# Request for Quotation
## RfQ-20/ 02032
### Amendment No. 2

Date: 17 April 2020

Ref. no. RfQ-20/02032

Dear Sir / Madam:

Subject: **Procurement of Canned food for the Support to the Security Sector Reform in the Republic of Moldova Project**

Dear Sir/Madam,

1. The amended Annex 1 (Technical Specifications) of RfQ-20/02032 is attached. Changes are marked in red within the document.

<table>
<thead>
<tr>
<th>Item no.</th>
<th>Description</th>
<th>Quantity kg</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Lot 1</strong></td>
<td><strong>Canned pork meat (according to Government Decision no. 720 of 28.06.2007)</strong></td>
<td></td>
</tr>
<tr>
<td>-</td>
<td>hermetically sealed in metal boxes, subjected to high temperature heat treatment, to destroy microorganisms, storage resistant</td>
<td></td>
</tr>
<tr>
<td>-</td>
<td>meat pieces: 30 - 120 g</td>
<td></td>
</tr>
<tr>
<td>-</td>
<td>without bone, tendons, blood vessels, coarse connective tissue and large pieces of glands</td>
<td></td>
</tr>
<tr>
<td>-</td>
<td>juicy and non-over boiled meat, evenly cut in whole pieces, so it would not crumble when pull out of the box</td>
<td></td>
</tr>
<tr>
<td>-</td>
<td>for first quality canned meat, partial meat pieces crumbling is acceptable</td>
<td></td>
</tr>
<tr>
<td>-</td>
<td>heated broth color: yellow to brownish, with a 3-minutes sediment after cooling. Slightly cloudy broth is acceptable</td>
<td>6,000 kg</td>
</tr>
<tr>
<td>-</td>
<td>exterior can coating: non bulging metal box of 300 - 550 gr, tightly sealed with no fissure or leaking, properly and visibly marked with all identifying elements: net weight, ingredient, energy information (kcal)</td>
<td></td>
</tr>
<tr>
<td>-</td>
<td>inner can coating: varnished inside, without stains of iron sulphide. Meat and fat content:</td>
<td></td>
</tr>
<tr>
<td>minimum 59 %, out of which the fat content: not more than 35%</td>
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<td>---</td>
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<tr>
<td>shelf life of the product: minimum of 24 months from delivery date</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Documents to be presented upon delivery:**

- Veterinary-sanitary certificate issued by the National Food Safety Agency of the RM
- Quality certificate (from producer)

### 2. **Canned beef meat (according to Government Decision no. 720 of 28.06.2007)**

- hermetically sealed in metal boxes, subjected to high temperature heat treatment, to destroy microorganisms, storage resistant
- meat pieces: 30 - 120 g
- without bone, tendons, blood vessels, coarse connective tissue and large pieces of glands
- juicy and non-over boiled meat, evenly cut in whole pieces, so it would not crumble when pull out of the box
- for first quality canned meat, partial meat pieces crumbling is acceptable
- heated broth color: yellow to brownish, with a 3-minutes sediment after cooling. Slightly cloudy broth is acceptable
- exterior can coating: non bulging metal box of 300 - 550 gr, tightly sealed with no fissure or leaking, properly and visibly marked with all identifying elements: net weight, ingredient, energy information (kcal)
- inner can coating: varnished inside, without stains of iron sulphide. Meat and fat content: minimum 56.6 %, out of which the fat content: not more than 17 %
- shelf life of the product: minimum of 24 months from delivery date

**Documents to be presented upon delivery:**

- Veterinary-sanitary certificate issued by the National Food Safety Agency of the RM
- Quality certificate (from producer)

**Lot 2**

### 1. **Sugar condensed milk (according to Government Decision 158 of 07.03.2019 and CODEX STAN 282-1971)**

- packed in metal boxes of 0.300 - 3.0 kg
  NB: milk product is not acceptable
- shelf life of the product: minimum of 9 months from delivery date

**Documents to be presented upon delivery:**

- Veterinary-sanitary certificate issued by the National Food Safety Agency of the RM
- Quality certificate (from producer)

**Quality verification rules:**
Each lot will be checked for: packaging, marking, organoleptic properties, thermal state, physico-chemical properties, microbiological properties.

The contracted party is responsible for the quality of the delivered goods during the entire validity period of the product.

2. All other terms and conditions of the solicitation documents, except as amended herein, shall remain unchanged and shall continue in full force and effect.