GOVERNMENT OF MEGHALAYA
OFFICE OF THE COMMISSIONERATE OF FOOD SAFETY
LOWER LACHUMIERE, MEGHALAYA, SHILLONG

Letter no. CFSM/FSSA/SFTL/admin/2026/25 Dated Shillong, the 21th August 2026

NOTICE INVITING TENDER

Sealed bids under two bid systems, are invited by the office of the **Commissioner of Food Safety, Commissionerate of Food Safety, Government of Meghalaya, Shillong**, for **URGENT SUPPLY AND INSTALLATION OF INSTRUMENTS at STATE FOOD TESTING LABORATORY, PASTEUR HILLS, SHILLONG** as per terms and conditions mentioned in the tender document from experienced Government registered/Authentic supplier.

DATE OF COMMENCEMENT OF SALE OF BID DOCUMENT:	**21.08.2026**
LAST DATE & TIME FOR RECEIPT OF BID:	**02.09.2026**
TIME AND DATE OF OPENING OF BID:	**02.09.2026**
PLACE OF OPENING OF BID DOCUMENTS:	**Addl Secretariat, Room No: 315**
COST OF TENDER DOCUMENTS:	**₹500**

Sd/-
Commissioner of Food Safety
Government of Meghalaya

A complete set of bidding documents may be purchased by any interested eligible bidder on payment of the cost of tender documents (non-refundable) of the Rs 500/- in the form of Demand Draft/AC payee cheque, in favour of the **Commissioner of Food Safety, Government of Meghalaya, Shillong** on the above-mentioned dates from 10:00 am to 5:00 pm.

A. ELIGIBILITY CRITERIA :

i. Bidder shall be either a manufacturer of Laboratory Equipment/Items or authorized dealer/distributor of a manufacturer. The Bidder shall clarify/state whether he/they are manufacturer, accredited agent or sole supplier indicating principal's name & address.
ii. Dealership/Authorization from principal company.
iii. Authorized distributor/dealer should have government/private supply experience of minimum 4 years. Bidder shall have to furnish all necessary experience certificates.
iv. Up to date and valid Trading License for Non-Tribal Bidder from Khasi Hills Autonomous District Council. No work will be allotted to Non Tribal bidder, except under a valid Trading License issued by the Khasi Hills Autonomous District Council, Shillong. if not available while submitting their tender, the bid stands cancelled.
v. Any firms/ entity that has been blacklisted by any department of the Govt of Meghalaya will stand cancelled.
vi. GST registration and Up-to-date GST clearance certificate
vii. PAN details
viii. Bidder must also submit a Bank Solvency Certificate of having a liquidity of minimum Rs 1.5 Crore (Rupees. One Crore fifty lakhs)

B. GENERAL CONDITIONS:

i. A complete set of bidding documents may be purchased by any interested eligible bidder on payment of the cost of tender documents (non-refundable) of Rs 500/- in the form of AC payee cheque or Demand Draft in favour of **the Commissioner of Food Safety, Government of Meghalaya, Shillong.** The Bidding document may be obtained during office hours on all working days. Tender document without Money Receipt for the cost of the Tender Document will not be accepted.
ii. The bidders will have to submit their tenders in the office of the **State Food Testing Laboratory, Commissionerate of Food Safety, Pasteur Hills, Shillong-1**, and the bid will be opened as notified in the presence of the intending bidders. No tender will be accepted beyond the time schedule as mentioned in the tender document.
iii. The bid and all correspondence and documents shall be in the English language.
iv. The tender document in not transferable.
v. The tender document shall be signed by the bidder in all the pages with official seal as a token of having understood and accepted all terms and conditions as mentioned in the tender document.
vi. Samples/catalogues of the items must be submitted along with the bid by the bidder at the time of bid submission at their own cost. Samples/catalogues shall have to be passed by the purchaser before accepting the rates or awarding the contract. In case of non-compliance or defects, the purchaser reserves the right to disqualify the bid.
vii. The Price Bid of only items which have been found to be technically suitable will be considered for price comparison and rate evaluation.
viii. The firm must have an average annual turnover of Rs. 2 crores of last 3 years
ix. The decision of the Committee on technical suitability and quality shall not be opened for discussion. Every bidder must go through the terms and conditions of bid carefully and understand them before submitting the Bid. No excuse that the conditions have not been read or understood will be entertained later.
x. No Bidder shall be allowed at any time and on any ground whatsoever, any claim for revision or modification of the rate quoted by them during the contract period.

C. SERVICE AND WARRANTY MAINTENANCE

i. Warranty Maintenance: The equipment supplied shall be covered under comprehensive warranty, and any maintenance or repair arising during this period including replacement of parts if any, shall be carried out by the supplier at his own cost without any cost liability on the client user. Due consideration will be given to those bidders who provide the duration of warranty period.
ii. Response Time for Breakdown calls: Maintenance personnel shall attend to the breakdown within 72 hours of reporting the fault. Certificates / Service Reports to this effect to be submitted accordingly.
iii. Warranty of minimum 1 year should be given.

D. TECHNO -COMMERCIAL BID COVER A

1) Money Receipt for the cost of the Tender documents to be submitted along with the Tender.
2) EMD amount Rs.10000 in favour of **Commissioner of Food Safety, Government of Meghalaya, Shillong**. Refundable after completion of work.
3) Authorization from the manufacturer/distributor for the items quoted or as applicable if bidder is an authorized agent of manufacturer.
4) Current & GST Certificate and up to date GST clearance Certificate
5) Bidder contact details along with the name of Proprietor/ Director, address, telephone and fax numbers, e-mail id, bankers and bank account to be furnished (Solvency Certificate)
6) The firm must give an affidavit on a non-judicial stamp paper of Rs 10/- attested by the Notary Public (in original) that there is no vigilance/ CBI case and arbitration cases with the Government of Meghalaya pending against the firm/ supplier. (Annexure D).
7) Each page of the bid document shall be duly signed by the bidder with official seal as an acceptance of all the terms and conditions as laid down in the document.
8) Technical Compliance Statement to be submitted as per Technical Specifications (Annexure A). Deviations if any to be mentioned clearly. However Purchaser reserves the right to accept or reject such deviations.
9) Supply Order copies of the Institution supplied by the Bidder .
10) Tenderers and Manufacturer should give an undertaking stating that "The equipment being offered is the latest model as per the specifications and the spares for the equipment will be available for a period of at least 5 years after the warranty period.
11) Check list to be filled up and signed Annexure E.

All the important documents mentioned above along with duly filled in Undertaking of Agreed Terms and Conditions, shall be submitted in separate sealed cover super scribed as:

COVER A - TECHNICAL BID: BID DOCUMENT FOR URGENT URGENT SUPPLY AND INSTALLATION OF INSTRUMENTS, at STATE FOOD TESTING LABORATORY, SHILLONG

E. PRICE/FINANCE BID – COVER B"

i. Bid shall be type – written and correction, if any, in the bid shall invariably be attested with full signature by the bidder with date failing which the bid shall be considered ineligible for evaluation. No correction is allowed in price bid format.
ii. The rate quoted per unit shall be the landed cost at destination, inclusive of packing, forwarding, Custom duty, Excise Duty, GST, Freight, Insurance etc. All applicable taxes shall be indicated in the Tender.

iii. The GST rate will be applicable as per existing rate. Rates of items quoted shall be furnished as per format indicated in Annexure B. The list shall specifically indicate the manufacturer. Failing which the tender application shall be rejected. Format of the financial bid should be strictly adhered.

iv. Rates of all items should be given however the amount for the complete scope of supply, installation and commissioning under this tender, will be evaluated as L1. The Grand Total Amount shall be the sum total of all equipment, accessories, consumables, services, taxes, duties, packing, forwarding, freight, insurance and all other charges required for complete execution of the work. Individual item-wise or component-wise rates/prices shall not be quoted and shall not be considered for financial evaluation. The financial evaluation and determination of the lowest evaluated bidder (L1) shall be based solely on the single consolidated Grand Total Amount.

v. Each page of the price bid shall be duly signed by the bidder with official seal.

The bidder shall submit the price quotations in a separate sealed cover super scribed as:

COVER B PRICE BID: BID DOCUMENT FOR URGENT SUPPLY AND INSTALLATION OF INSTRUMENTS, at STATE FOOD TESTING LABORATORY, SHILLONG.

#NB: The Cover 'A' and Cover 'B' shall be separately sealed and both these covers shall be put in another sealed cover super scribed as:

BID DOCUMENT FOR URGENT SUPPLY AND INSTALLATION OF INSTRUMENTS, at STATE FOOD TESTING LABORATORY, SHILLONG.

F. OPENING OF BIDS

1) Bid shall be opened at the office of Conference Room of Commissioner of Food Safety, Commissionerate of Food Safety, Government of Meghalaya, Shillong on the date and time specified in presence of the intending bidders or their authorized representatives.
2) The bidders/representatives who are present in the opening shall sign evidencing their attendance.
3) Price quotations of only those bidders who have submitted all required and up-to date documents shall be considered. Bids which do not meet the basic requirement as prescribed in the bid document are liable to be treated as non-responsive and will be summarily ignored.
4) Bids should be furnished in Two bids as follows–
   a. Technical Bid General Documents Bid
      i. All necessary certificates such as GST/Authorization/ ISO Etc.
      ii. All Necessary details of products as per Annexure A
   b. Financial Bid
      i. All necessary details as per Annexure B

G. BID EVALUATION

Tenders will be evaluated with reference to various criteria and one of such criteria is QUALITY of the products offered, Adherence of product specifications to the prescribed specifications given and the rate per unit (total landed price including taxes, freight to destination etc.) Conditional discounts shall not be taken into account for subject to price comparison.

H. CHANGES/REVISION IN RATES

No bidder will be allowed at any time on any found whatsoever, to claim revision or modification in the rates quoted by him. The representation of the bidder that computation/typographical or clerical error etc. has been committed in the bid and request for revision on such plea shall not be entertained after opening of the bid.

I. RIGHT TO REJECT TENDER

i. The office of the Commissioner of Food Safety, Commissionerate of Food Safety, Government of Meghalaya, Shillong reserves the right to accept/ reject the given Instrument if fail to comply. Every bidder must go through the terms and conditions of bid carefully and understand them before submitting the Bid. No excuse that the conditions have not been read or understood will be entertained later.

ii. The office of the Commissioner of Food Safety, Commissionerate of Food Safety, Government of Meghalaya, Shillong will be at liberty to terminate, without assigning any reason, the contract either wholly or in part. The bidder will not be entitled to any compensation whatsoever in respect of such termination.

iii. The Successful Bidder may not sublet or substitute the approved brands or manufacturer with goods manufactured by other companies or manufacturers. Any action on part of the successful bidder to substitute the items without the prior approval of the concerned authority will invite breach of contract and forfeiture of Security Deposit besides being blacklisted for supply to Government of Meghalaya and be liable for any action taken up against the bidder as may be deemed appropriate by the concerned authority.

iv. Any attempt on the part of the Bidders or their agents to influence the department in their favor by personal canvassing with the officers concerned will disqualify the bid.

v. The Commissioner of Food Safety, Commissionerate of Food Safety, Government of Meghalaya, Shillong is not bound to accept the lowest quoted rates and reserves the right to reject any tender or part thereof without assigning any reason and without any liability or liquidated damages.

J. STATUTORY TAXES/ DUTIES

In case of any enhancement of GST due to Statutory Act of the Government, after date of submission of the bids and during the contractual delivery period, additional or fresh levies so imposed will be allowed to be claimed as extra without any change in the price structure approved under the bid. For this purpose, the supplier shall produce a certificate from the authority concerned certifying that the item supplied falls under particular tariff resulting in additional / fresh levies for the supplied item. However, the same shall not be borne by the purchaser in case such levies become applicable after expiry of the contractual delivery period stipulated in the contract. However, this will be restricted to claims of GST only and not claims of enhancements of other duties/cess/levies etc.

Further, in case a successful bidder has been enjoying Excise Duty exemption on any criteria and at a later date, during currency of the contract, even if excise Duty become chargeable on

goods manufactured, the same shall be to the supplier's account and shall not be borne by the purchaser.

K. ANNULMENT OF AWARD, FORFEITURE OF SECURITY DEPOSIT & FRESH AWARD

i. Failure of the successful bidder to comply with the requirements of the tender document or failure to supply the items within the time schedule shall constitute sufficient grounds for the annulment of the award and forfeiture of the bid security.
ii. Under such a situation, the proposal may be reviewed for award of the order on the next lowest evaluated technically qualifies bidder or go for a fresh bid depending on the circumstance. In case it is decided to go for the next lowest bidder, negotiation may be considered to bring down their price nearer to the originally evaluated & lowest bidder.

L. DELIVERY CONDITION

i. The supply and installation of items shall be completed within 45 days from the receipt of the Supply Order and the same shall be duly receipted.
ii. Damaged, Breakage items etc., will not be accepted under any circumstances.
iii. Failure to execute an agreement within the contract period on the part of the successful bidder or withdrawal of his bid after the intimation of acceptance of bid has been sent to him or failure to comply with the contract owing to any other reason will entail cancellation of his contract. Also, the Earnest Money Deposit paid by him along with his bid will be forfeited and the bidder will also be liable for all damages sustained by the Commissioner of Food Safety, Commissionerate of Food Safety, Government of Meghalaya, Shillong, by reason of such breach.

M. LOCAL CONDITIONS

It will be imperative on each bidder to fully acquaint himself of all local conditions and factors that would have any effect on performance of the contract. The purchaser shall not entertain any request for clarifications from the bidder regarding such local conditions nor shall accept any offer or conditional to the local factors. No request for any change of price extension of time schedule of delivery of goods shall be entertained after purchaser accepts the bid.

N. WAIVAR/ ALTERATION

Bidders request for waiver, alteration etc. in respect of bid document fee. EMD, performance security etc. shall not be entertained and hence no formal reply shall be given for such requests.

O. LAWS GOVERNING THE CONTRACT & JURISDICTION

The contract shall be governed by the laws in force in India. In the event of any dispute arising out of the tender such dispute would be subject to the jurisdiction of the Arbitrator to be mutually decided in accordance with the Arbitration & Conciliation Act, 1996 within the city of Shillong only.

The office of the Commissioner of Food Safety, Commissionerate of Food Safety, Government of Meghalaya, Shillong or authorized representative shall be the final authority in all disputes and decision will be binding on all concerned.

ANNEXURE A:

SPECIFICATIONS

Sl No.	Items	Quantity	Specification
1.	Milk Analyser	1	**Milk Analyser** -Ultrasonic milk analyzer for rapid analysis of raw and processed milk without the use of hazardous chemicals or reagents. The instrument shall be compact, portable, and suitable for laboratory and field applications. -The instrument shall measure at least Fat, SNF (Solids-Not-Fat), Density, Protein, Lactose, Added Water, Freezing Point, Salts, and Milk Temperature. -The analyzer shall have a minimum measuring range of: -Fat: 0.01–25% -SNF: 3–40% =Density: 1000–1160 kg/m³ -Protein: 2–15% -Lactose: 0.01–20% -Accuracy shall be ±0.06% for Fat and equivalent or better for other parameters. -The instrument shall provide rapid analysis, require only a small milk sample volume, support user calibration, include cleaning cycle monitoring, and provide results on an easy-to-read display. It shall support data communication through RS-232 or equivalent interface. -The analyzer shall operate on 100–240 V AC and/or 12 V DC, consume ≤30 W, weigh not more than 3 kg, and be housed in a durable corrosion-resistant enclosure suitable for continuous laboratory use.
2.	Fume hood	2	Construction Material: SS304 Stainless Steel Dimension - 4 ft Internal Size: 1325Wx650Dx1200H External Size: 1525Wx900Dx1370H Type: Ductless Fume Hood (Internal Filtration) Work Surface: Granite top with PP sink

			Front Sash: Vertical sliding toughened safety glass with counter-balanced mechanism Lighting: LED / Fluorescent light fitted inside working chamber Blower System: High-speed centrifugal motor blower Filtration: Internal filtration system suitable for ductless operation Electrical Supply: 220–240 V AC, Single Phase, 50 Hz Power Connection: Supplied with cord and plug Sockets & Switches: 15/5 Amp modular switches and socket Gas & Utility: Gas cock and water tap provided Storage: Under-work cabinet for storage and service access
3.	Chondrometer	1	-Manual grain chondrometer (hectolitre weight apparatus) for determination of bulk density (kg/hl) of cereals and grains such as wheat, rice, paddy, barley, maize, oats, millets, and pulses, suitable for food testing, seed testing, and grain quality control laboratories. -The apparatus shall be manufactured from high-quality stainless steel with a corrosion-resistant finish and shall include a 500 mL calibrated measuring cylinder, filling hopper, cylindrical weight, skimming knife, and prefilling container. -The instrument shall be supplied with a digital weighing balance having a minimum 2000 g capacity and 1 g readability for accurate determination of hectolitre weight. -The system shall be supplied complete with canvas carrying case, hectolitre conversion chart, and all accessories required for immediate operation and routine laboratory use.
4.	Automatic Fibre Analyser	1	- Bench-top rapid fibre analyser based on the fibre bag method, suitable for determination of Crude Fibre, Neutral Detergent Fibre (NDF), Acid Detergent Fibre (ADF), and Acid Detergent Lignin (ADL) in food, feed, cereals, spices, and agricultural samples. - The instrument shall process a minimum of 8 samples simultaneously in a single analytical run. - Sample size shall be 0.5–3.0 g, with a measuring range of 0.1% to 100% fibre. - Shall incorporate automatic agitation using a radial flow stirrer or equivalent to ensure efficient reagent circulation and uniform extraction. - Shall include a minimum 3 L reagent beaker with a drop-in coupling mechanism for secure alignment and leak-free operation. - Complete fibre extraction cycle shall be approximately 120 minutes or less, with reproducibility better

			than 1%. - The system shall be a non-pressurized design with process completion indication through an audible buzzer or equivalent safety alert. - Operate on 200–240 V AC, 50–60 Hz, with total power consumption not exceeding 900 W. - Compact bench-top instrument with corrosion-resistant construction, suitable for continuous laboratory operation in food and feed testing laboratories. -The analyser shall be supplied complete with fibre bags, starter accessories, operating manual, installation, user training etc
5.	Flash Point Apparatus	1	-Semi-automatic Flash Point Apparatus for determination of the flash point of edible oils, solvents, and related samples. The instrument shall comply with ASTM D93, ISO 2719, IP 34, and IS 1448 (Part 21) or equivalent international standards. -The instrument shall operate over a temperature range from ambient (or room temperature) to at least 370°C, with a digital electronic temperature controller having an accuracy of ±0.5°C or better. -The apparatus shall have an electrically heated system (with optional gas heating), equipped with an electric motor-driven stirrer having dual-speed operation (approximately 90–120 rpm and 250 rpm) and an energy regulator or equivalent temperature control. - The instrument shall be supplied complete with a Pensky-Martens closed cup, lid assembly, ignition device, flame application mechanism, cooling arrangement, and all accessories required for routine testing. -The apparatus shall operate on 220–240 V AC, 50/60 Hz, single-phase power supply and be of robust laboratory construction suitable for continuous operation in quality control and testing laboratories. -The system shall be supplied complete with an operating manual, standard accessories, installation, user training etc
6.	Howard Mold Counter	1	- Howard Mold Counter (Howard Mold Counting Chamber) for microscopic determination of mold filaments in processed food products such as tomato paste, tomato puree, ketchup, fruit pulps, jams, sauces, juices, and similar products, in accordance with AOAC, FDA BAM, FSSAI, or equivalent standard methods. - The counting chamber shall be manufactured from high-quality optical glass with optically plane surfaces. The chamber shall have a 15 × 20 mm counting platform with a 0.1 mm chamber depth to ensure accurate and reproducible mold counting.

			- The chamber shall incorporate engraved parallel calibration lines or equivalent reference markings to facilitate microscope calibration and accurate field measurement during mold counting. - The instrument shall be supplied complete with thin and thick precision cover glasses, protective storage/carrying case, operating manual, and all accessories required for immediate operation. - The Howard Mold Counter shall be compatible with standard laboratory binocular or trinocular microscopes operating at approximately 90×–125× total magnification for routine mold count analysis.
7.	Glassware washer/dryer	1	-Bench-top/front-loading laboratory glassware washer-dryer for automated washing, rinsing, thermal disinfection, and drying of laboratory glassware including beakers, flasks, cylinders, pipettes, bottles, funnels, and similar laboratory items. Suitable for food, pharmaceutical, environmental, research, and quality control laboratories. -Wash chamber and inner door shall be manufactured from AISI 304 stainless steel or better, with corrosion-resistant external panels and durable laboratory-grade construction. -The system shall provide minimum two independent washing levels with removable racks/baskets and shall be capable of accommodating different types of laboratory glassware through interchangeable accessories. -The washer shall provide programmable washing cycles with wash temperatures up to 85°C or higher, followed by active thermodynamic hot-air drying or an equivalent drying system. -The instrument shall have a microprocessor-based electronic control system with a digital display and a minimum of 7 pre-set wash programs, with provision for user-programmable cycles. -The system shall include integrated peristaltic pumps for automatic dispensing of liquid detergent and neutralizing agent, or an equivalent automatic chemical dosing system. -The washer shall include an integrated water softener with salt-level indication and provisions for connection to cold water and demineralized water supplies. -The system shall include an electronic door locking mechanism, over-temperature protection, leak protection or equivalent safety features, and automatic cycle completion indication. -The instrument shall operate on 230 V AC single-phase or 400 V AC three-phase, 50 Hz, with power requirements suitable for laboratory installation.
8.	Micron Sieve	1	Laboratory Fine Test Sieve having nominal aperture/pore size of 75 µm (200 mesh)**,** constructed with stainless-steel frame and stainless-steel woven wire cloth**,** with 8-inch (approx. 203 mm)

			diameter and full height of 2 inches (approx. 50.8 mm**)**; shall conform to ASTM E11 specifications, with wire-cloth measurements traceable to NIST**.**
9.	Colorimeter	1	Colorimeter -Microprocessor-based Digital Photoelectric Colorimeter suitable for quantitative analysis in food, water, environmental, pharmaceutical, agricultural, and quality control laboratories. The instrument shall measure % Transmittance (%T), Absorbance (Abs), Concentration (Conc.), and K-Factor. -The instrument shall have a white LED light source, hermetically sealed silicon photodiode detector, and eight optical interference filters mounted on a rotating turret covering the wavelength range of 400–700 nm with nominal filter wavelengths of 420, 440, 490, 520, 540, 570, 600, and 700 nm. -The instrument shall have a 2-line, 16-character LCD display with a photometric range of 0–100% Transmittance and 0–1.999 Absorbance or better, and a minimum absorbance resolution of 0.001 Abs. -The colorimeter shall require a minimum sample volume of 1 mL and shall be suitable for use with standard glass test tubes and optical glass cuvettes.- The instrument shall operate on 230 V AC ±10%, 50 Hz and shall include a printer interface or equivalent data output for result documentation. -The instrument shall be supplied complete with glass cuvettes, test tubes, dust cover, operating manual, power cord, and all accessories
10.	Automatic Kjeldhal Distillation unit	1	- Microprocessor controlled automatic distillation, steam addition, alkali addition, boric acid addition and auto tube drainage. - Pre-defined editable user storage program. - The unit can work with distilled water can or direct tap water with water softener. - Body constructed of glass reinforced polymer for enhanced durability. - Programmable reaction time with continuous real-time monitoring of steam temperature, display during water filling and other parameters. - 7-inch touch screen display with tube capacities of 250 mL and 400 mL. - Reagent level sensors. - Removable bottom tray for extra protection against acidic attack. - Threaded tube connectors for quick removal of glass components for maintenance. - Auto process stop in case of accidental access door opening, with process resuming after door closure. - Auto tube insert error indication. - Easy water and steam drainage from the boiler for effective steam generation. - Single-touch, precise addition of alkali at any point during the distillation cycle without interrupting the process. - Automatic steam dosing in test tube, user selectable from 10% to 100%.

			- Combined bulb and coiled condenser with condensing surface area of 550 sq. cm, SS304 steam generator and heat delay of less than 240 seconds. - Distillation time of 5 minutes for recovery of more than 99.5% and collection volume above 125 mL. - Configurable chemical reagent volume with an accuracy of ±0.1 mL. - One-point calibration of water and NaOH pumps and two-point calibration for acid pump with accuracy of 0.1 mL. - Auto documentation of cycles and hours of usage with service and maintenance alerts. - Password protection and SELV protection. - Inbuilt nitrogen calculator with nitrogen and protein in different formats. - Interface provided for connectivity to printer or PC. - Full process visibility and monitoring through glass splash protector. - Nitrogen recovery >99.5%, reproducibility ±1%, RSD <1%, nitrogen levels of 1–200 mg with LOD ≥0.1 mg of nitrogen. - Relevant SOPs and application lab support. - Physical demo after successful technical qualification.
11.	ELISA READER	1	-Fully automatic ELISA microplate reader suitable for 96-well and 48-well microplates for quantitative and qualitative ELISA assays in food, veterinary, clinical, pharmaceutical, and research laboratories. -Eight-channel optical fibre measuring system with single- and dual-wavelength measurement capability and a silicon photodiode detector. -Wavelength range of 400–850 nm with standard filters of 405, 450, 492 and 630 nm, and provision to accommodate additional filters. -Measurement range 0.000–4.000 Abs, resolution 0.001 Abs or better, accuracy ±0.008 Abs, and reproducibility ≤0.2%. -Reading time of ≤3 seconds for a 96-well plate in single-wavelength mode and ≤6 seconds in dual-wavelength mode. -Compatible with flat-bottom, U-bottom, and V-bottom ELISA microplates. -Capable of storing at least 200,000 test results and 500 test protocols, with calculation modes including cut-off, absorbance, standard curve, qualitative, and quantitative analysis. PC connectivity and dedicated software shall be provided. -Minimum 5.7-inch colour LCD touchscreen, with USB and RS-232 interfaces, integrated software, and

			built-in or external thermal printer support. -Operate on 100–240 V AC, 50/60 Hz, suitable for standard laboratory electrical supply. -
12.	ELISA WASHER	1	-Fully automatic microplate washer suitable for washing 96-well ELISA microplates used in food testing, clinical diagnostics, veterinary, biotechnology, pharmaceutical, and research laboratories. It shall be compatible with flat-bottom, U-bottom, and V-bottom microplates. -The system shall provide plate mode and strip mode washing with programmable selection of 1–12 strips. -Wash volume shall be adjustable from 50 µL to 3000 µL per well or better. -Residual liquid remaining after washing shall be ≤1 µL per well to ensure efficient washing and minimize carry-over. -The instrument shall provide 0–99 programmable wash cycles, 0–3600 seconds soak time, 0–600 seconds shaking time, and adjustable dispensing/aspiration parameters. -The washer shall be supplied with 8-channel and/or 12-channel stainless-steel manifolds with automatic positioning and clog-resistant design. -The instrument shall store at least 100 user-defined washing protocols with recall capability. -Microprocessor-controlled system with membrane keypad or equivalent user interface and digital display for programming, monitoring, and operation. -Operate on 198–242 V AC, 49–51 Hz or equivalent standard laboratory power supply. -
13.	Hot Plate	1	-Bench-top digital laboratory hot plate with a ceramic-coated stainless-steel rectangular top plate of approximately 40 × 25 cm (16" × 10"), mounted on a powder-coated mild steel body with non-slip rubber feet. The top plate shall be corrosion-resistant, chemically resistant, and easy to clean. -The hot plate shall have a minimum power rating of 1200 W and provide a temperature range from Ambient +5°C to at least 350°C, with PID-based temperature control, ±1°C accuracy, and 1°C resolution or better. -The instrument shall have a digital PID temperature controller with an LED display showing both set and actual temperatures. It shall support external PT100 temperature probe operation for direct measurement and control of the sample temperature.

			-The hot plate shall operate on 220–240 V AC, 50/60 Hz, and include overload protection, over-temperature safety features, and CE certification or equivalent.
14.	RTPCR	1	Sample block: touch – Silver sample block with gold coating; 96 wells suitable for 0.1 mL and 0.2 mL consumables with optical sealing. Sample block: – Aluminium sample block with alloy; 384-well microplates with optical sealing. Sample volume: – 5–100 µL. Sample volume: – 2–30 µL (5–20 µL recommended). Heating rate: – Maximum 8 °C/s; average 7 °C/s. Heating rate: – Maximum 4 °C/s; average 3 °C/s. Cooling rate: Maximum 5.5 °C/s; average 4.5 °C/s. Cooling rate: – Maximum 2 °C/s; average 1.5 °C/s. Temperature setting range: 4 °C to 99 °C. Temperature uniformity: ±0.15 °C at 55 °C (after 15 s). Temperature control accuracy: ±0.1 °C. Gradient capability: – 0.1 °C to 40 °Cover 12 columns (Linear Gradient Tool). Gradient capability: – 0.1 °C to 24 °Cover 24 columns (Linear Gradient Tool). Light source: 7-chip long-life power LED. Optical detection: Highly sensitive PMT (Photo Multiplier Tube). Excitation/detection range: 440–670 nm / 505–730 nm. Including UV-A module: 360–670 nm / 460–730 nm. Multiplex capacity: Up to 6 targets simultaneously; no passive reference necessary. Filter configuration: Flexible filter configuration with 6 positions in the device. Sensitivity: Detects 1 copy of target sequence. Dynamic range: 10 orders of magnitude. Control and analysis software: PC-based or touchscreen-based version. Connectivity: USB and Ethernet. Footprint (W × D × H): 30.4 cm × 31.5 cm × 58.7 cm (12" × 12.4" × 23.1").
15.	Gel Electrophoresis System	1	1. Mini Horizontal Gel Electrophoresis Unit Type: Mini horizontal gel electrophoresis system with in-built removable power supply Application: Suitable for nucleic acid electrophoresis Input Power: AC 200–240 V, 50–60 Hz Selectable Output Voltage: DC 35 V / 50 V / 100 V Maximum Power: 40 W Tank Dimensions: Approximately 11 × 12.1 × 4.3 cm

			Maximum Buffer Volume: 230 mL Timer: 1–99 minutes with visual and audible alarm Construction: High-temperature-resistant PC + ABS Overall Dimensions: Approximately 19 × 13 × 6 cm Gel Trays: Large gel tray approximately 11 × 6 cm and small gel tray approximately 5.4 × 6 cm Casting: Leak-proof, tape-free gel casting arrangement Safety Lid: Vented transparent safety lid for heat dissipation and reduced condensation Combs: Double-sided combs suitable for large and small gel trays 2. Dual-Wavelength UV Transilluminator Type: Dual-wavelength UV transilluminator UV Wavelengths: 254 nm and 365 nm, selectable Viewing Area: 20 × 20 cm Detection Limit: Approximately 1 ng UV Tubes: 8 flicker-free UV tubes Lamp Power: 8 W per UV tube Illumination: Uniform UV light distribution across viewing area Wavelength Selection: Switching arrangement for selection between the two UV wavelengths UV Protection: UV protection filter cover Body Construction: Powder-coated mild-steel body Dimensions: Approximately 35 × 30 × 15 cm
16.	Refrigerated Centrifuge	1	Type: Bench-top refrigerated high-speed centrifuge Maximum Speed: 20,000 rpm Maximum RCF: 37,570 × g Maximum Tube Size: 100 mL Maximum Capacity: 400 mL Minimum Temperature: −8 °C Centrifuge Chamber: Rust-resistant, easy-to-clean stainless-steel inner chamber with protective steel guard Drive / Control: Microprocessor-controlled centrifugation with digital speed control Display: Digital LED display Speed Setting: Feather-touch key operation Acceleration Profiles: Low and High Deceleration Profiles: Coasting, Low and High Safety: Lid interlock and imbalance protection

			Noise Level: ≤ 60 dB Dimensions (W × D × H): Approximately 775 × 575 × 475 mm Electrical Supply: 220–240 V AC, 50 Hz, single phase 50 mL Conical Tube Rotor: Fixed-angle rotor; capacity 8 × 50 mL conical tubes; maximum speed 11,000 rpm; maximum RCF 14,610 × g 15 mL Conical Tube Rotor: Fixed-angle rotor; capacity 12 × 15 mL conical tubes; maximum speed 11,000 rpm; maximum RCF 14,610 × g
17.	Electric Burner	6	Type: Electrically operated laboratory burner with digital temperature control Heating Cup: Refractory heating cup Cup Size: Approximately 55 mm diameter × 47 mm height Body: Stainless steel, Grade SS 304, cylindrical construction with mirror finish Control Panel: Powder-coated mild steel construction Insulation: High-density ceramic wool insulation Maximum Working Temperature: Approximately 500°C Temperature Control: Digital PID temperature controller Heating Power: Approximately 350 W Electrical Supply: 230 V AC, 50 Hz, single phase Overload Protection: Fuse protection Construction: Heating cup housed within an insulated stainless-steel enclosure Application: Suitable for laboratory heating applications requiring a flameless electric heat source
18.	pH Pen	2	Type: Portable pen-type digital pH tester pH Range: -1.00 to 15.00 pH Resolution: 0.01 pH Accuracy: ±0.01 pH Calibration: Up to 3-point calibration with automatic buffer recognition Buffer Standards: USA: pH 4.01, 7.00, 10.01; NIST: pH 4.01, 6.86, 9.18 Temperature Compensation: Automatic Temperature Compensation (ATC) Sensor: User-replaceable double-junction pH sensor Display: Large dual LCD display with battery indicator and diagnostic/error messages Protection: Waterproof and dustproof housing, IP67 Functions: Hold function, self-diagnostic function and automatic

			power-off Auto Power-Off: Approximately 8.5 minutes after last key operation Power Supply: 4 × 1.5 V alkaline button-cell batteries Battery Life: More than 500 hours
19.	ELISA KIT	1	Total Aflatoxin ELISA Kit Ochratoxin A ELISA Kit Aflatoxin B1 ELISA Kit
20.	Laboratory Grinder	1	Type: Domestic electric mixer grinder Motor Power: 500 W Motor: High-speed universal motor suitable for grinding and mixing applications Speed Control: 3-speed rotary control with pulse/inching function Jars: Three stainless-steel jars for liquidizing, dry/wet grinding and chutney grinding Liquidizing Jar Capacity: Approximately 1.5 L Grinding Jar Capacity: Approximately 1.0 L Chutney Jar Capacity: Approximately 0.3 L Jar Material: Stainless steel Blades: Stainless-steel multi-purpose grinding and mixing blades Lids: Durable fitted lids suitable for respective jars Overload Protection: Built-in motor overload protector Body: Durable shock-resistant housing Feet: Anti-slip feet for stable operation Electrical Supply: 230 V AC, 50 Hz, single phase

ANNEXURE B:

Financial Bid

Particulars	**Amount (INR)**
All instruments and equipment, along with their respective specifications, and individual rates as detailed in Annexure A. Make / Manufacturer / Model offered	
Grand Total Lump-Sum Amount (inclusive of GST and all applicable charges) (INR)	
Grand Total Amount in Words	

1. The bidder shall quote only one consolidated lump-sum Grand Total Amount for the complete scope of supply and installation as per Annexure A. Individual item-wise, component-wise or unit rates shall not be quoted or considered.
2. The quoted Grand Total Amount shall be inclusive of GST, packing, forwarding, freight, insurance, installation, commissioning, training and all other applicable charges. The Grand Total Amount shall be indicated both in figures and in words and shall be the amount considered for financial evaluation and determination of L1.

Seal and Signature of Bidder

ANNEXURE C:

UNDERTAKING

To,

Commissioner of Food Safety
Govt. of Meghalaya
Shillong

Sir,

I,_____ on behalf of M/s_____ having registered office at _____do hereby declare that I have gone through the terms and conditions mentioned for the above and undertake to comply with all bid terms and conditions.
The rates quoted by me/us are valid and binding on me/us for acceptance for a period of 1 year from the date of opening of the bid document.

I/We undersigned hereby bind myself/ourselves to the Commissionerate of Food Safety, Commissionerate of Food Safety, Government of Meghalaya, Shillong to undertake the project for supply of portable ultrasound machine.

The articles shall be strictly as per specification and of the best quality as per requirement of the institution. The decision of the Commissioner of Food Safety, Commissionerate of Food Safety, Government of Meghalaya, Shillong, (hereinafter called the said Purchaser) as regards to the quality and specifications of article shall be final and binding on me/us

The rates quoted by me/us for the items bided for are specified against each. It is certified that rates quoted are not higher then MRP / prevailing market rate.

We agree to the conditions of the bid which the EARNEST MONEY SECURITY DEPOSITS/SECURITY DEPOSIT shall be forfeited by us.

We hereby undertake to pay the penalty as per the terms and conditions of the tender document for delayed supply of the ordered items.

We agree to accept the amount of the bill to be paid by the purchaser with deduction if any, after completion of all formalities and should any amount of the bill found by the purchaser/ auditors to have been over-paid; the amount so found shall be refunded by me/us.

We hereby undertake to supply the items during the validity of the bid as per direction given in supply order within the stipulated period.

The Commissioner of Food Safety, Commissionerate of Food Safety, Government of Meghalaya, Shillong, has the right to accept or reject any or all the bid without assigning any reason.

We hereby declare that there is no vigilance/CBI or court case pending/ against us at the moment.
We confirm that we do not stand deregistered/banned/blacklisted by any Govt. Authorities.
We understand all the terms and conditions of the contract and bind myself/ourselves to abide by them.

Name and address of the Bidder
Dated_____

ANNEXURE D
BEFORE THE FIRST-CLASS MAGISTRATE

To,

Commissioner of Food Safety
Govt. of Meghalaya
Shillong

Bid No: _____ _____dated. _____ .

We hereby declare that we M/S _____ have not been black listed in the past by any Institution, Government or Private and no vigilance/CBI case or arbitration cases with the Government of Meghalaya pending against the firm/Supplier.

Name and address of Bidder

Dated _____ .

ANNEXURE-E

CHECKLIST

Name and address of the Tenderer:

Sl.No	Particulars	Yes/No/NA
1	**Have you enclosed EMD of required amount?**	
2	**Have you enclosed Tender purchase amount?**	
3	**Have you enclosed money receipt?**	
4	**Have you enclosed Authorization certificate from manufacturer head office if bidder is not the manufacturer?**	
5	**Have you enclosed ISO/CE/US FDA certificates of quoted items?**	
6	**Have you submitted catalogue/brochures etc?**	
7	**Have you submitted Bidder Supply Order copies of institutions supplied?**	
8	**Have you submitted GST registration Certificate?**	
9	**Have you submitted undertaking as per Annexure C ?**	
10	**Have you submitted bidders contact details?**	
11	**Have you submitted copy of PAN Card?**	
12	**Have you enclosed valid Trading License from Khasi Hills Autonomous District Council?**	
13	**Have you enclosed Schedule Tribe Certificate?**	
14	**Have you sign all pages of Bid Document?**	
15	**Have you submitted price list of items quoted as per format in Annexure B?**	
16	**Have you submitted Solvency certificate?**	
17	**Have you filled in check list "Annexure E"?**	
18	**Have you submitted affidavit on a non-judicial stamp paper attested by the Notary Public that there is no vigilance/CBI/arbitration case as per "Annexure B"**	

Bidder/ Manufacturer must go through the bid document properly and submit all relevant documents. Failure to submit any documents as required shall result in rejection of the bid.

(Signature with date)
(Full name, designation & address of the person
Duly authorized to sign on behalf of the bidder)