

File No P-15025/95/10-PFA/FSSAI
Food Safety and Standards Authority of India
(Ministry of Health and family Welfare)
FDA Bhawan, Kotla Road
New Delhi-110002

Dated, 20th July, 2010

EOI (Expression of Interest)

Proposals are invited from interested public institutions/PSUs/autonomous bodies/private organizations working in the area of food safety to design mobile food labs with an objective of detecting the common adulterants/contaminants prevalent in the food items available for public use on the spot.

Background

Food Safety and Standards Authority of India is a regulatory body of the Government of India in the area of food safety, set up by an Act of Parliament (FSS Act, 2006) to ensure safe and wholesome food to the citizens of the country. Besides checking adulteration, one of the mandates of FSSAI is to promote general awareness on food safety in the country among various stakeholders including food business operators and common public, etc. To achieve these objectives, FSSAI proposes to promote Mobile Food Labs in the Country designed by using state-of the-art technology.

The purpose of Mobile Food Labs is to take process of food testing to the door steps of the consumers and others. These labs will visit the local markets, households, restaurants, godowns, schools and other public places, conduct tests on the spot and declare the result, thereby creating awareness among the people and also furnish feedback to the food safety authorities. The information collected by these Labs will be useful in maintaining surveillance and could also be utilized by the Food Safety Officers, Laboratories and others involved in Food Safety regulation.

The Mobile Labs are expected to be positioned at various locations in the country, including Delhi on the basis of risk assessment. The Food Authority will firm up specifications for Mobile Safety Labs and pass them on to State Governments/Central Government Departments/Divisions who may procure these labs as and when required. Such labs may also be procured by FSSAI for being positioned in the Regional Offices of FSSAI in due course.

Services Required

1. To design, and later procure and integrate, a mobile platform, not bigger than a van/ minibus/ truck (*), by using state-of the-art equipment for testing of various chemical/biological contaminants listed out below.
2. The equipments installed should be able to perform tests in a cost effective manner to give quick, accurate and reliable results and preferably be capable of multi-tasking so as to occupy minimum space.
3. To train personnel to operate the Mobile Food Lab and carry out day to day analysis/determining contaminants in the food items collected for testing.
4. To supply the required proprietary chemicals/consumables, spare parts, technical knowhow for day-to-day maintenance/ operation of lab for a specified period.
5. A good and reliable after sales support system within the country

*(*Note: The mobile platform could be any one of these. The mobile platform proposed may take into account road conditions/mobility in difficult areas. The platform may be decided depending upon this as well as the equipments proposed to be installed and their efficacy.)*

Indicative list of tests to be conducted

Common Adulterants:

- Argemone oil, Mineral oil (white oils and petroleum fractions), rancid oil in edible oils and fats
- *Vanaspati, rancid ghee, animal fat, synthetic colour in Ghee*
- Kesari dal (*Lathyrus sativus*) in Pulses
- Lead chromate and Metanil Yellow in Turmeric powder, Sudan dyes in Chilli powder etc
- Neutralizers, detergent, baking powder, urea etc in milk
- Saw dust in tea powder, papaya seeds in Black peeper, Chicory in coffee

Chemical contaminants

- Added colouring matter wherever applicable (Non Permitted dyes)
- Artificial sweeteners in fruit beverages
- Metal contaminants (Pb, As, Cd, Hg)
- Crop contaminants (Aflatoxins)
- Pesticide residues
- Preservative level in soft drinks

Microbiological Parameters including *Food Borne Pathogens*

- *Coliform*
- *Escherichia coli*
- *Escherichia coli O157:H7*
- *Staphylococcus aureus*
- *Salmonella*
- *Shigella*
- *Bacillus cereus*
- *Vibrio parahaemolyticus*
- *Listeria monocytogenes*
- *Clostridium perfringens* & *Clostridium botulinum* in canned products

Assessment of Water Quality:

- *Coliform, Escherichia coli*
- pH, Alkalinity, chloride, free chlorine, Hardness
- Hydrogen sulphide, Iron, Lead, Nitrate/Nitrite, sulphate, copper, Flouride, metal contaminants and pesticide residues

Apart from the above, considering the Indian conditions and ground realities, proposals might indicate about the tests that can be carried out for detecting common adulterants in commonly used food items and ingredients in the Country. The details of the food items/ingredients, tests that can be conducted and the adulterants which can be detected can be mentioned separately in the proposal.

Proposals may also be submitted for Mobile Labs which can be utilized to check adulteration and generate awareness about various issues connected with Food Safety & Hygiene (e.g detection of microorganisms through RLU measurement etc)

Application Deadline

Interested parties may submit their project proposal giving objectives, tests proposed to be conducted, dimensions of Mobile Labs, lay-out of various equipments along with specifications, validation and consumables/chemicals, etc or awareness creation as envisaged through the proposed Mobile Lab as outlined below. The Proposals should be addressed to Director (Administration), Food Safety and Standards Authority of India, Room No.311, 3rd Floor, FDA Bhawan, Kotla Road, New Delhi so as to reach by **31st August, 2010.**

Application format, procedure and Details

The proposals should be accompanied by a non-refundable application fee of Rs.5, 000. The proposals should contain the following details:

- 1) Company Profile
- 2) Tests proposed to be conducted along with time lines.
- 3) List of equipments along with specifications and usage.
- 4) List of chemicals/reagents/consumables required along with number of tests which can be conducted and other details (such as whether these are proprietary items etc).
- 5) Tests/ procedures that can be conducted for creating awareness about Food Safety & Hygiene
- 6) Nature, dimensions & Layout of Mobile Lab.
- 7) Time period within which the mobile lab could be assembled and provided for operation.

At any time before the submission of EOI, the Authority may, for any reason, whether at its own initiative or in response to a clarification requested by the service provider, carry out amendments(s) to this EOI document. The amendment will be made available in our website (www.fssai.gov.in) and will be binding on them. The Authority may at its discretion extend the deadline for the submission of proposals.

The Authority has a process to shortlist the interested parties and only the shortlisted parties would be called to make a presentation before the Technical Committee of the Authority. Based on the proposals, presentations & feedback, FSSAI would firm up specifications and these specifications would be supplied to State Governments, Central Government Departments or other organizations who may be interested in buying such Mobile Food Labs. These agencies may follow their own procedure and procure these Labs.