

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

Project Ref. No. **BAC1-2021-07-0077**
End-User **DEPARTMENT OF DIETARY, PGH**
Project **SUPPLY AND DELIVERY OF FOOD STUFFS**
Contract Period : **For 2021**

Original Bid: **20 August 2021**
ABC: **PHP 31,462,130.00**

| Item No. | Quantity | UOM | General Description | Unit Cost | QUOTATIONS (all taxes included) | |
|----------|---------------|-------------|---|-----------|------------------------------------|----------|
| | | | | | in figures | in words |
| | | | MEAT (PORK) | | | |
| 1 | 62 | <i>kilo</i> | Hog's Pata > front > fresh > good quality > clean > well shaved > 1.5 -2.0 kilos per piece | 340.00 | | |
| 2 | 22,959 | <i>kilo</i> | Pork Shoulder (casim) with ½ inch fat attached > skinless > boneless > should weigh 5 to 6 kilos / piece | 380.00 | | |
| 3 | 12,505 | <i>kilo</i> | Pork Shoulder (casim) fatless > skinless > boneless > should weigh 5 to 6 kilos / piece | 385.00 | | |
| 4 | 379 | <i>kilo</i> | Pork Side > liempo with skin > fat not exceeding 1/2 inch thick > boneless > should weigh 5 to 6 kilos / piece | 425.00 | | |
| 5 | 1,894 | <i>kilo</i> | Ground Pork Leg > Pigue > skinless > fatless > whole > boneless > should weigh 5 to 6 kilos / piece > should be ground at the Dietary Department | 370.00 | | |
| 6 | 9,561 | <i>kilo</i> | Porkchop > without skin & backbone > trimmed off fat 1/2 inch thick > muscles not less than 5 inches long x 3-1/2 inches wide x 3/4 inch thick > 8 to 9 slices to a kilo | 380.00 | | |

Approved by:

= SIGNED =

Dean LEONARDO R. ESTACIO, Jr., PhD
Chairperson

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

(Name & Address of Company)

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| POULTRY | | | | | | |
| 7 | 387 | kilo | 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) | 260.00 | | |
| 8 | 74,520 | 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) | 175.00 | | |
| 9 | 95 | kilo | Chicken liver > fresh > well-cleaned > no gallbladder > branded | 200.00 | | |
| 10 | 445 | kilo | Chicken gizzard > well-cleaned > branded | 175.00 | | |
| PROCESSED MEAT PRODUCTS | | | | | | |
| 11 | 219 | kilo | Honeycured Bacon > sliced > at least 1 kilo per pack > branded | 650.00 | | |
| 12 | 135 | pack | Glazed Ham > sliced > at least 200 grams / pack > branded | 195.00 | | |
| Approved Budget for the Contract ==> | | | | 31,462,130.00 | | |

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University of the Philippines Manila
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BIDS & AWARDS COMMITTEE I (BAC I)

Project Ref. No : PUR21-07-0711
End-User : DEPARTMENT OF DIETARY, PGH
Project : SUPPLY AND DELIVERY OF FOOD STUFF
Contract Period : For 2021

Original Bid: 20 August 2021
Total ABC: PHP31,462,130.00

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

1. Delivery schedule of the PORK & BEEF items must not be later than 7:30AM, while for the POULTRY items must not be later than 8:30AM. Otherwise the corresponding penalties under R.A 9184 shall be imposed.
2. 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.
3. Should be obtained from young animals, good quality, and fresh.
4. Should be free from ammoniacal or unpleasant odor, bruises and discoloration.
5. Color of muscle should be light pink (young) or delicate rose (older).
6. Lean meat is well-marbled with fat, firm and fine-grained.
7. Bones are porous and pinkish in color.
8. 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.
9. 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.
10. Pork must be replaced in sanitary container with cover to prevent access of dirt or any other contamination. Covering will not be allowed.
11. Meat and meat products should be transported using a refrigerated van duly accredited by the National Meat Inspection Service (NMIS).
12. Contractor should wash and cut up pork immediately after acceptance and should be finished within the specified time (size and time to finish the
13. Contractor to bring grinder when order call for ground pork/beef.
14. Items should be in accordance with specifications.

TERMS & CONDITIONS for PROCESSED MEAT PRODUCTS:

1. Items should be in accordance with specifications.
2. With expiration date stamped on - 12 months but not less than six (6) months before delivery date. For item/s which have a shorter expiry date or shelf-life, the winning bidder must submit together with the delivery an assurance letter that it will replace the unconsumed quantity two (2) months prior to expiration date.
3. Indicate brand and packaging.
4. The quantities specified are the estimated requirements during the period and may be increased/decreased depending upon the actual need of the hospital and availability of funds. It is understood, therefore, that the hospital is not bound to order / purchase all the quantities/items called for this bid.
5. Bidders are required to submit three (3) sets of actual product label of the products they are offering.

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.

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