



**Bid Document for Procurement of fruit processing machinery and installation at  
Aliabad Hunza**

Purchaser: Hunza Delight.  
District: Hunza  
Region: Hunza  
Work Type: Providing of fruit processing machinery and installation at  
Aliabad Hunza .  
Date of Issue: 05-12-2025  
Date of Submission: 20-12-2025  
Time of Submission: 12:00 PM  
Date of Tender Opening: 01-12-2025  
Time of Tender Opening: 12:30 PM

Venue of Tender Opening: Hunza Delight.  
Head Office Aliabad Hunza (03555 231090, 0347 0307045)



**Hunza Delight.  
District Hunza**

**SECTION-I**

The Hunza Delight wishes to receive bids for “Providing of fruit processing machinery and installation at Aliabad Hunza”

**1.0 INSTRUCTIONS TO BIDDERS**

**1.1 Preparation of Bids**

- a) All bids shall be prepared in English and submitted on “single stage – One envelope procedure”.
  - (i) The bid shall comprise a single package containing One envelope for both the **Technical and Financial Proposals**.
  - (ii) The envelope shall be marked as confidential and must be sealed.
  - (iii) Conditional bids will be rejected.
  
- b) The **Technical Bid** shall comprise of:
  - (i) Proof of Manufacturing such as certificate/ license or brochures, manuals and other related catalogues.
  - (ii) Manufacturer should possess Pakistan Standard Quality Certification Authority (PSQCA) or certification from any other recognized Quality Certifications body (Attach Certificate).
  - (iii) Proof of Experience for supply/providing and installation of machinery. (Completion certificates must be Attached)
  - (iv) The Manufacturer shall ensure delivery of machinery at site within 60 Days after the date of signing of contract. (Letter of undertaking from Supplier for the supply of machinery not more than 60 days should be attached)

**Note:**



The technical bids will be evaluated as per the above four criteria of this tender document. If any of the required technical documents are found missing/not attached, then the bid(s) shall be treated as disqualified.

c) The **Financial Bid** shall comprise of the following: -

(i) Bidders shall quote their rates as per below table-1

S.No	Description	Units	Total Amount (PKR)
1	<p>Vacuum Sealing Machine            .( Chamber Size: Chamber dimensions of around 400x500 mm            Sealing Length: Sealing Bar length 400 mm            Vacuum Pump Power: 20-30 cubic meters per hour)            (Vacuum Pressure: Adjustable pressure levels to cater to different food types Gas Flush Option: Gas-flushing feature to fill bags with nitrogen Cycle Time: Range from 15-30 seconds Power Requirements Motor Power: 1.5 kW            Voltage: 220V, 380V Frequency: 50-60 Hz) (Stainless Steel: High-quality 304 or 316 crucial for food applications            Transparent Lid: Durable, transparent acrylic or polycarbonate lid ) (Double Sealing Bars: Double-sealed bars Impulse Sealing: Impulse heat-sealing elements            Temperature and Pressure Adjustment: Adjustable sealing temperature and pressure settings) (Digital Control Panel: Settings for vacuum time, sealing time, and cooling time)            (Detachable Components: Removable vacuum chamber and sealing bar for easy cleaning and maintenance)            (Emergency Stop Button: For immediate shutdown in case of emergencies) (Sensors: Automatically halts operation if the lid is open or improperly secured) (Warranty: 1 year warranty on parts) (Technical Support: Access to maintenance services, replacement parts, and regular calibration options)            (Vacuum Sensor: Automatically adjusts the vacuum time based on the air content in each bag, which helps standardize quality) (Bag Compatibility: Compatible with a variety of bag types, including embossed or smooth bags for versatility in packaging)</p>	02	
2	<p>Fruit Washer  <b>(Capacity and Output:</b>Processing Capacity: 100-300 kg of fruit per hour,Tank Volume: 200-500 liters)  <b>(Power Requirements:</b> Motor Power: 3.5 kW,Voltage: 220V or 380V,Frequency: 50-60 Hz)  <b>(Construction Material:</b>Stainless Steel: Food-grade stainless steel 304 or 316 for tanks, conveyors, and all parts that come in contact with fruits to prevent rust and ensure hygiene. Corrosion-Resistant Coating: Parts exposed to</p>	01	



	<p>water, especially in facilities handling acidic fruits)  <b>(Washing Mechanism:</b> Bubble Washer System: Air-bubble cleaning technology, Spray Bar with Nozzles: High-pressure water jets for additional cleaning, Rotating Brushes: Soft brushes to scrub tougher skins; adjustable speed to cater to different types of fruits.)  <b>(Conveyor System:</b> Automatic Conveyor Belt Adjustable Speed, Incline Conveyor)  <b>(Control Panel and Automation:</b> Digital Control Panel)  <b>(Drying Mechanism:</b> Air Blower System: Blowers to remove excess water from fruit after washing, allowing for quicker packaging or further processing.)  <b>(Maintenance and Cleaning:</b> Detachable Parts: Removable water tank, filters, and spray nozzles for easy cleaning and maintenance)  <b>(Safety Features:</b> Emergency Stop Button: Quickly shuts down the machine in case of an emergency)  <b>(Warranty and Support:</b> Warranty: 1 years on parts.)</p>		
3	<p><b>Grading Tables</b>  Length: 4.5 ft (approx. 1370 mm), Width: 2.5 ft (approx. 760 mm), Height: 2.5–3 ft (adjustable, standard 30 in / 760 mm), Worktop Thickness: 1.5–2.0 mm steel sheet (depending on load requirement), Material: Mild Steel (MS) square tube, 50 × 50 × 2.0 mm (S275 or ASTM A36 grade), Finish: Zinc primer with polyester powder coat (min 80 μm DFT) for corrosion resistance, Cross supports provided on both length and width for rigidity, Material: Stainless Steel (SS 304) or Mild Steel sheet (2.0 mm thick), Finish: Smooth, polished surface; edges hemmed and rounded for safety, Minimum 300–500 kg uniformly distributed load, Deflection not to exceed L/250 under full load, All welds to be continuous and ground smooth, Powder-coated surfaces to be free from scratches, chips, or rust, Stainless steel surfaces to be cleaned and passivated after fabrication.</p>	12	
4	<p><b>Heaters</b>  Type: Electric Resistance Heater, Configuration: Finned or plain tubular elements arranged in a bank or coil form within an air plenum. Airflow Orientation: Forced</p>	02	



	<p>convection (hot air circulated by blower/fan).</p> <table border="0"> <thead> <tr> <th>Parameter</th> <th>Specification</th> </tr> </thead> <tbody> <tr> <td>Rated Voltage</td> <td>230 V / 400 V AC (single or three-phase, as required)</td> </tr> <tr> <td>Temperature Range</td> <td>40°C – 80°C (adjustable)</td> </tr> <tr> <td>Temperature Control</td> <td>Digital PID temperature controller with thermocouple feedback</td> </tr> <tr> <td>Heating Medium</td> <td>Clean, dry air (recirculated in dryer chamber)</td> </tr> <tr> <td>Air Temperature Uniformity</td> <td>±2°C across chamber</td> </tr> <tr> <td>Control Accuracy</td> <td>±0.5°C</td> </tr> <tr> <td>Element Surface Load Density</td> <td>≤6 W/cm<sup>2</sup> (to ensure long life and prevent scorching of air or residue)</td> </tr> </tbody> </table> <p>Power ON lamp, Heater ON lamp, Fault/Overheat alarm indicator, Power Supply: 230V AC (1-phase) up to 3 kW, or 400V AC (3-phase) above 3 kW. Heating Efficiency: ≥95% (electric resistance conversion). Emergency stop button</p>	Parameter	Specification	Rated Voltage	230 V / 400 V AC (single or three-phase, as required)	Temperature Range	40°C – 80°C (adjustable)	Temperature Control	Digital PID temperature controller with thermocouple feedback	Heating Medium	Clean, dry air (recirculated in dryer chamber)	Air Temperature Uniformity	±2°C across chamber	Control Accuracy	±0.5°C	Element Surface Load Density	≤6 W/cm <sup>2</sup> (to ensure long life and prevent scorching of air or residue)		
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5	<p>Drying racks</p> <p>Material: Stainless Steel 304, Dimensions: W800 mm × D700 mm × H1600-1800 mm, Tray count: 8 trays, Tray spacing: 4 inch between trays, Load capacity: Minimum 250-300 kg, Finish: Polished, food-grade; easy to clean and maintain, Suitability: For drying temperature up to ~80-90 °C (safe margin for typical fruit drying), Airflow design: Rack design should allow hot air to flow evenly around all trays</p>	05																	
6	<p>Drying trays</p> <p>Tray Frame and Surface: Aluminum trays with food-grade anodized finish may be considered for budgetary purposes. Mesh Type: Perforated or woven wire mesh (food-grade) to ensure even air circulation. Wire Thickness: Minimum 1.0–1.2 mm. Mesh Opening: 4–6 mm, suitable for retaining fruit slices while allowing airflow. Tray Size: Approximately 400 mm × 400 mm (16" × 16"). Support a</p>	100																	



	minimum of 3–5 kg of fruit (uniformly distributed).		
7	<p>Storage containers</p> <p>Wood Type: Seasoned Food-Grade Hardwood, Moisture Content: Not more than 12% at the time of manufacturing. Finish: Smoothly sanded, with non-toxic food-safe polish or natural oil finish (e.g., linseed or beeswax). Prohibited: Use of chemically treated or varnished wood containing volatile organic compounds (VOCs). Dimension: 450 mm (L) × 300 mm (W) × 300 mm (H) – approx. 25–30 L capacity. Safely hold up to 20–25 kg of dry fruit (depending on size).</p>	10	
8	<p>Juice machine (Capacity per Hour: 50-100 litres per hour Hopper Capacity: 10-30 kg for fresh fruit input per batch. Yield: 60-80% juice, depending on the fruit type) (Motor Power: 5 kW Voltage: 220V-380V for three-phase units Frequency: 50-60 Hz)(Construction Material Food-Grade Stainless Steel: 304 or 316 stainless steel for all parts in contact with juice, to ensure durability, easy cleaning, and food safety)(Corrosion Resistance: Anti-corrosion treated metal parts to handle acidic fruits) (Juicing Mechanism Type of Juicer: Cold-press Pulp Separator: Built-in automatic pulp separator for smooth juice consistency)( Safety Features Automatic Shut-off: Stops the machine if a malfunction occurs or if the hopper lid is open)(Emergency Stop Button: For quick halting in case of emergency) (Maintenance and Cleaning Removable Parts: Easily disassemble parts for cleaning and maintenance) ( Drainage System: Built-in for easy removal of juice without spillage) ( Warranty and Support Warranty: 1 year warranty on parts Spare Parts Availability: Easy access to replacement parts and maintenance support)</p>	01	
9	<p>Juice containers</p> <p>Capacity: 20 Litres (<math>\pm 0.5</math> L), Material: Food-grade Stainless Steel AISI 304 (or 316L for acidic juices). Lid &amp; Closure: Stainless-steel lid with food-grade. Fittings (Optional): 1” sanitary outlet valve, top handle or side handles for easy lifting.</p>	05	
10	<p>Storage containers</p> <p>Capacity: 20 Litres (nominal), tolerance <math>\pm 0.5</math> L, Material:</p>	10	



	<p>AISI 304 stainless steel (food-grade, corrosion-resistant).</p> <p>Construction: Cylindrical seamless or TIG-welded body, Leak-proof bottom welds, rounded internal corners, Lid &amp; Closure: Airtight lid. Outlet valve: ½" ball valve, Handles: Two welded side handles for easy lifting.</p>		
11	<p>Oil extraction machine ( Capacity and Output Processing Capacity: 30 kg of nuts per hour. Oil Yield: 30-50% oil, depending on the type of nut being processed Pressing Type: Cold-press machines) (Power Requirements Motor Power: 10 kW Voltage: 220V-380V Frequency: 50-60 Hz) (Construction Material Stainless Steel: Food-grade stainless steel (304 or 316) for all parts that come into contact with oil or nuts ensures durability and hygiene Heat-Resistant Components: Parts that endure high friction are heat-resistant for safe operation and longevity) (Extraction Mechanism Screw Press Mechanism: Adjustable pressure are ideal for various nut types. Temperature Control: Temperature control settings to enabled) (Dual-Stage Pressing: Improve oil yield by pressing the same batch twice)( Maintenance and Cleaning Removable Parts: Easy-to-remove parts thorough cleaning and reduce downtime) (Drainage and Filter System: Built-in filter to separate pulp from the oil, ensuring a clean product and easy disposal of pulp) (Safety Features Overload Protection: Prevents motor damage in case of overloading) Emergency Stop Button: Allows quick shutdown in case of an emergency. (Warranty and Support Warranty: 1 year warranty on parts and service. Technical Support: After-sales support, spare parts, and regular maintenance options) (Productivity Enhancers Cooling System: Built-in cooling systems)</p>	01	
12	<p>Storage containers</p> <p>Capacity: 20 Litres (nominal), tolerance ±0.5 L, Material: AISI 304 stainless steel (food-grade, corrosion-resistant).</p> <p>Construction: Cylindrical seamless or TIG-welded body, Leak-proof bottom welds, rounded internal corners, Lid &amp; Closure: Airtight lid. Outlet valve: ½" ball valve, Handles: Two welded side handles for easy lifting.</p>	10	
13	<p>Bar making machine ( <b>Capacity and Output</b> Production Capacity: 20 kg per hour Batch Size: Flexible options for small or large batches)( <b>Power Requirements</b></p>	01	





	<p>Motor Power: 7 kW Voltage: 220V or 380V  Frequency: 50-60 Hz) (<b>Construction Material</b>  Stainless Steel: Food-grade 304 or 316 Corrosion-Resistant  Coating: Coated parts that may be exposed to sticky ingredients for easy cleaning and longevity) (<b>Processing Mechanism</b> Mixing and Blending System: A powerful mixer with paddles or extruders for even blending of ingredients like nuts, dried fruits, seeds, and syrups.  Extrusion System: For shaping the mixture into uniform bars Pressing and Cutting Mechanism: Presses the mixture to a consistent thickness and uses a cutting system to slice bars precisely to the desired size) (<b>Heating and Temperature Control</b> Heating Elements: Adjustable heating options to melt binders (like syrups or honey) and maintain the correct temperature for uniform mixing.  Temperature Control: Precision controls to maintain optimal temperature during mixing and extrusion to avoid ingredient degradation) (<b>Automation and Control Panel</b> Digital Control Panel: Allows control over mixing time, speed, temperature, and extrusion pressure) (<b>Cooling and Drying Options</b> Drying Rack: For moisture content control) (<b>Cleaning and Maintenance</b> Easy Disassembly: Easily removable parts simplify cleaning and maintenance.  Non-stick Coatings: Non-stick components reduce ingredient adherence and ease cleaning) (<b>Safety Features</b> Emergency Stop Button: Provides quick shutdown in case of emergencies) ( <b>Noise Level</b>  Low Noise Operation: Machines operating at noise levels under 70 dB ) (<b>Warranty and Support</b>  Warranty: 1 years on parts Technical Support: Access to support for maintenance, spare parts, and repair services)</p>		
14	<p>Storage container  Capacity: 20 Litres (nominal), Material: High-quality, hardwood such as: Food-safe lacquer or beeswax finish (no toxic varnishes or synthetic coatings). Construction: Solid-wood panels, tongue-and-groove or dovetail joints. Smooth interior finish sanded and sealed to prevent moisture absorption. Lid &amp; Closure: Airtight wooden lid for moisture protection, hinged, Dimensions (approx. for 20 L): Height: 350–400 mm.</p>	05	
15	<p>Stoves  Capacity: Designed to cook 20–50 Litres of fruit pulp per batch. Stove Body Material: Mild steel, Fuel Type &amp; Burner: LPG gas Burner power: 10–15 kW (adjustable</p>	04	





	flame). Features: Uniform heating to prevent burning or sticking of pulp, Gas regulator and knob for precise temperature control		
16	<p><b>Cooking Pots</b></p> <p>Capacity: 10 kg of pulp (~10 L if density ≈1 kg/L).  Material: Stainless steel 304 (food-grade). Construction: Seamless or TIG-welded body, Rounded interior corners to prevent sticking and facilitate cleaning. Lid &amp; Closure: Matching stainless-steel lid. Handles: Sturdy side handles for safe lifting. Features: Compatible with gas stove burners</p>	04	
17	<p><b>Pulp Containers</b></p> <p>Capacity: 20 kg of pulp. Material: Food-grade stainless steel 304, Construction: Cylindrical or slightly tapered body, TIG-welded for leak-proof strength, Airtight stainless-steel lid, Lid can be lift-off, Handles: Sturdy side handles for easy lifting.</p>	04	
18	<p><b>Drying stands</b></p> <p>Material: Stainless Steel 304, Dimensions: W800 mm × D700 mm × H1600-1800 mm, Tray count: 8 trays, Tray spacing: 4 inch between trays, Load capacity: Minimum 250-300 kg, Finish: Polished, food-grade; easy to clean and maintain, Suitability: For drying temperature up to ~80-90 °C (safe margin for typical fruit drying), Airflow design: Rack design should allow hot air to flow evenly around all trays.</p>	05	
19	<p><b>Drying fans</b></p> <p>Purpose: Drying fruits, vegetables, nuts, spices or pulp, Airflow &amp; capacity: 500–2000 m<sup>3</sup>/h; 3–5 speed levels, Motor &amp; power: 0.25–1.5 kW; 220–240 V / 50 Hz, Construction material: Stainless steel 304 / powder-coated steel, Fan type / blade material: Axial flow or centrifugal; aluminium, stainless steel, or food-grade plastic, Noise</p>	04	



level: $\leq 70$ dB		
Grand Total		

**Note:**

Bidders must quote all listed items. Partial bids shall be deemed non-responsive. The contract shall be awarded on grand total basis to the lowest evaluated responsive bidder.

d) **Bid Security**

Supplier will attach 2% of his quoted bid amount as Bid Security for participation in Bid. The bid security shall be in the name of **Hunza Delight.**

**2. General Instructions**

- a. 4Ps Procurement committee with the assistance of facilitation committee hold rights to reject a proposal/quotation if it determines that the Supplier has engaged in any prohibited and illegal practices.
- b. The bidders shall bear all costs associated with the preparation and submission of their respective bids and the HD shall in no case be responsible or liable for those costs, regardless of the conduct or outcome of the bidding process.
- c. The bidders are to assess all information that may be necessary for preparing the bid and entering a contract. All cost in this respect shall be at the bidder's own expense.
- d. No damaged machines shall be accepted. All machines including accessories will be handed over to HD at the venue mentioned above and keeping of handing/ taking records duly signed by the MD of HD and supplier.
- e. Bids for the said supply must be submitted in sealed envelopes marked with the name of supply not later than **20/12/2025 at 12:00 PM.**
- f. Bids will be opened on the same date **20/12/2025 at 12:30 PM,** in the presence of bidders or their representatives who choose to be present.
- g. If the bidder fails to supply the machines as per agreed timelines, a penalty shall be imposed against the supplier @ 0.1% of the total contract amount (per



day) for each day of delay up to one month After one month of the delay period if the supplier still fails to complete the supplies and installation, the Contract shall be terminated, and his bid security will be forfeited along with the recommendation to ETI-GB for backlisting.

- h. Payments will be made on satisfactory supply of machines and installation at the designated site and submission of a satisfactory report by the notified committee.
- i. During implementation, if any machines item which will be found poor in quality will be rejected from the site and the bidder will be responsible for providing the specified item in the required quality without delaying to **Hunza Delight** at the site.
- j. The successful bidder will furnish the 10% performance guarantee in the form of CDR or bank guarantee or **Hunza Delight** may retain 10% of the total contract amount till completion of DLP.

### 3. **Modification and Withdrawal of Bids**

- No bid can be modified after its submission.
- No bid shall be withdrawn during the interval between the deadline for submission of bids and the expiry of the period of bid validity as specified in the tender document. With drawl of bid will lead to disqualification of bidder.

## SECTION-II

### 4. **Supply Requirement**

Supply schedule of machinery and other accessories as follows:

- 4.1 The Bidder shall furnish the evidence as part of its Bid that the machines conform to the technical specifications and requirement.
- 4.2 The evidence may be in the form of literature, drawings, test reports, or data, and shall consist of detailed itemized descriptions of the essential technical and performance characteristics of the machines and accessories.
- 4.3 Bids shall remain valid for a minimum period of 90 days after the bid submission.



### SECTION-III

#### 5. Bid Opening

- a. Hunza Delight will open the bids in the presence of bidders or their representatives who choose to attend, at the time, date, and location stipulated in the Bidding data in the presence of Procurement committee of Hunza Delight and facilitation committee members.
  - (i) Determine their responsiveness to tender documents (e.g. provision of requisite documents listed in relevant sections of the tender document).
  - (ii) Technical responsiveness of the bid will be based on the provision of the documents as requested in clause 1.1 (b).
  - (iii) After technical evaluation, the qualified bidders shall be eligible for Financial Bids evaluation. In the Financial Bid, the prices of bidders will be announced and recorded. The financial evaluation of the bids will be the bid prices quoted on an F.O.R. basis to be supplied at the site.
- b. Any effort by a Bidder to influence Hunza Delight in the examination, evaluation, comparison, and post-qualification of the bids or contract award decisions may result in the rejection of its Bid.
- c. The bidder's "representatives who are present shall sign a register evidencing their attendance.
- d. The bidder's name, total bid price, and any other detail will be announced by the representative(s) of Hunza Delight at the opening of bids and will be brought under the minutes of the meeting for record and bid evaluation.

### SECTION-IV

#### 6. Examination, Evaluation and Comparison of Bids

Hunza Delight procurement committee and notified facilitation committee of ETI-GB & GBRSP will compare the Bids on the basis of technical and Financial as per below weightage.

#### Mandatory Criteria/Requirements:



S. No.	Description	Yes/No
1.	Proof of Manufacturing by the bidder.	
2.	Manufacturer should possess Pakistan Standard Quality Certification Authority (PSQCA) or certification from any other recognized Quality Certifications body (Attach Certificate).	
3.	Proof of Experience for supply/providing and installation of machinery. (Completion certificates must be Attached)	
4.	The Manufacturer shall ensure delivery of machinery at site within 60 Days after the date of signing of contract. (Letter of undertaking from Supplier for the supply of machinery not more than 60 days should be attached)	

\*All the required documents shall be submitted to the address mentioned in the bid document before the deadline (20/12/2025 before 12:00 PM).

## **SECTION-V**

### **7. Award of Contract**

7.1 A detailed agreement shall be signed between Hunza Delight and the lowest evaluated bidder/ supplier clearly defining terms and conditions and roles and responsibilities of both the parties.

7.2 After signing the agreement, Hunza Delight will issue a supply order and commencement letter to the successful bidder within 07 days of financial and technical evaluation reports.

7.3 The qualified Supplier will be bound to start the supply of machines within the timeline given by the supplier after the issuance of the supply order by Hunza Delight the supplier will be terminated if the supplier fails to start the supply of the machines within the mentioned timeline.

7.4 The quantity of Machines/Goods and related services originally specified in Schedule of Requirements Table 1. Provided this may increase or decrease depending upon availability of funds.

7.5 The qualified contractor cannot sublet the task/work further to other contractors for its supply/implementation. In such case of subletting required deemed necessary,



the contractor will seek prior permission of the GBRSP/ETI-GB through Hunza Delight, otherwise, the contractor will be responsible for any consequences, etc.

7.6 The period of the contract can't be extended as well as penalty amount can't be remitted to the supplier Hunza Delight unilaterally for the same if deemed necessary that should be only allowed by the concern region of GBRSP/ETIGB.

## **SECTION-VI**

### **8. Completion & Payment Schedule:**

- After signing of the completion certificate by all the project partners remaining amount of the supplier, if any, shall be released by Hunza Delight.

### **9. Payment Schedule:**

9.1 50% upon issuance of supply order while 50% payment through pay order/cross cheque within 30 days after successful delivery, installation, inspection and commissioning of machine.

9.2 In absence of 10% performance guarantee Hunza Delight will retain an equivalent amount from last payment till the completion of defect liability period.

9.3 Payment to the Bidder will be made through cross cheques in the name of the company.

9.4 Taxes shall be applicable as per rules of GoGB, if applicable will be deducted at source.







**Annexure-A**

**Undertaking For Acceptance of Terms & Conditions**

It is certified that the information furnished herein and as per the document submitted is true and correct and nothing has been concealed or tampered with. We have gone through all the terms and conditions of the tender and hereby agree with the same and are liable to any punitive action for non-compliance of any clause or for furnishing false information/documents.

Dated this    day of   , 2025

Signature

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In the capacity  
(Company Seal)

Duly authorized to sign bids for and on behalf of: