إعلان مناقصة

الموضوع:

يوفر مكتب المشترات عودة وتشغيل اللاجئين الفلسطينيين الإقليمي - عن طريق المناقصة التالية:

<table>
<thead>
<tr>
<th>رقم المناقصة</th>
<th>اسم المناقصة</th>
<th>موعد و مكان التسليم</th>
</tr>
</thead>
<tbody>
<tr>
<td>R22B-01-2020</td>
<td>توريكية ضخامية (سحور رمضان)</td>
<td>في صندوق المناقشات بمكتب المالية، غزة</td>
</tr>
</tbody>
</table>

التاريخ:
19/01/2020

فعلى الراغبين بالمشاركة في هذه المناقصة التوجه إلى مكتب المشترات في مكتب غزة الإقليمي (portal.unrwa.ps) للحصول على ملف المناقصة أو زيارة موقع بوابة معلومات الأولوان (www.unrwa.org)

ابتداء من يوم الأحد الموافق 19 يناير 2020

ملاحظات هامة:

1. لن يقبل أي عرض يتم تسليمه بعد الموعد المحدد أعلاه لإسهام المطاريد.
2. يجب التأكد من تسليم العينات وشهادات حفظ العمل وكتلة دخول العظام مع عرض السعر و هي عبارة عن شيك بنكي أو كفالة بنكية بقيمة 5,000 دولار أمريكي (عدم إرفاق الكفالة أو تسليم العينه بقيمة عرض السعر المقدم).
3. سيتم عقد إجتماع تمثيلي مع الموردين لمناقشة القضايا المتعلقة بالمناقشة يوم الأربعاء الموافق 29/01/2020 الساعة العاشرة صباحا في قاعة الاجتماعات في دائرة المشترات والخدمات.

لمزيد من المعلومات، يرجى التواصل مع مكتب المشترات - البطاقات بالاتصال على رقم 730828.

م. علاء الكريري
نائب مدير دائرة المشترات والخدمات
Invitation to Tender No. R22B-01-2020

Dear Sirs,

You are hereby invited to quote for the supply of the items listed on the attached Tender No R22B-01-2020, which form an integral part of this tender and are based on good faith estimates of UNRWA’s needs. UNRWA makes, however, no commitment to either meet or exceed these quantities.

Any contract resulting from this tender will be subject to UNRWA standard “General Conditions of Contract for the Provision of Goods Only “Annex IV” and the tender documents.

In the event a contract is awarded, the price specified in the contract shall, unless otherwise indicated by the vendor, remain fixed and unchanged for the duration of the contract and any extension.

This Tender does not commit UNRWA to receive or consider any bid or to award contract(s) or to pay any costs incurred in submitting bids, or in making necessary studies for the preparation thereof, or in procuring of contracting services or supplies necessary in order to complete the bid. UNRWA reserves the right to reject any or all offers received in response to the Tender and to negotiate with any of the vendors or other vendors in any manner, which UNRWA deems to be in its best interest.

This Tender contains no contractual offer of any kind. Any bid submitted will be regarded as an offer by the bidder and not as an acceptance by the bidder of an offer made by UNRWA. No contractual relationship will exist except pursuant to a written contract signed by UNRWA and the chosen bidder(s). UNRWA has the right to cancel any resulting contract upon reasonable advance notice.

Tender must be submitted on the attached Tender form No. R22B-01-2020 “Annex I” and mailed in a separate quotation envelope sealed and clearly marked “Confidential”, Tender No. R22B-01-2020 mailing address for quotations listed hereunder. Tender and sample against each quoted item must be received before the indicated time and date of tender closure at the specified mailing address for Tender designated below.

All offers must be valid for the minimum period set out below:

1. Item(s): Supply of Food parcels for Ramadan’s Sohor
2. Tender Samples: Samples are required
3. Required validity of offer: 120 days
4. Proposed delivery date: 15/04/2020
5. Proposed delivery term: DDP UNRWA NEW Rafah Warehouse
6. UNRWA has the right to split the award in accordance with the lowest bid against each item. Any bidder that does not accept award in accordance with this condition must state “ALL OR NONE” on the bid.
7. Payment terms: Within 45 days from receipt of goods and invoice.
8. Proposed currency: USD only
9. Tender Closure: 10/02/2020, at 12.00 hrs local Gaza Time
10. Mailing address:

UNRWA
Chairman, Field Tender Opening Committee
(For Finance Department)
P.O. Box 61, Gaza
P.O. Box: 18100
VAT Licence No. 757400098
91180 Jerusalem - Israel

For the purpose of hand delivery, the address is Thalathini Street, Gaza.

Please quote prices for each item without VAT and other Taxes. Refer to paragraph 2 of Annex III. Please also note that conditional offers will not be accepted.

Responses sent by fax are acceptable and should only be sent to fax No. 08-2887422 in order to safeguard the confidentiality of your response. This is only acceptable provided that your faxed response is supported by hard copies of the bid to be mailed separately to the address above clearly showing official postal date stamp prior to the closing date & time of the tender as set out above. Please also include in this mailed submission a copy of your fax message confirmation note from your fax machine showing that the faxed reply actually was sent to the correct fax No. of UNRWA and including No. of pages sent as well as the result code for the transmission.

Thank you.
Yours sincerely,

John Loeber
Head Field Procurement & Logistics Officer
UNRWA – Gaza

Supplier’s Name: ________________________
Signature: ______________________________
Tel No.: ________________________________
Date: ____________________________
Fax No.: ____________________________
# Supply of Food Parcels for Ramadan's Sohur

**Return Quotation To**

UNRWA, General Warehouse  
AL Azhar Road  
P.O.Box 61  
Gaza  

**Fax:**  
Attn. Field Procurement Office  
Gaza

**Delivery Date:**

**Delivery Terms:**

**Offer Validity:** 120 days

<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
<th>UM</th>
<th>QTY</th>
<th>U/P USD</th>
<th>T/P USD</th>
</tr>
</thead>
</table>
| 1-  | Food Parcel Contains the following items:  
NB:- All below required items will be packed in carton box (Detailed specification of th carton is attached).  
1- Halawa (Plain Halawa): 2 PCs  
2- Jam different flavours: 2 PCs  
3- Canned Foul : 5 PCs  
4- Sesame White Tahina : 1 PC  
5- Black Tea : 1 PK  
6- Processed Cheese (Yellow cheese) : 2 PCs  
7- Spreadable Cream Cheese (Feta) : 2 PCs  
8- Corned Beef: 4 Cans | Parcel | 10,000 | |
| 2-  | Dried dates ( EA= carton/plastic box of 1 Kg. ) | EA | 10,000 | |

Detailed specifications are in attached Annex II

Supplier comments:

Total amount in USD
### Detailed specifications for the food parcels of Ramadan’s Sohor

R22B-01-2020

**Annex II**

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Item Description</th>
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<tr>
<td><strong>Food Parcel Contains the following items</strong></td>
<td></td>
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<tr>
<td>1- Halawa</td>
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<td>Parcel</td>
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- The **net weight** from 450 gr to 500 gr.
- All raw materials used in the production process should meet their respective standards.
- The product shall be free of any rancid taste or smell or any other foreign taste.
- The product shall be free of insects and of their body parts and secretions.
- The product shall retain its natural characteristics, particularly the non-separation of its oil **never separating**, and it should be free of white or dark spots.
- The product shall be of a consistent texture that can be easily cut.
- The acidity percentage, expressed as citric acid shall not exceed 0.2% of the product’s weight.
- The percentage of fat (sesame oil) shall not be inferior to 25% of the weight.
- Main ingredients include tahina, natural sugar, soapwort extract. Almonds, pistachios, walnuts, dried fruits cocoa powder are optional ingredients.
- Food Additives must be used according to General Standard for Food Additives (CODEX STAN 192-1995).
- Packed in suitable container.
- The taste must be acceptable, no strange odour or rancidity and will undergo the technical evaluation committee judgement.
- Expiry date shall retain above qualities for at least 1 year from date of manufacture.
- The product must pass the laboratory tests of Palestinian Ministry of National Economy and Palestinian Ministry of Health as required by UNRWA for chemical, and microbiological.

In UNRWA inspector and quality surveyor is entitled to visit the factory and supplier warehouses at any time during the contract period to check on quality control, storage condition, cleaning and personal hygiene.
- All the submitted samples for technical evaluation must represent the intended supplied item completely and match the required technical specifications.
- Any defected samples, fake label or scanned, without label, expired, written changing on label, or any suspicious signs, the submitted samples for technical evaluation will be rejected

2- Jam

- The **net weight** from 700 gr. 750 gr.
- Jam is the product brought to a suitable consistency, made from the whole fruit, pieces of fruit, the un concentrated and/or concentrated fruit pulp or fruit puree, of one or more kinds of fruit, which is mixed with foodstuffs with sweetening properties, with or without the addition of water.
- The soluble solids content for the finished products shall in all cases be not less than 65% or greater.
- The products shall be largely free of defects such as plant material skins (if peeled), stones and pieces of stones and mineral matters. In the case of berry fruits, Dragon fruit and passion fruit, seeds

<table>
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<th>No. of PC’s</th>
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<tbody>
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<td>(2) PCs</td>
<td>(2) PCs</td>
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</table>
shall be considered a natural fruit component and not a defect unless the product is presented as “seedless”.
- The end product shall be of an appropriate gelled consistency, having normal colour and flavour appropriate to the type or kind of fruit ingredient used in the preparation of the mixture, while taking into account any flavour imparted by optional ingredients or any permitted colouring agents used. It shall be free from defective materials normally associated with fruits.
- Acidity regulators, antifoaming agents, firming agents, preservatives and thickeners used in accordance with General Standard for Food Additives (CXS 192-1995).
- Flavourings are acceptable when used in accordance with good manufacturing practices and in compliance with the Codex Guidelines for the Use of Flavourings (CXS 66-2008).
- The products shall comply with the maximum levels of the General standard for contaminants and toxins in food and feed (CXS 193-1995).
- The products shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.
- The products shall be labelled in accordance with the General Standard for the Labelling of Pre-packaged Foods (CXS 1-1985).
- The taste must be acceptable, no strange odour or rancidity and will undergo the technical evaluation committee judgement.
- Expiry date shall retain above qualities for at least 1 year from date of manufacture.
- The product must pass the laboratory tests of Palestinian Ministry of National Economy and Palestinian Ministry of Health as required by UNRWA for chemical, and microbiological.
- An UNRWA inspector and quality surveyor is entitled to visit the factory and supplier warehouses at any time during the contract period to check on quality control, storage condition, cleaning and personal hygiene.
- All the submitted samples for technical evaluation must represent the intended supplied item completely and match the required technical specifications.
- Any defected samples, fake label or scanned, without label, expired, written changing on label, or any suspicious signs, the submitted samples for technical evaluation will be rejected.

3. Canned Foul

- The net weight from 260 gr to 280 gr.
- CANNED FOUL MEDAMES must be pulses of Vicia faba, shall be designated as of a reasonably uniform colour, free from foreign flavour, clean and free from foreign material.
- Regarding to visual defects subject to a tolerance shall be reasonably free from extraneous vegetable material (EVM), free from stem ends, free from damage by insects or disease, free from mechanically damaged units, for whole beans normally developed, free from tough strings and fibrous units, and without excessive small pieces.
- Food Additives must be used according to General Standard for Food Additives (CODEX STAN 192-1995).
- Packed in well-sealed cans, and free from insects and any foreign matter.
- The used metal containers shall be free from mechanical defect and rust.
- The taste must be acceptable, no strange odour or rancidity and will undergo the technical evaluation committee judgement.
- Expiry date shall retain above qualities for at least 1 year from date of manufacture.
- The product must pass the laboratory tests of Palestinian Ministry of National Economy and Palestinian Ministry of Health as required by UNRWA for chemical, and microbiological.
- An UNRWA inspector and quality surveyor is entitled to visit the factory and supplier warehouses at any time during the contract period to check on quality control, storage condition, cleaning and personal hygiene.

(5) Cans
- All the submitted samples for technical evaluation must represent the intended supplied item completely and match the required technical specifications.
- Any deflected samples, fake label or scanned, without label, expired, written changing on label, or any suspicious signs, the submitted samples for technical evaluation will be rejected.

4- Sesame White Tahina

- **The net weight** from 420 gr to 450 gr.
- Tehena is a product obtained by grinding mature, roasted and husked sesame seeds of the species Sesame indicum L.
- Sesame seeds used in processing “Tehena” shall comply with its standard and be safe and suitable for human consumption.
- The product shall have a distinctive natural flavour and be free from rancidity.
- The product colour and texture shall become homogeneous and free from agglomeration.
- The product shall be free from extraneous and foreign matter.
- The product shall be free from artificial flavour, filling agent, colouring and bleaching agents (i.e.: niacin dioxide).
- The product shall comply with the maximum limits for contaminants and the maximum residues limits for pesticides established by the Codex Alimentarius Commission.
- The product shall be packed in containers, which will safeguard the hygienic, nutritional and organoleptic quality of the end product.
- The container shall be well filled with the product and the product shall occupy not less than 90% of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.
- The following requirements apply to the final product when prepared ready for consumption in accordance with the instructions for use.
  - The maximum content of moisture is 1.5%.
  - The minimum content of protein is 25%.
  - The minimum content of fat is 45%, as sesame oil only.
  - The maximum content of extracted oil acidity is 1.8%, as oleic acid.

- Acidity regulators, antifoaming agents, firming agents, preservatives and thickeners used in accordance with General Standard for Food Additives (CXS 192-1995).
- The products shall comply with the maximum levels of the General standard for contaminants and toxins in food and feed (CXS 193-1995).
- The products shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.
- The products shall be labelled in accordance with the General Standard for the Labelling of Pre-packaged Foods (CXS 1-1985).
- The taste must be acceptable, no strange odour or rancidity and will undergo the technical evaluation committee judgement.
- Expiry date shall retain above qualities for at least 1 year from date of manufacture.
- The product must pass the laboratory tests of Palestinian Ministry of National Economy and Palestinian Ministry of Health as required by UNRWA for chemical, and microbiological.
- An UNRWA inspector and quality surveyor is entitled to visit the factory and supplier warehouses at any time during the contract period to check on quality control, storage condition, cleaning and personal hygiene.
- All the submitted samples for technical evaluation must represent the intended supplied item completely and match the required technical specifications.
- Any deflected samples, fake label or scanned, without label, expired, written changing on label, or any suspicious signs, the submitted samples for technical evaluation will be rejected.
5- Tea

- The net weight should be 250 gr. in one package and not sachets.
- Black tea shall comply with the following:
  - Shall be of uniform colour.
  - Shall be of typical texture and appearance.
  - Shall have a typical flavour and taste.
  - Shall be free from unpleasant or repulsive odours but may have a typical aroma.
- Tea shall be in low moisture ambient stable, therefore microbiologically stable under normal storage conditions. These may be defined as max. 25° C, max. 65% RH and light protected.
- Tea is virtually free from any vegetative forms of moulds and should be free from any foreign material so far as is reasonably practicable.
- The content of acid-insoluble ash in the dry matter of tea provides information as to whether or not it may be contaminated or adulterated with mineral components such as soil or sand. According to ISO Standard 3720 the acid insoluble ash should not exceed 1%.
- Moisture level of 8% should not be exceeded. Based on ISO 1573.4.
- No extraneous matter of tea origin such as twigs, bark and stems.
- No Foreign matter which is not tea leaf, flavour used or fragments of tea plant e.g. sand, stones, metallic chips and any organic matter other than extraneous matter.
- Contaminants like any physical or chemical or biological agent, foreign matter, or any other substances not intentionally added to food which may compromise food safety or suitability are not acceptable.
- Adulterant like any material intentionally added that changes the original composition and compromises the quality and safety of black tea are not acceptable.
- Filth like any material such as, but not limited to dead insects, rodents and their derivatives are not acceptable.
- The product shall comply with the maximum levels of CODEX STAN 193 and the maximum residue limits for pesticides established by the Codex Alimentarius Commission (CAC).
- The products shall comply with the maximum levels of the General standard for contaminants and toxins in food and feed (CXS 193-1995).
- The products shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.
- The products shall be labelled in accordance with the General Standard for the Labelling of Prepackaged Foods (CXS 1-1985).
- The taste must be acceptable, no strange odour or rancidity and will undergo the technical evaluation committee judgement.
- Expiry date shall retain above qualities for at least 1 year from date of manufacture.
- The product must pass the laboratory tests of Palestinian Ministry of National Economy and Palestinian Ministry of Health as required by UNRWA for chemical, and microbiological.
- An UNRWA inspector and quality surveyor is entitled to visit the factory and supplier warehouses at any time during the contract period to check on quality control, storage condition, cleaning and personal hygiene.
- All the submitted samples for technical evaluation must represent the intended supplied item completely and match the required technical specifications.
- Any defected samples, fake label or scanned, without label, expired, written changing on label, or any suspicious signs, the submitted samples for technical evaluation will be rejected.
6- Processed Yellow Cheese

- The net weight should be 500 gr.
- Processed cheese semi hard type.
- The products shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).
- The milk used in the manufacture of the products shall comply with the Maximum Levels for contaminants and toxins specified for milk by the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995) and with the maximum residue limits for veterinary drug residues and pesticides established for milk by the CAC.
- Food Additives must be used according to General Standard for Food Additives (CODEX STAN 192-1995).
- Good quality, free from foreign materials, substances hazardous to health, excessive moisture, insect damage and fungal contamination.
- Permitted ingredients: starter cultures of harmless lactic acid and/or flavour producing bacteria and cultures of other harmless microorganisms, safe and suitable enzymes, sodium chloride, and potable water.
- Ash not more than 8%, salt not more than 4%, and Emulsifying salts not more than 3%.
- The used container shall be coated with food grade lacquer, suitable for the product, with no mechanical defect and rust free.
- The taste must be acceptable, no strange odour or rancidity and will undergo the technical evaluation committee judgement.
- Expiry date shall retain above qualities for at least 1 year from date of manufacture.
- The product must pass the laboratory tests of Palestinian Ministry of National Economy and Palestinian Ministry of Health as required by UNRWA for chemical, and microbiological.
- An UNRWA inspector and quality surveyor is entitled to visit the factory and supplier warehouses at any time during the contract period to check on quality control, storage condition, cleaning and personal hygiene.
- All the submitted samples for technical evaluation must represent the intended supplied item completely and match the required technical specifications.
- Any defected samples, fake label or scanned, without label, expired, written changing on label, or any suspicious signs, the submitted samples for technical evaluation will be rejected.

7- Spreadable white Cream Cheese (Feta)

- The net weight should be 500 gr. (2PCs of 250gr. Could be accepted)
- Each package shall be made of carton "tetra pack".
- The product shall be cheese made from cream or from skimmed pasteurized cow and buffalo milk to which cream has been added with or without further processing, and may contain no more than 0.5% stabilizing agent, and shall contain no more than 5% moisture and not less than 60% milk fat on a dry basis, and ash not more than 8%, salt not more than 4%, and Emulsifying salts not more than 3%.
- The used container shall be coated with food grade lacquer, suitable for the product, with no mechanical defect and rust free.
- The products shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).
- The milk used in the manufacture of the products shall comply with the Maximum Levels for contaminants and toxins specified for milk by the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995) and with the maximum residue limits for veterinary drug residues and pesticides established for milk by the CAC.
residues and pesticides established for milk by the CAC.
- Food Additives must be used according to General Standard for Food Additives (CODEX STAN 192-1995).
- The taste must be acceptable, no strange odour or rancidity and will undergo the technical evaluation committee judgement.
- Expiry date shall retain above qualities for at least 1 year from date of manufacture.
- The product must pass the laboratory tests of Palestinian Ministry of National Economy and Palestinian Ministry of Health as required by UNRWA for chemical, and microbiological.
- An UNRWA inspector and quality surveyor is entitled to visit the factory and supplier warehouses at any time during the contract period to check on quality control, storage condition, cleaning and personal hygiene.
- All the submitted samples for technical evaluation must represent the intended supplied item completely and match the required technical specifications.
- Any defected samples, fake label or scanned, without label, expired, written changing on label, or suspicious signs, the submitted samples for technical evaluation will be rejected.

8- Corned Beef

- The net weight should be 340 gr (+ - %5).
- Halal consisting of bovine meat, stable, suitable for human consumption and free from objectionable odours and flavours, chopped, cured, boneless and with no mechanical defects and rust free. The product shall be homogenous and uniform and free of pieces of skin, bones, teeth, hooves, horns, tendons, cartilage, parts of stomachs, hair, wool or feather or any other foreign substances.
- Food Additives must be used according to General Standard for Food Additives (CODEX STAN 192-1995).
- The taste must be acceptable, no strange odour or rancidity and will undergo the technical evaluation committee judgement.
- Expiry date shall retain above qualities for at least 1 year from date of manufacture.
- The product must pass the laboratory tests of Palestinian Ministry of National Economy and Palestinian Ministry of Health as required by UNRWA for chemical, and microbiological.
- An UNRWA inspector and quality surveyor is entitled to visit the factory and supplier warehouses at any time during the contract period to check on quality control, storage condition, cleaning and personal hygiene.
- All the submitted samples for technical evaluation must represent the intended supplied item completely and match the required technical specifications.
- Any defected samples, fake label or scanned, without label, expired, written changing on label, or any suspicious signs, the submitted samples for technical evaluation will be rejected.

9- Dried dates

- The net weight should be 1000 gr (+ - %5).
- Dates are the product prepared from sound fruit of the date tree (Phoenix dactylifera L.), which fruit:
  - is harvested at the appropriate stage of maturity;
  - is sorted and cleaned to remove defective fruit and extraneous material;
  - may be washed and/or pasteurized; and
  - is packaged in suitable containers to assure preservation and protection of the product.
- Dried or dried pitted dates in intermediate size or large size are acceptable only.
- Dates shall be prepared from such fruit and under such practices that the finished product shall possess a characteristic colour and flavour for the variety and type, be of proper stage of ripeness, be free of live insects and insect eggs and mites.
- Each KG of dates should be packed in one carton or plastic box.
- No blemishes like Scars, discoloration, sunburn, dark spots, black nose or similar abnormalities in surface appearance affecting an aggregate area greater than that of a circle 7 mm in diameter.
- No damages like dates affected by mashing and/or tearing of the flesh exposing the pit or to such an extent that it significantly detracts from the visual appearance of the date.
- No unripe dates or dates not pollinated as evidenced by thin flesh, immature characteristics and no pit in unpitted dates.
- No dirt such as dates having embedded organic or inorganic material similar to dirt or sand in character and affecting an aggregate area greater than that of a circle 3 mm in diameter.
- No insects and mites such as dates damaged by insects or mites or contaminated by damage and contamination the presence of dead insects or mites, fragments of insects or mites or their excreta. No scouring like breakdown of the sugars into alcohol and acetic acid by yeasts and bacteria.
- No mould or presence of mould filaments visible to the naked eye.
- No decay such as dates that are in a state of decomposition and very objectionable in appearance.
- A lot will be considered as meeting the quality criteria requirements of the standard when: there is no evidence of live infestation; and the sub-sample, as taken in conformity with Sub-samples for examination and testing and meets the general requirements and does not exceed the allowances for the respective defects.
- It is recommended that the product covered by the provisions of the above criteria be prepared and handled in accordance with the appropriate sections of the recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 2 (1985) Codex Alimentarius Volume 1), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.
- The product shall be free from objectionable matter, shall be free from microorganisms in amounts which may represent a hazard to health, shall be free from parasites which may represent a hazard to health, and shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.
- The products shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.
- The products shall be labelled in accordance with the General Standard for the Labelling of Pre-packaged Foods (CXS 1-1985).
- The taste must be acceptable, no strange odour or rancidity and will undergo the technical evaluation committee judgement.
- Expiry date shall retain above qualities for at least 1 year from date of manufacture.
- The product must pass the laboratory tests of Palestinian Ministry of National Economy and Palestinian Ministry of Health as required by UNRWA for chemical, and microbiological.
- An UNRWA inspector and quality surveyor is entitled to visit the factory and supplier warehouses at any time during the contract period to check on quality control, storage condition, cleaning and personal hygiene.
- All the submitted samples for technical evaluation must represent the intended supplied item completely and match the required technical specifications.
- Any defected samples, fake label or scanned, without label, expired, written changing on label, or any suspicious signs, the submitted samples for technical evaluation will be rejected.
**Carton Box**

Note: - The required items will be packed by the supplier in a carton box (specifications of the carton box shown below).

**Specifications of the carton box:**

- Color: White or brown
- Length: 45 cm (+- 5%)
- Width: 31 cm (+- 5%)
- Height: 17 cm (+-5%)
- Thickness: At least 5 slices of carton sheets.
1. Prices might be in USD

2. The supply of goods, services and works to UNRWA in Gaza and West Bank (WB) is VAT exempt. In the event that this is not the case, Paragraph 19 of the General Conditions of Contract for the Provision of Goods and/or Services will apply. Without prejudice to the applicability of all the terms and conditions of the contract under which the tender is implemented, bidders are reminded that price(s) quoted by them as the Total Price shall be deemed to include all their obligations under the contract and for all other matters and things necessary for their delivery of the goods and/or services, including all charges, overheads, and other costs of whatsoever nature.

3. Supplier must provide a valid VAT clearance letter in case of awarding with a minimum validity of 30 days. Failure to do so will result in the offer not being considered.

4. Supplier must provide VAT exempt invoices.

5. Proposed delivery term is DDP UNRWA new Rafah warehouses. Delivery period should be indicated in the offer. Any supplier who offers different delivery terms than the proposed one in the solicitation documents should mention this clearly in his offer.

6. Where the contract provides for payment in whole or in part to be made to the contractor in foreign currency or currencies, such payment shall not be subject to variations in the rate or rates of exchange between such specified foreign currency or currencies and the currency of the country in which the works are to be executed. The bidder/the contractor bear the risk of any currency exchange changes.

7. Important Note to bidder in case of contract award: Further to UNRWA’s contractual commitments to donors, the Agency will publish the following information online with regards to the procurement contract awarded to you:
   - Title of the contract/project,
   - Nature and purpose of the contract/project,
   - Your name and address and amount of the contract/project.
   If you have any concerns about publication of this information, please inform UNRWA via e-mail to CSSD@unrwa.org within three days from Tender Closing Date.

8. All bidders must visit and hereby acknowledge the below links in UNRWA’s website in relation to the below issues and if you have any concerns please inform UNRWA via E-Mail “MABU-AK1N@UNRWA.ORG” within three days before tender closing date:
   - UNRWA Procurement Policy:  
     [https://www.unrwa.org/procurement/policy](https://www.unrwa.org/procurement/policy)
   - UN Suppliers Code of Conduct:  
     [https://www.unrwa.org/procurement/suppliers](https://www.unrwa.org/procurement/suppliers)
   - Message on UNRWA’s right to publish awarded contract details online:  
     [https://www.unrwa.org/procurement/tenders](https://www.unrwa.org/procurement/tenders)
9. A bid bond (bank cheque or bank guarantee) of USD 5,000 with a validity of 120 days must be provided with the tender; otherwise the offer will not be considered. “Stamp should be added at the back of the cheque”

10. A performance bond of 10% of the contract amount for contracts that over than USD 5,000 will be requested in case of awarding.

11. Quantities in the tender are approximate and liable to change and UNRWA is not bound to purchase all quantities stated in the tender.

12. Sampling:
   12.1. Samples and certificate of MOH and National Economic lab test are required. The submitted sample must be typically representing the required items in term of both type and quantities.
   12.2. Samples are irreversible at all.
   12.3. Samples must be free of charge.
   12.4. Samples items must represent one brand only. Mixtures of more than one brand will be rejected.
   12.5. Any sample does not comply with any listed above notes in para 12 (sampling) will be rejected.
   12.6. Samples are required and they must be submitted not later than the tender closing date, otherwise the offer will not be considered.
   12.7. Samples could be submitted either to Gaza Procurement Office or UNRWA Jerusalem warehouse.

13. Offers must be valid for 120 days.

14. Any commitment of purchase the goods will be only when UNRWA issue Purchase Order under the terms this tender.

15. The awarding might be as per item. i.e (item # 1 food parcel or item # 2 Dried dates)

16. In case of awarding UNRWA will provide the contracted supplier with labels and he will be responsible to stick a label on each box.

17. In case a supplier does not deliver on time, UNRWA reserve the right to secure the goods from other sources at supplier’s expense.

18. UNRWA reserves the right to split contract award among several accepted offers.

19. UNRWA General Conditions of Contract for the Provision of Goods (Annex IV) are integral to and binding on any contractual agreement related to this ITB.

20. Pre-bid meeting will be conducted on Wednesday 29 January, 2020 at 10:00 am at UNRWA Gaza Logistics Office meeting room.

21. Suppliers outside Gaza can send their representative to join the meeting.

22. The closing date of this tender is 12:00 noon on Monday 10 February 2020, at Finance Office Tender Box, Gaza

23. For outside Gaza suppliers, copy of bid bond & Annex I have to be sent by fax for No. 00972 -828 87422 or via e-mail FTOC@UNRWA.ORG before the tender closing date. The original offer including the required bid bond and the required samples have to be submitted to UNRWA Jerusalem office before 12:00 noon on 10/02/2020 also. Suppliers outside Gaza can contact Mr. Thaer Gharabli on phone No. 00972 542325616 for more information.
Dear Sir,

We, the undersigned, acknowledge receipt of your Tender No: R22B-01-2020 of 19/01/2020 and hereby confirm that:

We intend [ ]
We do not intend [ ]

If not, please state the reasons in writing

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To submit a bid to UNRWA by the deadline date of 10/02/2020 at 12:00 hrs local Gaza time.

Yours sincerely,

Signature: .................................................................................................................................

Name: .................................................................................................................................

Name and Address of Company: ..............................................................................................

Telephone No: ........................................... Facsimile No......................................................

NOTE:
If you do not reply to invitation for three times, your standing with UNRWA will be affected.

Return this Annex only via Facsimile to: 08-2887339 latest by 08/02/2020
Attn. Head Field Procurement Office, Gaza
Gaza Field Office, P.O. Box 61.