

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

Project Ref. No. : **BAC1-18-008**  
End-User : **DEPARTMENT OF DIETARY, PGH**  
Project : **SUPPLY & DELIVERY OF POULTRY PRODUCTS**  
Contract Period : **ONE (1) YEAR CONTRACT**

Original Bid: **20 February 2018**  
Total ABC: **PHP18,281,444.65**

| 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 |
|          |          |        |               |      | <b>CHICKEN MEAT</b>  |   |                                 |          |
| 1        | 0        | 3410   | <b>3,410</b>  | pack | Ground Chicken, breast (white meat), skin not included, single grind, fresh frozen, branded (with brand name stamped on each pack and tied with color-coded seal tape), properly sealed (1 kilo/ pack)   | 157.50  |                                 |          |
| 2        | 2,000    | 96,563 | <b>98,563</b> | kilo | Chicken, whole, 1.3 to 1.5 kilo per piece, drawn and well cleaned (free from blood and feed stains), fresh frozen (no evident ice/ water retention or accumulation), properly sealed (vacuum packed or using a freeze-sensitive packaging), branded (with brand name stamped on each pack and tied with color-coded seal tape) | 149.65  |                                 |          |
| 3        | 96       | 130    | <b>226</b>    | kilo | Chicken liver, fresh, well-cleaned, no gallbladder, branded  | 135.45  |                                 |          |
| 4        | 96       | 0      | <b>96</b>     | kilo | Chicken gizzard, well-cleaned, branded   | 73.50   |                                 |          |
|          |          |        |               |      | <b>EGGS</b>  |   |                                 |          |
| 5        | 600      | 17,500 | <b>18,100</b> | kilo | Egg, chicken leghorn, 18 to 20 pcs/kilo  | 120.00  |                                 |          |
| 6        | 6        | 3,600  | <b>3,606</b>  | kilo | Egg, duck, salted, 16 pcs/kilo, no coloring  | 194.25  |                                 |          |
| 7        | 24       | 325    | <b>349</b>    | kilo | Egg, quail, fresh, 125 pcs/kilo  | 241.50  |                                 |          |
|          |          |        |               |      | <b>Total ABC ==&gt;</b>  | <b>18,281,444.65</b>                                  |                                 |          |

NOTE: TERMS AND CONDITIONS ARE ON NEXT PAGE

Approved by:

  
Dean **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 POULTRY 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. Bones are porous and pinkish in color.
6. Contractor should wash and cut up meat immediately after acceptance and should be finished within the specified time (size and time to finish the work will be given to the Dietitian).
7. Contractor to bring grinder when order call for ground chicken.


**TERMS & CONDITIONS for EGGS:**

1. Should be in good size and size.
2. Shell should be porous and uncracked.
3. Shell should be free from germ spot and dirt.

**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 be 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 **MONET M. LOQUIAS**, RPh, PhD, MHPed  
Chairperson

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

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