatible with 0.45 µm membrane filters
Included Accessories / Scope of Supply	6 filter funnels/bases, suction pump, connecting tubing, vacuum trap flask, user manual
Installation, Warranty & Training	Installation & IQ/OQ/PQ Required: Yes Warranty Required: Yes Training Required: No
Applicable Standard / Safety	CE marked, ISO 9001 manufacturer
Remarks	Stainless steel construction as specified in Annexure-IV; autoclavable components required

Anaerobic jars

Instrument Served / Application	Microbiology Laboratory
Detailed Technical Specification	Standard polycarbonate/polypropylene anaerobic culture jar with sealing lid/clamp, compatible with gas-generating sachets or catalyst system for anaerobic/microaerophilic culture
Capacity / Range / Performance Parameters	Capacity to hold minimum 10-12 standard 90 mm petri dishes per jar



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Anaerobic jars	
Instrument Served / Application	Microbiology Laboratory
Included Accessories / Scope of Supply	Jar with lid/clamp, anaerobic indicator strips, compatible gas-generating sachet holder
Quantity	4 jars
Installation, Warranty & Training	Installation & IQ/OQ/PQ Required: No Warranty Required: Yes Training Required: No
Applicable Standard / Safety	Manufacturer specification, ISO 9001 manufacturer
Remarks	Standard microbiology laboratory anaerobic culture jars

Dynamic pass-through box (02 nos.)	
Spec Noted in Annexure-IV	Air-locked doors with UV lamp, light and air blower
Detailed Technical Specification	Stainless steel dynamic (air-locked) pass-through box with interlocked doors preventing simultaneous opening, integrated UV germicidal lamp, internal light, HEPA-filtered air blower/circulation, electronic/mechanical door interlock
Capacity / Range / Performance Parameters	Interior chamber sized for standard laboratory sample trays/containers (indicatively 500 × 500 × 500 mm or as required); UV-C germicidal lamp
Included Accessories / Scope of Supply	UV lamp with safety interlock, air blower unit, interior/exterior stainless steel finish, user manual
Quantity	2 nos.
Installation, Warranty & Training	Installation & IQ/OQ/PQ Required: Yes Warranty Required: Yes Training Required: No
Applicable Standard / Safety	IEC 61010-1, CE marked, ISO 9001 manufacturer
Remarks	For clean-area/microbiology laboratory material transfer as per Annexure-IV requirement



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Analytical gas — Helium

Instrument Served / Application	GC-MS
Spec Noted in Annexure-IV	High purity
Detailed Technical Specification	High-purity compressed helium gas supplied in seamless steel cylinder, suitable for GC-MS carrier-gas application, conforming to ISO/industrial gas standards
Capacity / Range / Performance Parameters	Purity $\geq 99.999\%$ (5.0 grade); cylinder water capacity 47-50 L; filling pressure 200 bar
Included Accessories / Scope of Supply	Filled cylinder, cylinder valve, safety cap, test certificate, gas quality certificate
Quantity	1 each
Installation, Warranty & Training	Installation & IQ/OQ/PQ Required: Yes Warranty Required: Yes Training Required: No
Applicable Standard / Safety	ISO 14175, ISO 9809, CGA/EIGA safety guidelines, ISO 21010, MSDS/SDS to be provided
Remarks	High purity helium for GC-MS carrier gas; supplier shall provide COA, cylinder hydrostatic test certificate, and gas quality certificate

Analytical gas — Argon

Instrument Served / Application	ICP-OES
Annex-IV Ref	6
Spec Noted in Annexure-IV	High purity
Detailed Technical Specification	High-purity compressed argon gas supplied in seamless steel cylinder, suitable for ICP-OES plasma/nebulizer application, conforming to ISO/industrial gas standards
Capacity / Range / Performance Parameters	Purity $\geq 99.999\%$ (5.0 grade); cylinder water capacity 47-50 L; filling pressure 200 bar



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Included Accessories / Scope of Supply	Filled cylinder, cylinder valve, safety cap, test certificate, gas quality certificate
Quantity	2 each (high consumption for ICP-OES plasma)
Installation, Warranty & Training	Installation & IQ/OQ/PQ Required: Yes Warranty Required: Yes Training Required: No
Applicable Standard / Safety	ISO 14175, ISO 9809, CGA/EIGA safety guidelines, ISO 21010, MSDS/SDS to be provided
Remarks	High-purity argon for ICP-OES plasma gas; supplier shall provide COA, cylinder hydrostatic test certificate, and gas quality certificate

Analytical gas — Oxygen	
Instrument Served / Application	Rancimat / Oxitest; Calorimeter
Spec Noted in Annexure-IV	High purity
Detailed Technical Specification	High-purity compressed oxygen gas supplied in seamless steel cylinder, suitable for bomb calorimeter combustion and Rancimat/Oxitest oxidative-stability applications
Capacity / Range / Performance Parameters	Purity $\geq 99.5\%$; cylinder water capacity 47-50 L; filling pressure 150 bar
Included Accessories / Scope of Supply	Filled cylinder, cylinder valve, safety cap, test certificate, gas quality certificate
Quantity	1 each
Installation, Warranty & Training	Installation & IQ/OQ/PQ Required: Yes Warranty Required: Yes Training Required: No
Applicable Standard / Safety	ISO 14175, ISO 9809, CGA/EIGA safety guidelines, ISO 21010, MSDS/SDS to be provided
Remarks	Oxygen is a strong oxidizer — cylinder storage/handling must follow CGA/EIGA oxidizing-gas safety guidelines



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Analytical gas — Nitrogen (cylinder)

Instrument Served / Application	UHPLC; FTIR
Spec Noted in Annexure-IV	High purity
Detailed Technical Specification	high purity compressed nitrogen gas supplied in seamless steel cylinder, suitable for UHPLC and FTIR application, conforming to ISO/industrial gas standards
Capacity / Range / Performance Parameters	Purity $\geq 99.99\%$ (5.0 grade), cylinder water capacity 47-50 L; filling pressure 200 bar
Included Accessories / Scope of Supply	Filled cylinder, cylinder valve, safety cap, test certificate, gas quality certificate
Quantity	1 each
Installation, Warranty & Training	Installation & IQ/OQ/PQ Required: Yes Warranty Required: Yes Training Required: No
Applicable Standard / Safety	ISO 14175, ISO 9809, CGA/EIGA safety guidelines, ISO 21010 (gas cylinder valves), MSDS/SDS to be provided
Remarks	High purity nitrogen for UHPLC and FTIR; supplier shall provide COA, cylinder hydrostatic test certificate, and gas quality certificate

Gas regulators, tubing & leak-test solution

Instrument Served / Application	GC-MS; ICP-OES; FTIR; Rancimat
Detailed Technical Specification	Two stage stainless steel gas pressure regulator with precision gauges, chemically resistant PTFE/stainless steel tubing, compatible fitting and non corrosive leak detection solution; suitable for GC-MS, ICP-OES, FTIR and analytical instruments
Capacity / Range / Performance Parameters	Inlet pressure upto 200 bar; outlet pressure 0-10 bar(adjustable); leak free connections



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Gas regulators, tubing & leak-test solution

Included Accessories / Scope of Supply	Two stage regulator, pressure gauges, PTFE/ SS tubing, connectors, ferrules, fittings, leak test solution, installation kit
Quantity	1 set per gas
Installation, Warranty & Training	Installation & IQ/OQ/PQ Required: Yes Warranty Required: Yes Training Required: No
Applicable Standard / Safety	ISO 2503 (pressure regulator), ISO 9539, CGA/EIGA safety guidelines, compatible with laboratory gas system
Remarks	Regulator and tubing shall be fully compatible with the supplied gas cylinder and analytical instruments, leak free installation required

Homogenizer / blender

Instrument Served / Application	Spectrophotometer; GC-MS; ICP-OES; Amino Acid; PCR
Detailed Technical Specification	Laboratory grade blender, vortex mixer, digital hot plate with stirrer, stainless steel digital water bath with stirrer
Capacity / Range / Performance Parameters	Standard laboratory capacity
Included Accessories / Scope of Supply	All necessary accessories and operating manuals
Quantity	each one for hi-tech, Advance Analytical lab and for PCR
Installation, Warranty & Training	Installation & IQ/OQ/PQ Required: Yes Warranty Required: Yes Training Required: No
Applicable Standard / Safety	CE marked, ISO 9001 manufacturer
Remarks	Complete with user manuals, power cords, and all standard accessories



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Vortex mixer	
Instrument Served / Application	Spectrophotometer; GC-MS; ICP-OES; Amino Acid; PCR
Detailed Technical Specification	Laboratory grade blender, vortex mixer, digital hot plate with stirrer, stainless steel digital water bath with stirrer
Capacity / Range / Performance Parameters	Standard laboratory capacity
Included Accessories / Scope of Supply	All necessary accessories and operating manuals
Quantity	each one for hi-tech, Advance Analytical lab and for PCR
Installation, Warranty & Training	Installation & IQ/OQ/PQ Required: Yes Warranty Required: Yes Training Required: No
Applicable Standard / Safety	IEC 61010-1, CE marked, ISO 9001 manufacturer
Remarks	Complete with user manuals, power cords, and all standard accessories

WATER BATH WITH STIRRER	
Specification	Requirement
Application	The Water Bath with Stirrer shall be a laboratory-grade, precision temperature-controlled water bath designed for heating, incubation, thawing, sample preparation, reagent warming, calibration, analytical chemistry, microbiology, food testing, pharmaceutical, biotechnology and research applications. The integrated stirring mechanism shall continuously circulate the bath water to eliminate temperature gradients, ensuring exceptional temperature uniformity throughout the bath while samples remain stationary. The system shall be suitable for continuous laboratory operation under ISO/IEC 17025 accredited laboratory conditions.
Instruments Served	Spectrophotometer; GC-MS; ICP-OES; Amino Acid; PCR
Minimum Performance Criteria	- Laboratory-grade Water Bath with integrated water stirring/circulation system. - Microprocessor controlled with PID temperature regulation.



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



WATER BATH WITH STIRRER	
Specification	Requirement
	• Temperature Stability: $\leq \pm 0.05^{\circ}\text{C}$ at 37°C. • Temperature Uniformity: $\leq \pm 0.10^{\circ}\text{C}$ throughout the bath at 37°C. • Temperature Accuracy: $\leq \pm 0.10^{\circ}\text{C}$. • Continuous adjustable water stirring for elimination of hot and cold spots. • Suitable for continuous operation (24/7 laboratory use). • Temperature Range: Ambient $+5^{\circ}\text{C}$ (or $+20^{\circ}\text{C}$) to 99.9°C • Temperature Stability @ 37°C: $\leq \pm 0.05^{\circ}\text{C}$ • Temperature Uniformity @ 37°C: $\leq \pm 0.10^{\circ}\text{C}$ • Temperature Accuracy: $\leq \pm 0.10^{\circ}\text{C}$ • Temperature Resolution: 0.1°C or better • Controller: Microprocessor-based PID Controller • Water Circulation: Continuous adjustable stirring/circulation • Stirring Motor: Brushless, maintenance-free • Safety: Dry-run, Low Water Level & Over-temperature Protection • Display: Simultaneous display of set and actual temperature • Calibration: ISO/IEC 17025 Traceable Calibration Certificate (minimum three points) • Construction: Seamless Stainless Steel (AISI 304/316)
Material of Construction	• Seamless deep-drawn bath made from AISI 304 or AISI 316 stainless steel with rounded corners. • Exterior constructed of powder-coated epoxy-coated steel or stainless steel with corrosion-resistant finish. • Double-wall insulated construction to minimize heat loss and protect users. • Hinged, insulated, stainless steel gabled drip-free lid. • Highly resistant to corrosion, laboratory chemicals and disinfectants.
Bath Capacity	Usable bath volume approximately 10–12 Litres or as specified by purchaser.
Temperature Range	Ambient $+5^{\circ}\text{C}$ (or $+20^{\circ}\text{C}$) to 99.9°C minimum.
Temperature Resolution	0.1°C or better.
Temperature Stability	$\leq \pm 0.05^{\circ}\text{C}$ at 37°C.



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



WATER BATH WITH STIRRER

Specification	Requirement
Temperature Uniformity	$\leq \pm 0.10^{\circ}\text{C}$ throughout the bath at 37°C .
Temperature Accuracy	$\leq \pm 0.10^{\circ}\text{C}$.
Temperature Controller	Microprocessor-controlled PID temperature controller with automatic self-tuning function for rapid stabilization and minimal overshoot.
Display	Bright LCD/TFT/LED digital display showing simultaneously: • Set temperature • Actual bath temperature • Stirring speed • Timer status • Alarm status
Stirring System	• Integrated mechanical or magnetic stirring system for continuous circulation of bath water. • Brushless, maintenance-free motor. • Adjustable stirring speed. • Continuous homogeneous circulation without disturbing sample containers. • Quiet, vibration-free operation.
Timer	Digital programmable timer adjustable from 1 minute to at least 99 hours 59 minutes with continuous operation mode and automatic shut-off upon completion.
Bath Design	• Lift-up insulated bath cover. • Convenient front or side drain valve. • Rounded interior corners for easy cleaning. • Smooth, crevice-free interior. • Algae-resistant and contamination-resistant bath surface. • Splash-resistant control panel.
Accessories	Supply complete with: • Stainless steel perforated shelf/platform. • Stainless-steel test-tube rack(s).



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



WATER BATH WITH STIRRER	
Specification	Requirement
	• Flask support rack(s). • Lid with concentric reducing rings or removable inserts (where applicable). • Drain hose and necessary fittings. • Complete accessory kit for normal operation.
Safety Features	Instrument shall incorporate independent safety systems including: • Adjustable over-temperature safety cut-off. • Low water level protection. • Dry-running protection. • Sensor failure detection. • Over-current protection. • Short circuit protection. • Automatic fault detection with safe shutdown. • Password protection for critical settings (preferred).
Alarms	Audible and visual alarms for: • High temperature. • Low temperature. • Over-temperature. • Low water level. • Dry-running condition. • Sensor failure. • System malfunction. • End of timer cycle.
Calibration	Factory calibrated instrument with ISO/IEC 17025 accredited calibration certificate covering a minimum of three temperature points (e.g., 25°C, 37°C and 60°C), traceable to national/international standards. Instrument shall have user-accessible temperature calibration function.



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



WATER BATH WITH STIRRER	
Specification	Requirement
Power Supply	220–240 VAC $\pm$ 10%, 50 Hz, single phase with suitable power cord and plug compatible with Pakistan electrical standards.
Maintenance	• Low-maintenance design. • Easily accessible drain valve. • Easy cleaning without dismantling. • Brushless maintenance-free stirring motor. • User-replaceable consumable parts where applicable.
Operating Manuals	Supplier shall provide: • User Manual. • Installation Manual. • Service Manual. • Preventive Maintenance Manual. • Troubleshooting Guide. • Recommended maintenance schedule. • Complete spare parts catalogue with part numbers.
Installation & Training	Supplier shall carry out complete installation, commissioning and performance verification at the consignee's laboratory. Comprehensive on-site operational, maintenance and troubleshooting training shall be provided to a minimum of two laboratory personnel until customer satisfaction.
IQ/OQ/PQ Documentation	Complete Installation Qualification (IQ) , Operational Qualification (OQ) and Performance Qualification (PQ) documents shall be supplied wherever applicable.
Warranty	Minimum 01-year comprehensive warranty after successful installation and acceptance, covering all parts, labour and travel except consumables. Manufacturer shall guarantee availability of spare parts and technical support for minimum 10 years after installation.
Quality & Regulatory Compliance	• CE Marked and/or FDA Registered (where applicable). • Manufacturer certified to ISO 9001:2015 • Compliant with applicable parts of IEC 61010-2.



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



WATER BATH WITH STIRRER	
Specification	Requirement
	- Electromagnetic Compatibility compliant with IEC 61326-1 or equivalent. - RoHS compliant where applicable.
Recommendations / Warnings	Instrument shall permanently display all operational and safety labels. Warning messages shall be displayed for abnormal operating conditions and safety events.
UPS / Voltage Protection	Appropriate Online UPS and/or Automatic Voltage Stabilizer shall be supplied where required for reliable operation under local electrical conditions.

Bench centrifuge	
Instrument Served / Application	Spectrophotometer; GC-MS; ICP-OES; Amino Acid; PCR
Detailed Technical Specification	Laboratory grade blender, vortex mixer, digital hot plate with stirrer, stainless steel digital water bath with stirrer
Capacity / Range / Performance Parameters	Standard laboratory capacity
Included Accessories / Scope of Supply	All necessary accessories and operating manuals
Quantity	each one for hi-tech, Advance Analytical lab and for PCR
Installation, Warranty & Training	Installation & IQ/OQ/PQ Required: Yes Warranty Required: Yes Training Required: No
Applicable Standard / Safety	CE marked, ISO 9001 manufacturer
Remarks	Complete with user manuals, power cords, and all standard accessories



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Refrigerated centrifuge

Instrument Served / Application	Spectrophotometer; GC-MS; ICP-OES; Amino Acid; PCR
Detailed Technical Specification	Laboratory grade blender, vortex mixer, digital hot plate with stirrer, stainless steel digital water bath with stirrer
Capacity / Range / Performance Parameters	Standard laboratory capacity
Included Accessories / Scope of Supply	All necessary accessories and operating manuals
Quantity	each one for hi-tech, Advance Analytical lab and for PCR
Installation, Warranty & Training	Installation & IQ/OQ/PQ Required: Yes Warranty Required: Yes Training Required: No
Applicable Standard / Safety	CE marked, ISO 9001 manufacturer
Remarks	Complete with user manuals, power cords, and all standard accessories

Chopper (Blixer type)

Instrument Served / Application	Spectrophotometer; GC-MS; ICP-OES; Amino Acid; PCR
Detailed Technical Specification	Laboratory grade blender, vortex mixer, digital hot plate with stirrer, stainless steel digital water bath with stirrer
Capacity / Range / Performance Parameters	Standard laboratory capacity
Included Accessories / Scope of Supply	All necessary accessories and operating manuals
Quantity	each one for hi-tech, Advance Analytical lab and for PCR



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Chopper (Blixer type)

Installation, Warranty & Training	Installation & IQ/OQ/PQ Required: Yes Warranty Required: Yes Training Required: No
Applicable Standard / Safety	CE marked, ISO 9001 manufacturer
Remarks	Complete with user manuals, power cords, and all standard accessories

Heating block

Instrument Served / Application	Spectrophotometer; GC-MS; ICP-OES; Amino Acid; PCR
Detailed Technical Specification	Laboratory grade blender, vortex mixer, digital hot plate with stirrer, stainless steel digital water bath with stirrer
Capacity / Range / Performance Parameters	Standard laboratory capacity
Included Accessories / Scope of Supply	All necessary accessories and operating manuals
Quantity	each one for hi-tech, Advance Analytical lab and for PCR
Installation, Warranty & Training	Installation & IQ/OQ/PQ Required: Yes Warranty Required: Yes Training Required: No
Applicable Standard / Safety	CE marked, ISO 9001 manufacturer
Remarks	Complete with user manuals, power cords, and all standard accessories

Ice bucket

Instrument Served / Application	Spectrophotometer; GC-MS; ICP-OES; Amino Acid; PCR
Detailed Technical Specification	Laboratory grade blender, vortex mixer, digital hot plate with stirrer, stainless steel digital water bath with stirrer



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Ice bucket	
Capacity / Range / Performance Parameters	Standard laboratory capacity
Included Accessories / Scope of Supply	All necessary accessories and operating manuals
Quantity	each one for hi-tech, Advance Analytical lab and for PCR
Installation, Warranty & Training	Installation & IQ/OQ/PQ Required: Yes Warranty Required: Yes Training Required: No
Applicable Standard / Safety	CE marked, ISO 9001 manufacturer
Remarks	Complete with user manuals, power cords, and all standard accessories

Thermometer	
Instrument Served / Application	Spectrophotometer; GC-MS; ICP-OES; Amino Acid; PCR
Detailed Technical Specification	Laboratory grade blender, vortex mixer, digital hot plate with stirrer, stainless steel digital water bath with stirrer
Capacity / Range / Performance Parameters	Standard laboratory capacity
Included Accessories / Scope of Supply	All necessary accessories and operating manuals
Quantity	each one for hi-tech, Advance Analytical lab and for PCR
Installation, Warranty & Training	Installation & IQ/OQ/PQ Required: Yes Warranty Required: Yes Training Required: No
Applicable Standard / Safety	CE marked, ISO 9001 manufacturer
Remarks	Complete with user manuals, power cords, and all standard accessories



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Rotary evaporator	
Instrument Served / Application	Spectrophotometer; GC-MS; ICP-OES; Amino Acid; PCR
Detailed Technical Specification	Laboratory grade blender, vortex mixer, digital hot plate with stirrer, stainless steel digital water bath with stirrer
Capacity / Range / Performance Parameters	Standard laboratory capacity
Included Accessories / Scope of Supply	All necessary accessories and operating manuals
Quantity	each one for hi-tech, Advance Analytical lab and for PCR
Installation, Warranty & Training	Installation & IQ/OQ/PQ Required: Yes Warranty Required: Yes Training Required: No
Applicable Standard / Safety	CE marked, ISO 9001 manufacturer
Remarks	Complete with user manuals, power cords, and all standard accessories

Nitrogen evaporator	
Instrument Served / Application	Spectrophotometer; GC-MS; ICP-OES; Amino Acid; PCR
Detailed Technical Specification	Laboratory grade blender, vortex mixer, digital hot plate with stirrer, stainless steel digital water bath with stirrer
Capacity / Range / Performance Parameters	Standard laboratory capacity
Included Accessories / Scope of Supply	All necessary accessories and operating manuals



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Nitrogen evaporator

Installation, Warranty & Training	Installation & IQ/OQ/PQ Required: Yes Warranty Required: Yes Training Required: No
Applicable Standard / Safety	CE marked, ISO 9001 manufacturer
Remarks	Complete with user manuals, power cords, and all standard accessories

Hydrolysis oven

Instrument Served / Application	Spectrophotometer; GC-MS; ICP-OES; Amino Acid; PCR
Detailed Technical Specification	Laboratory grade blender, vortex mixer, digital hot plate with stirrer, stainless steel digital water bath with stirrer
Capacity / Range / Performance Parameters	Standard laboratory capacity
Included Accessories / Scope of Supply	All necessary accessories and operating manuals
Quantity	each one for hi-tech, Advance Analytical lab and for PCR
Installation, Warranty & Training	Installation & IQ/OQ/PQ Required: Yes Warranty Required: Yes Training Required: No
Applicable Standard / Safety	CE marked, ISO 9001 manufacturer
Remarks	Complete with user manuals, power cords, and all standard accessories

Digestion block

Instrument Served / Application	Spectrophotometer; GC-MS; ICP-OES; Amino Acid; PCR
Detailed Technical Specification	Laboratory grade blender, vortex mixer, digital hot plate with stirrer, stainless steel digital water bath with stirrer



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Digestion block	
Capacity / Range / Performance Parameters	Standard laboratory capacity
Included Accessories / Scope of Supply	All necessary accessories and operating manuals
Quantity	each one for hi-tech, Advance Analytical lab and for PCR
Installation, Warranty & Training	Installation & IQ/OQ/PQ Required: Yes Warranty Required: Yes Training Required: No
Applicable Standard / Safety	CE marked, ISO 9001 manufacturer
Remarks	Complete with user manuals, power cords, and all standard accessories



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



ANALYTICAL BALANCE

Specification	Requirement
Application:	An analytical balance used to measure mass to a high degree of precision and accuracy. Instrument will be used in mobile food laboratory.
Capacity	320 g
Least count	0.1 g
Readability	0.1 g Lab can choose the readability required
Repeatability (Standard deviation)	± 0.1 mg
Linearity	± 0.1 g or better
Response time	Less than 10 sec
Stabilization (typical and fast)	< 3.0 sec
Weighing pan	a) Circular/square/rectangular b) Single Pan Top c) Grid type d) Eccentric load deviation 0.2/0.25 mg
Tare facility	Yes
Calibration (internal)	Fully automatic, time / temperature- controlled calibration, Should be capable to adjust itself, Calibration traceable to International Standard.
Balance leveling	Balance should indicate immediately as & when it is required to be leveled and should have the facility for horizontal plane calibration (mercury bubble adjustment), if not otherwise available.
Weight Box traceable to international standards	1. 1 mg - 200 g, E2 (1 no) 2. Accuracy class acc. to OIML R111: E2 3. Nominal mass value: 1 mg to 200 g. Up to 500 mg as wire weights 4. Material: special steel, non-magnetizable, density 8.0 g/cm^3 , highly corrosion-resistant, knob weights highly polished and laser marked, in wooden case.
Operational requirements	- Digital display: Backlit display with soft touch screen operation along with accessibility to date and time etc. - Weighing with automatic and manual start and provision for data interface the manufacturer to provide the specification data needed to facilitate calculation of uncertainty - Optional: Printer should be available with USB port for data transfer.



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



ANALYTICAL BALANCE

Specification	Requirement
Environmental factors	• Safety for electromagnetic compatibility • Permanent shock absorption facility • Capacity of operating in temperature range between 64 to 77 °F/ 18°- 25°C
Supplier/ manufacturer	Must be ISO certified for quality
Operating manuals, service manuals, other manuals	Should provide: User, technical and maintenance manuals in English language List of procedures required for local calibration and routine maintenance Service and operation manuals to be provided Advanced maintenance tasks documentation, if any.
Recommendations or Warnings	Any warning signs would be adequately displayed
Warranty	2 years after satisfactory installation and working excluding consumable parts and accessories.
Training	The supplier must carry out successful Installation at the laboratory premises (where ever the system has to be installed) and provide on-site comprehensive training for a minimum of two scientific personnel operating the system till customer satisfaction
Back-up rechargeable battery	Back-up battery for use of equipment during power shut down.
Quality Requirement	Should be compliant with the requirements of FDA/CE Electrical safety conforms to the standards for electrical safety IEC 60601- General requirements, certified to be compliant with IEC
Compliance statement	The quote should also include a compliance statement vis-à-vis specifications in a “tabular form” clearly stating the compliance and giving justification, if any supported by technical literature. This statement must be signed, with the company seal, for its authenticity and acceptance that any incorrect or ambiguous information found submitted will result in disqualification.

HOT PLATE with Stirrer

Specification	Requirement
Application	Hot plates are generally used to heat liquids as a part of sample preparation for analysis



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



HOT PLATE with Stirrer	
Specification	Requirement
Heating Plate	- Top Plate Material - Cast Iron - Top Plate Finish – Ceramic Coated resistant to acids, bases - Body Material – Mild Steel - Finish – Powder Coated - Should include a separate Temperature Control Unit with PTFE or any acid resistant cord connection - Ideal for heating samples and concentrated acids
Size (Dimension) & Shape	10 x 12 inches (minimum), Rectangular or Circular
Max. Heating Plate Temperature	Maximum temperature 250°C and accept up to 2L flasks / 1L beakers
Controller	Energy Regulator
Power Supply	220 / 230 Volts, 50 Hz
Optional	- Overhead stirrer - PID Controller - Stainless steel heating plate - Support stand - Digital setting and display for temperature and time - Hotplate warning display while cooling till below 50 °C
Operating manuals, service manuals, other manuals	Should provide - User, technical and maintenance manuals in English language - List of equipment and procedures required for local calibration and routine maintenance - Service and operation manuals to be provided - Advanced maintenance tasks documentation, if any.
Recommendations or Warnings	Any warning signs would be adequately displayed.
Warranty	Warranted for 2-year
Training	The supplier will have to carry out successful Installation at the laboratory premises (where ever the system has to be installed) and provide on-site comprehensive training for a minimum of two scientific personnel operating the system till customer satisfaction
Quality Requirement	Should be compliant with the requirements of FDA/CE/ ISO certified. Equipment should be FDA / CE certified or equivalent standard of repute. It should be ISO 9001:2000 or other equivalent.
Compliance statement	The quote should also include a compliance statement vis-à-vis specifications in a “tabular form” clearly stating the compliance and giving justification, if any supported by technical literature. This statement must be signed, with the company seal, for its authenticity and acceptance that any



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



HOT PLATE with Stirrer

Specification	Requirement
	incorrect or ambiguous information found submitted will result in disqualification.

Double Conversion Online UPS

Required for NIR and Rancimat to prevent data loss and circuit damage.

Specification	Requirement
Type	True Online Double Conversion (ensures zero transfer time).
Capacity	As per load (Typically 3kVA to 10kVA) - Bidder to specify based on NIR/Rancimat power requirements.
Output Waveform	Pure Sine Wave with Total Harmonic Distortion (THD) < 2%
Input Range	Wide voltage window (110V–300V AC) to protect against severe fluctuations.
Battery Backup	Minimum 30–60 minutes at full load with Maintenance-Free Sealed Lead Acid (VRLA) batteries.
Monitoring	LCD display showing load %, battery level, input/output voltage, and bypass status.
Communication	USB/RS232 port for automatic server shutdown software.

Dynamic Pass-Through Box (Cleanroom Grade)

For Microbiology Lab contamination control

Specification	Requirement
Material	Internal/External: High-grade SS304 with mirror finish.
Filtration	Integrated HEPA filter (H14 grade) with 99.995% efficiency for 0.3 µm articles.
Interlock	Electronic/Electromagnetic interlocking system (Prevents both doors from opening simultaneously).
UV Sterilization	UV-C germicidal lamp (254 nm) with automatic timer logic (UV turns off when door opens).
Indication	LED indicators for door status (Open/Locked).

MICROWAVE DIGESTION SYSTEM

Application: Microwave digestion is a common technique used for elemental analysis. It is used to digest the food samples for their quantification using instruments like ICP-OES.

Requirement	Specification
-------------	---------------



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



MICROWAVE DIGESTION SYSTEM

General	The system should have pressure protection or venting operation to avoid sudden acid spillage & venting that can damage the internal component of digester and electrical boards as well.
System	• Microwave digestion system should have temperature and pressure control mechanism. • The system should be software controlled. Different types of rotors available for the digestion of the different type samples should also be quoted. • Necessary consumables and maintenance parts should also be quoted to run instrument trouble free • With PTFE digestion vessels and acid-resistant volumetric flasks
Instrument Design	• The system should be a standalone work station and should have the feature of simply choose a method and it automatically recognizes the vessel type, counts the vessels and determines all of the parameters necessary for a fast, complete digestion • Should have provision that user can set the desired parameters for digestion • Should have Automatic Microwave power application depending on the load • Auto sensing of temperature and pressure inside the vessel • Be capable of processing different amounts of samples (from 0.3 g up to 2 g per vessel/) in the same run assuring the same conditions of temperature and pressure
Display	The Instrument should have the high-resolution, colour touch screen, acid resistant, LED/LCD screen should serve as controller and display Should provide training videos for sample preparation vessel assembly, system use, and maintenance Should have Data management – Easy access to stored methods, real-time data and results of past runs Should be able to display the detailed methods, graphs of temperature and power against time and temperature of individual vessels.
Interlocks	The system should have good interlocking system for safety and cavity door.



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



MICROWAVE DIGESTION SYSTEM

Rotor & Vessel Assembly	• High pressure and high temperature rotor with at least 12-20 PTFE vessels, work station & torque wrench. • Vessels on the rotor should be segmented for easy use. Maximum Temperature capacity of vessel up to 300 °C Pressure capacity of vessel up to 100 bar (1500 psi) or more • Vessel volume: offered vessels should be able to handle volumes as minimum as 3 ml, 10 ml, 15 ml & 25ml • Vessel Material- PTFE-TFM • Every vessel must have a vent-and-reseal spring to safely release the pressure in case of overpressure. • Burst-disk membrane or self-releasing / continuous venting device are not suitable due to very low performance. • Additional twelve numbers of vessels (of both sizes) as specified above should be supplied along with the system
Magnetron	Single/ Dual Magnetron system with rotating microwave diffuser for homogenous microwave power distribution in the cavity. Microwave frequency should be 2450MHz and installed power should be between 1400-1900W and should provide the temperature needed (300 °C) for difficult samples.
Microwave Cavity	• The cavity should be made of non-magnetic Rugged high-grade 316 solid steel cavity/ stainless-steel housing with PTFE plasmacoating applied at 350 °C for corrosion resistance. • Also, all hardware should have 5-layer protective coating for the resistance from acid, alkali and corrosive gases. • The Cavity should be constructed with suitable window • The vessel assembly during a run should be visible from outside
Hardware & Safety	• Instrument should have adequate safety coatings on housing to prevent any corrosion in the cavity. Additional multiple ports on the side walls of the microwave cavity • Protected against acids and solvents with polymer coating on both inner and outer surfaces • Self-resealing pressure responsive and explosion resistant door to ensure maximum safety even in case of overpressure release • Door completely made of 18/8 stainless steel with suitable window. • Independent door safety interlocks to prevent microwave emission • Built-in exhaust system located above the microwave cavity and separated from the electronics to prevent corrosion • Magnetron protection from reflected microwave power • i. Continuous and PID-controlled microwave emission at all power levels



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



MICROWAVE DIGESTION SYSTEM

Sensors	- Temp sensor should be integrated in the system for monitoring & controlling each vessel and cavity temp. Temperature of each vessel should be displayed - The software should automatically reduce the microwave power in case of over temperature avoiding sample loss - Automatic Pressure control: should have a pressure sensor which has a total capability of up to 500psi automatically control the pressure. It should be possible to remove the pressure device at a high pressure. The Vessels should act as self-regulators of pressure
Control: User interface	- Software must allow the user to edit, save and run multistep unlimited number of methods (minimum 2000) with at least 20GB on board / built in memory for storage of data - The software must control all parameter online and display temperature, time and power directly on the terminal/computer. The control terminal should have high resolution LED/LCD Acid Resistant display (minimum 18 cm (7 inch)). - Should have provision for manual programming storage apart from pre-installed program - Continuous display of temperature and power inside the reaction vessels is required
Output	One (1) parallel for external printer (HP Deskjet series) Minimum two RS-232 serial ports for connecting PC balance and service check
Computing	PC with most recent processor), 22" Full HD LED Monitor, Laser Printer dual side printing
Certificates Performance and safety standards (specific to the device type)	- Should be compliant with the requirements of FDA/CE/ Electrical safety conforms to the standards for electrical safety IEC 60601- General requirements - Certified to be compliant EN 61326, EN 61000 - GLP-validated software for controlling the system
Supplier/ Manufacturer	Must be ISO certified for quality
Operating manuals, service manuals, other manuals	Should provide - Hard copy of User, technical and maintenance manuals in English language and. should be available on the system also - List of equipment and procedures required for local calibration and routine maintenance - Service and operation manuals to be provided advanced maintenance tasks documentation, if any.



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



MICROWAVE DIGESTION SYSTEM

Recommendations or Warnings	Any warning signs should be adequately displayed
Warranty	Warranty for 2 years, extendable up to 3 years, after satisfactory installation and working excluding consumable parts and accessories.
Service Support	Contact details of manufacturer, supplier and local service agent to be provided, including toll free/ Landline Number; Any Contract (AMC/CMC/adhoc) to be declared by the manufacturer
Training	The supplier will have to carry out successful Installation at the laboratory premises (where ever the system has to be installed) and provide on-site comprehensive training for a minimum of two scientific personnel operating the system till customer satisfaction
UPS/Stabilizer	Suitable stabilizer or on - line UPS (4-5 KVA) to support the instrument.
IQ/PQ/OQ	On site IQ, OQ of instrument along with document to be provided & supplier to assist till satisfactory PQ of instrument
After sales service/Post warranty	• Contact details of manufacturer, supplier and local service agent to be provided, including toll free/ Landline Number; • Should have a good after sales service/technical support capable of reaching at short notice the places where instrument is installed. Visits and unlimited breakdown calls by service/application support, engineers should attend immediately without fail. • Should carry out yearly PM with at least one PM kit • Should provide calibration certificates from NABL accredited agency every year during warranty & CMC period. Calibration cost will have to be borne by the supplier.
Compliance statement	The quote should also include a compliance statement vis-à-vis specifications in a “tabular form” clearly stating the compliance and giving justification, if any supported by technical literature. This statement must be signed, with the company seal, for its authenticity and acceptance that any incorrect or ambiguous information found submitted will result in disqualification.
Payment	Payment only after installation, validation and performance demonstration

pH METER

Specifications	Requirement
Application:	For food analysis, pH adjustment of buffers, solvents etc. with a comprehensive range of features and functions, making it suitable for general laboratory, QC and GLP based applications



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



pH METER	
Specifications	Requirement
Unit	Consisting of Tri-combination pH/ATC electrode with an electrode holder/arm with smooth movement and protection cover
Working pH Range	0 – 14 pH
pH resolution	± 0.01 pH
Mv	Range 0 - ± 1999 Accuracy ± 1mV Resolution 1 mV
Temperature Compensation	0 to 100 ° C with ATC
Temperature	Range -10 to +105°C Resolution 0.1°C Accuracy ±0.5°C ATC range 0 to 100 °C
Calibration Points	• Should have 3 stage calibration with auto buffer recognition • Spectrophotometer Buffer set 500 ml each (pH 4.0, 7.0 & 9.0)
Alarm	• Calibration reminder interval (1 to 999hrs)
Temperature Compensation	Automatic
Display	Backlit blue LCD with operation icon digital display with 0.001 pH unit readability
Accessories	• Extra Electrode • Standard buffer solution (pH 4.0, 7.0, 9.0 x 500ml for each bottle) • Standard electrode holder • AC /DC Adaptor.
Power	9V DC
Data storage & Output	• Data storage facility and record maximum and minimum value. • RS.232C output and supply Data connector cable.
Documents Certificates Performance and safety standards (specific to the device type); Local and/or international	• Electrical safety conforms to the standards for electrical safety IEC 60601- General requirements (or equivalent BIS Standard) • Certified to be compliant with IEC 61010-1, IEC 61010-2-40 for safety • Complete with IQ, OQ, PQ, Documents, Operations and Maintenance manuals
Supplier/ Manufacturer	Must be ISO certified for quality



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



pH METER	
Specifications	Requirement
Service contract clauses, including prices	List of all spares and accessories (including minor) with part numbers and price, required for maintenance and repairs in future after guarantee/warranty period should be attached.
Operating manuals, service manuals, other manuals	Should provide 2 sets (hardcopy and soft-copy) of: - User, technical and maintenance manuals to be supplied in English language along with machine diagrams - List of equipment and procedures required for local calibration and routine maintenance - Service and operation manuals (original and copy) to be provided - Certificate of calibration and inspection
Operation and maintenance training	The supplier will have to carry out successful installation at our laboratory premises (where ever the system has to be installed) and provide on – site comprehensive training for scientific personnel operating the system and support services till customer satisfaction with the system.
Warranty	2 years after satisfactory installation and working excluding consumable parts and accessories. Provision should be there to extend the warranty up to 3 years (at least)
Compliance statement	The quote should also include a compliance statement vis- à-vis specifications in a “tabular form” clearly stating the compliance and giving justification, if any supported by technical literature. This statement must be signed, with the company seal, for its authenticity and acceptance that any incorrect or ambiguous information found submitted will result in disqualification.



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



SECTION VI. QUALIFICATION AND EVALUATION CRITERIA



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



QUALIFICATION CRITERIA (MUST MEET CRITERIA)

For factors retained in the Bid Data Sheet pursuant to ITB 25, Following quantification methods will be applied, submitted bids will be reviewed to determine compliance with Procuring Entity's mandatory requirements which serves the purpose to evaluate the responsiveness and eligibility of the bidder and Goods/ items proposed. Only bids found to be responsive and eligible will be further evaluated for technical criteria. The Bidder shall furnish documentary evidence to demonstrate that the bidder and Food Testing Goods/ items it offers meet the following Qualification/ Eligibility requirement:

i. Verification:

The validity of the Bidder requires that all relevant forms be signed by authorized person or persons.

ii. Compliance to Agreement:

Accepting all the conditions set forth in these Bid Solicitation Documents by signing and stamping all the pages of the bidding document by the bidder each page of the SBD i.e ITB, GCC, SCC, Bid Data Sheet, Addendums / Corrigendum (*if any*), Technical Requirements and other mandatory Form's provision etc.

iii. Registration of firm/company:

Company/Firm must be in operation minimum for three (03) years. Certificate of Company/Firm Registration/Incorporation under the laws of Pakistan Registered as a legal entity authorized to enter into contracts for provision of services and goods. As a proof, the bidder should provide a certified copy of Certificate of Incorporation or other documents setting forth the legal basis of the company:

- a) If **Bidder is Original Manufacturer:** is offering to supply Goods which the bidder manufactures or otherwise produces. The Bidder must submit documentary evidence that it is incorporated in the country of manufacture of the Goods and/or country of Procuring Entity.
- b) If bidder is authorized Agent of the original manufacturer in the procuring entity's country Proprietorship of a well-established Authorized Agent of the original manufacturer, including documentation regarding the company's legal status and registration under relevant law of Khyber Pakhtunkhwa or Government of Pakistan alongwith documentary evidence of original manufacturer's OEM status must be provided.

iv. Tax Registration:

Sales & Income Tax registration of the bidder is required as:

- a Valid Income Tax Registration
- b Valid General Sales Tax Registration
- c Bidder must be active taxpayer and listed as an active taxpayer on the respective websites of relevant taxation authorities.
- d As per **Rule No (37)(A) of KPPRA Rules 2014** For Service Level Agreement All bidders are required to be registered with the Khyber Pakhtunkhwa Revenue Authority (**KPRA**), established under the Khyber Pakhtunkhwa Finance Act, 2013 (Khyber Pakhtunkhwa Act No. XXI of 2013

vii. Bid Security:

Offers must include required Bid Security of **2%** of the bid cost An Affidavit in this regard shall be included with technical proposal without mentioning the amount of bid security. Bid Security



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



shall be submitted with the financial bid and from the account of the bidder / firm.

viii. Price/Bid Validity:

Offers must meet required Price Validity of **90 Days** from Bid Opening date.

ix. An Affidavit on Judicial stamp paper of Rs.50 or more submitting following clauses that:

- Only genuine manufacturer's warranty for replacement and not repair of the complete Goods and parts shall be done during the warranty period.
- That the bidder / firm will provide all durables, consumables, re-agents etc for each Goods throughout the useful life & beyond useful life of each Goods.
- That the country of origin of Goods is mentioned clearly and correct along with Brand / Manufacturer's Name.
- Standard Accessories as a part and parcel of the Goods are clearly mentioned and provided.
- That the Bidder will provide after sales services beyond the period of warranty.
- That the firm is never blacklisted on any grounds whatsoever by any of Provincial or Federal Government Department, Entity, Organization or autonomous body or Private Sector Organization anywhere in Pakistan.
- That bidder has declared Conflict of Interest (*if any*), along with Bid Solicitation Documents.
- That the Bidder will only provide Fresh, New and Genuine Goods / Items.

Technical bids of only those Bidders/ firms will qualify for Technical Evaluation which meets all of the above-mentioned criteria. Each Bid / proposal will be evaluated individually for each Goods/ item in order to achieve maximum value for money and economy for each Goods / item.

The Evaluation procedure will be conducted exclusively based on available information specified here in these Bid Solicitation Documents.

TECHNICAL EVALUATION CRITERIA (WEIGHT=70)

Proposals of the bidders / firms achieving a **minimum 70% Score out of 100** will stand technically qualified and will qualify for Financial Evaluation.

Technical Evaluation of the bid has been allotted 70% weightage. Bids will be scored for 100 points and weighted Technical Evaluation Score will be calculated using below methodology:

$$\text{Technical Evaluation Weighted Score} = \frac{\text{Total Technical Evaluation Score} \times \text{Weight}}{100}$$
$$= (70 \times 70) \div 100 = 49$$

Technical Evaluation Weight	70%
Financial Evaluation Weight	30%
Total	100%



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



SCORING AND WEIGHTING PRINCIPLES

The Technical Evaluation Committee will evaluate and score bids in accordance with the quality of Technical Bid in terms of:

- ❖ Extent that bidder / firm **Meets** the criteria set for award of contract. i.e the bidder/ firm has same capabilities as required here in the Bid Solicitation Documents.
- ❖ Extent that the bidder proposed specifications **Meets** or **Exceeds** the Specifications set herein these Bid Solicitation Documents for the same item.
- ❖ Extent that the bidder proposed vehicle meets or exceeds the Technical or Performance Specifications set in this Bid Solicitation Documents (SBD) and generally accepted Quality Dimensions of the relevant industry.
- ❖ Extent that proposed item exceeds the **Performance & Productivity** measures set under specifications of requirements.
- ❖ Extent that bidder proposed item exceeds the level of **Capacity, or Functionality** features specified under specifications of requirements.
- ❖ Extent that **samples provided** meets or exceeds the **Level of Specifications** of requirements set in this SBD and **Performance & Technical** specifications provided / proposed by bidder / firm in its bid.

Financial Evaluation

Bidder is required to achieve minimum 70 marks to be technically qualified. Financial Bids of the Technically qualified bids will be evaluated and compared as per following methods:

a. Financial Evaluation:

Bidder with the lowest offered cost will be awarded highest score and other bidders will be awarded score as per following methodology:

Financial Evaluation Formula:

$$= (\text{Lowest Bid} / \text{Individual Bid}) \times 30\%$$



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



TECHNICAL EVALUATION CRITERIA (WEIGHTAGE 70%)

Please note threshold to qualify technical evaluation requires minimum 70% score to be acquired by a bidder for an item.

LOT-I Chemicals, Reagents & Laboratory Consumables				
SNO	CATEGORY	WEIGHT	CRITERIA FOR SCORE	SCORES
I	Quality	45		
a	Purity/Grade Margin Above the CAS-Specified Requirement	10	Offered assay/purity exceeds the minimum specified against the matching CAS Registry Number by a demonstrable margin, shown on the Certificate of Analysis	10
			Offered assay/purity meets the specified minimum exactly, with no demonstrated margin	5
b	Certificate of Analysis — Issuing Laboratory Accreditation	10	Lot-specific CoA issued by an ISO/IEC 17025-accredited quality-control laboratory (accreditation certificate and scope submitted)	10
			Lot-specific CoA issued by a non-accredited in-house quality-control laboratory	5
c	Safety Data Sheet — Hazard Classification Completeness (SDS itself is a mandatory document per SoR Clause 8; this scores its completeness, not its presence)	10	SDS includes complete GHS/CLP hazard classification, precautionary statements, and transport classification	10
			SDS provided but hazard classification section is incomplete	5
d	Remaining Shelf-Life Margin Above the Mandatory Floor (SoR	10	Remaining shelf life at delivery is 90% or more of total labelled shelf life	10
			Remaining shelf life meets the mandatory 75% requirement	5



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



LOT-I Chemicals, Reagents & Laboratory Consumables

SNO	CATEGORY	WEIGHT	CRITERIA FOR SCORE	SCORES
	Clause 14: 75% imported / 85% local)			
e	USA / Europe origin quoted items	5	USA / Europe origin quoted items	5
			Origin from other countries but meets all quality and regulatory requirements	3
			No country of origin provided or fails to meet quality standards	0
2	Performance & Compliance	10		
a	Instrument-Specific Compatibility Documentation (chemicals/reagents)	10	Compatibility confirmed via a manufacturer's written compatibility statement or application note naming the Authority's specific installed instrument make and model	10
			Compatibility asserted generically, without instrument-specific confirmation	5
3	Manufacturer's Performance	10		
a	Manufacturer's Quality Certification	5	Valid ISO-9001:2015 Quality Management System Certificate of the manufacturer shall be provided	5
b	Good Manufacturing / Laboratory Practice (SoR Clause 18 — ISO 17034 is explicitly NOT required for this Lot)	5	Valid GMP / Good Laboratory Practice (GLP) certificate, or equivalent recognized quality certification, specifically covering the manufacturing site that produced the offered batch, shall be provided	5
4	Supplier Capacity & Capability	20		



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



LOT-I Chemicals, Reagents & Laboratory Consumables

SNO	CATEGORY	WEIGHT	CRITERIA FOR SCORE	SCORES
a	Financial Stability	5	Audit reports for last 3 years indicating strong financial position	5
			Average financial position	3
			Weak financial position	0
b	Specific Experience	5	05 supply completion certificates provided, issued by purchaser(s) of Semi-Government, Government Department(s) or private organization(s), for supplying same/similar chemicals, reagents or laboratory consumables	5
			04 supply completion certificates provided for supplying same/similar chemicals, reagents or laboratory consumables	4
			03 supply completion certificates provided for supplying same/similar chemicals, reagents or laboratory consumables	3
			02 supply completion certificates provided for supplying same/similar chemicals, reagents or laboratory consumables	2
			01 supply completion certificate provided for supplying same/similar chemicals, reagents or laboratory consumables	1
			“Zero” (0) score will be awarded for no submission by the bidder	0
c	Authorization (Certificate issued by original manufacturer must be submitted)	10	Bidder is Authorized Agent or Distributor of the original manufacturer in Pakistan	10
			No Authorization certificate submitted	0
5	Scope of Services	15		
a		5	1-year replacement for defective/non-conforming/expired-on-arrival products	5



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



LOT-I Chemicals, Reagents & Laboratory Consumables

SNO	CATEGORY	WEIGHT	CRITERIA FOR SCORE	SCORES
	Replacement Policy (for damaged, expired-on-arrival, or non-conforming consignment)		6 months replacement policy	3
			Less than 6 months replacement policy	0
b	Turnaround Time per Call-off Purchase/Release Order (Framework Contract)	10	Delivery period of within Thirty (30) days offered by the bidder.	10
			Delivery period of more than Thirty (30) days offered by bidder.	0
Total		100		



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



LOT-2 Reference Standards, CRMs, Analytical Kits & Culture Media

SNO	CATEGORY	WEIGHT	CRITERIA FOR SCORE	SCORES
I	Quality	45		
a	Category-Specific Accreditation / Validation Depth	10	CRM / calibration-standard items RMP's ISO 17034 scope of accreditation explicitly and unambiguously covers the specific matrix/material quoted	10
			CRM / calibration-standard items: RMP holds ISO 17034 accreditation, but the quoted matrix/material sits outside the stated scope, or scope coverage is not clearly evidenced	5
			Analytical kit items independent third-party validation (full AOAC-RI/AOAC PTM or EN ISO 16140 certificate) submitted	10
			Analytical kit items: manufacturer's in-house validation data only, no independent third-party validation	5
			Culture media items (Category D): growth-promotion testing performed by an ISO/IEC 17025-accredited microbiology QC laboratory, with growth-promotion testing explicitly within the accreditation scope	10
			Culture media items: growth-promotion testing performed by a non-accredited in-house QC laboratory	5
b	Certificate Content Completeness	10	CRM items: RM Certificate includes every element required under SoR Clause 19(d) (identifier, accreditation evidence, property value, intended use, expiry, RMP contact, storage/handling instructions, matrix-appropriateness statement, explicit SI-traceability statement, and certified-value/uncertainty appropriateness statement)	10



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



SNO	CATEGORY	WEIGHT	CRITERIA FOR SCORE	SCORES
			CRM items: RM Certificate is missing one or more of the Clause 19(d) elements	5
			Kit items: Certificate of Analysis states target analyte(s)/matrix, detection limit, and sensitivity & specificity as lot-specific data (not a generic datasheet restatement)	10
			Kit items: CoA provided, but this data is generic/summarized rather than lot-specific	5
			Culture media items: Certificate of Analysis states the required storage temperature and shelf life explicitly for the specific lot supplied	10
			Culture media items: storage/shelf life stated only generically	5
c	Safety Data Sheet — Hazard Classification Completeness (SDS itself is a mandatory document per SoR Clause 8; this scores its completeness, not its presence)	10	SDS includes complete GHS/CLP hazard classification, precautionary statements, and transport classification	10
			SDS provided but hazard classification section is incomplete	5
d	Shelf-Life / Cold-Chain Margin Above the Mandatory Floor (SoR Clause 14; cold-chain items also SoR Clause 21)	10	Cold-chain items: validated temperature-log documentation covers the full transit route from origin to the laboratory, AND remaining shelf life is 90% or more of total labelled shelf life	10
			Cold-chain items: temperature-log documentation is incomplete/partial, or remaining shelf life is between the mandatory floor and 90%	5
			Non-cold-chain items: remaining shelf life is 90% or more of total labelled shelf life	10



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



SNO	CATEGORY	WEIGHT	CRITERIA FOR SCORE	SCORES
			Non-cold-chain items: remaining shelf life meets the mandatory floor but by less than 15 percentage points of margin	5
e	USA / Europe origin quoted items	5	USA / Europe origin quoted items	5
			Origin from other countries but meets all quality and regulatory requirements	3
			No country of origin provided or fails to meet quality standards	0
2	Performance & Compliance	10		
a	Instrument-Specific Compatibility Documentation (CRMs/kits/media)	10	Compatibility confirmed via a manufacturer's written compatibility statement or application note naming the Authority's specific installed instrument make and model	10
			Compatibility asserted generically, without instrument-specific confirmation	5
3	Manufacturer's Performance	10		
a	Reference Material Producer Accreditation (CRM items) / Manufacturer's Quality Certification (Kit & Media items)	10	CRM items: Valid ISO-17034 RMP accreditation certificate, with a scope-of-accreditation document explicitly listing the quoted matrix/material	10
			Kit / culture-media items: Valid ISO-9001:2015 Quality Management System Certificate of the manufacturer	10
4	Supplier Capacity & Capability	20		
a	Financial Stability	5	Audit reports for last 3 years indicating strong financial position	5
			Average financial position	3



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



SNO	CATEGORY	WEIGHT	CRITERIA FOR SCORE	SCORES
			Weak financial position	0
b	Specific Experience	5	05 supply completion certificates provided, issued by purchaser(s) of Semi-Government, Government Department(s) or private organization(s), for supplying same/similar reference standards, CRMs, analytical kits, or culture media	5
			04 supply completion certificates provided for supplying same/similar reference standards, CRMs, analytical kits, or culture media	4
			03 supply completion certificates provided for supplying same/similar reference standards, CRMs, analytical kits, or culture media	3
			02 supply completion certificates provided for supplying same/similar reference standards, CRMs, analytical kits, or culture media	2
			01 supply completion certificate provided for supplying same/similar reference standards, CRMs, analytical kits, or culture media	1
			“Zero” (0) score will be awarded for no submission by the bidder	0
c	Authorization (Certificate issued by original manufacturer must be submitted)	10	Bidder is Authorized Agent or Distributor of the original manufacturer in Pakistan	10
			No Authorization certificate submitted	0
5	Scope of Services	15		
a	Replacement Policy (for out-of-specification, expired-on-arrival, or failed-growth-promotion consignment)	5	1-year replacement warranty for defective products	5
			6 months replacement warranty for defective products	3
			Less than 6 months replacement warranty for defective products	0
b		10	Delivery period of within Thirty (30) days offered by the bidder.	10



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



SNO	CATEGORY	WEIGHT	CRITERIA FOR SCORE	SCORES
	Turnaround Time per Call-off Order (cold-chain items must additionally satisfy SoR Clause 21 regardless of speed tier claimed)		Delivery period of more than Thirty (30) days offered by bidder.	0
	Total Weight: Criteria (1 + 2 + 3 + 4 + 5)	100		

LOT-3 SUPPORTING EQUIPMENT, SPARES & ANALYTICAL GASES

SNO	CATEGORY	WEIGHT	CRITERIA FOR SCORE	SCORES
I	Quality	45		
a	Product Quality	10	Offered equipment/gas conforms to recognized international performance & safety standards (ISO, IEC, ASTM, CE or equivalent)	10
			Not conforming to any recognized international standard	0
b	Metrological / Calibration Traceability	10	Equipment items (balances, pH meters, thermometers, etc.): calibration certificate traceable to NIST, PTB, or an ISO/IEC 17025-accredited calibration laboratory	10
			Equipment items: calibration traceability not established	0
			Analytical gas items: cylinder purity/analysis certificate traceable to a recognized reference gas standard (e.g. ISO 6142/14175)	10
			Analytical gas items: traceability not established	0



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



SNO	CATEGORY	WEIGHT	CRITERIA FOR SCORE	SCORES
c	Safety and Hazard Compliance	10	Electrical/ mechanical safety certificate (CE) for equipment, or Safety Data Sheet (SDS)/ cylinder test & gas-quality certificate for analytical gases, meeting international guidelines, provided	10
			Limited safety/hazard documentation provided	5
			No safety/hazard documentation provided	0
d	Manufacturing Recency (Equipment) / Cylinder Test-Certificate Currency (Gases)	10	Equipment: brand-new, current model, manufactured within the last 12 months, supported by a manufacturing-date/serial-number certificate	10
			Equipment: manufactured 12–24 months prior to delivery	5
			Equipment: manufactured more than 24 months prior to delivery, or refurbished/reconditioned	0
			Gases: cylinder hydrostatic test certificate current and valid for the full contract/framework duration	10
			Gases: certificate valid for only part of the framework duration	5
			Gases: certificate expired or not provided	0
e	USA / Europe origin quoted items	5	USA / Europe origin quoted items	5
			Origin from other countries but meets all quality and regulatory requirements	3
			No country of origin provided or fails to meet quality standards	0
2	Performance & Compliance	20		
a	Compliance Conformity with Requirements: (Minor	20	Fully compliant with required specifications additional beneficial features & performance enhancements provided	20



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



SNO	CATEGORY	WEIGHT	CRITERIA FOR SCORE	SCORES
	<i>deviations may be accommodated up to 3, subject to the condition that main function and performance in any aspect would not be affected. More than 3 minor deviations will be considered as major deviation and the bidder will be considered as non-responsive for the quoted item. (One mark for each minor deviation will be deducted)</i>		Fully compliant with required specifications having no additional beneficial features & performance enhancements	15
			Partially Compliant with required specifications with minor deviations (up to 1)	14
			Partially Compliant with required specifications with minor deviations (up to 2)	13
			Partially Compliant with required specifications with minor deviations (up to 3)	12
			Non-Compliant Minor deviations exceeding (3) and/or Major Deviation (1)	0
3	Manufacturer's Performance	10		
a	Manufacturer's Quality Certification	5	Valid ISO-9001:2015 Quality Management System Certificate of the manufacturer shall be provided	5
b	Equipment Safety Certification	5	Valid CE marking (electrical safety) compliance certificate of the manufacturer shall be provided	5
4	Supplier Capacity & Capability	15		
			Audit reports for last 3 years indicating strong financial position	5
a	Financial Stability	5	Average financial position	3
			Weak financial position	0
b	Specific Experience (equipment: project-delivery experience;	5	05 supply completion certificates provided, issued by purchaser(s) of Semi-Government, Government Department(s) or private	5



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



SNO	CATEGORY	WEIGHT	CRITERIA FOR SCORE	SCORES
	spares/gases: active supply-framework experience)		organization(s), for supplying same/ similar laboratory equipment, spares, or analytical gases	
			04 supply completion certificates provided for supplying same/similar laboratory equipment, spares, or analytical gases	4
			03 supply completion certificates provided for supplying same/similar laboratory equipment, spares, or analytical gases	3
			02 supply completion certificates provided for supplying same/similar laboratory equipment, spares, or analytical gases	2
			01 supply completion certificate provided for supplying same/similar laboratory equipment, spares, or analytical gases	1
			“Zero” (0) score will be awarded for no submission by the bidder	0
c	Authorization (Certificate issued by original manufacturer must be submitted)	5	Bidder is Authorized Agent or Distributor of the original manufacturer in Pakistan	5
			No Authorization certificate submitted	0
5	Scope of Services	15		
a	Warranty (Equipment, one-time purchase) / Quality Guarantee & Replacement (Spares & Gases, call-off framework)	5	Equipment: minimum 1-year comprehensive onsite warranty (parts & service)	5
			Equipment warranty of less than One (01) year offered.	0
			Spares & Gases: full replacement of any out-of-specification cylinder/spare at no cost, guaranteed for the life of the framework	5
			Spares & Gases: replacement guarantee limited to a fixed period shorter than the framework term	3



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



SNO	CATEGORY	WEIGHT	CRITERIA FOR SCORE	SCORES
			Spares & Gases: no replacement guarantee	0
b	Delivery Period per Purchase/Call-off Order	10	Equipment (one-time purchase): delivery within 30 days	10
			Equipment: delivery within 60 days	6
			Equipment: delivery within 90 days	3
			Equipment: beyond 90 days	0
			Spares & Gases (call-off framework): delivery within 10 days	10
			Spares & Gases (call-off framework): delivery within 20 days	6
			Spares & Gases (call-off framework): delivery within 30 days	3
Total		100		



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



SECTION VII. SAMPLE FORMS



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



ANNEX-A

TECHNICAL BID FORM I

Bidder's Ref No.

Letter of Intention

Name of the Contract: {_____}

To: [_____]

Dear Sir,

Having examined the bidding documents, including Addenda Nos. [insert numbers & Date of individual Addendum], the receipt of which is hereby acknowledged, we, the undersigned, offer to supply and deliver the Goods and ancillary services under the above-named Contract in full conformity with the said bidding documents and at the rates/unit prices described in the price schedule provided in Financial Bid or such other sums as may be determined in accordance with the terms and conditions of the Contract.

We undertake, if our Financial Bid is accepted, to deliver the Goods in accordance with the delivery schedule specified in the schedule of requirements.

If our Financial Bid is accepted, we undertake to provide a performance security/guaranty in the form, in the amounts, and within the times specified in the bidding documents.

We agree to abide by this bid, for the Bid Validity Period specified in the Bid Data Sheet and it shall remain binding upon us and may be accepted by you at any time before the expiration of that period.

Until the formal final Contract is prepared and executed between us, this bid, together with your written acceptance of the bid and your notification of award, shall constitute a binding Contract between us.

We understand that you are not bound to accept the lowest or any Financial Bid you may receive. We undertake that, in competing for (and, if the award is made to us, in executing) the above contract, we will strictly observe the laws against fraud and corruption in force in Pakistan.

We confirm that we comply with the eligibility requirements as per ITB clause 21.1 of the bidding documents and has duly provided earnest money @ 2% of the total bid value as per Khyber Pakhtunkhwa Public Procurement of Goods, Works and Services Rules-2014, in the shape of pay order / demand draft / call deposit bearing No. _____ dated 24th, March, 2021 in the name of Director General Khyber Pakhtunkhwa Food Safety & Halal Food Authority with our Financial Bid.

Signed: In the capacity of Duly authorized to sign this bid for and on behalf of Bidder Name:.....

Signature



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



ANNEX-C

Performance Security Form

To: Khyber Pakhtunkhwa Food Safety & Halal Food Authority

WHEREAS [name of Supplier] (hereinafter called “the Supplier”) has undertaken, in pursuance of Contract No. [reference number of the contract] dated _____ 20____ to supply [description of goods and services] (hereinafter called “the Contract”).

AND WHEREAS it has been stipulated by you in the said Contract that the Supplier shall furnish you with a bank guarantee by a reputable bank for the sum specified therein as security for compliance with the Supplier’s performance obligations in accordance with the Contract.

AND WHEREAS we have agreed to give the Supplier a guarantee:

THEREFORE, WE hereby affirm that we are Guarantors and responsible to you, on behalf of the Supplier, up to a total of [amount of the guarantee in words and figures], and we undertake to pay you, upon your first written demand declaring the Supplier to be in default under the Contract and without cavil or argument, any sum or sums within the limits of [amount of guarantee] as aforesaid, without your needing to prove or to show grounds or reasons for your demand or the sum specified therein.

This guarantee is valid until the _____ day of _____ 20_____.

Signature and seal of the Guarantors

[name of bank or financial institution]

[Address]

[date]



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



ANNEX-D

Manufacturer's Authorization Form

[See Clause 13.3 (a) of the Instructions to Bidders.]

To: Khyber Pakhtunkhwa Food Safety & Halal Food Authority

WHEREAS *[name of the Manufacturer]* who are established and reputable manufacturers of *[name and/or description of the goods]* having factories at *[address of factory]*

do hereby authorize *[name and address of Agent]* to submit a bid, and subsequently negotiate and sign the Contract with you against IFB No. *[reference of the Invitation to Bid]* for the above goods manufactured by us.

We hereby extend our full guarantee and warranty as per Clause 15 of the General Conditions of Contract for the goods offered for supply by the above firm against this Invitation for Bids.

[signature for and on behalf of Manufacturer]

Note: This letter of authority should be on the letterhead of the Manufacturer and should be signed by a person competent and having the power of attorney to bind the Manufacturer. It should be included by the Bidder in its bid.



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



INTEGRITY PACT

DECLARATION OF FEES, COMMISSION AND BROKERAGE ETC. PAYABLE BY THE SUPPLIERS OF GOODS, SERVICES & WORKS IN CONTRACTS WORTH RS. 10.00 MILLION OR MORE

Contract No. _____ Dated _____ Contract Value: *[To be filled in at the time of signing of Contract]* Contract Title: _____

[name of Supplier] hereby declares that it has not obtained or induced the procurement of any contract, right, interest, privilege or other obligation or benefit from Government of Khyber Pakhtunkhwa (Government of Khyber Pakhtunkhwa) or any administrative subdivision or Entity thereof or any other entity owned or controlled by Government of Khyber Pakhtunkhwa through any corrupt business practice.

Without limiting the generality of the foregoing, [name of Supplier] represents and warrants that it has fully declared the brokerage, commission, fees etc. paid or payable to anyone and not given or agreed to give and shall not give or agree to give to anyone within or outside Pakistan either directly or indirectly through any natural or juridical person, including its affiliate, agent, associate, broker, consultant, director, promoter, shareholder, sponsor or subsidiary, any commission, gratification, bribe, finder's fee or kickback, whether described as consultation fee or otherwise, with the object of obtaining or inducing the procurement of a contract, right, interest, privilege or other obligation or benefit in whatsoever form from Government of Khyber Pakhtunkhwa, except that which has been expressly declared pursuant hereto.

[name of Supplier] certifies that it has made and will make full disclosure of all agreements and arrangements with all persons in respect of or related to the transaction with Government of Khyber Pakhtunkhwa and has not taken any action or will not take any action to circumvent the above declaration, representation or warranty.

[name of Supplier] accepts full responsibility and strict liability for making any false declaration, not making full disclosure, misrepresenting facts or taking any action likely to defeat the purpose of this declaration, representation and warranty. It agrees that any contract, right, interest, privilege or other obligation or benefit obtained or procured as aforesaid shall, without prejudice to any other rights and remedies available to Government of Khyber Pakhtunkhwa under any law, contract or other instrument, be voidable at the option of Government of Khyber Pakhtunkhwa.

Notwithstanding any rights and remedies exercised by Government of Khyber Pakhtunkhwa in this regard, [name of Supplier] agrees to indemnify Government of Khyber Pakhtunkhwa for any loss or damage incurred by it on account of its corrupt business practices and further pay compensation to Government of Khyber Pakhtunkhwa in an amount equivalent to ten times the sum of any commission, gratification, bribe, finder's fee or kickback given by [name of Supplier] as aforesaid for the purpose of obtaining or inducing the procurement of any contract, right, interest, privilege or other obligation or benefit in whatsoever form from Government of Khyber Pakhtunkhwa.

Name of Buyer:

Name of Seller/Supplier:

Signature:[Seal]

Signature:{Seal}



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



RATE CONTRACT AGREEMENT

This RATE CONTRACT AGREEMENT is made and agreed today on day of, between the Government of Khyber Pakhtunkhwa through Director General Khyber Pakhtunkhwa Food Safety & Halal Food Authority PESHAWAR, FY-2026-27) (hereinafter referred to as the Procuring Entity or the first party, which expression shall, where the context admits, be deemed to include the assignee/s of the provincial Government of Khyber Pakhtunkhwa);

And

Messrs. Through Mr. Designation. CNIC No. (hereinafter referred to as the Supplier or the second party or he/his, which expression, unless repugnant to the context, means and includes their legal heir/s, successors-in-interest, assignee/s and legal representative/s) that:

WHEREAS the Procuring Entity has made a bidding competition for selection and rate contracting for Procurement and the following items offered by the Second Party are approved being the best evaluated bids,

Sno	Name of Approved Item	Model, Make & Country of Origin	Approved Unit Price (Inclusive of all Applicable Taxes)
1			
2			
3			
4			

WHEREAS the Supplier declares that he is not a broker, middleman, but himself a Manufacturer and / or direct Importer and/or Authorized Agent of goods for which he has won the bidding competition for supply to the Procuring Entity; and

WHEREAS both the parties have agreed that the procuring entity shall purchase all or some or none of the goods, as of details given in this Contract Agreement, from the Supplier at the sole discretion of the procuring entity; and

WHEREAS the Supplier shall supply all the goods ordered by the procuring entity to the later in the quantity as mentioned in the supply order to be issued within the timeframe as mentioned in bidding Documents i.e., within Ninety (90) days (as mentioned in the advertised BSDs) from the date of issuance of supply order.

The following documents shall be deemed to form and be read and construed as part of this Agreement, viz.:

- the Bid Form and the Price Schedule submitted by the Bidder;
- the Schedule of Requirements;
- the Technical Specifications;
- the General Conditions of Contract;
- the Special Conditions of Contract; and



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



- the Procuring Entity's Notification of Award

Now, therefore, both the parties mutually agree to enter into this contract agreement as under:

The Supplier agrees to take full responsibility of the validity and implications, that may arise in future, of declaration submitted by him in the form of affidavit on judicial stamp paper along with their bids; and that in case of any kind of breach of the said declaration, the Supplier shall be liable to be proceeded against by the Procuring Entity in accordance with the clauses of this rate contract agreement as well as relevant laws, rules and regulations of the Government of Khyber Pakhtunkhwa, as amended from time to time, to govern such situation/s.

The supplies shall be made at the location specified in the supply order.

The Supplier shall be solely responsible for transportation, loading and / or unloading and staking of the supplied items till and at the time of delivery, to the destination indicated in Clause-2 above, including any damage or untoward incident, maintenance of required temperature and protection from light and other environmental conditions as well as other hazards that may possibly or potentially affect the supplied item in any way.

The Supplier shall NOT claim or charge transportation, loading / unloading, labor, or any other Charges related to or in the name of logistics, accidents, insurance, freight, etc.

The Supplier will make necessary arrangements for installation and training to the end user before release of final payment. The IQ, OQ and PQ shall be performed as per the laid down criteria in the BSDs.

The Supplier will provide Service Manual, Circuit diagram and error logbook and operational Manual for the supplied goods. The successful bidder shall provide complete technical manual and operation manual to the procuring entity.

In case of non-supply or delayed supply of items the Supplier shall be proceeded against under the relevant law of the land i.e., Procurement regime and associated laws of the country.

The Procuring Entity shall take legal / lawful action against the Supplier regarding non- supply, short supply, substituted supply, delayed supply or any other unlawful action / shortcoming, on the part of Supplier during the execution of this contract agreement. The Procuring Entity shall take lawful / legal action against the Supplier in accordance with the clauses of this contract agreement as Well as relevant laws, rules, and regulations of the Government of Khyber Pakhtunkhwa, as amended from time to time, to govern such situation/s, which may include, but not limited to, blacklisting, forfeiture of earnest money and performance guarantee, etc.

The Supplier agrees to the following conditions related to packing, packaging, and labeling of the goods to be supplied to Purchasing Agencies under this contract agreement:

The Procuring Entity shall have the right to inspect the storage facility, premises, warehouse, import documents etc. at any time till the execution of supply orders given under this contract agreement.

RATE VALIDITY:



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



The Supplier agrees that the approved price of all individual items quoted in the financial bids shall remain valid till and up to

PERFORMANCE GUARANTEE:

Upon receipt of supply order from the Procuring Entity, the Supplier shall submit Performance Guarantee to the former, amounting to ten per cent (10%) of the total value of each individual supply order, which shall be returned to the Supplier upon request after the successful finalization of the process of procurement by the Procuring entity till the mandatory and/or offered warranty period whichever is later.

WARRANTY:

The supplier shall provide the warranty as prescribed in Bidding Documents under Special Conditions of Contract Clause 10 and GCC Clause 15.4, to the Procuring Entity for each individual item supplied in response to supply orders. After sale services shall also be provided by the bidder after the warranty period.

PAYMENT SCHEDULE:

Bill for payment in triplicate along with all other relevant and required documents shall be submitted by the Supplier, to the Procuring Entity immediately after completion of supply. The Supplier shall be bound to pay all applicable government taxes, duties, and stamp duties, imposed earlier or during the financial year by the Government of Pakistan or by the Provincial Government of Khyber Pakhtunkhwa on any supplied item.

FORCE MAJEURE:

In case of the situation related to Force Majeure, the Supplier may inform the Procuring Entity in writing about the situation immediately without delay along with solid proof through the fastest, lawful, and available means of communication, but not through the electronic mail, and request the Procuring Entity for the grant of extension in the supply Period.

The Procuring Entity, in case of being fully satisfied with the genuineness of situation arising from Force Majeure for the Supplier, may extend the period of supply of goods up to a maximum of not more than thirty days without penalty. However, the Procuring Entity and / or Purchasing Agency shall, in no case, be responsible or held responsible for any complications in making payments to Supplier by the Purchasing Agency that may arise from the closure of financial year and lapse / surrender of public funds vis-à-vis the normal financial management procedures in public sector.

PENALTIES:

The Supplier shall complete the supply of the ordered goods under this agreement within the stipulated period as laid down in the SBDs. In case of delay in supplies reaching to the procuring entity, except in situation/s covered under clause 17 above, the procuring entity may impose a penalty on the supplier which may lead to but is not limited to the forfeiture of performance guarantee.

INDEMNITY:



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Notwithstanding any rights, duties and / or remedial measures and / or managerial actions taken and / or to be taken and / or any powers exercised and /or to be exercised by the Procuring Entity and / or Individuals of the Procuring entity with regard to the execution of this contract agreement, the Supplier agrees to indemnify them for any loss or damage incurred or inflicted upon by them in individual or official capacity upon the Supplier whether through any of their actions and / or practices and /or otherwise.



GOVERNMENT OF KHYBER PAKHTUNKHWA FOOD SAFETY & HALAL FOOD AUTHORITY



Contract Form for Equipment

THIS AGREEMENT made the _____ day of _____ 19____ between [*name of Procuring Entity*] of [*country of Procuring Entity*] (hereinafter called “the Procuring Entity”) of the one part and [*name of Supplier*] of [*city and country of Supplier*] (hereinafter called “the Supplier”) of the other part:

WHEREAS the Procuring entity invited bids for certain goods and ancillary services, viz., [*brief description of goods and services*] and has accepted a bid by the Supplier for the supply of those goods and services in the sum of [*contract price in words and figures*] (hereinafter called “the Contract Price”).

NOW THIS AGREEMENT WITNESSETH AS FOLLOWS:

1. In this Agreement words and expressions shall have the same meanings as are respectively assigned to them in the Conditions of Contract referred to.
2. The following documents shall be deemed to form and be read and construed as part of this Agreement, viz.:
 - a) the Bid Form and the Price Schedule submitted by the Bidder
 - b) the Schedule of Requirements
 - c) the Technical Specifications
 - d) the General Conditions of Contract
 - e) the Special Conditions of Contract; and
 - f) the Procuring Entity’s Notification of Award.
3. In consideration of the payments to be made by the Procuring Entity to the Supplier as hereinafter mentioned, the Supplier hereby covenants with the Procuring Entity to provide the goods and services and to remedy defects therein in conformity in all respects with the provisions of the Contract
4. The Procuring Entity hereby covenants to pay the Supplier in consideration of the provision of the goods and services and the remedying of defects therein; the Contract Price or such other sum as may become payable under the provisions of the contract at the times and in the manner prescribed by the contract.

IN WITNESS whereof the parties hereto have caused this Agreement to be executed in accordance with their respective laws the day and year first above written.

Signed, sealed, delivered by _____ the _____ (for the Procuring Entity)

Signed, sealed, delivered by _____ the _____ (for the Supplier)