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|  Directorate for Payments | Policy Area Agriculture and Rural Development | DEPARTMENT FOR TECHNICAL AND ECONOMIC ANALYSIS | |
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DP-DTEA-00-04 - INVITATION FOR THE OFFERS/QUOTATIONS FOR GOODS

Project Title - Name of the investment: Reconstruction and equipping of the facility for fruit and forest fruit processing

Date of invitation: 09.05.2023.y.

Number and date of the IPARD Contract 09-908/22-3611/19 od 09.12.2022.g.

Dear Supplier(s),

- You are invited to submit your offer/quotation(s) with exact prices and quantities for the supply of the following items:

| No | Pos. | Machine | pcs |
|----|------|---|-----|
| 1. | 1. | <p>Measuring container for bonbon syrup</p> <p>The machine is heated with hot water. It is possible to regulate the temperature, which is carried out through an electrical control cabinet with the necessary automation. A cover is installed (the machine does not have a mass mixer), a discharge valve and it is connected via a syrup recirculation pump and a pipeline for the suction pipe of the vacuum cooker.</p> <p>It also has a hot water recirculation pump as well as a steam set and a condensate set.</p> <p>Total volume: 250 lit</p> <p>Heating: hot water</p> <p>Steam consumption: up to 50 kg/h</p> | 1 |



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| | | <p>Steam pressure: 1 – 1.5 bar</p> <p>Installed power: about 0.9 kW</p> <p>Production: Inox AISI 304</p> | |
| 2. | 2. | <p>Vacuum cooking station</p> <p>It is used for cooking products.</p> <p>The vacuum cooking station consists of the following:</p> <ul style="list-style-type: none"> - Basic container with anchor mixer, vacuum meter, thermometer, glass opening and lighting for visual product control, door at the entrance opening, CIP balls for washing the dish from the inside, bottom valve for draining the product. - Water condensation unit with tube exchanger, vacuum pump and condensate pump. Everything is connected by pipe distribution and the necessary fittings - Pumps for transporting the initial syrup from the vacuum cooker to the container for receiving the initial syrup (item 4) - Electrical equipment behind the cabinet and automation for controlling the entire process of cooking the product - Steam set for regulating the steam pressure in the double wall of the vacuum cooker - Condensate set for receiving condensate from the double wall of the vacuum cooker - Stand with platform and stairs for servers <p>Basic technical characteristics:</p> <p>Total volume of the cooker: 800 lit</p> <p>Filling volume: 560 lit</p> <p>Amount of vapor on the condensing tower: 300 lit</p> <p>Steam consumption: 100-200 kg/h</p> | 1 |



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| | | Working pressure: 1.5-2 bar Installed power: about 7 kW Water consumption: about 6 m ³ /h Manufacture: Inox AISI 316 and AISI 304 | |
| 3. | 3. | Mobile sugar tub The TUB is of special construction. It has a lid that must be closed when the sugar has dried. It has a platform for supporting a bag of sugar as well as wheels and a handle for easier maneuvering (from warehouse to vacuum cooker). Volume: 350 lit Manufacture: AISI 304 | 1 |
| 4. | 4. | The container for receiving the initial syrup The container is cylindrical in shape with a lid. It is set on its own two feet. It has a pump for transporting syrup. Heating is done via a plate heat exchanger located outside the court. It also has a hot water recirculation pump as well as a steam set and a condensate set. It is equipped with an electrical control cabinet with automatic controls. Volume of the vessel: 1250 lit Installed power: about 1.1 kW Manufacture: AISI 304 | 1 |
| 5. | 5. | Container for receiving used syrup The container is cylindrical in shape with a lid. It is set on its own two feet. It has a pump for transporting syrup. | 1 |



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| | | <p>Heating is done via a plate heat exchanger located outside the court. It also has a hot water recirculation pump as well as a steam set and a condensate set.</p> <p>It is equipped with an electrical control cabinet with automatic controls.</p> <p>Volume of the vessel: 800 lit</p> <p>Installed power: about 0.75 kW</p> <p>Manufacture: AISI 304</p> | |
| 6. | 6. | <p>Steel frame</p> <p>500x1160x850</p> <p>In which the plastic crates are arranged together with the product.</p> <p>Production: AISI 304</p> <p>* Note: this position serves position 8</p> | 8 |
| 7. | 7. | <p>Working table</p> <p>It is used for filling and emptying plastic crates with fruit for osmotic dehydration.</p> <p>The table has fences 100 mm high and a grid at the bottom for draining and easy washing.</p> <p>Manufacture: AISI 304</p> | 2 |
| 8. | 8. | <p>Tub for osmotic dehydration of fruits</p> <p>The tub is constructed so that it can receive a total of 96 pieces of Holandez 4 crates, which can hold approximately 4 kg of fruit, i.e. 384 kg of raw material per batch.</p> <p>The crates are stacked in 2 steel frames (pos. 6) which are lowered into the tubs with a crane (pos. 9).</p> | 2 |



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| | | <p>Heating is done via a plate heat exchanger located outside the bathtub. It also has a hot water recirculation pump as well as a steam set and a condensate set as well as a bathtub cover.</p> <p>In addition to this, a special pump for recirculation of the initial syrup was installed.</p> <p>It is equipped with an electrical control cabinet with automatic controls</p> <p>Total volume of the bathtub: 1500 lit</p> <p>Installed power: about 1.1 kW</p> <p>Production: Inox AISI 304</p> | |
| 9. | 9. | <p>Monorail crane with a track for servicing the technological process</p> <p>Made of carbon steel, protected with a base coat and two top coats.</p> <p>The crane is electrically powered</p> <p>It has an electric winch, capacity 250 kg</p> <p>It moves along a path (on rails) with pillars made of carbon steel.</p> <p>Used to serve positions: 6, 7, 8 and 10</p> <p>Crane capacity: 250 kg</p> <p>Installed power: about 0.7 kW</p> | 1 |
| 10. | 10. | <p>Tub for washing steel frames</p> <p>It is used for washing steel frames from the remains of the initial syrup after the osmotic dehydration is completed.</p> <p>It has a pump and sprinklers with washing</p> <p>It does not have water heating; hot water must be supplied externally from another machine.</p> <p>Technical features:</p> <p>Volume: 1000 lit</p> | 1 |



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| | | <p>Installed power: 0.55 kW</p> <p>Water consumption: 1 m³/h</p> <p>Production; AISI 304</p> | |
| 11. | 11. | <p>System for rinsing and dehumidification</p> <p>It is used for rinsing osmotically dehydrated fruit that is on the plates (existing) and it needs to be rinsed from the initial syrup before drying in dryers.</p> <p>It has sprinklers for rinsing and a funnel for receiving the rinsed liquid.</p> <p>After washing the plates, it is brought into a position for dehumidification and removal of remaining drops of water on the fruits, using strong air currents through the air diverter.</p> <p>It has a flushing system with sprinklers, an axial air turbine.</p> <p>Technical features:</p> <p>Installed power: about 2.2 kW</p> <p>Water consumption: about 1.5 m³/h</p> <p>Manufacture: AISI 304</p> | 1 |
| 12. | 12 13 14 15 16 17 | <p>Pipe joint with the necessary connection fitting:</p> <ol style="list-style-type: none"> 1. Vacuum cooker and measuring container for bonbon syrup 2. Pipe distribution with a flexible reinforced hose and the necessary fitting for the connection of the mobile sugar tub and the vacuum cooker 3. Vacuum cooker and container for receiving initial syrup 4. Tub for osmotic dehydration of fruits and container for receiving initial syrup 5. Tub for osmotic dehydration of fruits and container for receiving used syrup 6. Vacuum cooker and container for receiving used syrup | 1 |

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|-----|--|---|---|
| | | Production: Inox round pipes AISI 304 about 50m Flexible reinforced hose about 5 m Fittings: stainless steel AISI 304: nipples, arcs, holenders, ball valves | |
| 13. | | Instalation equipment | 1 |

(v) Information on technical specification (minimal technical specification) for each item, which is contracted (horse power, operational width, engine speed, bearing capacity, etc.)

Note that the contracted price with Directorate for payment for listed items is_159.600 EUR.

2. You must quote for all items under this invitation

Your price quotation must include the name of the purchaser to whom is submitted (name of potential purchaser), must be dated and stamped (if possible) and should be submitted by post, personally (in case of delivery by post or personally the offers must be submitted in 2 identical copies in paper and electronic version in closed envelop with remark: DO NOT OPPEN – offer for the recipient (name of the recipient) _ Hodesa doo (name of the project) Reconstruction and equipping of the facility for fruit and forest fruit processing or electronically at the following address:


Directorate for Payments Address

Moskovska 101 81000 Podgorica

E-mail: dostavljanje.ponuda@mpr.gov.me

Telephone: 00 382 20 672 026; 00 382 67 205 790

3. Your quotation in duplicate and in Montenegrin or Serbian_ language, should be accompanied by adequate technical documentation and catalogue(s) and other printed material or pertinent information (in Montenegrin or Serbian language) for each item quoted, including names and addresses of firms providing service facilities in_Montenegro (name of the country).

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4. Each bidder must submit only one bid. Bids must be submitted by existing companies which have no proprietary, kinship or partnership with the recipient. The Bidder must also provide proof of registration for the activity for which it is performed

Bidders are responsible for the reality and reasonableness of the amount and truthfulness of the information provided in the offers

5. All items from the offer which is equal or above 100.000€ without VAT come from eligible countries: goods/ services come from EU member states (Austria, Belgium, Bulgaria, Czech Republic, Croatia, Cyprus, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, United Kingdom) or from beneficiaries of IPA (Croatia, Bosnia and Herzegovina, Serbia, Kosovo, Montenegro, North Macedonia, Turkey and Albania), ENI partner countries and territories (Algeria, Armenia, Azerbaijan, Belarus, Egypt, Georgia, Israel, Jordan, Lebanon, Libya, Moldova, Morocco, occupied Palestinian territory (oPt), Syria, Tunisia and Ukraine and EEA countries: Norway, Liechtenstein and Iceland.

6. The deadline for receipt of your quotation (s) by the Purchaser at the addressed indicated in Paragraph 2 is: 24.05.2023.y. (at least 15 days should be given from the date of announcement of the public invitation)


7. Your quotation(s) should be submitted as per the following instructions:

(i) **PRICES:** The prices should be quoted for delivery **CIP** Rožaje_(place of destination) for imported goods or **EXW** for domestically supplied goods plus the price of delivery to the place of destination, according to INCOTERMS, 2010. Prices should be quoted in Euro.

(ii) **EVALUATION OF QUOTATIONS:** Offers determined to be substantially responsive to the minimal technical specifications will be evaluated by comparison of total price.

In evaluating the quotations, the Purchaser will determine for each proposal the evaluated price by adjusting the price quotation by making any correction for any arithmetical errors as follows:

- (a) where there is a discrepancy between amounts in figures and in words, the amount in words will govern;

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(b) where is a discrepancy between the unit rate and the line item total resulting from multiplying the unit rate by the quantity, the unit rate as quoted will govern;

(c) if a Supplier refuses to accept the correction, his quotation will be rejected.

Also, amounts stated in the offers must will be expressed in EYP, each offer/quotation must clearly indicate if the Value Added Tax (VAT) is included in the price and the amount and percentage of the VAT. The VAT percentage should be indicated for the country of Supplier.

(iii) AWARD OF PURCHASE ORDER: The award will be made to the bidder that meets the required standards of technical and financial capabilities. The successful bidder will sign a Contract with the Purchaser. The Contract has to be signed by both parties and stamped and it should include the stipulations for:

- the date of signing,
- the exact information of the name of the purchaser and the supplier,
- the name of the investment,
- the total price of the investment in figures and in the words without VAT,
- the deadline of the finalization and/or delivery of the investment,
- the warranty deadline and conditions

(iv) VALIDITY OF THE OFFER: Your quotation(s) should be valid for at least a period of forty five (45) days from the deadline for receipt of quotation(s).

8. Further information can be obtained from:

Sabahudin Klica

Telephone: 067-804-242

Fax: _____

E-mail: klicaelvir@gmail.com

Sincerely,