


University of the Philippines Manila
The Health Sciences Center
BIDS & AWARDS COMMITTEE I (BAC I)

Project Ref. No. : **BAC1-18-007**
End-User : **DEPARTMENT OF DIETARY, PGH**
Project : **SUPPLY AND DELIVERY OF MEAT PRODUCTS**
Contract Period : **ONE (1) YEAR CONTRACT**

Original Bid: **20 February 2018**
Total ABC: **PHP17,534,757.70**

Item No.	Quantity			Unit	Item Description	Approved Budget for the Contract (ABC) per Unit (PhP)	QUOTATIONS (all taxes included)	
	Canteen	FSAD	Total				in figures	in words
					MEAT (BEEF)			
1	205	4,700	4,905	kilo	Round, Beef (Pierna Corta), pinkish in color, fine grain, boneless, with 1 square inch unshaved skin naturally attached, fatless	309.75		
2	375	315	690	kilo	Ground Round, Beef (Pierna Corta), pinkish in color, fine grain, boneless, with 1 square inch of unshaved skin naturally attached, fatless, to be ground at the Dietary	309.75		
3	150	0	150	kilo	Beef Shank, cut from below the knee joint through the femur bone of a hindquarter leaving the knee cap intact, outerskin and other surface fat removed, weighs approximately 3.5 - 5.5k/piece	333.40		
4	150		150	kilo	Oxtail, cleaned, no unpleasant odor, approximately weighed 1.5k/pc	367.50		
					MEAT (CARABEEF)			
5	0	1,125	1,125	kilo	Soupbones, obtained from freshly boned carcass, from bones of extremities, femur, tibia, radius of carabao, with bone marrow and ligaments	50.40		
					MEAT (PORK)			
8	18	471	489	kilo	Hog's Heart, fresh, good quality, free from external attachments	156.35		
9	0	156	156	kilo	Hog's Kidney (Bato), fresh, good quality, free from whitish spots and unpleasant odor	156.35		
10	18	1,251	1,269	kilo	Hog's Liver, fresh, free from white spots, external attachments and superficial appendages	136.50		
11	150		150	kilo	Hog's Pata, Front, fresh, good quality, clean, well shaved, 1.5 -2.0 kilos per piece	218.40		
12	320	53,445	53,765	kilo	Pork Shoulder (Casim), skinless, fatless, boneless, should weigh 5 to 6 kilos/piece	211.20		
13	225	105	330	kilo	Pork Side (Liempo w/Skin), fat not exceeding 1/2" thick, boneless, should weigh 5 to 6 kilos/piece	281.40		
	88	4,142	4,230	kilo	Ground Pork Leg (Pigue), skinless, fatless, whole, boneless, should weigh 5 to 6 kilos/piece, should be ground at the Dietary Department	211.68		
14	90	13,715	13,805	kilo	Porkchop, without skin & backbone, trimmed off fat 1/2" thick, muscles not less than 5" long x 3 1/2" wide x 3/4" thick, 8 to 10 slices to a kilo	216.56		
					Total ABC ==>	17,534,757.70		

Approved by:


Deah MONET M. LOQUIAS, RPh, PhD, MHPEd
Chairperson

(Signature over Printed Name of President/Gen. Manager)

(Name & Address of Company)

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TERMS & CONDITIONS for MEAT (PORK / BEEF) PRODUCTS:

1. Delivery must be accompanied with a certificate issued by the authorized official slaughterhouse meat inspector in which date, weight, name of owner/vendor or butcher and the point of origin and destination are indicated.
2. Should be obtained from young animals, good quality, and fresh.
3. Should be free from ammoniacal or unpleasant odor, bruises and discoloration.
4. Color of muscle should be light pink (young) or delicate rose (older).
5. Lean meat is well-marbled with fat, firm and fine-grained.
6. Bones are porous and pinkish in color.
7. Pork chops should be cut in desired number of slices per kilo before weighing. The slices should be tally with the number of kilos ordered.
8. Pork from stags (barako) or old (sow) pork with dark flesh, thick rind and coarse muscle fiber will not be accepted. However, if stag is noticed only during cooking, the entire quantity delivered should be replaced without additional cost or will be rejected.
9. Pork must be replaced in sanitary container with cover to prevent access of dirt or any other contamination. Covering will not be allowed.
10. Contractor should wash and cut up pork immediately after acceptance and should be finished within the specified time (size and time to finish the work will be given to the Dietitian).
11. Contractor to bring grinder when order call for ground pork/beef.

OTHER TERMS & CONDITIONS:

1. Contractor's supervisors and employees should submit medical certificate/health permit once a year. Submit certificate to Dietary Department at the beginning of each quarter.
2. Contractor should provide their employees with clean caps, aprons, color-coded T-shirts (colored uniform will be assigned by the department) and face mask, and must be worn at all times while inside the department premises.
3. Contractor and their employees must abide by the FOODSTUFF DEALERS' GUIDELINES and other rules and regulations set by the department on deliveries and proper conduct.
4. Delivery period: As may be called for by the Dietary Department.
5. The quantities specified are the estimated requirements during the period and may be increased/decreased depending upon the actual need of the hospital. It is understood, therefore, that the hospital is not bound to order / purchase all the quantities/items called for this bid.

Approved by:


Dean **MUNET M. LOQUIAS**, RPh, PhD, MHPEd
Chairperson

(Signature over Printed Name of President/Gen. Manager)

(Name & Address of Company)