



INSTITUTE OF HOTEL MANAGEMENT, CATERING TECHNOLOGY AND APPLIED NUTRITION

होटल प्रबंधन खानपान तकनीक एवं पोषण आहार संस्थान

(An Autonomous body under Department of Tourism, Govt. of Jharkhand)  
(Affiliated to National Council of Hotel Management & Catering Technology)

BRAMBE, RANCHI-835205

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Letter No:-IHM/Acc-07/2020-1042

Date: 23.6.21

MUTTON, CHICKEN, EGG ETC

Quotation for supply of Hostel Mess & Practical for Institute following items  
at IHM, Brambe, Ranchi, Jharkhand

Sealed quotation are invited from experienced, reputed, financially sound and registered Suppliers for the Following items and rates should be inclusive of all Statutory Taxes and amount will be mentioned in quotation:

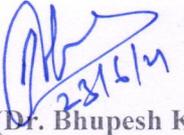
SL NO	Name	Materials Specification	Unit/Wt	Rate (all inclusive)
1.	Broiler Chicken	Dressed chicken should be without skin with 1" neck without totter, wings, offal's i.e kidney, liver, heart, gizzard and without visible fat Each should weigh: 700gm	1 kg.	
2.	Hen's Egg	Each should weigh, Cage Free 50 - 60 gm.(approx..)	1 tray (30 pcs.)	
3.	Mutton Khasi	Mutton should be free from visible fat, membrane all internal organs (kidney may be included). Whole carcass should weigh not less than 10 kg and for loose weight mutton should have been cut from a carcass not more than 10 kg and proportionately leg and other portion.	1 kg.	
4.	Mutton Khasi (Leg)	Leg should be free from fat and any other dirt. Meat should be supplied at freezing temperature. Trotters should be separated from the leg.	1 kg.	
5.	Mutton Kheema	Prepared from any combination of cuts which will produce a satisfactory end product including mutton trimmings but excluding head meat or offal. All bones, cartilage, large blood vessels, gristle, glands and meat with dark discoloration to be removed. Mince once through a 5mm mincer plate. Visual lean – no less than 95% Max fat content 5%	1 kg.	
6.	Mutton Liver	Entire liver to be removed post slaughter. Offal to be washed under spray of chilled potable water. Excess diaphragm unacceptable. Liver to be chilled immediately after trimming. Liver sliced. Slices to weigh approximately 140-170g per slice.	1 kg.	
7.	Broiler Chicken	(For Tandoor) Dressed chicken should be without skin with 1" neck without totter, wings, offal's i.e kidney, liver, heart, gizzard and without visible fat Each should weigh: 650gm-700gm.	1 kg.	
8.	Sausage (Salami)	Chiken, Salt, Contains Less Than 2% of the Following: Dextrose, Natural Flavoring, Wine, Garlic, Lactic Acid Starter Culture, Sodium Ascorbate, Potassium Nitrate,. Length: 10-12" B. Width: 5-7" C. Shape: Traditional Salami.	1 kg.	

9.	Chicken Liver	Entire liver to be removed post slaughter. Offal to be washed under spray of chilled potable water. Excess diaphragm unacceptable. Liver to be chilled immediately after trimming.	1 kg.	
10.	Chicken Keema	Minced chicken, Free from bones, blood, gristles and fat.	1 kg.	
11.	Tangiri	Whole leg cut from whole bird. Drumsticks removed from whole leg. Hock removed and skin left on. Weight 100 to 180 gms.	1 kg.	
12.	Chicken Boneless	Chicken leg boneless, free from any bones, blood, gristles and fat.	1 kg.	
13.	Country Chicken	Fresh young country chicken not more than 1.5 kg.	1 kg.	
			Total Amount =	

Sealed quotation are invited till 5 pm on 21.09.2020 at the following address.

The management reserves right to reject any or all application/quotations without assigning any reason thereof.

According to decision of the Selection committee selected suppliers will have to supply all the items mentioned in the list above, to the Institute and Hostel for the next six months on the fixed and finalised rates and as per terms and condition to be provided to the supplier at the time of agreement. After six months, quotations will be invited again to decide the rates as per procedure and rules prevalent during that time.

  
 (Dr. Bhupesh Kumar)  
 Principal

:-Notice Board