

Request for Quotation (RFQ) for the provision of Shelf-Life Testing services to the CSIR

RFQ No 5972/25/11/2022

Date of issue	Friday, 11 November 2022
Closing Date and Time	Friday, 25 November 2022 at 16:30
Contact details	For submission of quotations or any other enquiries: tender@csir.co.za Mail size is limited to 25MB, if the document exceeds this limit please send multiple mails. Cloud submissions will not be accepted

1 INVITATION FOR QUOTATION

Quotations are hereby invited for the provision of Shelf-Life Testing services to the CSIR.

2 QUOTATION REQUIREMENTS

Shelf-life study on food materials to determine the effect of a packaging film with reduced oxygen barrier properties produced at CSIR. The foods to be tested and the conditions of testing are as below:

- A. Evaluation of the packaging material on the shelf life of chopped nuts or coconut stored under accelerated shelf-life conditions and assessed using physicochemical and sensory evaluation methods.
- B. Evaluation of the packaging material on the shelf life of beef mince stored at refrigeration temperature and assessed using microbiological and sensory evaluation methods.
- C. Freshly roasted whole nuts or coconut (type to decide on) will be sourced from a suitable supplier. The nuts/coconut will be chopped, place in the control and experimental bags and heat sealed. Storage under accelerated conditions (temperature, humidity and light to be determined) will be applied and rancidity indicators determined by analyses to compare the nuts at three time points (e.g. Day 0, Day 14, Day 28). Experiments conducted in duplicate.

- D. Beef will be sourced and minced in collaboration with a partner butchery. The beef will be packed in the control and experimental bags and sealed. The packs will be stored at refrigeration temperature in a suitable and typical retail display cabinet. Microbiological test* (Mesophylic aerobic count or Total Bacterial Count (TBC), Lactic Acid Bacteria, Gram negative bacteria), chemical analysis thiobarbituric acid (TBA) assay, L a b colour values and appearance and odour evaluation by a trained sensory panel will be conducted on day 0, 3, 5 and 7. Experiments conducted in duplicate.
- 1. The provider must demonstrate knowledge of food science in form of relevant published journal articles from the research group/team/department. Provide proof of at least two published journal articles.
- 2. Have access to all the relevant equipment for sample storage, microbiological testing, colorimetric tests, appearance, and odour evaluation by a trained sensory panel. Provide a full list of equipment to perform the testing

Proximity to CSIR to allow for easy access by CSIR researcher (within the Pretoria area)

3 EVALUATION CRITERIA

- 3.1 Selection of suppliers will be based on the 80/20 preference point system.
- 3.2 Provide valid original or certified copy of the B-BBEE Certificate issued by an accredited verification agency and bearing a SANAS logo; or
 - · Valid sworn affidavits made on DTIC designed templates; or
 - DTIC issued sworn affidavit; or
 - CIPC issued B-BBEE certificate.
- 3.3 No order will be issued or no contract will be signed without a valid CSD number.

4 ELIMINATION CRITERIA

- Submission after the deadline:
- Proposals submitted at the incorrect email address
- Bidders that are registered on the National Treasury Register of Tender Defaulters
- A supplier who has defaulted on fulfilling conditions of purchase against an official CSIR Purchase Order will not be considered
- Incomplete proposal submission
- National Treasury Restricted suppliers
- Failure to submit fully completed and signed SBD 4 and SBD 1.

5 PRICING QUOTATION

- 5.1 Price needs to be provided in South African Rand (excl. VAT), with details on price elements that are subject to escalation and exchange rate fluctuations clearly indicated.
- 5.2 Price should include additional cost elements such as freight, insurance until acceptance, duty where applicable, etc.
- 5.3 Payment will be according to the CSIR Payment Terms and Conditions.

6 OTHER TERMS AND CONDITIONS

- 6.1 The supplier shall under no circumstances offer, promise or make any gift, payment, loan, reward, inducement, benefit or other advantage, which may be construed as being made to solicit any favour, to any CSIR employee or its representatives. Such an act shall constitute a material breach of the Agreement and the CSIR shall be entitled to terminate the Agreement forthwith, without prejudice to any of its rights.
- 6.2 A validity period of 90 days will apply to all quotations except where indicated differently on the quote.

7 CSIR RESERVES THE RIGHT TO

- 7.1 Extend the closing date;
- 7.2 Verify any information contained in a submission:
- 7.3 Request documentary proof regarding any tendering issue;
- 7.4 Give preference to locally manufactured goods;
- 7.5 Appoint one or more service providers, separately or jointly (whether or not they submitted a joint proposal);
- 7.6 Award this RFQ as a whole or in part;
- 7.7 Cancel or withdraw this RFQ as a whole or in part.
- 8 No goods and/or services should be delivered to the CSIR without an official CSIR Purchase order. CSIR purchase order number must be quoted on the invoice. Invoices without CSIR purchase order numbers will be returned to supplier.
- 9 Note: This is not a Purchase Order.

DECLARATION BY TENDERER

Only tenderers who completed the declaration below will be considered for evaluation.

I hereby undertake to render services described in the attached tendering documents to CSIR in accordance with the requirements and task directives / quotation specifications stipulated in RFQ
I declare that I have no participation in any collusive practices with any tenderer or any other person regarding this or any other quotation. I accept that the CSIR may take appropriate actions, deemed necessary, should there be a conflict of interest or if this declaration proves to be false. I confirm that I am duly authorised to sign this quotation.
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