



Province of the
EASTERN CAPE
HEALTH

Office of the: Demand – Dora Nginza Regional Hospital

Dora Nginza Hospital • 1st Floor .EMS Building • Spondo Road • Zwide • Port Elizabeth • Eastern Cape
Private Bag X60572 • Greenacres • 6057 • REPUBLIC OF SOUTH AFRICA
Tel: 041 406 4288 / 4463 • Website: www.ecdoh.gov.za •
Email: skumbuzo.malkumese@echealth.gov.za / nobuntu.petse@echealth.gov.za / zamuxolo.funani@echealth.gov.za

ADVERTISEMENT

REQUEST FOR 5 DAY QUOTATION BID

BID NUMBER: SCMU3- 26/27-0150-DNG: SUPPLY AND DELIVERY OF GRAINS AND LEGUMES FOR THE PERIOD OF 12 MONTHS AT DORA NGINZA REGIONAL HOSPITAL

Quotations are hereby invited from all interested and relevant service providers that can offer the abovementioned service.

Bid documents with the necessary terms of reference may be obtained from Department of Health, Supply Chain Management, Room W122, 1st Floor, **Dora Nginza hospital**, EMS building, Spondo street, Zwide, PE. for the attention of Ms. N. Petse/Mr. S. Malkumese. **All proposals / quotations must be submitted in a sealed envelope, clearly marked with the Bid number, Service description, Name of Supplier and address.**

THERE IS NO PAYMENT REQUIRED FOR THE BID DOCUMENTS

Bidders must immediately ensure that they are **registered on Centralized Supplier Database (CSD)** when collecting these Bid documents.

No bid will be awarded to the supplier not registered on Centralized Suppliers Database (CSD).

Completed Bid documents may be deposited in the Bid Box situated opposite Room W122, 1st Floor, EMS Building, SCM Office, Dora Nginza Hospital, Spondo Street, Zwide, Port Elizabeth.

CLOSING DATE: 1ST JUNE 2026 AT 11H00

Late submission will not be considered

Direct enquiries Miss N. Sibangela **041 406 4250** regarding the specification.

Bid Document Miss Petse/ Miss N. Mjekula @ 041 406 4288/4390


.....

DATE: 
.....

DR. Z. NXIWENI

CHIE EXECUTIVE OFFICER

Together, moving the health system forward

Fraud prevention line: 0800 701 701

24 hour Call Centre: 0800 032 364

Website: www.ecdoh.gov.za





Province of the
EASTERN CAPE
HEALTH

PART A
INVITATION TO BID

YOU ARE HEREBY INVITED TO BID FOR REQUIREMENTS OF THE (NAME OF DEPARTMENT/ PUBLIC ENTITY)					
BID NUMBER:	SCMU3-26/27-0150-DNG	CLOSING DATE:	1 JUNE 2026	CLOSING TIME:	11H00
DESCRIPTION	SUPPLY AND DELIVERY OF GRAINS AND LEGUMES AT DORA NGINZA HOSPITAL FOR A PERIOD OF 12(TWELVE) MONTHS.				
BID RESPONSE DOCUMENTS MAY BE DEPOSITED IN THE BID BOX SITUATED AT (STREET ADDRESS)					
SUPPLY CHAIN MANAGEMENT					
DORA NGINZA HOSPITAL					
OLD EMS BUILDING, ROOM W122, 1ST FLOOR					
SPONDO STREET					
ZWIDE, PE, 6201					
BIDDING PROCEDURE ENQUIRIES MAY BE DIRECTED TO			TECHNICAL ENQUIRIES MAY BE DIRECTED TO:		
CONTACT PERSON	MISS N. PETSE		CONTACT PERSON	MISS N. PETSE	
TELEPHONE NUMBER	041 406 4288		TELEPHONE NUMBER	041 406 4288	
FACSIMILE NUMBER	041 406 4441		FACSIMILE NUMBER	041 406 4441	
E-MAIL ADDRESS	Nobuntu.petse@echealth.gov.za		E-MAIL ADDRESS	Nobuntu.petse@echealth.gov.za	
SUPPLIER INFORMATION					
NAME OF BIDDER					
POSTAL ADDRESS					
STREET ADDRESS					
TELEPHONE NUMBER	CODE		NUMBER		
CELLPHONE NUMBER					
FACSIMILE NUMBER	CODE		NUMBER		
E-MAIL ADDRESS					
VAT REGISTRATION NUMBER					
SUPPLIER COMPLIANCE STATUS	TAX COMPLIANCE SYSTEM PIN:		OR	CENTRAL SUPPLIER DATABASE No:	MAAA
ARE YOU THE ACCREDITED REPRESENTATIVE IN SOUTH AFRICA FOR THE GOODS /SERVICES OFFERED?	☐ Yes ☐ No [IF YES ENCLOSE PROOF]		ARE YOU A FOREIGN BASED SUPPLIER FOR THE GOODS /SERVICES OFFERED?		☐ Yes ☐ No [IF YES, ANSWER THE QUESTIONNAIRE BELOW]
QUESTIONNAIRE TO BIDDING FOREIGN SUPPLIERS					
IS THE ENTITY A RESIDENT OF THE REPUBLIC OF SOUTH AFRICA (RSA)?			☐ YES ☐ NO		
DOES THE ENTITY HAVE A BRANCH IN THE RSA?			☐ YES ☐ NO		
DOES THE ENTITY HAVE A PERMANENT ESTABLISHMENT IN THE RSA?			☐ YES ☐ NO		
DOES THE ENTITY HAVE ANY SOURCE OF INCOME IN THE RSA?			☐ YES ☐ NO		
IS THE ENTITY LIABLE IN THE RSA FOR ANY FORM OF TAXATION?			☐ YES ☐ NO		
IF THE ANSWER IS "NO" TO ALL OF THE ABOVE, THEN IT IS NOT A REQUIREMENT TO REGISTER FOR A TAX COMPLIANCE STATUS SYSTEM PIN CODE FROM THE SOUTH AFRICAN REVENUE SERVICE (SARS) AND IF NOT REGISTER AS PER 2.3 BELOW.					

PART B TERMS AND CONDITIONS FOR BIDDING

1. BID SUBMISSION:

- 1.1. BIDS MUST BE DELIVERED BY THE STIPULATED TIME TO THE CORRECT ADDRESS. LATE BIDS WILL NOT BE ACCEPTED FOR CONSIDERATION.
- 1.2. **ALL BIDS MUST BE SUBMITTED ON THE OFFICIAL FORMS PROVIDED (NOT TO BE RE-TYPED) OR IN THE MANNER PRESCRIBED IN THE BID DOCUMENT.**
- 1.3. THIS BID IS SUBJECT TO THE PREFERENTIAL PROCUREMENT POLICY FRAMEWORK ACT, 2000 AND THE PREFERENTIAL PROCUREMENT REGULATIONS, THE GENERAL CONDITIONS OF CONTRACT (GCC) AND, IF APPLICABLE, ANY OTHER SPECIAL CONDITIONS OF CONTRACT.
- 1.4. **THE SUCCESSFUL BIDDER WILL BE REQUIRED TO FILL IN AND SIGN A WRITTEN CONTRACT FORM (SBD7).**

2. TAX COMPLIANCE REQUIREMENTS

- 2.1 BIDDERS MUST ENSURE COMPLIANCE WITH THEIR TAX OBLIGATIONS.
- 2.2 BIDDERS ARE REQUIRED TO SUBMIT THEIR UNIQUE PERSONAL IDENTIFICATION NUMBER (PIN) ISSUED BY SARS TO ENABLE THE ORGAN OF STATE TO VERIFY THE TAXPAYER'S PROFILE AND TAX STATUS.
- 2.3 APPLICATION FOR TAX COMPLIANCE STATUS (TCS) PIN MAY BE MADE VIA E-FILING THROUGH THE SARS WEBSITE WWW.SARS.GOV.ZA.
- 2.4 BIDDERS MAY ALSO SUBMIT A PRINTED TCS CERTIFICATE TOGETHER WITH THE BID.
- 2.5 IN BIDS WHERE CONSORTIA / JOINT VENTURES / SUB-CONTRACTORS ARE INVOLVED; EACH PARTY MUST SUBMIT A SEPARATE TCS CERTIFICATE / PIN / CSD NUMBER.
- 2.6 WHERE NO TCS PIN IS AVAILABLE BUT THE BIDDER IS REGISTERED ON THE CENTRAL SUPPLIER DATABASE (CSD), A CSD NUMBER MUST BE PROVIDED.
- 2.7 NO BIDS WILL BE CONSIDERED FROM PERSONS IN THE SERVICE OF THE STATE, COMPANIES WITH DIRECTORS WHO ARE PERSONS IN THE SERVICE OF THE STATE, OR CLOSE CORPORATIONS WITH MEMBERS PERSONS IN THE SERVICE OF THE STATE."

NB: FAILURE TO PROVIDE / OR COMPLY WITH ANY OF THE ABOVE PARTICULARS MAY RENDER THE BID INVALID.

SIGNATURE OF BIDDER:

CAPACITY UNDER WHICH THIS BID IS SIGNED:
(Proof of authority must be submitted e.g. company resolution)

DATE:

APPROVED BID DOCUMENT WITH SPECIFICATION

PROCUREMENT OF GRAINS AND LEGUMES FOR DORA NGINZA HOSPITAL

Revision			
Drafted by	Date:22/05/2026	Name: Ms N.P Petse	Signature: 
Approved by: Chairperson Specification Committee	Date:22/05/2026	Name: Mr P. Fata	Signature:

Table of contents

Invitation to Bid (SBD 1)

Conditions of Bid

Specifications

Pricing Schedule (SBD 3.1)

Declaration of Interest (SBD 4)

Preference Points Claim Forms (SBD 6.1)

BID CONDITIONS

- 1.1 Without limitation to any other rights of the Eastern Cape Department of Health (ECDoH) (whether otherwise reserved in this invitation to bid or under law), the ECDoH expressly reserves the right to:-
- 1.2 Request clarification on any aspect of a response to this invitation to bid received from the bidder, such requests and the responses to be in writing;
- 1.3 Amend the bidding process, including the timetables, closing date and any other date at its sole discretion;
- 1.4 Reject all responses submitted by bidders and to embark on a new bid process.
- 1.5 The bid will be awarded per item.

2. EVALUATION CRITERIA

The bid will be evaluated in terms of Regulation 4(1) of the Preferential Procurement Regulation 80/20 Preference Point system will be applied where the lowest bidder will be allocated 80 Points for price. A maximum of 20 points will be awarded for specific goals.

The following formula will be used to calculate points out of 80 for price.

$$P_s = P_s = 80 \left(1 - \frac{P_t - P_{\min}}{P_{\min}} \right)$$

Where

P_s = points scored for comparative price of bid or offer under consideration.

P_t = Comparative price of bid or offer under consideration.

$P_{\min}$ = comparative price of lowest acceptable bid or offer.

The following table must be used to calculate the score out of 20 points for Specific Goals

Specific goals	Weighting (of 20 POINTS)	Number of points (80/20 system)
Historically Disadvantage Individuals:		
o Race	20%	4
o Women	20%	4
o Disability	20%	4
o Youth	15%	3
o Military Veterans	15%	3
o Locality	10%	2
TOTAL	100%	20

- a) A tenderer must complete SBD6.1 to claim points for specific goals as per Table provided and submit proof of its Specific Goals.
- b) A tenderer failing to claim the specific goals on SBD6.1 claim Form and submit proof of specific Goals may not be disqualified, but may only score points out of 80 price, and scores 0 points out of 20 for Specific Goals.
- c) **The Specific Goals supporting documents required to verify claimed points may in line with the specific requirements include:**
 - CIPC Certificate showing ownership / control interest of company members
 - ID copies of owners or shareholders.
 - Medical Certificate / Doctor's medical report (Impairment should be substantially limiting long term or of recurring nature)
 - Proof of documentation reflecting the physical address of the business that is eg utility account. or proof of physical address by municipal councilor , lease agreement with 2 months proof of rental payments.
 - Letter from Department of Military Veterans confirming status.

The points scored for the specific goal shall be added to the points scored for price and the total shall be rounded off to the nearest two decimal places.

Evaluation will be conducted into the following stages:

1st Stage: Administrative Compliance

1. All documentation inclusive of supporting documentation requested in terms of the Bid Document requirements must be submitted and signed off where required
2. Bidders **must** complete and sign SBD1 (Invitation to Bid), SBD3.1 (Pricing Schedule), SBD4 (Declaration of Interest), and SBD6.1 (Preference Points Claim Form in terms of Preferential Procurement Regulations, 2022).
3. Bidders must be registered with the National Treasury Supplier Database (CSD) and submit proof.

2nd Stage: MANDATORY REQUIREMENTS FOR INTERESTED BIDDERS (NON-NEGOTIABLE)

Bidder must obtain a minimum threshold of 50 points out 60 points to proceed to the next stage.
A bidder who scores less than 50 points will not be considered further.

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ITEM	CRITERIA	SUB-CRITERIA	Documentary Evidence	Weight
1	Previous experience provided in South Africa:	Score		
1.1	Experience of the Service Provider (entity) in supply and delivery of goods and services in Public/Private institutions Provide (as per table below) ▪ Details of experience ▪ Client ▪ Contact Person ▪ Contact Number ▪ Contract dates ▪ Value ▪ Duration	Less than 1yr = 0 points One reference = 5 points Two reference = 10 points Three reference = 20 points	Client reference letters clearly indicating duration of the contract, contract value of R500000 and above, contact details and performance of the bidder.	20
1.2	Resource availability within the Eastern Cape Province relating to delivery vehicles to provide the required service to ECDOH.	Delivery vehicle relevant to the requirements of the Specification No vehicle = 0 points 1 and above = 20 points	Vehicle registration papers / agreement letter From registered hiring company	20
1.3	LOCAL ECONOMIC DEVELOPMENT (LED)	Within Local Municipality Zwide Township= 20 points (NMB) = 15 points. Sara Barthman = 10 points Out of Municipality = 0	Municipal account not older than 2 months or confirmation from Municipality or valid signed Lease Agreement.	20
TOTAL				60

NOTE:

FAILURE TO COMPLY WITH THE ABOVE INFORMATION WILL INVALIDATE YOUR BID:

3rd Stage: Price and Specific Goals

80/20 preference point system will apply. The bid will be awarded to the highest point scoring bidder in accordance with the award criteria.

BID STRATEGY

The bid will be awarded as rate-based contract and used as and when needed and not exceeding one million rands.

SPECIFICATION

SPECIFICATION FOR SUPPLY AND DELIVERY GRAINS AND LEGUMES

Category	Item and physical requirements	Packing and transportation	Compliance Yes / No	Deviation																
GRAINS	Rice - white - The products should be of Grade A - It should be a parboiled long grain rice, polished and hulled with its bran removed, containing no more than 4% broken - Talc may be present to a total of 0.5% m/m - At the time of packing the nutrient value should not be significantly more / less than the following, as shown on the table below <table><tr><th>Nutrient breakdown</th><th>Per 100g unprepared</th></tr><tr><td>Kilojoules</td><td>550kj</td></tr><tr><td>Protein</td><td>3g</td></tr><tr><td>Carbohydrate</td><td>28g</td></tr><tr><td>Fat</td><td>3g</td></tr><tr><td>Cholesterol</td><td>1g</td></tr><tr><td>Dietary fibre</td><td>1.1g</td></tr><tr><td>Total sodium</td><td>6g</td></tr></table> - It should have a maximum shelf life of 12 months or more on delivery	Nutrient breakdown	Per 100g unprepared	Kilojoules	550kj	Protein	3g	Carbohydrate	28g	Fat	3g	Cholesterol	1g	Dietary fibre	1.1g	Total sodium	6g	Products should be packed in polyethylene bags. The bags should be sealed to prevent contents against microbial, insects and rodents infestation Labeling must reflect the product name, weight, grade, nutritional information, expiry / best before date The product should be transported, stored in a cool well ventilated location and handled in the appropriate manner		
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	Mealie Rice - The products should be of Grade A and should be produced from accepted milling standards - It should be fortified in accordance with the regulation relating to the fortification of certain food stuffs - At the time of packing the nutrient value should not be significantly more / less than the following, as shown on the table below <table><tr><th>Nutrient breakdown</th><th>Per 100g unprepared</th></tr><tr><td>Kilojoules</td><td>1290kj</td></tr><tr><td>Protein</td><td>6.7g</td></tr><tr><td>Carbohydrate</td><td>76g</td></tr><tr><td>Fat</td><td>1g</td></tr><tr><td>Dietary fibre</td><td>11g</td></tr><tr><td>Total sodium</td><td>0</td></tr></table> - It should have a maximum shelf life of 12 months or more on delivery	Nutrient breakdown	Per 100g unprepared	Kilojoules	1290kj	Protein	6.7g	Carbohydrate	76g	Fat	1g	Dietary fibre	11g	Total sodium	0	Products should be packed in three ply Kratt paper on minimum base of 80g per square meter or suitable material The bags should be sealed to prevent contents against microbial, insects and rodents infestation Labeling must reflect the product name, weight, grade, nutritional information, expiry / best before date The product should be transported, stored in a cool well ventilated location and handled in the appropriate manner				
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- It should be fortified in accordance with the regulation relating to the fortification of certain food stuffs - At the time of packing the nutrient value should not be significantly more / less than the following, as shown on the table below <table><tr><th>Nutrient breakdown</th><th>Per 100g unprepared</th></tr><tr><td>Kilojoules</td><td>430kj</td></tr><tr><td>Protein</td><td>1.9g</td></tr><tr><td>Carbohydrate</td><td>21g</td></tr><tr><td>Fat</td><td>5g</td></tr><tr><td>Cholesterol</td><td>1g</td></tr><tr><td>Dietary fibre</td><td>3g</td></tr><tr><td>Total sodium</td><td>6g</td></tr></table> - It should have a maximum shelf life of 12 months or more on delivery	Nutrient breakdown	Per 100g unprepared	Kilojoules	430kj	Protein	1.9g	Carbohydrate	21g	Fat	5g	Cholesterol	1g	Dietary fibre	3g	Total sodium	6g	microbial, insects and rodents infestation Labeling must reflect the product name, weight, grade, nutritional information, expiry / best before date The product should be transported, stored in a cool well ventilated location and handled in the appropriate manner																												
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Pasta - These products should be of Grade A must be produced from accepted milling standards, durum wheat must be free from all extraneous matter and insect infestation - At the time of packing the nutrient value should not be significantly more / less than the following, as shown on the table below: - <table><tr><th>Nutrient breakdown</th><th>Per 100g unprepared</th></tr><tr><td>Kilojoules</td><td>1 450kj</td></tr><tr><td>Protein</td><td>11.1g</td></tr><tr><td>Carbohydrate</td><td>74.4g</td></tr><tr><td>Fat</td><td>1g</td></tr><tr><td>Thiamin</td><td>0.24mg</td></tr><tr><td>Riboflavin</td><td>0.03mg</td></tr><tr><td>Potassium</td><td>168mg</td></tr><tr><td>Niacin</td><td>2.13mg</td></tr><tr><td>Vitamin B6</td><td>0.11mg</td></tr><tr><td>Calcium</td><td>5.0mg</td></tr><tr><td>Phosphorus</td><td>203.0mg</td></tr><tr><td>Dietary fibre</td><td>3.7g</td></tr><tr><td>Moisture</td><td>8.0g</td></tr><tr><td>Sodium</td><td>6.0mg</td></tr><tr><td>Magnesium</td><td>46.0mg</td></tr><tr><td>Copper</td><td>0.2mg</td></tr><tr><td>Iron</td><td>2.4mg</td></tr><tr><td>Zinc</td><td>1.4mg</td></tr><tr><td>Manganese</td><td>1.0mg</td></tr><tr><td>Phytic acid</td><td>0.51g</td></tr></table> It should have a maximum shelf life of 12 months or more on delivery	Nutrient breakdown	Per 100g unprepared	Kilojoules	1 450kj	Protein	11.1g	Carbohydrate	74.4g	Fat	1g	Thiamin	0.24mg	Riboflavin	0.03mg	Potassium	168mg	Niacin	2.13mg	Vitamin B6	0.11mg	Calcium	5.0mg	Phosphorus	203.0mg	Dietary fibre	3.7g	Moisture	8.0g	Sodium	6.0mg	Magnesium	46.0mg	Copper	0.2mg	Iron	2.4mg	Zinc	1.4mg	Manganese	1.0mg	Phytic acid	0.51g	Products should be bulk packed in a 5kg box / 5kg polyethylene bags No household packaging will be allowed The bags should be sealed to prevent contents against microbial, insects and rodents infestation Labeling must reflect the product name, weight, grade, nutritional information, expiry / best before date The product should be transported, stored in a cool well ventilated location and handled in the appropriate manner		
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White Maize Meal - These products should be of Grade A and should be produced from accepted milling standards	Products should be packed in polyethylene bags The bags should be sealed to prevent contents against																																												

	- It should be fortified in accordance with the regulation relating to the fortification of certain food stuffs	microbial, insects and rodents infestation																																		
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	Cake flour - These products should be of Grade A and should be produced from accepted milling standards - Composition must be 70% - 75% - extraction through a 212 micron sieve - Moisture content not exceed 14% (m/m), - Ash content of at least 0.58% - 0.6% (m/m)on a moisture free basis - At the time of packing the nutrient value should not be significantly more / less than the following, as shown on the table below: <table><tr><th>Nutrient breakdown</th><th>Per 100g unprepared</th></tr><tr><td>Kilojoules</td><td>1 451kj</td></tr><tr><td>Protein</td><td>10g</td></tr><tr><td>Carbohydrate</td><td>71g</td></tr><tr><td>Fat</td><td>9g</td></tr><tr><td>Cholesterol</td><td>1g</td></tr><tr><td>Vitamin A</td><td>161mcg</td></tr><tr><td>Vitamin B1</td><td>0.4g</td></tr><tr><td>Vitamin B2</td><td>0.2mg</td></tr><tr><td>Vitamin B3</td><td>3.8mg</td></tr><tr><td>Vitamin B6</td><td>0.3mg</td></tr><tr><td>Dietary fibre</td><td>2.8g</td></tr><tr><td>Folic acid</td><td>136mcg</td></tr><tr><td>Sodium</td><td>11g</td></tr><tr><td>Iron</td><td>4.4mg</td></tr><tr><td>Zinc</td><td>2.1mg</td></tr></table> - It should have a maximum shelf life of 12 months or more on delivery	Nutrient breakdown	Per 100g unprepared	Kilojoules	1 451kj	Protein	10g	Carbohydrate	71g	Fat	9g	Cholesterol	1g	Vitamin A	161mcg	Vitamin B1	0.4g	Vitamin B2	0.2mg	Vitamin B3	3.8mg	Vitamin B6	0.3mg	Dietary fibre	2.8g	Folic acid	136mcg	Sodium	11g	Iron	4.4mg	Zinc	2.1mg	Products should be packed in three ply Kratt paper on minimum base of 80g per square meter or suitable material The bags should be sealed to prevent contents against microbial, insects and rodents infestation Labeling must reflect the product name, weight, grade, nutritional information, expiry / best before date The product should be transported, stored in a cool well ventilated location and handled in the appropriate manner		
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	Corn - flour - These products should be of Grade A and should be produced from accepted milling standards	Products should be packed in polyethylene bags or suitable material / containers with re-sealable snap on lid																																		

	- It must be finely ground corn maize product that is gluten free	The bags should be sealed to prevent contents against microbial, insects and rodents infestation		
	- Moisture content 11 – 14% - PH 4 – 5 - Grits – less than 0.1% pass through 150 micron sieve - Sulphur dioxide 100ppm - Protein 0.5% max - Sulphated Ash 0.5% - It must be finely ground corn maize product that is gluten free - It should have a maximum shelf life of 12 months or more on delivery	Labeling must reflect the product name, weight, grade, nutritional information, expiry / best before date The product should be transported, stored in a cool well ventilated location and handled in the appropriate manner		
LEGUMES	Lentils Dried Sugar Beans - These products should be of Grade A - Beans must not float when put in cooking water cook and must cook well. - Legumes should comply with all applicable legal requirements. - The product should be free of all –extraneous matter, fine dirt and specks. - The product should be suitable for human consumption. - The product should not contain a substance originating from micro-organisms in amounts which may represent hazard to health - The product must be free of moulds and yeasts and legumes must also comply with the following requirements: Aflatoxin must not be more than 10mg/kg and aflatoxin B, not more than 5 mg/kg - It should have a maximum shelf life of 12 months or more on delivery	Products should be packed in polyethylene bags / three ply Kratt paper on minimum base of 80g per square meter or suitable material/ containers with re-sealable snap on lid The bags should be sealed to prevent contents against microbial, insects and rodents infestation Labeling must reflect the product name, weight, grade, nutritional information, expiry / best before date The product should be transported, stored in a cool well ventilated location and handled in the appropriate manner		

SBD 3.1**PRICING SCHEDULE –FIRM PRICES****BID PRICE IN RSA CURRENCY **(ALL APPLICABLE TAXES INCLUDED)**

Name of Bidder.....	Bid number: SCMU3-26/27-0150-DNG.
Closing Time 11:00	Closing date: 01/06/2026

PRICE SCHEDULE: GRAINS AND LEGUMES

Category	Item	Mass control	Cost Price
Grain Products	Rice - white	10kg	
	Meallie Rice	5kg	
	Samp	10kg	
	Pasta - Macaroni	5kg (not 500g)	
	Pasta - Spaghetti	5kg (not 500g)	
	White Maize Meal	10kg	
	Cake flour	10kg	
	Corn flour	500g	
Legumes Products	Lentils	500g	
	Dried Sugar Beans	5kg (not smaller packs)	
TOTAL COST PRICE			

TOTAL PRICE OFFERED, INCLUSIVE OF VALUE ADDED TAX, FOR TENDER NO. SCMU3-26/27-0150-DNG

R_____

AMOUNT IN WORDS_____

Signed by authorized representative of the Tenderer:

.....

GENERAL CONDITIONS – NON NEGOTIABLE

NB: Bidders will be requested to provide samples of items quoting on and the results of the inspection will impact on awarding of the bid.

The Service Provider will be informed of the any unsatisfactory results / change of the samples discovered during monitoring; will be offered a period for correction of identified unsatisfactory services, failure to correct may lead to termination of the contract.

Products should be delivered at the time determined by the receiving officer; therefore on receipt of order number the Service Provider must confirm quantities and delivery date & time with respective hospital Food Service Manager / Stores Supervisor

Does the offer comply with the specification(s)?

***YES/NO**

- **If not to specification, indicate deviation(s)**

.....

-

-

- **Period required for delivery after Purchase Order**

**14 DAYS After
receipt of order**

- **Delivery:**

***Firm/not firm**

**** “all applicable taxes” includes value- added tax, pay as you earn, income tax, unemployment insurance fund contributions and skills development levies.**

***Delete if not applicable**

SBD 4

BIDDER'S DISCLOSURE

1. PURPOSE OF THE FORM

Any person (natural or juristic) may make an offer or offers in terms of this invitation to bid. In line with the principles of transparency, accountability, impartiality, and ethics as enshrined in the Constitution of the Republic of South Africa and further expressed in various pieces of legislation, it is required for the bidder to make this declaration in respect of the details required hereunder.

Where a person/s are listed in the Register for Tender Defaulters and / or the List of Restricted Suppliers, that person will automatically be disqualified from the bid process.

2. Bidder's declaration

- 2.1 Is the bidder, or any of its directors / trustees / shareholders / members / partners or any person having a controlling interest¹ in the enterprise, employed by the state? **YES/NO**
- 2.1.1 If so, furnish particulars of the names, individual identity numbers, and, if applicable, state employee numbers of sole proprietor/ directors / trustees / shareholders / members/ partners or any person having a controlling interest in the enterprise, in table below.

Full Name	Identity Number	Name of State institution

- 2.2 Do you, or any person connected with the bidder, have a relationship with any

¹ the power, by one person or a group of persons holding the majority of the equity of an enterprise, alternatively, the person/s having the deciding vote or power to influence or to direct the course and decisions of the enterprise.

person who is employed by the procuring institution? **YES/NO**

2.2.1 If so, furnish particulars:

.....
.....

2.3 Does the bidder or any of its directors / trustees / shareholders / members / partners or any person having a controlling interest in the enterprise have any interest in any other related enterprise whether or not they are bidding for this contract? **YES/NO**

2.3.1 If so, furnish particulars:

.....
.....

3 DECLARATION

I, _____ the _____ undersigned,
(name)..... in
submitting the accompanying bid, do hereby make the following statements
that I certify to be true and complete in every respect:

- 3.1 I have read and I understand the contents of this disclosure;
- 3.2 I understand that the accompanying bid will be disqualified if this disclosure is found not to be true and complete in every respect;
- 3.3 The bidder has arrived at the accompanying bid independently from, and without consultation, communication, agreement or arrangement with any competitor. However, communication between partners in a joint venture or consortium² will not be construed as collusive bidding.
- 3.4 In addition, there have been no consultations, communications, agreements or arrangements with any competitor regarding the quality, quantity, specifications, prices, including methods, factors or formulas used to calculate prices, market allocation, the intention or decision to submit or not to submit the bid, bidding with the intention not to win the bid and conditions or delivery particulars of the products or services to which this bid invitation relates.
- 3.4 The terms of the accompanying bid have not been, and will not be, disclosed by the bidder, directly or indirectly, to any competitor, prior to the date and time of the official bid opening or of the awarding of the contract.
- 3.5 There have been no consultations, communications, agreements or arrangements made by the bidder with any official of the procuring institution in relation to this procurement process prior to and during the bidding process except to provide clarification on the bid submitted where so required by the institution; and the bidder was not involved in the drafting of the specifications or terms of reference for this bid.

² Joint venture or Consortium means an association of persons for the purpose of combining their expertise, property, capital, efforts, skill and knowledge in an activity for the execution of a contract.

I am aware that, in addition and without prejudice to any other remedy provided to combat any restrictive practices related to bids and contracts,

3.6 bids that are suspicious will be reported to the Competition Commission for investigation and possible imposition of administrative penalties in terms of section 59 of the Competition Act No 89 of 1998 and or may be reported to the National Prosecuting Authority (NPA) for criminal investigation and or may be restricted from conducting business with the public sector for a period not exceeding ten (10) years in terms of the Prevention and Combating of Corrupt Activities Act No 12 of 2004 or any other applicable legislation.

I CERTIFY THAT THE INFORMATION FURNISHED IN PARAGRAPHS 1, 2 and 3 ABOVE IS CORRECT.

I ACCEPT THAT THE STATE MAY REJECT THE BID OR ACT AGAINST ME IN TERMS OF PARAGRAPH 6 OF PFMA SCM INSTRUCTION 03 OF 2021/22 ON PREVENTING AND COMBATING ABUSE IN THE SUPPLY CHAIN MANAGEMENT SYSTEM SHOULD THIS DECLARATION PROVE TO BE FALSE.

.....
Signature Date

.....
Position Name of bidder

PREFERENCE POINTS CLAIM FORM IN TERMS OF THE PREFERENTIAL PROCUREMENT REGULATIONS 2022

This preference form must form part of all tenders invited. It contains general information and serves as a claim form for preference points for specific goals.

NB: BEFORE COMPLETING THIS FORM, TENDERERS MUST STUDY THE GENERAL CONDITIONS, DEFINITIONS AND DIRECTIVES APPLICABLE IN RESPECT OF THE TENDER AND PREFERENTIAL PROCUREMENT REGULATIONS, 2022

1. GENERAL CONDITIONS

1.1 The following preference point systems are applicable to invitations to tender:

- the 80/20 system for requirements with a Rand value of up to R50 000 000 (all applicable taxes included); and
- the 90/10 system for requirements with a Rand value above R50 000 000 (all applicable taxes included).

1.2 To be completed by the organ of state

(delete whichever is not applicable for this tender).

- a) The applicable preference point system for this tender is the 80/20 preference point system.
- b) 80/20 preference point system will be applicable in this tender. The lowest acceptable tender will be used to determine the accurate system once tenders are received.

1.3 Points for this tender (even in the case of a tender for income-generating contracts) shall be awarded for:

- (a) Price; and
- (b) Specific Goals.

1.4 To be completed by the organ of state:

The maximum points for this tender are allocated as follows:

	POINTS
PRICE	80
SPECIFIC GOALS	20
Total points for Price and SPECIFIC GOALS	100

- 1.5 Failure on the part of a tenderer to submit proof or documentation required in terms of this tender to claim points for specific goals with the tender, will be interpreted to mean that preference points for specific goals are not claimed.
- 1.6 The organ of state reserves the right to require of a tenderer, either before a tender is adjudicated or at any time subsequently, to substantiate any claim in regard to preferences, in any manner required by the organ of state.

2. DEFINITIONS

- (a) **“tender”** means a written offer in the form determined by an organ of state in response to an invitation to provide goods or services through price quotations, competitive tendering process or any other method envisaged in legislation;
- (b) **“price”** means an amount of money tendered for goods or services, and includes all applicable taxes less all unconditional discounts;
- (c) **“rand value”** means the total estimated value of a contract in Rand, calculated at the time of bid invitation, and includes all applicable taxes;
- (d) **“tender for income-generating contracts”** means a written offer in the form determined by an organ of state in response to an invitation for the origination of income-generating contracts through any method envisaged in legislation that will result in a legal agreement between the organ of state and a third party that produces revenue for the organ of state, and includes, but is not limited to, leasing and disposal of assets and concession contracts, excluding direct sales and disposal of assets through public auctions; and
- (e) **“the Act”** means the Preferential Procurement Policy Framework Act, 2000 (Act No. 5 of 2000).

3. FORMULAE FOR PROCUREMENT OF GOODS AND SERVICES

3.1. POINTS AWARDED FOR PRICE

3.1.1 THE 80/20 OR 90/10 PREFERENCE POINT SYSTEMS

A maximum of 80 or 90 points is allocated for price on the following basis:

80/20	or	90/10
$P_s = 80 \left(1 - \frac{P_t - P_{min}}{P_{min}} \right)$		$P_s = 90 \left(1 - \frac{P_t - P_{min}}{P_{min}} \right)$

Where

- P_s = Points scored for price of tender under consideration
- P_t = Price of tender under consideration
- P_{min} = Price of lowest acceptable tender

3.2.1. POINTS AWARDED FOR PRICE

$$P_S = 80 \left(1 + \frac{Pt - P_{max}}{P_{max}} \right) \quad \text{or} \quad P_S = 90 \left(1 + \frac{Pt - P_{max}}{P_{max}} \right)$$

Ps = Points scored for price of tender under consideration
Pt = Price of tender under consideration
Pmax = Price of highest acceptable tender

- 4.1. In terms of Regulation 4(2); 5(2); 6(2) and 7(2) of the Preferential Procurement Regulations, preference points must be awarded for specific goals stated in the tender. For the purposes of this tender the tenderer will be allocated points based on the goals stated in table 1 below as may be supported by proof/ documentation stated in the conditions of this tender:
- 4.2. In cases where organs of state intend to use Regulation 3(2) of the Regulations, which states that, if it is unclear whether the 80/20 or 90/10 preference point system applies, an organ of state must, in the tender documents, stipulate in the case of—
 - (a) an invitation for tender for income-generating contracts, that either the 80/20 or 90/10 preference point system will apply and that the highest acceptable tender will be used to determine the applicable preference point system; or
 - (b) any other invitation for tender, that either the 80/20 or 90/10 preference point system will apply and that the lowest acceptable tender will be used to determine the applicable preference point system,then the organ of state must indicate the points allocated for specific goals for both the 90/10 and 80/20 preference point system.

Note to tenderers: The tenderer must indicate how they claim points for each preference point system.)

The specific goals allocated points in terms of this tender	Number of points allocated (90/10 system) (To be completed by the organ of state)	Number of points allocated (80/20 system) (To be completed by the organ of state)	Number of points claimed (90/10 system) (To be completed by the tenderer)	Number of points claimed (80/20 system) (To be completed by the tenderer)
HDI - RACE		4		
HDI - WOMEN		4		
HDI - DISABILITY		4		
YOUTH		3		
MILITARY VETERAN		3		
LOCALITY – ENTITY BASED IN EASTERN CAPE		2		
		20		

DECLARATION WITH REGARD TO COMPANY/FIRM

4.3. Name _____ of
company/firm.....

4.4. Company _____ registration _____ number:
.....

4.5. TYPE OF COMPANY/ FIRM

Partnership/Joint Venture / Consortium
One-person business/sole propriety
Close corporation
Public Company
Personal Liability Company
(Pty) Limited
Non-Profit Company
State Owned Company

[TICK APPLICABLE BOX]

4.6. I, the undersigned, who is duly authorised to do so on behalf of the company/firm, certify that the points claimed, based on the specific goals as advised in the tender, qualifies the company/ firm for the preference(s) shown and I acknowledge that:

i) The information furnished is true and correct;

- ii) The preference points claimed are in accordance with the General Conditions as indicated in paragraph 1 of this form;
- iii) In the event of a contract being awarded as a result of points claimed as shown in paragraphs 1.4 and 4.2, the contractor may be required to furnish documentary proof to the satisfaction of the organ of state that the claims are correct;
- iv) If the specific goals have been claimed or obtained on a fraudulent basis or any of the conditions of contract have not been fulfilled, the organ of state may, in addition to any other remedy it may have –
 - (a) disqualify the person from the tendering process;
 - (b) recover costs, losses or damages it has incurred or suffered as a result of that person's conduct;
 - (c) cancel the contract and claim any damages which it has suffered as a result of having to make less favourable arrangements due to such cancellation;
 - (d) recommend that the tenderer or contractor, its shareholders and directors, or only the shareholders and directors who acted on a fraudulent basis, be restricted from obtaining business from any organ of state for a period not exceeding 10 years, after the *audi alteram partem* (hear the other side) rule has been applied; and
 - (e) forward the matter for criminal prosecution, if deemed necessary.

.....
SIGNATURE(S) OF TENDERER(S)

SURNAME AND NAME:

DATE:

ADDRESS:

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