**MRE - DRY RATIONS SPECIFICATIONS**

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| **S/N** | **(ITEM) DESCRIPTION** | **SPECIFICATION DETAILED** | **DEN** | **QTY** |
| **Box** | **210,000** |
|  | MRE/Dry Rations | 2\*198Grams Corned beef;  2\*210grams meat balls & spaghetti; |  |  |
| 2\*198 grams corned chichen luncheon meats. |
| 2\*210 grams corned backed beans in tomato sauce |
| 4\*100 grams service biscuits higher energy,  2\*240 grams fruits cocktails, |
| 4\*5 grams powder juice,  4\*1 sweet vitamin, C/  plastic fork and spoon. |
| These MREs shall not be made of Genetically Modified commodities (Where applicable). |
| They shall also be labelled in the acceptable markings. |
| And traceable by recognized standards Each can to be easily opened by user. |
| **1.    CANNED BEEF:** |
| Essential ingredient: Uncured beef |
| Curing ingredients: consist of salt (sodium Chloride) and sodium nitrite |
| **Hygiene and Microbiological specification**S |
| TVC per gr CFU:1000 Max |
| Coli per gr CFU: Absent |
| Campylobacter per gr CFU: Absent |
| Clostridium perfringens per grCFU: 100 Max |
| Salmonella in 25gCFU:Absent |
| Staphylococcus aureus per gr CFU:100Max |
| Listeria monocytogenes in 25g CFU Absent |
| **Chemical contaminants** |
| Shall be in range of acceptable level of veterinary drugs residues. |
| Lead in mg/kg: 1Max |
| Tin in mg/kg:50 max for non-tinplate container and 100 Max for tinplate containers |
| **Other applicable requirements including nutritional values** |
|  |  | The total protein content in final product shall be free from objectionable odour and flavours:  21% Min of protein content |  |  |
| Meat content:80%min from product with binder and edible offal |
| Fat content:15,55%Max |
| Salt content :1%Max |
| Nitrite as sodium nitrite in mg/kg:50 max |
| The product shall be clean and substantially free from staining and contamination from the container (use of food grade container) |
| Country of origin manufacturer’s authorization |
| Manufactures certified against ISO 22000or HACCP. |
| Preserved and packed in hermitically sealed containers |
| Heat treated after sealing to prevent(contamination, deterioration, spoilage, infections  or oxygenic microorganisms during storage, |
| transport or use within stipulated shelf life. |
| Weight :2x198 gms |
| Shelf life: Three (03) years from order |
| Halal Certified |
| 400 energy Kcal minimum |
|  |  | Store Condition: Storage condition: to be stored in coolor dry place not exceeding 28Oc Max |  |  |
| 2. PACKED BEANS: Essential Ingredients: - Cooked beans - Water - Tomato juice - Puree/ Paste - Sauce - Sweetening ingredients - Salt spices  Hygiene and microbiological specifications - E-Coli pergr CFU: Absent  - Clostridium perfringens per grCFU: 100 Max - Salmonella in 25gCFU:Absent - yeast andmoulds per gr CFU: 100 Max Physical – chemical compositional and quality requirements - PH:6 - Salt Content: 200mg minimum per 100gr serving meal - Minimum drained weight 60% min  - Total foregoing defects 12% max - 18g or minimum 4% of protein content Other applicable requirementsincluding nutrition values - Free from (staining, contamination offflavour /off odours, insect infections and other extremes materials) - Appetizing (appearance, odour, flavourand texture. - Preserved and packedin hermitically sealed containers. - Heat treatedafter sealing to prevent  contamination, deterioration, spoilage, infections or oxygenic microorganisms during storage, transport or use within stipulated shelf life. Shelf life: minimum 3 years from thedate of delivery. - Marked by an embossed marking on the seal - 2x210gms Vacuumed - Hermetically sealed - Thermal processed - Dry exterior  - 160 energy kcal - Stable shelf life(long term, non-refrigeratedstorage transportation) - ISO 22000 or HCCP certified manufacture - Manufacture’s authorization from the country of origin. |
|  |  | **2.  BACKED BEAN** |  |  |
| Essential Ingredients: |
| beans |
| -   Water |
| Tomato juice |
| Puree/ Paste |
| Sauce |
| Sweetening ingredients |
| Salt spices |
| **Hygiene and microbiological specifications** |
| E-Coli pergr CFU: Absent |
| Clostridium perfringens per grCFU: 100 Max |
| Salmonella in 25gCFU:Absent |
| yeast andmoulds per gr CFU: 100 Max |
| **Physical – chemical compositional and quality requirements** |
| PH:6 |
| Salt Content: 1.2% |
| Minimum drained weight 60% min |
| Total foregoing defects 12% max |
| 18g or 4% of protein content |
| **Other applicable requirements including nutrition values** |
| Free from (staining, contamination offflavour /off odours, insect infections and other extremes materials) |
| -  Appetizing (appearance, odour, flavourand texture. |
| -  Preserved and packedin hermitically sealed containers. |
| - Heat treatedafter sealing to prevent |
| contamination, deterioration, spoilage, infections or oxygenic  microorganisms during storage, transport or use within stipulated shelf life. |
| Shelf life: minimum 3 years from thedate of delivery. |
| Marked by an embossed marking on the seal |
| 2x210gms |
| Vacuumed |
| Hermetically sealed |
| Thermal processed |
| Dry exterior |
| 160 energy kcal |
| Stable shelf life(long term, non-refrigerated storage transportation) |
| ISO 22000 or HCCP certified manufacture |
| Manufacture’s authorization from the country of origin. |
|
| **3. SPAGHETTI WITH MEAT BALLS** |
| **Essential ingredient:** |
| Tomato pure (Water, tomato paste) |
| Beef/Chicken Meatballs |
| Enriched spaghetti |
| High fructose corn syrup contains less than 2%: Salt, |
| **Hygiene and Microbiological Specification** |
| TVC per gr CFU: 1000 Max |
| E- coli per gr CFU: Absent |
| Campylobacter per grCFU: Absent |
| Clostridium perfringensper gr CFU: 100 Max |
| Salmonella in 25g CFU: Absent |
| Staphylococcus aureus per gr CFU :100 Max |
| Listeria monocytogenes in 25g CFU: Absent |
| **Physical – chemical compositional and quality requirements**: |
| Protein content: 6% Min |
| **Other applicablerequirement including nutritional values:** |
| The product shallbe clean and substantially free from staining and contamination fromthe container (use of food grade container). |
| Country of origin manufacturer’s authorization |
| Manufactures certified against ISO 22000or HACCP. |
| Preserved and packed in hermitically sealed containers |
| Heat treated after sealing to prevent(contamination, deterioration, spoilage, infections. |
| during storage, transport or use within stipulated shelf life. |
| HALAL Certification |
| Weight: 2\* 210gm |
| Shelf life :3 years |
| Minimum Energy : Kcal 220 |
| **4.      SERVICE BISCUITS (HIGH ENERGY)** |
| **Essential Ingredient** |
| Enrich flour (wheat flour, Niacin) |
| Vegetable shortening partially hydrogenated or oil. |
| Portable |
| Edible salt |
| Protein fortified |
| **Optional Ingredient** |
| Cereals and cereals products |
| Whole wheat meal |
| Edible starches |
| Malt Salt |
| Oil seeds and oil seed products () |
| Soya bean flour |
| Edible ground nut flour |
| Sweeteners (Sugar, sucrose, Glucose Invert syrup) |
| **Hygiene and microbiological specifications** |
| E-Coli per gr CFU: v1 |
| Salmonella in 25g CFU: Absent |
| Yeast and Moulds per gr CFU: 1000 Max |
| **Physical-chemical compositional and quality requirements** |
| Moisture content: 1.5%-4% |
| Acid insoluble ash on dry basis Max: 0.05% |
| Acidity of extracted fat (as oleic acid), Max: 1% |
| Protein content 32 g or 8% |
| **Other applicable requirements including nutrition values:** |
| Country of origin Manufacturer’s authorization |
| Manufacturer certified against ISO 22000 or HACCP. |
| Free from (dirty, insect, hair, wood, glass, metal or mould) |
| Uniformly well baked |
| No foreign colour |
| Not exclusively brown (e.g. dark brown, or toasted) |
| Clear 0 cut edges (Free of dusting flour) |
| Free from objectionable taste/odour (eg musty, rancid, burnt, stale, alkaline, soapy, or excessive salt) |
| Crisp |
| Uniform texture |
| Shelf life:24 months |
| Indicated by an embossed marking |
| Weight: 4x100gms |
| Minimum Energy kcal 430 each pack of 100gms |
| **Packing** |
| ·     Sealed by vacuum in a foil pack |
| ·     Sustainable material which protects from; |
| Breakage |
| Contamination |
| Absorption of moisture |
| Seepage of fats |
| Cover with moisture-proof laminator or coated paper |
| **Packing** |
| Product name (with list of ingredients in descending order of proportion) with specific name for all ingredients) |
| Name and address (of manufacturer, packer distributor, importer, exporter or vendor of the product) |
| Butch number |
| Net contents (by weight in metric units) |
| Date of the manufacture and expiry |
| Country of origin (certification from factory where the product is to be purchased to be provided by the bidder.) |
| **5. FRUIT COCKTAIL** |
| **Hygiene and microbiological specifications** |
| E-Coli per ml CFU: Absent |
| Staphylococcus aureus in 100ml CFU: Absent |
| Salmonella in 30ml CFU: Absent |
| Yeast and Moulds per ml CFU: 30 Max |
| TVC per ml CFU: 1000 |
| **Other applicable requirements including nutrition values** |
| The product shall be clean and substantially free from staining and contamination from the container |
| (use of food grade containers). |
| Country of origin manufacturer’s authorization and manufacturer certified against ISO 22000 or HACCP. |
| Preserved and pack in hermitically sealed containers. |
| Heat treated after sealing to prevent (contamination, deterioration, spoilage, infections or oxygenic micro-organisms |
| during storage, transport or use within stipulated shelf life). |
| Vacuumed, hermetically, sealed, thermal processed, dry Exterior, |
| Weight: 2\* 240gm |
| Shelf life: 3 years |
| Minimum energy Kcal 150 |
|  |
| Manufacturer’s authorization from the country of origin. |
| **6.   CORNED CHICKEN LUNCHEON** |
| 2x198 grms |
| **Essential Ingredient** |
| Chicken Luncheon meat |
| Curing ingredients consisting of chicken meat, water, corn-starch, soya protein, spices, salt (sodium chloride) |
| and sodium potassium Nitrite. |
| **Final Product** |
| The product shall be clean and substantially free from staining and contamination from the container. |
| Country of origin Manufacturer’s authorization and ISO certification of the product. |
| Preserved and packed in hermitically sealed containers. |
| Heat treated after sealing to prevent (contamination, deterioration, spoilage, infections or oxygenic micro- organisms |
| during storage, transport or use within stipulated shelf life. |
| **Hygiene** |
| TVC per gr CFU: 1000 Max |
| E- coli per gr CFU: Absent |
| Campylobacter per gr CFU: Absent |
| Clostridium perfringens per gr CFU: 100 Max |
| Salmonella in 25g CFU: Absent |
| Staphylococcus aureus per gr CFU :100 Max |
| Listeria monocytogenes in 25g CFU: Absent |
| **Chemical contaminants** |
| Shall be in range of acceptable level of veterinary drugs residues. |
| Lead in mg/kg: 1Max |
| Tin in mg/kg:50 max for non-tinplate container and 100 Max for  tinplate containers |
| **Physical – chemical compositional and quality requirements**: |
| The total protein content: 8% Min |
| **Other applicable requirements including nutrition values** |
| The product shall be clean and substantially free from staining and contamination from the container |
| (use of food grade containers). |
| Country of origin manufacturer’s authorization and manufacturer certified against ISO 22000 or HACCP. |
| Preserved and pack in hermitically sealed containers. |
| Heat treated after sealing to prevent (contamination, deterioration, spoilage, infections or oxygenic micro-organisms |
| during storage, transport or use within stipulated shelf life). |
| Shelf Life: Three (03) years from order |
| HALAL certified |
| Energy:330 Kcal Min  Storage conditions: Store in cool and dry conditions. |
| **7.  POWDER JUICE** |
| 4X5 Grams |
| Vitamin C, 10 gr with capacity of mixing at least two litters of  potable water |
| Country of origin (certification from the factory). |
| Shelf life: Minimum three (02) years from order |
| Manufactures authorization |
| **8. SWEET.** |
| 4x1 Sweet |
| Minimum energy **Kcal** 1 |
| Country of origin (certification from the factory). |
| Packing |
| Manufactures authorization |

**NB**: Detailed Description of the essential Technical and Performance characteristics of the goods to be supplied establishing conformity to the technical specifications provided