

BIDS AND AWARDS COMMITTEE (BAC)

SUPPLEMENTAL BID BULLETIN NO. 2022 – 014

September 5, 2022

This Supplemental Bid Bulletin No. 2022 – 014 is issued to amend the bidding document for the Project “Supply, Delivery and Installation of Cacao Sensory and Isotope Laboratory Equipment (2nd Posting)”.

I. Changes on the requirement for the Single Largest Completed Contract (SLCC)

FROM	AMENDMENTS/CHANGES
The Bidder’s SLCC should have been completed within three (3) years prior to the deadline for the submission and receipt of bids.	The Bidder’s SLCC should have been completed within five (5) years prior to the deadline for the submission and receipt of bids.

II. Changes on the Technical Specifications of the following items:

FROM	AMENDMENTS/CHANGES
<p>6. Supply and delivery of one (1) unit kitchen food processor (base equipment: Kitchen aid)</p> <p>Description</p> <ul style="list-style-type: none"> ● One (1) unit of volume capacity: 830 mL to 1 Liters ● Material: stainless steel blade ● Color: Empire Red or Matte Black ● Voltate: 220V ● Number of speeds: 1 to 3 depending ● tight sealed lid ● pulse control ● automatic bowl locking 	<p>6. Supply and delivery of one (1) unit kitchen food processor (base equipment: Kitchen aid)</p> <p>Description</p> <ul style="list-style-type: none"> ● One (1) unit of volume capacity: 830 mL to 1 Liters ● Material: stainless steel blade ● Color: Empire Red or Matte Black ● Voltage: 220VAC 60Hz, step-up transformer shall be provided for 110V 60Hz ● Number of speeds: 1 to 3 depending ● tight sealed lid ● pulse control ● automatic bowl locking

<p>7. Supply and delivery of one (1) unit bowl lift kitchen stand mixers with attachments</p> <p>Description</p> <ul style="list-style-type: none"> ● Heavy duty ● Bowl lift ● Large size around 16.5” tall ● Bowl capacity: around 5.7 L or more ● Color: Empire Red or White ● Voltage: 220V ● Required attachments <ul style="list-style-type: none"> ○ Stainless steel or nylon coated dough hook ○ Stainless steel or nylon coated flat beater ○ 6-Wire elliptical whisk ● Optional attachments <ul style="list-style-type: none"> ○ Sifter +Scale attachment ○ ice cream maker 	<p>7. Supply and delivery of one (1) unit bowl lift kitchen stand mixers with attachments</p> <p>Description</p> <ul style="list-style-type: none"> ● Heavy duty ● Bowl lift ● Large size around 16.5” tall ● Bowl capacity: around 5.7 L or more ● Color: Empire Red or White ● Voltage: 220VAC 60Hz, step-up transformer shall be provided for 110V 60Hz ● Required attachments <ul style="list-style-type: none"> ○ Stainless steel or nylon coated dough hook ○ Stainless steel or nylon coated flat beater ○ 6-Wire elliptical whisk ● Optional attachments <ul style="list-style-type: none"> ○ Sifter +Scale attachment ○ ice cream maker
<p>8. Supply of one (1) unit of microwave oven</p> <p>Description</p> <ul style="list-style-type: none"> ● Voltage: 230V/60H ● Power Source: 230V/60Hz ● Easy clean interior ● Timer (Minutes): Yes ● Child safety lock: Preferred ● Cooking end signal: Yes ● Inverter type: Preferred 	<p>8. Supply of one (1) unit of microwave oven</p> <p>Description</p> <ul style="list-style-type: none"> ● Voltage: 220VAC 60Hz, step-up transformer shall be provided for 110V 60Hz ● Capacity: 20-30 L ● Easy clean interior ● Timer (Minutes): Yes ● Child safety lock: Preferred ● Cooking end signal: Yes ● Inverter type: Preferred
<p>9. Supply and delivery of one (1) unit of table-top (food) vacuum packaging machine</p>	<p>9. Supply and delivery of one (1) unit of table-top (food) vacuum packaging machine</p>

<p>Description</p> <ul style="list-style-type: none"> • Stainless steel (304) • Control panel- adjustable vacuum and seal time, digital time display and pressure indicator • Voltage: 220V • Minimum chamber pouch size: 10" x 13" • Cycle time: 1-2 times/minute 	<p>Description</p> <ul style="list-style-type: none"> • Stainless steel (304) • Control panel- adjustable vacuum and seal time, digital time display and pressure indicator • Voltage: 220VAC 60Hz, step-up transformer shall be provided for 110V 60Hz • Minimum chamber pouch size: 10" x 13" • Cycle time: 1-2 times/minute
<p>11. Supply and installation of one (1) unit of gas stove with electric oven</p> <p>Description</p> <ul style="list-style-type: none"> • At least 4 burners • With Oven for baking and roasting • Flame failure safety device: important • Material shall be compatible for food contact • Independent temperature and timer control • Power: 220/240V • kitchen use, similar specifications with La Germania PXE62-640ISG ELBA 	<p>11. Supply and installation of one (1) unit of gas stove with electric oven</p> <p>Description</p> <ul style="list-style-type: none"> • At least 4 burners • With Oven for baking and roasting • Flame failure safety device: important • Material shall be compatible for food contact • Independent temperature and timer control • Voltage: 220VAC 60Hz, step-up transformer shall be provided for 110V 60Hz • kitchen use, similar specifications with La Germania PXE62-

<p>RANGE</p> <ul style="list-style-type: none"> • With: Gas stove with LPG tank with regulator 	<p>640ISG ELBA RANGE</p> <ul style="list-style-type: none"> • With: Gas stove with LPG tank with regulator
<p>13. Supply, delivery and commissioning of one (1) unit of Potentiometric automatic titrator</p> <ul style="list-style-type: none"> ○ Applicable for acid-base titrations, non-aqueous and redox titrations ○ Suitable for laboratory analysis ○ Can be used for free fatty acid analysis ○ Measuring range: 0-14 pH, 1800 mV ○ Measuring temperature: 5-105C ○ Measuring resolution: 0.01 pH , 0.1 mV , 0.1C ○ Repeatability titration analysis: 0.2% ○ Power: 110V/220V , 50/60Hz ○ integrated valve and burette ○ built-in stirrer ○ Stepdown transformer shall be provided for 110V 	<p>13. Supply, delivery and commissioning of one (1) unit of Potentiometric automatic titrator</p> <ul style="list-style-type: none"> ○ Applicable for acid-base titrations, non-aqueous and redox titrations ○ Suitable for laboratory analysis ○ Can be used for free fatty acid analysis ○ Measuring range: 0-14 pH, 1800 mV ○ Measuring temperature: 5-105C ○ Measuring resolution: 0.01 pH , 0.1 mV , 0.1C ○ Repeatability titration analysis: 0.2% ○ Voltage: 220VAC 60Hz, step-up transformer shall be provided for 110V 60Hz ○ integrated valve and burette ○ built-in stirrer
<p>14. Supply and delivery of one (1) laboratory stainless steel test sieves (5 mm round hole aperture diameter) with catch basin and cover</p> <p>Description:</p> <ul style="list-style-type: none"> - One (1) sieve with round hole diameter of 5 mm (aperture diameter) - Additional accessories included: catch basin 	<p>14. Supply and delivery of one (1) laboratory stainless steel test sieves (5 mm round hole aperture diameter) with catch basin and cover</p> <p>Description:</p> <ul style="list-style-type: none"> - One (1) sieve with round hole diameter of 5 mm (aperture diameter/sieve hole size) and 200-400mm frame diameter

<p>and cover</p>	<ul style="list-style-type: none"> - Additional accessories included: catch basin and cover
<p>15. Supply and delivery of one (1) laboratory stainless steel test sieves (10 mm round hole aperture diameter) with catch basin and cover</p> <p>Description:</p> <ul style="list-style-type: none"> - One (1) sieve with round hole diameter of 10 mm (aperture diameter) - Additional accessories included: catch basin and cover 	<p>15. Supply and delivery of one (1) laboratory stainless steel test sieves (10 mm round hole aperture diameter) with catch basin and cover</p> <p>Description:</p> <ul style="list-style-type: none"> - One (1) sieve with round hole diameter of 10 mm (aperture diameter/sieve hole size) and 200-400mm frame diameter - Additional accessories included: catch basin and cover
<p>21. Supply, installation and commissioning of one (1) unit of Benchtop Colorimeter (recommended or instrument with similar specification : Minolta CM-5, Hunterlab ColorFlex EZ)</p> <p>Description</p> <ul style="list-style-type: none"> ● Product ranges: cocoa butter (clear), cocoa powder, cocoa liquor, cocoa cake (solid and liquid samples) Minimum specifications ● Suitable for routine laboratory analysis ● Integrating sphere size: Industry standard, barium coated Ø152 mm ● wavelength range: ideal 360 nm-740 nm ● Light source: Pulsed xenon lamp ● Half bandwidth: Approx 10 nm ● Inter-instrument agreement: Within ΔE^*ab 0.15 (Typical) ● Color space: CIE $L^*a^*b^*$, Hunter Lab, CIE L^*C^*h, CIE Yxy, CIE XYZ, Munsell (optional) ● Color indices equation: E313 Whiteness and Tint ($C/2^\circ$ or $D65/10^\circ$), E313 Yellowness ($C/2^\circ$ or 	<p>21. Supply, installation and commissioning of one (1) unit of Benchtop Colorimeter (recommended or instrument with similar specification : Minolta CM-5, Hunterlab ColorFlex EZ)</p> <p>Description</p> <ul style="list-style-type: none"> ● Product ranges: cocoa butter (clear), cocoa powder, cocoa liquor, cocoa cake (solid and liquid samples) Minimum specifications ● Suitable for routine laboratory analysis ● Integrating sphere size: Industry standard, barium coated Ø152 mm ● wavelength range: ideal 360 nm-740 nm ● Light source: Pulsed xenon lamp ● Half bandwidth: Approx 10 nm ● Inter-instrument agreement: Within ΔE^*ab 0.15 (Typical) ● Color space: CIE $L^*a^*b^*$, Hunter Lab, CIE L^*C^*h, CIE Yxy, CIE XYZ, Munsell (optional) ● Color indices equation: E313 Whiteness and Tint ($C/2^\circ$ or $D65/10^\circ$), E313 Yellowness ($C/2^\circ$ or

<p>D65/10°),D1925 Yellowness (C/2°), Y Brightness, Z%, 457 nm Brightness, Opacity,Color Strength (Average and Single Wavelength), Gray Change, Gray Stain, Metamerism Index, Shade Number</p> <ul style="list-style-type: none"> Standards conformance: CIE 15:2004,ISO 7724/1, ASTM E1164, DIN 5033, Teil 7, JIS Z 8722 Power: AC 100-240 V ; 50/60 Hz Benchtop Temperature: 13-33C or wider; Max RH: 20%-85% non condensing Storage temperature: 0-40C, RH 80% or less at 35C non condensing 	<p>D65/10°),D1925 Yellowness (C/2°), Y Brightness, Z%, 457 nm Brightness, Opacity,Color Strength (Average and Single Wavelength), Gray Change, Gray Stain, Metamerism Index, Shade Number</p> <ul style="list-style-type: none"> Standards conformance: CIE 15:2004,ISO 7724/1, ASTM E1164, DIN 5033, Teil 7, JIS Z 8722 Voltage: 220VAC 60Hz, step-up transformer shall be provided for 110V 60Hz Benchtop Temperature: 13-33C or wider; Max RH: 20%-85% non condensing Storage temperature: 0-40C, RH 80% or less at 35C non condensing
<p>23. Supply, delivery and installation of one (1) unit of cacao bean winnower (cacao huller) compliant with Certificate of Machine Testing</p> <p>Description:</p> <ul style="list-style-type: none"> Capacity: can accommodate low volumes , 1 kg -20 kg ideal range Function: remove the peels of the cocoa beans and crush the beans Material: steel bars, metal sheet or mild steel <ul style="list-style-type: none"> Parts that are in direct contact to the cacao nibs shall be made of corrosion resistant and food grade materials in compliance to food safety standards including bolts and nuts, crews and bearings All moving parts shall be provided with cover or guard 	<p>23. Supply, delivery and installation of one (1) unit of cacao bean winnower (cacao huller) compliant with Certificate of Machine Testing</p> <p>Description:</p> <ul style="list-style-type: none"> Capacity: can accommodate low volumes , 1 kg -20 kg ideal range Function: remove the peels of the cocoa beans and crush the beans Material: steel bars, metal sheet or mild steel <ul style="list-style-type: none"> Parts that are in direct contact to the cacao nibs shall be made of corrosion resistant and food grade materials in compliance to food safety standards including bolts and nuts, crews and bearings All moving parts shall be provided with cover or guard



<ul style="list-style-type: none">● Mechanism of immediate disengagement of power shall be provided● shall be free from sharp edges and surfaces that may injure the operator● noise level shall comply with requirements of occupational safety and health center, DOLE throughout the duration of operations● Voltage: 220-240V, AC 50/60Hz	<ul style="list-style-type: none">● Mechanism of immediate disengagement of power shall be provided● shall be free from sharp edges and surfaces that may injure the operator● noise level shall comply with requirements of occupational safety and health center, DOLE throughout the duration of operations● Voltage: 220VAC 60Hz, step-up transformer shall be provided for 110V 60Hz
<p>24. Supply and delivery of one (1) cacao roaster compliant with Certificate of Machine Testing</p> <p>Description:</p> <ul style="list-style-type: none">● Capacity: can accommodate low volumes , 1 kg -20 kg ideal range● Function: roast the cocoa beans● Roasting temperature, minimum 120C● Shall be provided with cooling trays and dashers● steel bars, metal sheet or plate and mild steel for most components except for the ones in contact of cacao beans which should be made of corrosion resistant and food grade materials● Voltage: 220-240V, AC 50/60Hz	<p>24. Supply and delivery of one (1) cacao roaster compliant with Certificate of Machine Testing</p> <p>Description:</p> <ul style="list-style-type: none">● Capacity: can accommodate low volumes , 1 kg -20 kg ideal range● Function: roast the cocoa beans● Roasting temperature, minimum 120C● Shall be provided with cooling trays and dashers● steel bars, metal sheet or plate and mild steel for most components except for the ones in contact of cacao beans which should be made of corrosion resistant and food grade materials● Voltage: 220VAC 60Hz, step-up transformer shall be provided for 110V 60Hz
<p>25. Supply, delivery and installation of one (1) cacao bean grinder compliant with Certificate of Machine Testing (cocoa liquor or mass production)</p> <p>Description:</p>	<p>25. Supply, delivery and installation of one (1) cacao bean grinder compliant with Certificate of Machine Testing (cocoa liquor or mass production)</p> <p>Description:</p>




<ul style="list-style-type: none"> • Capacity: can accommodate low volumes , 1 kg -20 kg ideal range • Function: grind the cocoa beans to liquor • average particle size, microns, maximum: 50 microns • noise level shall comply with requirements of occupational safety and health center, DOLE throughout the duration of operations • all metal surfaces free from rust • grinding chamber enclosed to prevent contamination • Voltage: 220-240V, AC 50/60Hz 	<ul style="list-style-type: none"> • Capacity: can accommodate low volumes , 1 kg -20 kg ideal range • Function: grind the cocoa beans to liquor • average particle size, microns, maximum: 50 microns • noise level shall comply with requirements of occupational safety and health center, DOLE throughout the duration of operations • all metal surfaces free from rust • grinding chamber enclosed to prevent contamination • Voltage: 220VAC 60Hz, step-up transformer shall be provided for 110V 60Hz
	<p>**Note:</p> <ul style="list-style-type: none"> • All items should have at least one (1) year warranty to all parts and services

The foregoing shall form as an integral part of the Bidding Documents. Any Provision in the Bidding Documents inconsistent herewith is hereby amended, modified & superseded accordingly.

For the information & guidance of all concerned.

Sincerely,


EDUARDO F. AQUINO, MS
 Chairperson, Bids and Awards Committee