



**Kerala Co-operative Milk Marketing Federation Ltd  
Milma Bhavan, Pattom Palace.P.O. Trivandrum 695004**

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**KCMMF/QA/PROD/ICE/2024-25**

**28.11.2024**

## **EXPRESSION OF INTEREST TO SUPPLY INGREDIENTS FOR ICE CREAM**

### **INTRODUCTION ABOUT MILMA**

Kerala Cooperative Milk Marketing Federation invites Expression of Interest (EOI) from reputed suppliers for the supply of high-quality ingredients required for the production of Ice Cream variants. KCMMF is a leading dairy Cooperative in Kerala, committed to delivering quality dairy products to its customers. Expanding our product line, we are focused on producing premium ice cream variants that uphold Milma's legacy of excellence and purity. KCMMF calls EOI for supply of different ingredients for a period of One year. The pre-qualification criteria for empanelment of bidders are as follows:

#### **Scope of Supply**

Interested parties are invited to supply the following ingredients essential for (**vanilla, chocolate, strawberry, pista, butter scotch & Mango**) variants of ice cream production to our Ice cream plants located at Trivandrum, Ernakulum and Kozhikode:

- i. **Flavoring Agents:** Natural, Natural identical and artificial flavors.
- ii. **Coloring Agents:** Food-grade, natural, or synthetic colors.
- iii. **Fruit crush & pulp, Nuts, and Toppings:** Fresh and processed fruits, nuts, syrups, and other toppings.

#### **Participation**

Interested parties may choose to participate for **single or multiple ingredients** based on their capacity and expertise. KCMMF encourages suppliers with specialized offerings to contribute to the success of Ice Cream variants.

The **specifications attached with the EOI** shall be strictly adhered to, and any deviations from these specifications will lead to rejection of the submission. Suppliers must carefully review the ingredient specifications provided **Annexure I**, as they are

critical to maintaining the quality and consistency of Ice Cream variants.

**Pre-qualification criteria:**

**Only those brand owners/ supplier's who meet the following pre qualification criteria will be short listed and invited for participating in Financial tender through Government E-tender portal.**

- I. The participating bidder shall have a registered functional office with communicable address, telephone, email and other adequate facilities required for exchange of communications with KCMMF.
- II. The manufacturing facility (In case of distributor or supplier shall present the facilities of respective brand owner's) shall be fully functional with sufficient staff strength including adequate number of experienced professionals/technologists/ employees etc. engaged in the manufacture of respective ingredients and shall be capable of supplying the required quantity to KCMMF without break as per intend.
- III. It shall have sufficient raw material and finished goods warehouse space with storage facilities as approved by statutory bodies.
- IV. Valid Food Safety System Certification Scheme (FSSC) shall be maintained by the supplier along with International Certification for Food Safety preferred.
- V. Those brand owners possessing the maximum number of outlets in the supply chain in prominent locations and earned space in premium segments of catering are given priority.
- VI. The Supplier / company should have a valid GST number for the line of business engaged in.
- VII. The Supplier / company should have proven track record in supplying food-grade ingredients to reputed companies
- VIII. The facility should maintain the recommended quality standards and should possess in-house analytical facilities for timely analyses and up keeping quality parameters as deemed mandatory for the products manufactured. Priority will be given for Supplier / company who are associated with other Co-operative Federations.
- IX. The Supplier / company shall provide adequate samples and specifications of ingredients for quality evaluation. ( **Free samples required to make minimum 100 litres of ice cream shall be made available at our office before the mentioned date**)

- X. The samples provided shall be accompanied with COA and test results from a NABL accredited Laboratory.

(Note: The bidder shall submit documentary proof in support of the claims made. This shall be in the form of copies of certificates, letter of engagement, client certificate or contract agreement etc.)

### **Submission Details**

Interested parties are requested to submit their EOI along with the following documents:

- Company Profile
- List of available ingredients and their specifications
- Certifications (e.g., FSSAI, ISO, HACCP, etc.)
- Past experience with clients in the food/dairy industry
- Terms of supply

**The quality specifications for different ingredients are given in Annexure I.**

**ANNEXURE I**  
**ICE CREAM INGREDIENTS**

Sl no	Item Name	Item Description
		<b>Flavours</b>
1	Natural Vanilla	<ul style="list-style-type: none"> <li>• Food grade</li> <li>• Vanilla Natural flavour with solvent MPG USP with flash point &lt;55°C</li> <li>• Refractive Index : 1.398-1.418</li> <li>• Sp. Gravity at 25°C : 1.036-1.056.</li> <li>• Colour : Clear brown</li> <li>• Free from preservatives and other additives.</li> <li>• Shelf life: The finished product should have a shelf life of 24 months.</li> </ul>
2	Vanilla-Classic	<ul style="list-style-type: none"> <li>• Food grade</li> <li>• Natural Vanilla SCF extract.</li> <li>• Volatile oil content : 5%</li> <li>• Vallinin content : 0.5%</li> <li>• Moisture : &lt; 5%</li> <li>• Specific gravity : 1.036.</li> </ul>
3	Strawberry	<ul style="list-style-type: none"> <li>• Food grade</li> <li>• Strawberry nature identical flavour with solvent MPG USP with flash point &lt; 55°C</li> <li>• RI-1.403-1.423 and</li> <li>• Sp. Gravity 1.033-1.053.</li> <li>• Should be free from preservatives and added colours and other additives.</li> <li>• The finished product should have a shelf life of 24 months.</li> </ul>
4	Mango Alphonso	<ul style="list-style-type: none"> <li>• Food Grade</li> <li>• Appearance: clear colourless to yellow</li> <li>• Should be free from preservatives and added colours and other additives</li> <li>• RI: 1.412 to 1.432 at 25°C</li> <li>• Specific Gravity at 25°C:1.028 to 1.048</li> <li>• The finished product should have a shelf life of 24 months</li> </ul>

5	Butter scotch Delight	<ul style="list-style-type: none"> <li>• Food grade</li> <li>• Butter scotch nature identical flavour with solvent MPG USP with flash point &lt;55°C</li> <li>• RI-1.402-1.422 and</li> <li>• Sp. Gravity 1.043-1.063 at 25°C.</li> <li>• Colour: Dark brown, free from preservatives and other additives. It may contain added caramel (E150) colour.</li> <li>• The finished product should have a shelf life of 24 months.</li> </ul>
6	Pista	<ul style="list-style-type: none"> <li>• Food grade</li> <li>• Pista artificial flavour with solvent MPG USP with flash point &lt; 55°C</li> <li>• RI-1.411-1.431</li> <li>• Sp. Gravity 1.030-1.050.</li> <li>• Should be free from preservatives and added colours and other additives.</li> <li>• The finished product should have a shelf life of 24 months</li> </ul>
7	Chocolate	<ul style="list-style-type: none"> <li>• Food grade</li> <li>• Cocoa chocolate flavour with solvent MPG USP with flash point &lt;55°C</li> <li>• RI : 1.414-1.434</li> <li>• Sp. Gravity : 1.058-1.078 at 25°C.</li> <li>• Colour : Dark brown in colour, free from Preservatives and other additives.</li> <li>• Shelf life : The finished product should have a Shelf life of 24 months.</li> </ul>
		<b>Ingredients</b>
8	Choco paste	<ul style="list-style-type: none"> <li>• Food grade</li> <li>• Colour : Dark brown</li> <li>• Texture : Fine paste with particle Size (microns) 25-35.</li> <li>• Moisture : 1.2% max</li> <li>• Fat content : 32.0 to 33.0 %.</li> <li>• Acid insoluble ash : 0.2 max</li> <li>• Viscosity at 40°C (CPS): 4000- 6000cps.</li> </ul>
9	Cocoa powder	<ul style="list-style-type: none"> <li>• Food grade</li> <li>• Fine powder with reddish brown colour.</li> <li>• Should have characteristics of pure cocoa</li> <li>• Fineness (pass through 200 mesh) : 98%min</li> <li>• moisture : 4.0% Max</li> <li>• pH of 10% solution-6.0-7.0.</li> <li>• Fat (cocoa powder)-18.0 to 20.0.</li> <li>• Total ash: 14.0% max.</li> </ul>
10	Choco dip	<ul style="list-style-type: none"> <li>• Food grade</li> <li>• Light brown in colour with smooth semi solid mass particle size (microns)-25-35.</li> <li>• Moisture : 1.2% max</li> </ul>

		<ul style="list-style-type: none"> <li>• Fat content: 56.0-60%.</li> <li>• Acid insoluble ash: 0.2% max</li> </ul>
11	Caramel Liquid	<ul style="list-style-type: none"> <li>• Colour : Dark brown Black</li> <li>• Odour : Caramelized</li> <li>• Consistency : Free Flowing liquid</li> <li>• Colloidal charge : Negative</li> <li>• Sp. Gravity @200C : 1.24 to 1.276</li> <li>• Colour Intensity : 0.410 to 0.480</li> <li>• Colour Strength : (O.D@ 610 nm of 0.1%Sol): 0.23 to 0.26</li> <li>• pH : 3.0 to 3.5</li> <li>• Acid stability : stable</li> <li>• Solubility : soluble in water</li> <li>• Copper : 15 ppm max</li> <li>• Arsenic : 3 ppm max</li> <li>• Lead : 2 ppm Max</li> <li>• Heavy metals : 20 ppm max</li> <li>• Ammonical N % by mass : 0.5 max</li> <li>• SPC : &lt;200/g</li> <li>• E. coli : Absent</li> <li>• Shelf life : 12 months</li> </ul>
12	Butter scotch granules	<ul style="list-style-type: none"> <li>• Food ingredient</li> <li>• Butter scotch granule to use in ice cream as topping,</li> <li>• Ingredients : Sugar, Cashew nut, HVF, Starch and added food flavours.</li> <li>• Fat : 8% min</li> <li>• Moisture : 1.5% max</li> <li>• Size : Medium</li> <li>• Cashew % : 18 Minimum</li> <li>• The product should be supplied in Brittle and Nutty Condition.</li> </ul>
		<b>Fruit Pulps/crush</b>
13	Mango pulp	<ul style="list-style-type: none"> <li>• Colour : Yellow</li> <li>• Appearance - Uniform homogeneous smooth free from fibre and any foreign matter.</li> <li>• Aroma: Natural ripe Alphonso mango and free from any fermented offensive flavours.</li> <li>• pH : 3.6-4.0 at 20°C,</li> <li>• Acidity : 0.45 c.a</li> <li>• Brix : 14 Brix minimum</li> <li>• Shelf life : 18 months when stored at room temp.</li> <li>• Brown Specks : &lt; 50 Nos /10 g</li> <li>• Black Specks : &lt; 3 Nos /10 g</li> </ul>

14	Mango crush	<p><b>Ingredients</b></p> <ul style="list-style-type: none"> <li>• Mango pulp</li> <li>• Sugar</li> <li>• Acidity regulator</li> <li>• Thickening agents</li> <li>• May contain added colour and flavour</li> </ul> <p><b>Appearance</b></p> <ul style="list-style-type: none"> <li>• Clear, bright, and free from suspended particles</li> <li>• Color: Deep orange-yellow.</li> </ul> <p><b>Odor</b></p> <ul style="list-style-type: none"> <li>• Characteristic mango aroma, free from off-odors</li> </ul> <p><b>Taste</b></p> <ul style="list-style-type: none"> <li>• Sweet and tangy, with a distinct mango flavor</li> <li>• The product should not contains allergens subject to labeling according to FSSAI regulations</li> <li>•</li> <li>• <b>pH</b> : 2.5-5.0</li> <li>• <b>Brix</b> : 45-55° Brix</li> <li>• <b>Acidity</b> : 0.4-0.8%</li> <li>• <b>Total Soluble Solids</b> : 40-45%</li> </ul> <p><b>Microbiological Specifications:</b></p> <ul style="list-style-type: none"> <li>• Total Plate Count (TPC): &lt;1000 CFU/ml</li> <li>• Coli form Count: &lt;10 CFU/ml</li> <li>• Yeast and Mold Count: &lt;10 CFU/ml</li> <li>• Salmonella: Absent in 25g sample</li> </ul>
15	Strawberry Crush	<p><b>Ingredients</b></p> <ul style="list-style-type: none"> <li>• Strawberry pulp</li> <li>• Sugar</li> <li>• Acidity regulator</li> <li>• Thickening agents</li> <li>• May contain added colour and flavour</li> </ul> <p><b>Appearance:</b></p> <ul style="list-style-type: none"> <li>• Clear, bright, and free from suspended particles</li> <li>• Color: Deep red</li> </ul> <p>• <b>Odor:</b></p>

		<p>Characteristic strawberry aroma, free from off-odors</p> <ul style="list-style-type: none"> <li>• <b>Taste:</b> Sweet and tangy, with a distinct strawberry flavor</li> <li>• The product should not contains allergens subject to labeling according to FSSAI regulations</li> <li>• <b>pH</b> : 2.5-5.0</li> <li>• <b>Brix</b> : 40-45° Brix</li> <li>• <b>Acidity</b> : 0.4-0.8%</li> <li>• <b>Total Soluble Solids</b> : 40-45%</li> </ul> <p><b>Microbiological Specifications:</b></p> <ul style="list-style-type: none"> <li>• Total Plate Count (TPC): &lt;1000 CFU/ml</li> <li>• Coli form Count: &lt;10 CFU/ml</li> <li>• Yeast and Mold Count: &lt;10 CFU/ml</li> <li>• Salmonella: Absent in 25g sample</li> </ul>
16	Choco brown	<ul style="list-style-type: none"> <li>• Total dye content % by mass on dry basis : 85 ± 7.5 of declared value</li> <li>• Water insoluble matter% by max : 0.2 max</li> <li>• Arsenic (as As) mg/Kg: 3 max</li> <li>• Lead (as Pb): 10 max</li> <li>• Heavy metals mg/Kg: 40 max</li> </ul>
17	Erythrosine	<ul style="list-style-type: none"> <li>• Total dye content on dry basis % by mass: 87 (min)</li> <li>• Sum of volatile matter at 135°C sand chlorides and sulphates calculated as sodium salt) %by mass: 13 (max)</li> <li>• Water insoluble matter % by mass : 0.2(max)</li> <li>• Combined ether extract % by mass 0.2(max)</li> <li>• Inorganic Iodide as Sodium iodide: % by mass: 0.1 (max)</li> <li>• Subsidiary dyes %: 4</li> <li>• Florescent mg/Kg: 20(max)</li> <li>• Unsulphonated aromatic amines % by mass : 0.01(max)</li> <li>• Arsenic (as As)mg/Kg : 3(max)</li> <li>• Lead (as Pb) mg/Kg : 2 (max)</li> <li>• Mercury (as Hg) mg/Kg) : 1(max)</li> <li>• Chromium (as Cr) mg/Kg):15(max)</li> <li>• Cadmium(as Cd)mg/Kg : 1(max)</li> <li>• Zinc (as (Zn) )mg/kg : 50(max)</li> <li>• Heavy metals Mg/Kg) : 40(max)</li> <li>• Organic compounds other than colouring matter % by mass max : <ul style="list-style-type: none"> <li>a) Tri-ido resorcinol: 0.2</li> <li>b) 2-(2,4 dihydroxy-3,5diodobenzoyl)benzoic acid:0.2</li> </ul> </li> </ul>
18	Tartrazine,	<ul style="list-style-type: none"> <li>• Total dye content on dry basis % by mass: 87 min</li> <li>• Water insoluble matter % by mass : 0.2 (max)</li> <li>• Combined ether extract % by mass 0.2 (max)</li> <li>• Subsidiary dyes % by mass: 1(max)</li> <li>• Unsulphonated aromatic amines % by mass : 0.01max</li> </ul>



		<ul style="list-style-type: none"> <li>• Arsenic (as As) : 3 ppm max</li> <li>• Lead (as Pb) : 2 ppm max</li> <li>• Mercury (as Hg) : 1 ppm max</li> <li>• Chromium :15 ppm max</li> <li>• Cadmium : 1 ppm max</li> <li>• Copper : 10 ppm max</li> <li>• Heavy metals : 40 ppm max</li> <li>• Organic compounds other than colouring matter % by mass x : 0.5(max) <ul style="list-style-type: none"> <li>1. 4-hydrazinobenzene sulfonic acid</li> <li>2. 4aminobenzene1 sulfonic acid</li> <li>3. 5 oxo-1(4 sulfophenyl)-2 pyrazoline-3carboxylic acid</li> <li>4. 4,4 diazoaminodi(benzene sulfonic acid0</li> <li>5. Tetrahydroxysuccinic Acid</li> </ul> </li> </ul>
19	Orange red,	<ul style="list-style-type: none"> <li>• Total dye content % by mass on dry basis : 85 ± 7.5 of declared value</li> <li>• Water insoluble matter% by mass : 0.2 (max)</li> <li>• Arsenic (as As) : 3 ppm (max)</li> <li>• Lead (as Pb) : 10 ppm (max) <ul style="list-style-type: none"> <li>○ Heavy metals : 40 ppm (max)</li> </ul> </li> </ul>
20	Apple Green	<ul style="list-style-type: none"> <li>• Total dye content % by mass on dry basis : 87 ± 2 of declared value</li> <li>• Water insoluble matter% by mass : 0.2 (max)</li> <li>• Arsenic (as As) : 3 ppm (max)</li> <li>• Lead (as Pb) : 10 ppm (max) <ul style="list-style-type: none"> <li>○ Heavy metals : 40 ppm (max)</li> </ul> </li> <li>• Organic compounds other than colouring matter % by mass x : 0.5(max)</li> </ul>

### Deadline for Submission

The completed EOI and test samples must be submitted on **or before 12.12.2024 5 PM** to the address below:

**Managing Director,  
KCMMF Ltd.,  
Milma Bhavan, Pattom Palace P.O,  
Thiruvananthapuram, Kerala - 695004  
Email: [qc@milma.com](mailto:qc@milma.com), [purchase@milma.com](mailto:purchase@milma.com), [qcconsultant@milma.com](mailto:qcconsultant@milma.com)**

Phone: 04712786230,429,436,415

Mob: 9400275945,7561081957,9847261722,9847523004

## Selection Process

Submissions will be reviewed based on eligibility criteria, quality of ingredients, and alignment with Milma's requirements. Shortlisted suppliers may be invited for participating in the financial bid through E-tender.

## Procedure for empanelment

**EoI** is invited from all eligible and interested Suppliers / companies/ brand owners for empanelment with KCMF Ltd. as per the following procedure:

- **EoI** shall be submitted in the format attached as Annexure-II.
- Screening of EoI will be conducted as per the pre-qualification criteria specified and the quality of samples received will be tested internally by a selection committee and if required will be given to external labs for analysis.
- The selection committee shall evaluate documents submitted and those found suiting to the requirements will only be considered for empanelment. All necessary documents required to substantiate the claims shall be submitted along with the proposal.
- **The application may be submitted to the Managing Director, Kerala Co-operative Milk Marketing Federation Ltd, Milma Bhavan, Pattom Palace P.O, Trivandrum, Kerala- PIN 695004 in a sealed cover super scribing "Expression of Interest for Ice cream Ingredients" to reach us on or before **12.12.2024, 5.00 PM.****
- KCMF Ltd. reserves the right to accept or reject any application for empanelment without assigning any reason whatsoever.

Complete details regarding tender is available at [www.milma.com](http://www.milma.com). The filled in application along with required credentials shall be forwarded to

**The Managing Director,  
Milma Bhavan,  
Pattom Palace PO, Thiruvananthapuram  
PIN -695 004**

**Either by e-mail or post **on or before 5.00 PM on 12.12.2024.****

- The final selection of the Supplier / company will not only be based on the sample report. The technical committee will inspect the Supplier / company's premises to evaluate the credentials and the final approval will be based on their report.

**Disclaimer**

This EOI does not constitute an offer or contract. KCMMF reserves the right to accept or reject any submission without assigning any reason.

We welcome contributions from suppliers offering single or multiple ingredients, as per their expertise and capacity, provided they strictly adhere to the attached specifications.

## **ANNEXURE-II**

1. Name of Brand/Supplier / company :
  
2. Registered Office with complete address :
  
3. Head Office contact details  
(if different from above) :
  
4. Name of contact person :  
Telephone No (Land lines) :  
Mobile No :  
Email ID :
  
5. Year of establishment :
  
6. Company profile :  
(Attach supporting documents separately)
  
7. Details on Infrastructure owned :  
(Staff strength, warehouse capacity,  
spare capacity, Equipments etc.)
  
8. List of companies to whom supplies are made  
(Govt/Semi Govt/ other Co-operative  
Federations /private entities)  
(Details to be attached) :
  
9. Details of Accreditations/Quality certifications :
  
10. Any instance of your company/products

being black listed/banned by :  
Govt/Semi Govt/ other Co-operative  
Federations /private entities)

11. All terms and conditions specified in EoI  
accepted or not :

12. Distributor's list in Kerala :

13. In case of Manufacturer participating,  
whether interested in direct supply :

14. Any other input in support of EoI  
(with proof) :

Certified that the above information is true and correct to the best of our knowledge and belief:

Signature

Name and Address

Company Seal

Place:

Date: