

**ASC SPECIFICATION NO-128
FOR FULL CREAM MILK POWDER**

Quality.

a. The milk shall be cow's or buffalo's whole milk, which after the greater portion of its water content has been removed, and then reduced to a fine powder light yellow/cream white colour. It shall be dry, free from lump, infestation, rancidity (chemical or physical), tallowness, stale flavour, offensive odour and discolouration. It shall not contain any foreign substance. On reconstitution it shall form a uniform solution simulating fresh full cream milk of good taste and appearance.

b. The full cream milk powder shall not show any evidence of faulty processing or unhygienic method of manufacture. It shall be of such quality and so processed as to remain sound and wholesome in the original unopened pack in a topical country for a period of two years.

2. **Analysis.** The analysis of full cream milk powder shall conform to the following limits:

a.	Moisture	Not more than 4.0 per cent.
b.	Ash	Not more than 6.0 per cent.
c.	Milk fat	Not less than 26 per cent.
d.	Acidity (reckoned as lactic acid)	Not more than 1.5 per cent.
e.	Milk protein	Not less than 25 per cent.
f.	Milk sugar	Not less than 36 per cent.
g.	Melamine	Not more than 0.20 mg/kg.

3. **Inspection.**

a. **Pre-Shipment Inspection (PSI).**

(1) If the C&F value is more than Taka one crore (Equivalent US Dollar or EURO as applicable); then supplier will ensure pre-shipment inspection by a team of two officers (ASC/RVFC) of Bangladesh Army to the effect that stores supplied are in accordance with specification and as per the terms of condition. Cost of travel from Bangladesh to the supplier's country and return including accommodation will be borne by Bangladesh Army. All other charges/expenses pertaining to the inspection (Laboratory, radiation test or any other) will be borne by the supplier.

(2) If the C&F value of the consignment is less than Taka one crore (Equivalent US Dollar or EURO as applicable); then the supplier will ensure pre-shipment inspection by an internationally reputed inspection agency (e.g. SGS) to the effect that stores supplied are in accordance with specification and as per the terms of condition. All necessary cost for the pre-shipment inspection by the agency will be borne by the supplier.

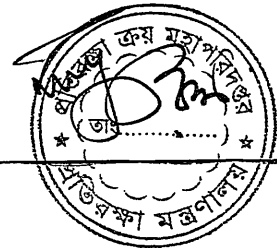
(3) Date of PSI to be informed to consignee at least 30 days prior to inspection.

b. **Post Shipment Inspection.** The stores on receipt at the consignee's end will be inspected by DADST (BIS), AHQ, Supply and Transport Directorate, Dhaka Cantonment or his authorized representative and any article contrary and not in accordance with this contract will be processed as per above. The Supplier has to bear inspection related all administrative expenses including transportation, item/equipment required for inspection etc without charging any additional cost.

4. **Keeping Warranty.** The Full cream milk powder shall be fit for consumption for 12 (Twelve) months from the date of acceptance of supplies by the consignee.

5. **Hygiene.** The premises and the machineries employed for the manufacture of full cream milk powder shall be maintained in strict sanitary and hygienic conditions. The premises and machineries shall be open to inspect by the inspecting auth of consignee whenever required.

6. **Packing.** Packing in 25 kg paper bags (3-4 layers) with food grade polythene bag inside, suitable for packing of powder milk. Outer layer of the bags should preferably be white coloured. Inner polythene bag should be heated sealed at both ends. Outer layer should be properly stitched/sealed, Packing is to be done by concerned manufacturer of country of origin.



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7. Marking.

a. Bags. The following particulars shall be printed on the bags by the manufacturer concerned:

- (1) Name of Manufacturer/factory.
- (2) Manufacturers Brand Mark.
- (3) Manufacturing Batch of Code Number.
- (4) Date of Manufacture.
- (5) Date of expiry.
- (6) Description of contents (Proximate Analysis).
- (7) Net weight of contents.

8. Country of Origin. USA, Australia, New Zealand, Holland, Denmark, Canada, Germany, Norway, France, Ireland and Belgium.

9. Access Over limit (Price Reduction). Necessary price reduction (PR) will be done based on the following method:

- a. Full price reduction on access level of moisture over 4%.
- b. Full price reduction on below 25% of protein level.
- c. Full price reduction on below 26% of Milk fat.

