



**OFFICE OF THE CHIEF EXECUTIVE OFFICER
SHRI MATA VAISHNO DEVI SHRINE BOARD, KATRA**

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No.: CO/Pur/NE/368/1648

Dated: 29.07.2026

Request for Inviting Quotations (RFIQ)

For and on behalf of the Shri Mata Vaishno Devi Shrine Board; through Chief Executive Officer (herein after referred as SMVDSB), offers under two-bid system are hereby invited from manufacturers of reputed brands/distributors /suppliers for the supply of **Spices (Masala Items) in 500 gm to 1 kg packing** and meeting specifications mentioned in Annexure – “A” over a period of 01 Year. The indicative quantities to be procured on annual basis are as mentioned below:-

S. No	Item	Indicative Annual requirement (in Kgs)
1	Zeera Whole	6000
2	Dhania Powder	3200
3	Rajmash Masala	2600
4	Mirch Sabut (Red Chili Whole)	2200
5	Garam Masala	1500
6	Rai Whole	1200
7	Ginger Powder	1000
8	Sambhar Masala	1000
9	Kasoori Methi	1000
10	Dhania Sabut	800
11	Channa Masala	800
12	Elachi Sabaj	600
13	Dal Cheni Whole	600
14	Hing	600
15	Moti Elachi Cardamom Big whole	400
16	Sounf Sabat	300
17	Ajwain	300

18	Tej Patta	100
19	Black Pepper Whole	50
20	Black Pepper Powder	30
21	Loung (Clove Whole)	15

Terms and conditions:

1. Minimum Eligibility Criteria:

Participating firm must meet following minimum criteria for participation in the RFIQ:

- i) Valid License duly issued by the concerned authorities under Food Safety and Standards Act-2006.
- ii) Annual Turnover of the brand-holding company must be in excess of Rs. 100 crores (CA attested document required).
- iii) The **bidder** must have positive net worth duly certified by a Chartered Accountant.
- iv) The brand of product to be offered must have presence in at-least 05 or more States / UTs. If the prospective bidder is not the original brand holder but a dealer / distributor, it has to submit distributor / dealership certificate issued by brand holder, besides proof of presence of offered brand in at least 5 or more States / UTs.

2. Documents to be submitted alongwith offer:

The interested bidder(s) may submit their offers alongwith following supporting documents:

- i) Copy of Valid License under Food Safety and Standards Act-2006.
- ii) CA attested documents to establish turnover/ net worth.
- iii) Documents establishing presence of the brand in at-least 05 or more States / UTs.
- iv) Test report(s) of product to be offered from any NABL Accredited laboratory (Not older than 6 months).
- v) Self attested undertaking by the firm/participant as per Annexure "C" with respect to meeting prescribed specification defined in Annexure-"A".
- vi) The bidder should have regularly for atleast last 05 years ending 31st March, 2026, manufactured/ supplied the material mentioned in RFIQ and must have supplied 40% of the estimated quantities during any one of the last 03 year.

3. Submission of Samples

The prospective bidders shall have to submit sample of each Spices alongwith quotation without which the quotations shall be out rightly rejected. **Minimum sample size shall be 250 gms of each item.**

4. Validity:

- i) The validity of quotation should be 45 days from the last date prescribed for submission.
- ii) The period of currency of rate contract shall be 01 Year from the date of issuance of 1st Purchase Order. The Rate approval order may be extended by another 06 months on the same rates, terms and conditions, subject

to satisfactory supply during currency of contract and mutual consent of buyer / seller.

5. **Rates:**

The rates quoted must be F.O.R. Non Engineering Store, Banganga (Katra) and inclusive of GST/ all other taxes / costs.

6. **Delivery :**

The delivery period shall be **20 days** from the issuance of each Purchase Order. Before participating, the competing firm must ensure that it has the capacity to meet the delivery period criteria. The Shrine Board may or may not extend the delivery period.

7. Participating firm has to submit Earnest Money Deposit in the shape of CDR/FDR amounting to Rs. 2,00,000/- (Rupees Two Lakh Only) pledged to FA/CAO, SMVDSB, Katra. The bidders may also transfer the required amount of EMD through online mode (IMPS/NEFT/RTGS) to Account No. 0097010100000706, IFSC Code: JAKA0KATTRA ("0" Zero). The EMD shall be returned to all un-successful bidders after the issuance of Rate Contract Order. However, the EMD of the successful bidder (s) shall be converted into Security Deposit and released after expiry of contract period subject to satisfactory supply.

8. The financial quotation will be considered of only those firms who meet the technical criteria w.r.t. requisite documents and whose sample is approved.

9. The conditional, illegible, ambiguous quotation (s) and quotation (s) received after the stipulated date and time shall be out rightly rejected.

10. **Process of Selection:**

A) The shortlisting of upto 5 top bidders shall be done in the Technical stage and the 'Price-bids' of only shortlisted bidders shall be considered for competition. The Price-bids of bidders who are not shortlisted (even though meeting the Minimum Technical Eligibility Criteria) shall not be considered.

B) The shortlisting of bidders shall be done based on their score on a scale of 100 marks, distributed as under:-

Sr. No.	Criteria	Max Score	Remarks	Score to be awarded
i)	Annual Turnover of brand (below 100 crore not to be considered)	40	>100 Cr. up to 200 Cr. >200 Cr. up to 300 Cr. >300 Cr. up to 400 Cr. >400 Cr. and above	10 20 30 40
ii)	Presence in More No. of states/UTs of India (less than 5 states/UTs not to be considered)	40	> 5 upto 10 states/UTs > 10 upto 15 states/UTs > 15 upto 20 states/UTs > 20 upto and above states/UTs	10 20 30 40
iii)	"Agmark" certification	05		5
iv)	ISO certification of manufacturer	-		5
v)	<u>Taste:</u> The samples submitted by bidder shall be adjudged for taste/ suitability (subjective	-	-	10

	judgment) by a committee of officers of SMVDSB, which shall award marks on a scale of 10 based on its collective wisdom. The committee's decision in this regard shall be final, non-challengeable and binding on the bidders. By taking part in the e-NIT, the bidder hereby confirms acceptance of this condition.			
Total Marks				100

- C) The Price Bids of bidders (not more than 5 bidders) short-listed as per the method specified at 'B' above shall only be opened and selection of brand/bidder shall be done on L-1 rates (out of short-listed bidders only).
- D) The Board reserves the right to establish reasonability of rates, to negotiate with the L-1 bidder for each item or to bifurcate the Rate Contract amongst more than one bidder (on L-1/negotiated rates).
11. The annual purchase quantities mentioned in the format are indicative in nature and may increase / decrease according to actual requirement.
12. The supplied material shall have to be strictly as per the approved sample/ specifications.
13. **Inspection/Rejection of the material:-**
- The material supplied shall be checked / inspected by the quality cell /inspection team of Shrine Board. If found of inferior quality/defective, the same shall be rejected.
 - The Board reserve the right to get the supplied material tested from any recognized laboratory at any time during validity of rate contract. In case of samples put to testing getting rejected, the vendor shall have to lift back entire material from various end-use locations of Shrine Board at its entire cost. The cost of testing in such a case shall also be debited to the vendor.
 - In case the supplies are rejected, same shall be lifted back by the supplier within 07 days from the date of intimation by this office, failing which penalty @ 2% of total value of rejected supplies per day shall be imposed against the supplier for a period of one week. The penalty amount shall get doubled for each subsequent week and the rejected material in the stores shall be at the risk of the firm. Beyond one month the material shall be auctioned and storage charges shall be recovered from the supplier @2% per day. The amount acquired on account of auctioning shall be deposited to SMVDSB Account.
14. Following penalties (calculated on the value of unsupplied material) shall be imposed for delay beyond the prescribed delivery period, unless exempted by the competent authority for valid reasons to be brought on record.
- upto 7 days @ 0.5%
 - From 8th day to 15th day @ 1%
 - From 16th day to 22nd day @ 1.5% and

- iv. From 23rd day to 30th day @ 2% shall be imposed on each pending item as per the approved rate/quantity mention in the purchase order of the value of the pending supplies.
- v. After 30 days of delay, the purchase order shall be deemed to have been cancelled to the extent of unsupplied material and the material shall be procured from alternative sources at risk and cost of vendor.

Note: Despite cancellation of Purchase Order as stated above; for any valid reason to be brought on record, the Competent Authority may grant extension in the stipulated delivery period; with or without penalty. (Amount to be decided by the Competent Authority).

15. **Force Majeure:**

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

- 16. All disputes arising hereto are subject to Jurisdiction of the Courts of Law at Katra / Reasi / Jammu. The Arbitration proceeding shall be conducted as per "The Arbitration and Conciliation Act, 1996.
- 17. No Advance payment shall be made. The payment shall be made after receipt and inspection/ acceptance of complete material against a Purchase Order, at the Non Engineering Store, Banganga.
- 18. The Board reserves the right to get the supplied material tested from any authorized lab (if required) to ascertain compliance of supplied material to the approved specifications.
- 19. The Competent authority of SMVDB reserves the right:
 - i. To cancel/ terminate the RFIQ / Purchase Order during the period of its validity without assigning any reason thereof.
 - ii. To forfeit the CDR/FDR of defaulter supplier.
 - iii. Debarring any defaulter firm from any further dealing with Shrine Board for a period of one year.
 - iv. Grant of extension with or without imposing penalty, as deemed fit.
 - v. To split the demand among two or more firms.
 - vi. To visit the premises of the bidder to verify the production capacity of the bidder / quality of products.
- 20. This is just a RFIQ and not a Purchase Order.
- 21. The broad terms and conditions have been included. However, other standard terms and conditions of contract/supply may be incorporated in the Rate Contract and Purchase Orders to be issued in due course.
- 22. **Procedure for submission of Bid:**
The firm shall submit the Bid in Two Bid format:

First Part: In a sealed envelope super-scribed “**TECHNICAL BID**” which shall contain all relevant technical details as per clause Clause-1 along with requisite Earnest Money Deposit. The samples shall also have to be deposited in the Purchase Section before the last date prescribed for bid submission.

Second Part: The Price Bid shall be submitted separately as per **Annexure-B** in a separate sealed envelope super-scribed “**PRICE BID**”.

Both the covers separately sealed and super-scribed **TECHNICAL BID** and **PRICE BID**, respectively, shall be placed in a third sealed envelope super-scribed (in CAPITALS) as follows:

RFIQ for Supply of Spices (Masala Items)	
NOT TO BE OPENED BEFORE 11.08.2026	
RFIQ No: CO/Pur/NE/368/1648	dated: 29.07.2026

23. All such offers, along with the terms and conditions duly signed, and enveloped as described above, must be submitted in person in the office of the SMVDSB, Katra by 3:00 PM (1500 hrs) on **11.08.2026**. Alternatively the sealed offer may be sent by Registered Post /Speed Post/ Courier addressed to the office of the Chief Executive Officer, Central Office, Jammu Road, Katra (J&K) - 182301 so as to reach by 3:00 PM (1500 hrs) on **11.08.2026**. The offer(s) received after the due date and time shall not be considered under any circumstance.
24. The Shrine Board shall not be responsible for any postal delay. Any conditional offer OR offers which are not appropriately sealed in the two-bid format, as explained above, OR offers received after the stipulated date and time, shall not be entertained. Any cutting or overwriting in the Documents will also make the bid liable for rejection. The Technical Bids shall be opened by the Committee, on **11.08.2026** at 3:30 PM at the Office of Asstt. Chief Executive Officer, SMVDSB, Katra in the presence of the bidders who may choose to be present. The date of opening of Price Bids shall be intimated only to the eligible short-listed bidders after evaluation of the Technical Bids.

Queries may be addressed to:

Asstt. Chief Executive Officer (G), SMVDSB

E-Mail: aceog@maavaishnodevi.net, nes_purchase@maavaishnodevi.net

Contact No. 9906019466

Sd/-
(Dr. Gopal K Sharma),
Asstt. Chief Executive Officer
SMVD Shrine Board, Katra

Annexure – “A”

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

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

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

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

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

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

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

Safety Standards:

The product:

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

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

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

It shall conform to the following requirements, namely:

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

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

It shall conform to the following standards:

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

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

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

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

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

It shall conform to the following standards:

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

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

It shall conform to the following standards:—

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

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

It shall conform to the following requirements, namely:-

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

9) Channa Masala:-

Name: Chole Masala / Chana Masala Powder

Category: Blended spice mix

Description:

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

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

General FSSAI Guidelines for Blended Masalas:

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

Quality Parameters:

S. No.	Parameter	FSSAI Limit
1	Moisture	Not more than 10.0% by weight

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

Additional Notes:

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

Recommended Storage:

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

10) Garam Masala:-

Other Names: Hot Spice Mix / Warm Spice Blend

Category: Blended spice (Traditional Indian mix)

Description:

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

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

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

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

FSSAI Quality Parameters (under Blended Masala category):

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

S. No.	Parameter	FSSAI Limit
6	Extraneous Matter	Not more than 1.0%

Additional Guidelines:

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

Packaging & Storage:

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

11) Hing (Asafoetida):-

Other Names:

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

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

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

Types of Hing (Asafoetida) as per FSSAI:

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

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

FSSAI Quality Parameters for Compounded Asafoetida:

A. Compounded Asafoetida (Solid)

S. No.	Parameter	FSSAI Limit
1	Moisture	Not more than 10.0% by weight

S. No.	Parameter	FSSAI Limit
2	Total Ash	Not more than 18.0% by weight
3	Acid Insoluble Ash	Not more than 5.0% by weight
4	Alcohol-Soluble Extract	Not less than 50.0% by weight

B. Compounded Asafoetida (Powder)

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

Additional Notes:

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

Storage Instructions:

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

12) Kasoori Methi:-

Other Names:

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

Description:

Kasoori Methi refers to dried leaves of the fenugreek plant, primarily used as a herb in Indian cuisine. The term “Kasoori” originates from “Kasur” (a place in Punjab, Pakistan),

known for high-quality methi leaves. When dried, the leaves retain their strong, slightly bitter aroma and flavor, often described as a cross between celery and maple.

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

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

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

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

Additional Notes:

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

Packaging & Storage:

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

13) Rajmash Masala:-

Other Names:

- Kidney Bean Masala Blend
- Rajma Masala Powder

Description:

Rajmash Masala is a specially formulated blend of spices used predominantly to enhance the flavor of kidney bean (rajma) dishes. This spice mix typically contains cumin, coriander, chili powder, turmeric, garam masala, dry mango powder (amchur),

and other aromatic spices. It imparts a balanced, spicy, and tangy flavor characteristic of traditional rajma curry recipes in North Indian cuisine.

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

FSSAI Quality Parameters:

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

Additional Notes:

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

14) Black Pepper Powder:-

Other Names:

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

Description:

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

The powder must be free from mustiness, foreign matter, mold, living or dead insects, and should not contain any added colors, starch, bleaching agents, or preservatives.

Proper processing and storage are essential to preserve the natural volatile oils responsible for its aroma and flavor.

FSSAI Quality Parameters:

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

Additional Notes:

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

15) Dal Chini Whole:-

Other Names:

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

Description:

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

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

FSSAI Quality Parameters for Dal Chini Whole:

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

Additional Notes:

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

16) Sounf Sabut (Whole Fennel Seeds):-

Other Names:

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

Description:

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

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

FSSAI Quality Parameters for Whole Fennel Seeds:

S. No.	Parameter	Limit
1	Moisture	Not more than 10.0% by weight
2	Total Ash	Not more than 7.0% by weight
3	Ash Insoluble in Dilute HCl	Not more than 1.5% by weight

S. No.	Parameter	Limit
4	Volatile Oil Content (on dry basis)	Not less than 2.5% by weight (typical)
5	Extraneous Matter	Not more than 1.0% by weight

Additional Notes:

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

17) Ajwain (Carom Seeds):-

Other Names:

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

Description:

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

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

FSSAI Quality Parameters for Ajwain Seeds:

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

Additional Notes:

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

18) Dhania Sabut (Whole Coriander):-

Other Names:

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

Description:

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

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

FSSAI Quality Parameters for Whole Coriander Seeds:

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

Additional Notes:

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

19) Mirch Sabut (Red Chili Whole):-

Other Names:

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

Description:

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

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

FSSAI Quality Parameters for Whole Red Chili:

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

Additional Notes:

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

20) Black Pepper Whole

Other Names:

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

Description:

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

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

FSSAI Quality Parameters for Whole Black Pepper:

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

Additional Notes:

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

21) Loung (Clove Whole):-

Other Names:

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

Description:

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

FSSAI Quality Parameters for Whole Clove:

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

Additional Notes:

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

**Financial quote
(Bill of Quantities)**

(on the letter head of the firm)

M/s _____

S. No.	Description of items	Indicative Qty. (in Kg.)	Brand / Variety Offered	Offered Rate per Kg (inclusive of GST and F.O.R. Katra)
1.	Zeera Whole	6000		
2.	Dhania Powder	3200		
3.	Rajmash Masala	2600		
4.	Mirch Sabut (Red Chili Whole)	2200		
5.	Garam Masala	1500		
6.	Rai Whole	1200		
7.	Ginger Powder	1000		
8.	Sambhar Masala	1000		
9.	Kasoori Methi	1000		
10.	Dhania Sabut	800		
11.	Channa Masala	800		
12.	Elachi Sabaj	600		
13.	Dal Cheni Whole	600		
14.	Hing	600		
15.	Moti Elachi Cardamom Big whole	400		
16.	Sounf Sabat	300		
17.	Ajwain	300		
18.	Tej Patta	100		
19.	Black Pepper Whole	50		
20.	Black Pepper Powder	30		
21.	Loung (Clove Whole)	15		

Seal and Sign of the firm

UNDERTAKING

It is certified that the products offered by us are in 100% compliance to the specifications prescribed in the RFIQ No. CO/Pur/NE/368/1648 DT: 29.07.2026. Further, our firm shall supply the same product as offered by us, if we emerge as "successful bidder".

Seal and signatures of the bidder