



GAUTENG PROVINCE
PROVINCIAL TREASURY
REPUBLIC OF SOUTH AFRICA

Provincial Supply Chain Management

Price Schedule - Goods

Page 1 of 3

Bidder Name

Bid No

NOTE: If the information required regarding each item cannot be inserted in the space provided on either page 1, 2 or 3 of this form, additional information may be attached to this form.

The Gauteng Provincial Treasury (GPT) is acting as Common Service Provider or buying organisation on behalf of all Gauteng Provincial Government Customer Departments / Institutions. The goods / services are therefore required by the Customer Department / Institution, as indicated on RFP 01.

CONDITIONS

1. All goods or services purchased will be subject to General Conditions of Contract.
2. All prices quoted must be inclusive of Value Added Tax (VAT) and prices must be quoted in South African currency.
3. In case of goods all delivery and/or railage charges must be included in the offered price(s) and goods must be delivered to the address indicated on RFP 01.
4. All delivery lead times submitted must be firm.
5. Firm prices, being prices deemed to be fixed prices, which are only subject to the following statutory changes, namely VAT and any levy related to customs and excise, are preferred to variable prices.
6. In case of bidding a price(s) subject to variance, please supply full details by completing RFP 07.
7. If an estimated quantity is called for, no guarantee is given that this or any quantity will be bought by GPG.

PRICING

ITEM NO	ESTIMATED QUANTITY	DESCRIPTION	UNIT OF MEASURE

PRICE PER UNIT OF MEASURE (including VAT)*	R	(Refer to par. 16 of RFP 03 and condition no 3 on RFP 06 page 1 of 3: in case of goods, all delivery and/or railage costs must be included in the offered price*.)
How many days from the Closing Date of the Bid is the offer valid?		

DELIVERY

TIME REQUIRED FOR DELIVERY AFTER RECEIPT OF ORDER (PLEASE STATE IN HOURS, DAYS, WEEKS OR MONTHS)					
Is the delivery period(s) per item firm? (Also see condition no 4 on RFP 06 page 1 of 3)		Y		N	

MODEL, SPECIFICATION AND GUARANTEE

Brand and model		Is the offer strictly to specification?	Y		N	
-----------------	--	---	---	--	---	--

(For specification – see RFP 05)

If not to specification, state deviation

GAURANTEE



Provincial Supply Chain Management

Price Schedule - Goods
Page 2 of 3

Are the goods/services guaranteed?	Y		N	
---	----------	--	----------	--

(Also see warranty requirements as required in terms of par. 15 of the General Conditions of Contract)

If a specific guarantee is required in the RFP specification, are the goods/services ACCORDINGLY guaranteed?	Y		N	
---	----------	--	----------	--

(For specification – see RPF 05)

MANUFACTURING (in case of goods)

Country of manufacture		Is the bidder the manufacturer of the item?	Y		N	
If not, is a Letter of Supply from the relevant manufacturer(s) attached, confirming firm supply arrangement(s)?			Y		N	

The said manufacturer/company/supplier must confirm that it has familiarised itself with:

- the item description;
- specifications; and
- bid conditions.

If the bid consist of more than one item, it should be clearly indicated in respect of which item(s) the supportive letter has been issued. Failure to submit the Letter of Supply document may invalidate the bid.

Is the bidder the accredited representative in the RSA of the manufacturer of the goods offered? (Also see RPF 01 – page 2)	Y		N	
--	----------	--	----------	--

Indicate names and addresses of the factories where the goods will be manufactured/inspected?

SITE INFORMATION			
Factory Name		Physical Address	
Factory Name		Physical Address	
Factory Name		Physical Address	

PHYSICAL ASSETS / EQUIPMENT (in case of goods)

What is the address in the RSA where the goods on bid, of the type offered by you may be inspected, preferably under working conditions?

What is the approximate value of spares carried in stock in the RSA for this particular make and model of equipment?	R
---	----------



GAUTENG PROVINCE
PROVINCIAL TREASURY
REPUBLIC OF SOUTH AFRICA

Provincial Supply Chain Management

Price Schedule - Goods

Page 3 of 3

At what address(es) is/are these spares held in stock?

What facilities exist for servicing / maintenance of the equipment offered?

Where (at which address) are these servicing / maintenance facilities available?

IMPORTATION (in case of goods)

NOTE: The under mentioned information must be furnished where the offered price may be affected by the fluctuation in the Rate of Exchange.

(Also ensure that RFP 07 (Non-Firm Prices per item) is completed.)

Is a special import permit required?	Y		N		If only a general import permit is required, indicate your import permit number.	
--------------------------------------	---	--	---	--	--	--

Please state the amount in foreign currency in respect of each item, which will be remitted abroad.	R
---	---

At what stage will the amount be remitted abroad?	
---	--

State the Rate(s) of Exchange applied in the conversion of this amount to South African currency.					
---	--	--	--	--	--

SIGNATURE OF BIDDER		DATE	
---------------------	--	------	--

ANNEXURE : PRICE SCHEDULE FOR PROCESSED VEGETABLES PRODUCT(JOHANNESBURG DISTRICT)					
Item No.	Material Number	Item Description	Unit of Measure	Comply Yes/No	Unit Price
A. BROCCOLI REQUIREMENTS					
A.1		Quality Standard: Broccoli shall be prepared from class 1 standard consisting of the following			
A.1.1		Fresh, sound, washed clean and well-developed broccoli			
A.1.2		The colour should be green, typical of cultivar			
A.1.3		The texture must be firm but tender and free from fibrous stalks			
A.2		Style: The style must be Florets that should be consisting of floret heads and the adjoining stems which may be split longitudinally, have a length of at least 12 mm but not more than 80 mm, and have small leaves on the upper half of the stems.			
Grand Total					
B. BABY MARROWS REQUIREMENTS					
B.1		11.1 Quality Standard: Baby marrows shall be prepared from class 1 standard consisting of the following:			
B.1		Be clean, sound, young and unpeeled;			
B.1		The colour should be typical of the cultivar			
B.3		Style: The baby marrows shall be presented in the following styles:			
B.2	108516	Sliced, Rings or Roundels shall consist of baby marrows cut either smooth or corrugated into round or oval units, and have a diameter of at least 15 mm but not more than 60 mm and thickness of not more than 10mm;			
B.3	103590	Cubed shall consist of baby marrows cut into cube-shape units, and have sides measuring at least 5 mm but not more than 16 mm in length			
B.4	181743	Whole shall consist of baby marrows washed, topped and tailed			
Grand Total					
C. BEETROOT REQUIREMENTS					
C.1		Quality Standard: Beetroot shall be prepared from class 1 standard consisting of the following			
C.2		Sound, young, tender beet of a suitable cultivar			
C.3		Should be cooked			
C.4		Style: The beetroot shall be presented in the following styles:			
C.5	103521	Whole shall consist of beetroot which, after processing retain their original conformation. The largest diameter of beetroot, measured at right angles to the longitudinal axis shall not exceed 60mm;			
C.6	181753	Diced shall consist of beetroot cut into approximate cubes with edges not exceeding 12,5mm; (with or without vinegar)			
C.7	103523	Slices shall consist of beetroot which have been cut, either smooth or corrugated, at right angles to the longitudinal axis, into rings having a maximum thickness of 5 mm and a maximum diameter of 60 mm; (with or without vinegar)			
C.8		Grated shall consist of beetroot which have been reduced to small shreds by rubbing it on a grater (with or without vinegar).			
C.9	103525	Beetroot fresh peeled grated with vinegar			
C.10	181750	Beetroot fresh peeled grated no vinegar			

D. BUTTERNUT					
D.1		Quality Standard: Pumpkin shall be prepared from class 1 standard consisting of the following:			
D.1.1		The products shall be clean, fresh, in a good condition and not overripe			
D.1.2		Sound properly peeled and seeded pumpkin;			
D.1.3		Style: The pumpkin shall be presented in the following styles			
D.1.4	103535	Cubed shall be cut into cube-shaped units and have sides measuring at least 50 × 50 × 50 mm			
E. CABBAGE					
E.1		Quality Standard: Cabbage shall be prepared from class 1 standard, consisting of the following: Fresh green and clean external leaves			
E.1.1		The colour should be typical of the cultivar			
E.1.2		Texture shall be firm, tender and free from fibrous parts			
E.1.3	103542	Style: The cabbage shall be presented in the following styles: Shredded: shall consist of cabbage that is finely shredded into strips not broader than 5mm (usually used for Salads)			
E.1.4	103540	Quartered shall consist of a whole cabbage head cut into quarters			
E.1.5	103538	Whole shall consist of a whole cabbage head with outside leaves removed and cleaned			
E.1.6	100703	Coarsely Chopped shall consist of cabbage that is coarsely chopped into chunks of Uneven sizes.			
E.1.7	103543	Coleslaw shall consist of a mixture of finely shredded cabbage and grated carrots in a 60 / 40 ration			
F. CARROT					
F.1.1		Quality Standard: Carrot shall be prepared from class 1 standard consisting of the following			
F.1.2		Firm, bright, washed clean and peeled			
F.1.3		Tender free from fibres; vehicle for maintenance (to either reprogram or replace the tracking unit)			
F.1.4		Colour should be good, typical of the cultivar.			
F.1.5		Style: The carrots shall be presented in the following styles:			
F.1.6	103554	Whole (peeled) shall consist of crowned carrots which after processing retain their original form and have a diameter of ± 30mm			
F.1.7	103566	smooth or corrugated into strips and be at least 25 mm in length and the width at the widest point shall not be more than 10 mm;			
F.1.8	103564	Diced shall consist of carrots cut into cube-shaped units, and have sides measuring at least 5 mm but not more than 16 mm;			
F.1.9	103558	Roundels/ Rings shall consist of carrots cut either smooth or corrugated into round or oval units, and have a diameter of at least 12 mm but not more than 50 mm and the thickness shall not be more than 10 mm.			
F.1.10	108513	Grated shall consist of carrots which have been reduced to small shreds by rubbing it on a grater			
F.1.11	181759	Baby shall consist of small, miniature carrots, whole, not longer than 35mm and a diameter of 10mm			

G. CAULIFLOWER					
G.1.1		Quality Standard: Cauliflower shall be prepared from class 1 standard consisting of the following:			
G.1.2		Fresh, sound, free from decay and clean cauliflower heads from which the leaves and fibrous stalks and stems have been removed			
G.1.3		The heads shall be snow white or creamy colour, typical of the cultivar, but may have light greening of stalks, typical of some cultivars;			
G.1.4		Free from damage by disease, insects, poor preparation, or other factors.			
G.1.5		of cauliflower florets cut into smaller units, measured across the top at the largest diameter, be at least 10mm but not more than 40mm, have stems not longer than twice the			
H. GEMS SQUASH					
H.1.1		Quality Standard: gems squash shall be of prepared from class 1 standard consisting of the following:			
H.1.2		The products shall be clean, fresh, in a good condition and not overripe			
H.1.3		The colour should be typical of the cultivar			
H.1.4		Style: The gem squash shall be presented in the following styles			
H.1.5	103578	Halved: the gem squash must be halved, and the seeds removed			
I. GREEN BEANS					
I.1.1		Quality Standard: Green beans shall be prepared from class 1 standard consisting of the following:			
I.1.2		Sound and clean green beans or yellow cultivar green beans;			
I.1.3		Colour and condition of the pods: Pods shall be well developed and firm;			
I.1.4		Pods that have defects or are poorly developed or overripe shall be rejected;			
I.1.5		The pods shall not be deformed, sticky or damaged			
I.1.6		Should be washed, topped and tailed			
I.1.7		Style: The green beans shall be presented in the following styles:			
I.1.8	181746	Whole beans shall consist of whole pods of which the stems have been removed, and be at least 50 mm in length:			
I.1.9	103582	Sliced beans shall consist of pods sliced longitudinally and be at least 15 mm length;			
I.1.10	181748	Cut beans shall consist of pods cut transversally into approximately equal lengths and be at least 6 mm in length			
I.1.11	103581	French Cut longitudinally, into strips and the width shall be at least 5 mm.			
J. GREEN PEPPER					
J.1.1		Quality Standard: peppers shall be prepared from class 1 standard products			
J.1.2		Be clean, seeds removed, sound, fresh and firm			
J.1.3		The colour should be good, typical of the cultivar			
J.1.4		Style: The green pepper shall be presented in the following styles			

J.1.5		Diced shall consist of green pepper cut into small pieces, and have sides measuring not more than 10 mm over the largest dimension;			
J.1.6	103586	Rings shall consist of green pepper cut into strips, and have a diameter of at least 50 mm.			
K. RED PEPPER					
K.1.1		Quality Standard: peppers shall be prepared from class 1 standard products			
K.1.2		Be clean, seeds removed, sound, fresh and firm			
K.1.3		The colour should be good, typical of the cultivar			
K.1.4		Style: The red pepper shall be presented in the following styles			
K.1.5		Diced shall consist of green pepper cut into small pieces, and have sides measuring not more than 10 mm over the largest dimension;			
K.1.6		Rings shall consist of green pepper cut into strips, and have a diameter of at least 50 mm			
L. YELLOW PEPPER					
L.1.1		Quality Standard: peppers shall be prepared from class 1 standard products			
L.1.2		Be clean, seeds removed, sound, fresh and firm			
L.1.3		The colour should be good, typical of the cultivar			
L.1.3		Style: The yellow pepper shall be presented in the following styles			
L.1.5		Diced shall consist of green pepper cut into small pieces, and have sides measuring not more than 10 mm over the largest dimension;			
L.1.6		Rings shall consist of green pepper cut into strips, and have a diameter of at least 50 mm			
M. HUBBARD SQUASH					
M.1.1		Quality Standard: Pumpkin shall be of prepared from class 1 standard consisting of the following:			
M.1.2		The products shall be clean, fresh, in a good condition and not overripe			
M.1.3		Sound properly peeled and seeded pumpkin			
M.1.4		The colour should be typical of the cultivar			
M.1.5		Style: The Hubbard squash shall be presented in the following styles:			
M.1.6	103589	Cubed shall be cut into cube-shaped units and have sides measuring at least 50 × 50 × 50 mm			
N. Mixed vegetables					
N.1.1		vegetables, which comply with the requirements for class 1 standard as set out in the Agriculture Standards for Export Grade Vegetables			
N.1.2		Style: vegetables used shall be presented in the following styles:			

N.1.3		Soup mix , shall consist of 12 % chopped onions, 10 % chopped celery, 30% grated carrots, 30 % diced potatoes, 12% chopped turnips and 6 % chopped parsley			
N.1.4		Stir-fry shall consist of 10% onion rings, 40% carrots julienne, 30% baby marrow strips and 10 % red & 10% green pepper strips			
N.1.5		MUSHROOMS REQUIREMENTS			
N.1.6		Quality Standard: Mushroom shall be prepared from class 1 standard consisting of the			
O. MUSHROOM					
O.1.1		Quality Standard: Mushroom shall be prepared from class 1 standard consisting of the following:			
O.1.2		The products shall be clean, fresh, firm, in a good condition;			
O.1.3		Edible mushrooms;			
O.1.4		The colour must be good, typical of the cultivar.			
O.1.5		Style: The mushrooms shall be presented in the following styles:			
O.1.6	103592	Chopped shall consist of mushrooms that is coarsely chopped			
O.1.7	181761	Sliced shall consist of mushrooms cut into slices and have a thickness of not more than 4mm;			
P. ONION REQUIREMENTS					
P.1.1		Quality Standard: Onions shall be of prepared from class 1 standard consisting of the following			
P.1.2		Sound, clean units which are free from tops, dried bracts, roots and seed stems;			
P.1.3		The colour shall be good, typical of the cultivar.			
P.1.4		Style: The onion shall be presented in the following styles:			
P.1.5	103593	Whole peeled shall consist of a whole onion after removal of the tops and dried bracts and root;			
P.1.6		Sliced / rings shall consist of peeled onions cut into slices / rings, and have a thickness of not more than 10 mm;			
P.1.7		Chopped / Diced shall consist of peeled onions cut into small pieces, and have sides measuring not more than 5 mm, taken in any dimension.			
P.1.9		Quality Standard: Potatoes shall be prepared from class 1 standard consisting of the following:			
P.1.10		Fresh, clean, sound and peeled potatoes of a suitable cultivar;			
P.1.11		The colour should be good, typical of the cultivar and treated with chip whitener must not exceed 5% in concentration			
P.1.12		Texture should be firm and free from sogginess or glassiness.			
P.1.13		Must be washed The potatoes shall be peeled and presented in the following styles:			
P.1.14		Whole shall consist of potatoes which after processing, retain their original shape, and have a diameter of at least 60mm but not more than 100mm;			
P.1.15		Cubed shall consist of potatoes cut into cube-shape units, and have sides which measure at least 10mm			

P.1.16		Halved shall consist of potatoes bisected by cutting through the longitudinal axis so that two equal halves result;			
P.1.17		Chips shall consist of potatoes cut either smooth or corrugated into strips, and have a length of at least 25 mm and a thickness of not more than 15 mm.			
P.1.18		Quartered shall consist of potatoes cut into quarters			
P.1.19		Sliced shall consist of potatoes cut into slices and have a thickness of not more than 10mm;			
P.1.20		Baby shall consist of small potatoes \pm 20mm diameter, peeled and washed			
Q. PUMPKIN					
Q.1.1		Quality Standard: Pumpkin shall be of prepared from class 1 standard consisting of the			
Q.1.2		The products shall be clean, fresh, in a good condition and not overripe;			
Q.1.3		Sound properly peeled and seeded pumpkin			
Q.1.4		The colour should be typical of the cultivar.			
Q.1.5		Style: The pumpkin shall be presented in the following styles:			
Q.1.6	103589	Cubed shall be cut into cube-shaped units and have sides measuring at least 50 x 50 x 50 mm			
R. SPINACH					
R.1.1		Quality Standard: Spinach shall be prepared from class 1 standard of the following:			
R.1.2		Be properly washed, clean, free from soil, firm and crispy leaves with stems removed			
R.1.3		And have good green colour			
R.1.4		Be free from blemishes Style: The spinach shall be presented in the following styles:			
R.1.5	100836	Chopped shall consist of spinach leaves that is coarsely chopped			
R.1.6	100838	Shredded shall consist of spinach leaves that is finely shredded not broader than 5mm			
R.1.7		Whole shall consist of whole spinach leaves of which the stems and stalks are removed and properly washed			

S. SWEET POTATO					
S.1.1		Quality Standard: Sweet potato shall be prepared from class1 standard consisting of the following:			
S.1.2		Sweet potatoes shall be clean, sound and properly peeled;			
S.1.3		The colour should be typical of the cultivar			
S.1.4		Should be washed			
S.1.5		Style: The sweet potato shall be presented in the following styles			
S.1.6	181771	Quartered consist of sweet potatoes cut into quarters			
S.1.7	100840	Cubed / Diced shall consist of sweet potatoes cut into cube-shape units and have sides at least 5 mm but not more than 16 mm in length, measured in any dimension.			
S.1.8	181774	Whole consist of whole (peeled)sweet potatoes			
S.1.9	181770	Halved consist of (peeled)sweet potatoes cut in half			
T. TOMATOES AND ONIONS					
T.1.1		Quality Standard: Tomatoes and onions shall be prepared from class 1 standard consisting of the following:			
T.1.2		Tomatoes and onions shall be sound, well, firm and clean;			
T.1.3		The colour of the product shall be typical of the cultivar			
T.1.4	103615	Style: The tomatoes and tomato and onion pulp shall be presented in the following styles			
T.1.5		Free from defects			
T.1.6		Contain visible pieces of sliced tomatoes and onions;			
T.1.7		Practically free from tomato skin; The composition shall be: 80 % Tomatoes 20 % Onions			

ANNEXURE : PRICE SCHEDULE FOR PROCESSED VEGETABLES PRODUCT (SEDIBENG DISTRICT)					
Item No.	Material Number	Item Description	Unit of Measure	Comply Yes/No	Unit Price
A. BROCCOLI REQUIREMENTS					
A.1		Quality Standard: Broccoli shall be prepared from class 1 standard consisting of the following			
A.1.1		Fresh, sound, washed clean and well-developed broccoli			
A.1.2		The colour should be green, typical of cultivar			
A.1.3		The texture must be firm but tender and free from fibrous stalks			
A.2		Style: The style must be Florets that should be consisting of floret heads and the adjoining stems which may be split longitudinally, have a length of at least 12 mm but not more than 80 mm, and have small leaves on the upper half of the stems.			
Grand Total					
B. BABY MARROWS REQUIREMENTS					
B.1		11.1 Quality Standard: Baby marrows shall be prepared from class 1 standard consisting of the following:			
B.1		Be clean, sound, young and unpeeled;			
B.1		The colour should be typical of the cultivar			
B.3		Style: The baby marrows shall be presented in the following styles:			
B.2	108516	Sliced, Rings or Roundels shall consist of baby marrows cut either smooth or corrugated into round or oval units, and have a diameter of at least 15 mm but not more than 60 mm and thickness of not more than 10mm;			
B.3	103590	Cubed shall consist of baby marrows cut into cube-shape units, and have sides measuring at least 5 mm but not more than 16 mm in length			
B.4	181743	Whole shall consist of baby marrows washed, topped and tailed			
Grand Total					
C. BEETROOT REQUIREMENTS					
C.1		Quality Standard: Beetroot shall be prepared from class 1 standard consisting of the following			
C.2		Sound, young, tender beet of a suitable cultivar			
C.3		Should be cooked			
C.4		Style: The beetroot shall be presented in the following styles:			
C.5	103521	Whole shall consist of beetroot which, after processing retain their original conformation. The largest diameter of beetroot, measured at right angles to the longitudinal axis shall not exceed 60mm;			
C.6	181753	Diced shall consist of beetroot cut into approximate cubes with edges not exceeding 12,5mm; (with or without vinegar)			
C.7	103523	Slices shall consist of beetroot which have been cut, either smooth or corrugated, at right angles to the longitudinal axis, into rings having a maximum thickness of 5 mm and a maximum diameter of 60 mm; (with or without vinegar)			
C.8		Grated shall consist of beetroot which have been reduced to small shreds by rubbing it on a grater (with or without vinegar).			
C.9	103525	Beetroot fresh peeled grated with vinegar			

C.10	181750	Beetroot fresh peeled grated no vinegar			
D. BUTTERNUT					
D.1		Quality Standard: Pumpkin shall be of prepared from class 1 standard consisting of the following:			
D.1.1		The products shall be clean, fresh, in a good condition and not overripe			
D.1.2		Sound properly peeled and seeded pumpkin;			
D.1.3		Style: The pumpkin shall be presented in the following styles			
D.1.4	103535	Cubed shall be cut into cube-shaped units and have sides measuring at least 50 x 50 x 50 mm			
E. CABBAGE					
E.1		Quality Standard: Cabbage shall be prepared from class 1 standard, consisting of the following: Fresh green and clean external leaves			
E.1.1		The colour should be typical of the cultivar			
E.1.2		Texture shall be firm, tender and free from fibrous parts			
E.1.3	103542	Style: The cabbage shall be presented in the following styles: Shredded: shall consist of cabbage that is finely shredded into strips not broader than 5mm (usually used for Salads)			
E.1.4	103540	Quartered shall consist of a whole cabbage head cut into quarters			
E.1.5	103538	Whole shall consist of a whole cabbage head with outside leaves removed and cleaned			
E.1.6	100703	Coarsely Chopped shall consist of cabbage that is coarsely chopped into chunks of Uneven sizes.			
E.1.7	103543	Coleslaw shall consist of a mixture of finely shredded cabbage and grated carrots in a 60 / 40 ration			
F. CARROT					
F.1.1		Quality Standard: Carrot shall be prepared from class 1 standard consisting of the following			
F.1.2		Firm, bright, washed clean and peeled			
F.1.3		Tender free from fibres; vehicle for maintenance (to either reprogram or replace the tracking unit)			
F.1.4		Colour should be good, typical of the cultivar.			
F.1.5		Style: The carrots shall be presented in the following styles:			
F.1.6	103554	Whole (peeled) shall consist of crowned carrots which after processing retain their original form and have a diameter of \pm 30mm			
F.1.7	103566	smooth or corrugated into strips and be at least 25 mm in length and the width at the widest point shall not be more than 10 mm;			
F.1.8	103564	Diced shall consist of carrots cut into cube-shaped units, and have sides measuring at least 5 mm but not more than 16 mm;			
F.1.9	103558	Roundels/ Rings shall consist of carrots cut either smooth or corrugated into round or oval units, and have a diameter of at least 12 mm but not more than 50 mm and the thickness shall not be more than 10 mm.			

F.1.10	108513	Grated shall consist of carrots which have been reduced to small shreds by rubbing it on a grater			
F.1.11	181759	Baby shall consist of small, miniature carrots, whole, not longer than 35mm and a diameter of 10mm			
G. CAULIFLOWER					
G.1.1		Quality Standard: Cauliflower shall be prepared from class 1 standard consisting of the following:			
G.1.2		Fresh, sound, free from decay and clean cauliflower heads from which the leaves and fibrous stalks and stems have been removed			
G.1.3		The heads shall be snow white or creamy colour, typical of the cultivar, but may have light greening of stalks, typical of some cultivars;			
G.1.4		Free from damage by disease, insects, poor preparation, or other factors.			
G.1.5		consists of cauliflower florets cut into smaller units, measured across the top at the largest diameter, be at least 10mm but not more than 40mm, have stems not			
H. GEMS SQUASH					
H.1.1		Quality Standard: gems squash shall be of prepared from class 1 standard consisting of the following:			
H.1.2		The products shall be clean, fresh, in a good condition and not overripe			
H.1.3		The colour should be typical of the cultivar			
H.1.4		Style: The gem squash shall be presented in the following styles			
H.1.5	103578	Halved: the gem squash must be halved, and the seeds removed			
I. GREEN BEANS					
I.1.1		Quality Standard: Green beans shall be prepared from class 1 standard consisting of the following:			
I.1.2		Sound and clean green beans or yellow cultivar green beans;			
I.1.3		Colour and condition of the pods: Pods shall be well developed and firm;			
I.1.4		Pods that have defects or are poorly developed or overripe shall be rejected;			
I.1.5		The pods shall not be deformed, sticky or damaged			
I.1.6		Should be washed, topped and tailed			
I.1.7		Style: The green beans shall be presented in the following styles:			
I.1.8	181746	Whole beans shall consist of whole pods of which the stems have been removed, and be at least 50 mm in length:			
I.1.9	103582	Sliced beans shall consist of pods sliced longitudinally and be at least 15 mm length;			
I.1.10	181748	Cut beans shall consist of pods cut transversally into approximately equal lengths and be at least 6 mm in length			
I.1.11	103581	French Cut longitudinally, into strips and the width shall be at least 5 mm.			
J. GREEN PEPPER					

J.1.1		Quality Standard: peppers shall be prepared from class 1 standard products			
J.1.2		Be clean, seeds removed, sound, fresh and firm			
J.1.3		The colour should be good, typical of the cultivar			
J.1.4		Style: The green pepper shall be presented in the following styles			
J.1.5		Diced shall consist of green pepper cut into small pieces, and have sides measuring not more than 10 mm over the largest dimension;			
J.1.6	103586	Rings shall consist of green pepper cut into strips, and have a diameter of at least 50 mm.			
K. RED PEPPER					
K.1.1		Quality Standard: peppers shall be prepared from class 1 standard products			
K.1.2		Be clean, seeds removed, sound, fresh and firm			
K.1.3		The colour should be good, typical of the cultivar			
K.1.4		Style: The red pepper shall be presented in the following styles			
K.1.5		Diced shall consist of green pepper cut into small pieces, and have sides measuring not more than 10 mm over the largest dimension;			
K.1.6		Rings shall consist of green pepper cut into strips, and have a diameter of at least 50 mm			
L. YELLOW PEPPER					
L.1.1		Quality Standard: peppers shall be prepared from class 1 standard products			
L.1.2		Be clean, seeds removed, sound, fresh and firm			
L.1.3		The colour should be good, typical of the cultivar			
L.1.3		Style: The yellow pepper shall be presented in the following styles			
L.1.5		Diced shall consist of green pepper cut into small pieces, and have sides measuring not more than 10 mm over the largest dimension;			
L.1.6		Rings shall consist of green pepper cut into strips, and have a diameter of at least 50 mm			
M. HUBBARD SQUASH					
M.1.1		Quality Standard: Pumpkin shall be of prepared from class 1 standard consisting of the following:			
M.1.2		The products shall be clean, fresh, in a good condition and not overripe			
M.1.3		Sound properly peeled and seeded pumpkin			
M.1.4		The colour should be typical of the cultivar			
M.1.5		Style: The Hubbard squash shall be presented in the following styles:			

M.1.6	103589	Cubed shall be cut into cube-shaped units and have sides measuring at least 50 x 50 x 50 mm			
N. Mixed vegetables					
N.1.1		vegetables, which comply with the requirements for class 1 standard as set out in the Agriculture Standards for Export Grade Vegetables			
N.1.2		Style: vegetables used shall be presented in the following styles:			
N.1.3		Soup mix , shall consist of 12 % chopped onions, 10 % chopped celery, 30% grated carrots, 30 % diced potatoes, 12% chopped turnips and 6 % chopped parsley			
N.1.4		Stir-fry shall consist of 10% onion rings, 40% carrots julienne, 30% baby marrow strips and 10 % red & 10% green pepper strips			
N.1.5		MUSHROOMS REQUIREMENTS			
N.1.6		Quality Standard: Mushroom shall be prepared from class 1 standard consisting of the			
O. MUSHROOM					
O.1.1		Quality Standard: Mushroom shall be prepared from class 1 standard consisting of the following:			
O.1.2		The products shall be clean, fresh, firm, in a good condition;			
O.1.3		Edible mushrooms;			
O.1.4		The colour must be good, typical of the cultivar.			
O.1.5		Style: The mushrooms shall be presented in the following styles:			
O.1.6	103592	Chopped shall consist of mushrooms that is coarsely chopped			
O.1.7	181761	Sliced shall consist of mushrooms cut into slices and have a thickness of not more than 4mm;			
P. ONION REQUIREMENTS					
P.1.1		Quality Standard: Onions shall be of prepared from class 1 standard consisting of the following			
P.1.2		Sound, clean units which are free from tops, dried bracts, roots and seed stems;			
P.1.3		The colour shall be good, typical of the cultivar.			
P.1.4		Style: The onion shall be presented in the following styles:			
P.1.5	103593	Whole peeled shall consist of a whole onion after removal of the tops and dried bracts and root;			
P.1.6		Sliced / rings shall consist of peeled onions cut into slices / rings, and have a thickness of not more than 10 mm;			
P.1.7		Chopped / Diced shall consist of peeled onions cut into small pieces, and have sides measuring not more than 5 mm, taken in any dimension.			
P.1.9		Quality Standard: Potatoes shall be prepared from class 1 standard consisting of the following:			

P.1.10		Fresh, clean, sound and peeled potatoes of a suitable cultivar;			
P.1.11		The colour should be good, typical of the cultivar and treated with chip whitener must not exceed 5% in concentration			
P.1.12		Texture should be firm and free from sogginess or glassiness.			
P.1.13		Must be washed The potatoes shall be peeled and presented in the following styles:			
P.1.14		Whole shall consist of potatoes which after processing, retain their original shape, and have a diameter of at least 60mm but not more than 100mm;			
P.1.15		Cubed shall consist of potatoes cut into cube-shape units, and have sides which measure at least 10mm			
P.1.16		Halved shall consist of potatoes bisected by cutting through the longitudinal axis so that two equal halves result;			
P.1.17		Chips shall consist of potatoes cut either smooth or corrugated into strips, and have a length of at least 25 mm and a thickness of not more than 15 mm.			
P.1.18		Quartered shall consist of potatoes cut into quarters			
P.1.19		Sliced shall consist of potatoes cut into slices and have a thickness of not more than 10mm;			
P.1.20		Baby shall consist of small potatoes \pm 20mm diameter, peeled and washed			
Q. PUMPKIN					
Q.1.1		Quality Standard: Pumpkin shall be of prepared from class 1 standard consisting of the			
Q.1.2		The products shall be clean, fresh, in a good condition and not overripe;			
Q.1.3		Sound properly peeled and seeded pumpkin			
Q.1.4		The colour should be typical of the cultivar.			
Q.1.5		Style: The pumpkin shall be presented in the following styles:			
Q.1.6	103589	Cubed shall be cut into cube-shaped units and have sides measuring at least 50 x 50 x 50 mm			
R. SPINACH					
R.1.1		Quality Standard: Spinach shall be prepared from class 1 standard of the following:			
R.1.2		Be properly washed, clean, free from soil, firm and crispy leaves with stems removed			
R.1.3		And have good green colour			
R.1.4		Be free from blemishes Style: The spinach shall be presented in the following styles:			
R.1.5	100836	Chopped shall consist of spinach leaves that is coarsely chopped			
R.1.6	100838	Shredded shall consist of spinach leaves that is finely shredded not broader than 5mm			
R.1.7		Whole shall consist of whole spinach leaves of which the stems and stalks are removed and properly washed			

S. SWEET POTATO					
S.1.1		Quality Standard: Sweet potato shall be prepared from class1 standard consisting of the following:			
S.1.2		Sweet potatoes shall be clean, sound and properly peeled;			
S.1.3		The colour should be typical of the cultivar			
S.1.4		Should be washed			
S.1.5		Style: The sweet potato shall be presented in the following styles			
S.1.6	181771	Quartered consist of sweet potatoes cut into quarters			
S.1.7	100840	Cubed / Diced shall consist of sweet potatoes cut into cube-shape units and have sides at least 5 mm but not more than 16 mm in length, measured in any dimension.			
S.1.8	181774	Whole consist of whole (peeled)sweet potatoes			
S.1.9	181770	Halved consist of (peeled)sweet potatoes cut in half			
T. TOMATOES AND ONIONS					
T.1.1		Quality Standard: Tomatoes and onions shall be prepared from class 1 standard consisting of the following:			
T.1.2		Tomatoes and onions shall be sound, well, firm and clean;			
T.1.3		The colour of the product shall be typical of the cultivar			
T.1.4	103615	Style: The tomatoes and tomato and onion pulp shall be presented in the following styles			
T.1.5		Free from defects			
T.1.6		Contain visible pieces of sliced tomatoes and onions;			
T.1.7		Practically free from tomato skin; The composition shall be: 80 % Tomatoes 20 % Onions			

ANNEXURE : PRICE SCHEDULE FOR PROCESSED VEGETABLES PRODUCT (EKURHULENI DISTRICT)

Item No.	Material Number	Item Description	Unit of Measure	Comply Yes/No	Unit Price
A. BROCCOLI REQUIREMENTS					
A.1		Quality Standard: Broccoli shall be prepared from class 1 standard consisting of the following			
A.1.1		Fresh, sound, washed clean and well-developed broccoli			
A.1.2		The colour should be green, typical of cultivar			
A.1.3		The texture must be firm but tender and free from fibrous stalks			
A.2		Style: The style must be Florets that should be consisting of floret heads and the adjoining stems which may be split longitudinally, have a length of at least 12 mm but not more than 80 mm, and have small leaves on the upper half of the stems.			
Grand Total					
B. BABY MARROWS REQUIREMENTS					
B.1		11.1 Quality Standard: Baby marrows shall be prepared from class 1 standard consisting of the following:			
B.1		Be clean, sound, young and unpeeled;			
B.1		The colour should be typical of the cultivar			
B.3		Style: The baby marrows shall be presented in the following styles:			
B.2	108516	Sliced, Rings or Roundels shall consist of baby marrows cut either smooth or corrugated into round or oval units, and have a diameter of at least 15 mm but not more than 60 mm and thickness of not more than 10mm;			
B.3	103590	Cubed shall consist of baby marrows cut into cube-shape units, and have sides measuring at least 5 mm but not more than 16 mm in length			
B.4	181743	Whole shall consist of baby marrows washed, topped and tailed			
Grand Total					

C. BEETROOT REQUIREMENTS					
C.1		Quality Standard: Beetroot shall be prepared from class 1 standard consisting of the following			
C.2		Sound, young, tender beet of a suitable cultivar			
C.3		Should be cooked			
C.4		Style: The beetroot shall be presented in the following styles:			
C.5	103521	Whole shall consist of beetroot which, after processing retain their original conformation. The largest diameter of beetroot, measured at right angles to the longitudinal axis shall not exceed 60mm;			
C.6	181753	Diced shall consist of beetroot cut into approximate cubes with edges not exceeding 12,5mm; (with or without vinegar)			
C.7	103523	Slices shall consist of beetroot which have been cut, either smooth or corrugated, at right angles to the longitudinal axis, into rings having a maximum thickness of 5 mm and a maximum diameter of 60 mm; (with or without vinegar)			
C.8		Grated shall consist of beetroot which have been reduced to small shreds by rubbing it on a grater (with or without vinegar).			
C.9	103525	Beetroot fresh peeled grated with vinegar			
C.10	181750	Beetroot fresh peeled grated no vinegar			
D. BUTTERNUT					
D.1		Quality Standard: Pumpkin shall be prepared from class 1 standard consisting of the following:			
D.1.1		The products shall be clean, fresh, in a good condition and not overripe			
D.1.2		Sound properly peeled and seeded pumpkin;			
D.1.3		Style: The pumpkin shall be presented in the following styles			
D.1.4	103535	Cubed shall be cut into cube-shaped units and have sides measuring at least 50 × 50 × 50 mm			
E. CABBAGE					
E.1		Quality Standard: Cabbage shall be prepared from class 1 standard, consisting of the following: Fresh green and clean external leaves			
E.1.1		The colour should be typical of the cultivar			
E.1.2		Texture shall be firm, tender and free from fibrous parts			

E.1.3	103542	Style: The cabbage shall be presented in the following styles: Shredded: shall consist of cabbage that is finely shredded into strips not broader than 5mm (usually used for Salads)			
E.1.4	103540	Quartered shall consist of a whole cabbage head cut into quarters			
E.1.5	103538	Whole shall consist of a whole cabbage head with outside leaves removed and cleaned			
E.1.6	100703	Coarsely Chopped shall consist of cabbage that is coarsely chopped into chunks of Uneven sizes.			
E.1.7	103543	Coleslaw shall consist of a mixture of finely shredded cabbage and grated carrots in a 60 / 40 ration			

F. CARROT

F.1.1		Quality Standard: Carrot shall be prepared from class 1 standard consisting of the following			
F.1.2		Firm, bright, washed clean and peeled			
F.1.3		Tender free from fibres; vehicle for maintenance (to either reprogram or replace the tracking unit)			
F.1.4		Colour should be good, typical of the cultivar.			
F.1.5		Style: The carrots shall be presented in the following styles:			
F.1.6	103554	Whole (peeled) shall consist of crowned carrots which after processing retain their original form and have a diameter of ± 30 mm			
F.1.7	103566	either smooth or corrugated into strips and be at least 25 mm in length and the width at the widest point shall not be more than 10 mm;			
F.1.8	103564	Diced shall consist of carrots cut into cube-shaped units, and have sides measuring at least 5 mm but not more than 16 mm;			
F.1.9	103558	Roundels/ Rings shall consist of carrots cut either smooth or corrugated into round or oval units, and have a diameter of at least 12 mm but not more than 50 mm and the thickness shall not be more than 10 mm.			
F.1.10	108513	Grated shall consist of carrots which have been reduced to small shreds by rubbing it on a grater			
F.1.11	181759	Baby shall consist of small, miniature carrots, whole, not longer than 35mm and a diameter of 10mm			

G. CAULIFLOWER

G.1.1		Quality Standard: Cauliflower shall be prepared from class 1 standard consisting of the following:			
G.1.2		Fresh, sound, free from decay and clean cauliflower heads from which the leaves and fibrous stalks and stems have been removed			
G.1.3		The heads shall be snow white or creamy colour, typical of the cultivar, but may have light greening of stalks, typical of some cultivars;			
G.1.4		Free from damage by disease, insects, poor preparation, or other factors.			

G.1.5		that consists of cauliflower florets cut into smaller units, measured across the top at the largest diameter, be at least 10mm but not more			
-------	--	---	--	--	--

H. GEMS SQUASH

H.1.1		Quality Standard: gems squash shall be of prepared from class 1 standard consisting of the following:			
H.1.2		The products shall be clean, fresh, in a good condition and not overripe			
H.1.3		The colour should be typical of the cultivar			
H.1.4		Style: The gem squash shall be presented in the following styles			
H.1.5	103578	Halved: the gem squash must be halved, and the seeds removed			

I. GREEN BEANS

I.1.1		Quality Standard: Green beans shall be prepared from class1 standard consisting of the following:			
I.1.2		Sound and clean green beans or yellow cultivar green beans;			
I.1.3		Colour and condition of the pods: Pods shall be well developed and firm;			
I.1.4		Pods that have defects or are poorly developed or overripe shall be rejected;			
I.1.5		The pods shall not be deformed, sticky or damaged			
I.1.6		Should be washed, topped and tailed			
I.1.7		Style: The green beans shall be presented in the following styles:			
I.1.8	181746	Whole beans shall consist of whole pods of which the stems have been removed, and be at least 50 mm in length:			
I.1.9	103582	Sliced beans shall consist of pods sliced longitudinally and be at least 15 mm length;			
I.1.10	181748	Cut beans shall consist of pods cut transversally into approximately equal lengths and be at least 6 mm in length			
I.1.11	103581	French Cut longitudinally, into strips and the width shall be at least 5 mm.			

J. GREEN PEPPER

J.1.1		Quality Standard: peppers shall be prepared from class 1 standard products			
J.1.2		Be clean, seeds removed, sound, fresh and firm			
J.1.3		The colour should be good, typical of the cultivar			

J.1.4		Style: The green pepper shall be presented in the following styles			
J.1.5		Diced shall consist of green pepper cut into small pieces, and have sides measuring not more than 10 mm over the largest dimension;			
J.1.6	103586	Rings shall consist of green pepper cut into strips, and have a diameter of at least 50 mm.			
K. RED PEPPER					
K.1.1		Quality Standard: peppers shall be prepared from class 1 standard products			
K.1.2		Be clean, seeds removed, sound, fresh and firm			
K.1.3		The colour should be good, typical of the cultivar			
K.1.4		Style: The red pepper shall be presented in the following styles			
K.1.5		Diced shall consist of green pepper cut into small pieces, and have sides measuring not more than 10 mm over the largest dimension;			
K.1.6		Rings shall consist of green pepper cut into strips, and have a diameter of at least 50 mm			
L. YELLOW PEPPER					
L.1.1		Quality Standard: peppers shall be prepared from class 1 standard products			
L.1.2		Be clean, seeds removed, sound, fresh and firm			
L.1.3		The colour should be good, typical of the cultivar			
L.1.3		Style: The yellow pepper shall be presented in the following styles			
L.1.5		Diced shall consist of green pepper cut into small pieces, and have sides measuring not more than 10 mm over the largest dimension;			
L.1.6		Rings shall consist of green pepper cut into strips, and have a diameter of at least 50 mm			
M. HUBBARD SQUASH					
M.1.1		Quality Standard: Pumpkin shall be of prepared from class 1 standard consisting of the following:			
M.1.2		The products shall be clean, fresh, in a good condition and not overripe			
M.1.3		Sound properly peeled and seeded pumpkin			

M.1.4		The colour should be typical of the cultivar			
M.1.5		Style: The Hubbard squash shall be presented in the following styles:			
M.1.6	103589	Cubed shall be cut into cube-shaped units and have sides measuring at least 50 x 50 x 50 mm			
N. Mixed vegetables					
N.1.1		vegetables, which comply with the requirements for class 1 standard as set out in the Agriculture Standards for Export Grade Vegetables			
N.1.2		Style: vegetables used shall be presented in the following styles:			
N.1.3		Soup mix , shall consist of 12 % chopped onions, 10 % chopped celery, 30% grated carrots, 30 % diced potatoes, 12% chopped turnips and 6 % chopped parsley			
N.1.4		Stir-fry shall consist of 10% onion rings, 40% carrots julienne, 30% baby marrow strips and 10 % red & 10% green pepper strips			
N.1.5		MUSHROOMS REQUIREMENTS			
N.1.6		Quality Standard: Mushroom shall be prepared from class 1 standard consisting of the			
O. MUSHROOM					
O.1.1		Quality Standard: Mushroom shall be prepared from class 1 standard consisting of the following:			
O.1.2		The products shall be clean, fresh, firm, in a good condition;			
O.1.3		Edible mushrooms;			
O.1.4		The colour must be good, typical of the cultivar.			
O.1.5		Style: The mushrooms shall be presented in the following styles:			
O.1.6	103592	Chopped shall consist of mushrooms that is coarsely chopped			
O.1.7	181761	Sliced shall consist of mushrooms cut into slices and have a thickness of not more than 4mm;			

P. ONION REQUIREMENTS					
P.1.1		Quality Standard: Onions shall be of prepared from class 1 standard consisting of the following			
P.1.2		Sound, clean units which are free from tops, dried bracts, roots and seed stems;			
P.1.3		The colour shall be good, typical of the cultivar.			
P.1.4		Style: The onion shall be presented in the following styles:			
P.1.5	103593	Whole peeled shall consist of a whole onion after removal of the tops and dried bracts and root;			
P.1.6		Sliced / rings shall consist of peeled onions cut into slices / rings, and have a thickness of not more than 10 mm;			
P.1.7		Chopped / Diced shall consist of peeled onions cut into small pieces, and have sides measuring not more than 5 mm, taken in any dimension.			
P.1.9		Quality Standard: Potatoes shall be prepared from class 1 standard consisting of the following:			
P.1.10		Fresh, clean, sound and peeled potatoes of a suitable cultivar;			
P.1.11		The colour should be good, typical of the cultivar and treated with chip whitener must not exceed 5% in concentration			
P.1.12		Texture should be firm and free from sogginess or glassiness.			
P.1.13		Must be washed The potatoes shall be peeled and presented in the following styles:			
P.1.14		Whole shall consist of potatoes which after processing, retain their original shape, and have a diameter of at least 60mm but not more than 100mm;			
P.1.15		Cubed shall consist of potatoes cut into cube-shape units, and have sides which measure at least 10mm			
P.1.16		Halved shall consist of potatoes bisected by cutting through the longitudinal axis so that two equal halves result;			
P.1.17		Chips shall consist of potatoes cut either smooth or corrugated into strips, and have a length of at least 25 mm and a thickness of not more than 15 mm.			
P.1.18		Quartered shall consist of potatoes cut into quarters			
P.1.19		Sliced shall consist of potatoes cut into slices and have a thickness of not more than 10mm;			
P.1.20		Baby shall consist of small potatoes \pm 20mm diameter, peeled and washed			

Q. PUMPKIN

Q.1.1		Quality Standard: Pumpkin shall be of prepared from class 1 standard consisting of the			
Q.1.2		The products shall be clean, fresh, in a good condition and not overripe;			
Q.1.3		Sound properly peeled and seeded pumpkin			
Q.1.4		The colour should be typical of the cultivar.			
Q.1.5		Style: The pumpkin shall be presented in the following styles:			
Q.1.6	103589	Cubed shall be cut into cube-shaped units and have sides measuring at least 50 × 50 × 50 mm			

R. SPINACH

R.1.1		Quality Standard: Spinach shall be prepared from class 1 standard of the following:			
R.1.2		Be properly washed, clean, free from soil, firm and crispy leaves with stems removed			
R.1.3		And have good green colour			
R.1.4		Be free from blemishes Style: The spinach shall be presented in the following styles:			
R.1.5	100836	Chopped shall consist of spinach leaves that is coarsely chopped			
R.1.6	100838	Shredded shall consist of spinach leaves that is finely shredded not broader than 5mm			
R.1.7		Whole shall consist of whole spinach leaves of which the stems and stalks are removed and properly washed			

S. SWEET POTATO

S.1.1		Quality Standard: Sweet potato shall be prepared from class1 standard consisting of the following:			
S.1.2		Sweet potatoes shall be clean, sound and properly peeled;			
S.1.3		The colour should be typical of the cultivar			
S.1.4		Should be washed			
S.1.5		Style: The sweet potato shall be presented in the following styles			

S.1.6	181771	Quartered consist of sweet potatoes cut into quarters			
S.1.7	100840	Cubed / Diced shall consist of sweet potatoes cut into cube-shape units and have sides at least 5 mm but not more than 16 mm in length, measured in any dimension.			
S.1.8	181774	Whole consist of whole (peeled)sweet potatoes			
S.1.9	181770	Halved consist of (peeled)sweet potatoes cut in half			
T. TOMATOES AND ONIONS					
T.1.1		Quality Standard: Tomatoes and onions shall be prepared from class 1 standard consisting of the following:			
T.1.2		Tomatoes and onions shall be sound, well, firm and clean;			
T.1.3		The colour of the product shall be typical of the cultivar			
T.1.4	103615	Style: The tomatoes and tomato and onion pulp shall be presented in the following styles			
T.1.5		Free from defects			
T.1.6		Contain visible pieces of sliced tomatoes and onions;			
T.1.7		Practically free from tomato skin; The composition shall be: 80 % Tomatoes 20 % Onions			

ANNEXURE : PRICE SCHEDULE FOR PROCESSED VEGETABLES PRODUCT (WEST RAND DISTRICT)					
Item No.	Material Number	Item Description	Unit of Measure	Comply Yes/No	Unit Price
A. BROCCOLI REQUIREMENTS					
A.1		Quality Standard: Broccoli shall be prepared from class 1 standard consisting of the following			
A.1.1		Fresh, sound, washed clean and well-developed broccoli			
A.1.2		The colour should be green, typical of cultivar			
A.1.3		The texture must be firm but tender and free from fibrous stalks			
A.2		Style: The style must be Florets that should be consisting of floret heads and the adjoining stems which may be split longitudinally, have a length of a least 12 mm but not more than 80 mm, and have small leaves on the upper half of the stems.			
Grand Total					
B. BABY MARROWS REQUIREMENTS					
B.1		11.1 Quality Standard: Baby marrows shall be prepared from class 1 standard consisting of the following:			
B.1		Be clean, sound, young and unpeeled;			
B.1		The colour should be typical of the cultivar			
B.3		Style: The baby marrows shall be presented in the following styles:			
B.2	108516	Sliced, Rings or Roundels shall consist of baby marrows cut either smooth or corrugated into round or oval units, and have a diameter of at least 15 mm but not more than 60 mm and thickness of not more than 10mm;			
B.3	103590	Cubed shall consist of baby marrows cut into cube-shape units, and have sides measuring at least 5 mm but not more than 16 mm in length			
B.4	181743	Whole shall consist of baby marrows washed, topped and tailed			
Grand Total					
C. BEETROOT REQUIREMENTS					
C.1		Quality Standard: Beetroot shall be prepared from class 1 standard consisting of the following			
C.2		Sound, young, tender beet of a suitable cultivar			
C.3		Should be cooked			
C.4		Style: The beetroot shall be presented in the following styles:			
C.5	103521	Whole shall consist of beetroot which, after processing retain their original conformation. The largest diameter of beetroot, measured at right angles to the longitudinal axis shall not exceed 60mm;			
C.6	181753	Diced shall consist of beetroot cut into approximate cubes with edges not exceeding 12,5mm; (with or without vinegar)			
C.7	103523	Slices shall consist of beetroot which have been cut, either smooth or corrugated, at right angles to the longitudinal axis, into rings having a maximum thickness of 5 mm and a maximum diameter of 60 mm; (with or without vinegar)			
C.8		Grated shall consist of beetroot which have been reduced to small shreds by rubbing it on a grater (with or without vinegar).			
C.9	103525	Beetroot fresh peeled grated with vinegar			
C.10	181750	Beetroot fresh peeled grated no vinegar			

D. BUTTERNUT					
D.1		Quality Standard: Pumpkin shall be of prepared from class 1 standard consisting of the following:			
D.1.1		The products shall be clean, fresh, in a good condition and not overripe			
D.1.2		Sound properly peeled and seeded pumpkin;			
D.1.3		Style: The pumpkin shall be presented in the following styles			
D.1.4	103535	Cubed shall be cut into cube-shaped units and have sides measuring at least 50 × 50 × 50 mm			
E. CABBAGE					
E.1		Quality Standard: Cabbage shall be prepared from class 1 standard, consisting of the following: Fresh green and clean external leaves			
E.1.1		The colour should be typical of the cultivar			
E.1.2		Texture shall be firm, tender and free from fibrous parts			
E.1.3	103542	Style: The cabbage shall be presented in the following styles: Shredded: shall consist of cabbage that is finely shredded into strips not broader than 5mm (usually used for Salads)			
E.1.4	103540	Quartered shall consist of a whole cabbage head cut into quarters			
E.1.5	103538	Whole shall consist of a whole cabbage head with outside leaves removed and cleaned			
E.1.6	100703	Coarsely Chopped shall consist of cabbage that is coarsely chopped into chunks of Uneven sizes.			
E.1.7	103543	Coleslaw shall consist of a mixture of finely shredded cabbage and grated carrots in a 60 / 40 ration			
F. CARROT					
F.1.1		Quality Standard: Carrot shall be prepared from class 1 standard consisting of the following			
F.1.2		Firm, bright, washed clean and peeled			
F.1.3		Tender free from fibres; vehicle for maintenance (to either reprogram or replace the tracking unit)			
F.1.4		Colour should be good, typical of the cultivar.			
F.1.5		Style: The carrots shall be presented in the following styles:			
F.1.6	103554	Whole (peeled) shall consist of crowned carrots which after processing retain their original form and have a diameter of ± 30mm			
F.1.7	103566	smooth or corrugated into strips and be at least 25 mm in length and the width at the widest point shall not be more than 10 mm;			
F.1.8	103564	Diced shall consist of carrots cut into cube-shaped units, and have sides measuring at least 5 mm but not more than 16 mm;			
F.1.9	103558	Rounds/ Rings shall consist of carrots cut either smooth or corrugated into round or oval units, and have a diameter of at least 12 mm but not more than 50 mm and the thickness shall not be more than 10 mm.			
F.1.10	108513	Grated shall consist of carrots which have been reduced to small shreds by rubbing it on a grater			
F.1.11	181759	Baby shall consist of small, miniature carrots, whole, not longer than 35mm and a diameter of 10mm			

G. CAULIFLOWER					
G.1.1		Quality Standard: Cauliflower shall be prepared from class 1 standard consisting of the following:			
G.1.2		Fresh, sound, free from decay and clean cauliflower heads from which the leaves and fibrous stalks and stems have been removed			
G.1.3		The heads shall be snow white or creamy colour, typical of the cultivar, but may have light greening of stalks, typical of some cultivars;			
G.1.4		Free from damage by disease, insects, poor preparation, or other factors.			
G.1.5		of cauliflower florets cut into smaller units, measured across the top at the largest diameter, be at least 10mm but not more than 40mm, have stems not longer than twice the			
H. GEMS SQUASH					
H.1.1		Quality Standard: gems squash shall be of prepared from class 1 standard consisting of the following:			
H.1.2		The products shall be clean, fresh, in a good condition and not overripe			
H.1.3		The colour should be typical of the cultivar			
H.1.4		Style: The gem squash shall be presented in the following styles			
H.1.5	103578	Halved: the gem squash must be halved, and the seeds removed			
I. GREEN BEANS					
I.1.1		Quality Standard: Green beans shall be prepared from class 1 standard consisting of the following:			
I.1.2		Sound and clean green beans or yellow cultivar green beans;			
I.1.3		Colour and condition of the pods: Pods shall be well developed and firm;			
I.1.4		Pods that have defects or are poorly developed or overripe shall be rejected;			
I.1.5		The pods shall not be deformed, sticky or damaged			
I.1.6		Should be washed, topped and tailed			
I.1.7		Style: The green beans shall be presented in the following styles:			
I.1.8	181746	Whole beans shall consist of whole pods of which the stems have been removed, and be at least 50 mm in length:			
I.1.9	103582	Sliced beans shall consist of pods sliced longitudinally and be at least 15 mm length;			
I.1.10	181748	Cut beans shall consist of pods cut transversally into approximately equal lengths and be at least 6 mm in length			
I.1.11	103581	French Cut longitudinally, into strips and the width shall be at least 5 mm.			
J. GREEN PEPPER					
J.1.1		Quality Standard: peppers shall be prepared from class 1 standard products			
J.1.2		Be clean, seeds removed, sound, fresh and firm			
J.1.3		The colour should be good, typical of the cultivar			
J.1.4		Style: The green pepper shall be presented in the following styles			

J.1.5		Diced shall consist of green pepper cut into small pieces, and have sides measuring not more than 10 mm over the largest dimension;			
J.1.6	103586	Rings shall consist of green pepper cut into strips, and have a diameter of at least 50 mm.			
K. RED PEPPER					
K.1.1		Quality Standard: peppers shall be prepared from class 1 standard products			
K.1.2		Be clean, seeds removed, sound, fresh and firm			
K.1.3		The colour should be good, typical of the cultivar			
K.1.4		Style: The red pepper shall be presented in the following styles			
K.1.5		Diced shall consist of green pepper cut into small pieces, and have sides measuring not more than 10 mm over the largest dimension;			
K.1.6		Rings shall consist of green pepper cut into strips, and have a diameter of at least 50 mm			
L. YELLOW PEPPER					
L.1.1		Quality Standard: peppers shall be prepared from class 1 standard products			
L.1.2		Be clean, seeds removed, sound, fresh and firm			
L.1.3		The colour should be good, typical of the cultivar			
L.1.3		Style: The yellow pepper shall be presented in the following styles			
L.1.5		Diced shall consist of green pepper cut into small pieces, and have sides measuring not more than 10 mm over the largest dimension;			
L.1.6		Rings shall consist of green pepper cut into strips, and have a diameter of at least 50 mm			
M. HUBBARD SQUASH					
M.1.1		Quality Standard: Pumpkin shall be of prepared from class 1 standard consisting of the following:			
M.1.2		The products shall be clean, fresh, in a good condition and not overripe			
M.1.3		Sound properly peeled and seeded pumpkin			
M.1.4		The colour should be typical of the cultivar			
M.1.5		Style: The Hubbard squash shall be presented in the following styles:			
M.1.6	103589	Cubed shall be cut into cube-shaped units and have sides measuring at least 50 × 50 × 50 mm			
N. Mixed vegetables					
N.1.1		vegetables, which comply with the requirements for class 1 standard as set out in the Agriculture Standards for Export Grade Vegetables			
N.1.2		Style: vegetables used shall be presented in the following styles:			

N.1.3		Soup mix , shall consist of 12 % chopped onions, 10 % chopped celery, 30% grated carrots, 30 % diced potatoes, 12% chopped turnips and 6 % chopped parsley			
N.1.4		Stir-fry shall consist of 10% onion rings, 40% carrots julienne, 30% baby marrow strips and 10 % red & 10% green pepper strips			
N.1.5		MUSHROOMS REQUIREMENTS			
N.1.6		Quality Standard: Mushroom shall be prepared from class 1 standard consisting of the			
O. MUSHROOM					
O.1.1		Quality Standard: Mushroom shall be prepared from class 1 standard consisting of the following:			
O.1.2		The products shall be clean, fresh, firm, in a good condition;			
O.1.3		Edible mushrooms;			
O.1.4		The colour must be good, typical of the cultivar.			
O.1.5		Style: The mushrooms shall be presented in the following styles:			
O.1.6	103592	Chopped shall consist of mushrooms that is coarsely chopped			
O.1.7	181761	Sliced shall consist of mushrooms cut into slices and have a thickness of not more than 4mm;			
P. ONION REQUIREMENTS					
P.1.1		Quality Standard: Onions shall be of prepared from class 1 standard consisting of the following			
P.1.2		Sound, clean units which are free from tops, dried bracts, roots and seed stems;			
P.1.3		The colour shall be good, typical of the cultivar.			
P.1.4		Style: The onion shall be presented in the following styles:			
P.1.5	103593	Whole peeled shall consist of a whole onion after removal of the tops and dried bracts and root;			
P.1.6		Sliced / rings shall consist of peeled onions cut into slices / rings, and have a thickness of not more than 10 mm;			
P.1.7		Chopped / Diced shall consist of peeled onions cut into small pieces, and have sides measuring not more than 5 mm, taken in any dimension.			
P.1.9		Quality Standard: Potatoes shall be prepared from class 1 standard consisting of the following:			
P.1.10		Fresh, clean, sound and peeled potatoes of a suitable cultivar;			
P.1.11		The colour should be good, typical of the cultivar and treated with chip whitener must not exceed 5% in concentration			
P.1.12		Texture should be firm and free from sogginess or glassiness.			
P.1.13		Must be washed The potatoes shall be peeled and presented in the following styles:			
P.1.14		Whole shall consist of potatoes which after processing, retain their original shape, and have a diameter of at least 60mm but not more than 100mm;			
P.1.15		Cubed shall consist of potatoes cut into cube-shape units, and have sides which measure at least 10mm			
P.1.16		Halved shall consist of potatoes bisected by cutting through the longitudinal axis so that two equal halves result;			

P.1.17		Chips shall consist of potatoes cut either smooth or corrugated into strips, and have a length of at least 25 mm and a thickness of not more than 15 mm.			
P.1.18		Quartered shall consist of potatoes cut into quarters			
P.1.19		Sliced shall consist of potatoes cut into slices and have a thickness of not more than 10mm;			
P.1.20		Baby shall consist of small potatoes \pm 20mm diameter, peeled and washed			
Q. PUMPKIN					
Q.1.1		Quality Standard: Pumpkin shall be of prepared from class 1 standard consisting of the			
Q.1.2		The products shall be clean, fresh, in a good condition and not overripe;			
Q.1.3		Sound properly peeled and seeded pumpkin			
Q.1.4		The colour should be typical of the cultivar.			
Q.1.5		Style: The pumpkin shall be presented in the following styles:			
Q.1.6	103589	Cubed shall be cut into cube-shaped units and have sides measuring at least 50 x 50 x 50 mm			
R. SPINACH					
R.1.1		Quality Standard: Spinach shall be prepared from class 1 standard of the following:			
R.1.2		Be properly washed, clean, free from soil, firm and crispy leaves with stems removed			
R.1.3		And have good green colour			
R.1.4		Be free from blemishes Style: The spinach shall be presented in the following styles:			
R.1.5	100836	Chopped shall consist of spinach leaves that is coarsely chopped			
R.1.6	100838	Shredded shall consist of spinach leaves that is finely shredded not broader than 5mm			
R.1.7		Whole shall consist of whole spinach leaves of which the stems and stalks are removed and properly washed			
S. SWEET POTATO					
S.1.1		Quality Standard: Sweet potato shall be prepared from class1 standard consisting of the following:			
S.1.2		Sweet potatoes shall be clean, sound and properly peeled;			
S.1.3		The colour should be typical of the cultivar			
S.1.4		Should be washed			
S.1.5		Style: The sweet potato shall be presented in the following styles			
S.1.6	181771	Quartered consist of sweet potatoes cut into quarters			

S.1.7	100840	Cubed / Diced shall consist of sweet potatoes cut into cube-shape units and have sides at least 5 mm but not more than 16 mm in length, measured in any dimension.			
S.1.8	181774	Whole consist of whole (peeled)sweet potatoes			
S.1.9	181770	Halved consist of (peeled)sweet potatoes cut in half			
T. TOMATOES AND ONIONS					
T.1.1		Quality Standard: Tomatoes and onions shall be prepared from class 1 standard consisting of the following:			
T.1.2		Tomatoes and onions shall be sound, well, firm and clean;			
T.1.3		The colour of the product shall be typical of the cultivar			
T.1.4	103615	Style: The tomatoes and tomato and onion pulp shall be presented in the following styles			
T.1.5		Free from defects			
T.1.6		Contain visible pieces of sliced tomatoes and onions;			
T.1.7		Practically free from tomato skin; The composition shall be: 80 % Tomatoes 20 % Onions			



Provincial Supply Chain Management

Non-firm Prices
Page 1 of 5

NOTE: If the information required regarding each item cannot be inserted in the space provided on either page 1, 2, 3, 4 or 5 of this form, additional information may be provided on a photocopy of this form.

The *Gauteng Provincial Treasury (GPT) is acting as Common Service Provider or buying organisation on behalf of all Gauteng Provincial Government Customer Departments / Institutions. The goods / services are therefore required by the Customer Department / Institution, as indicated on RFP 01.

"Firm" prices are deemed to be fixed prices, which are only subject to the following statutory changes, namely VAT and any levy related to customs and excise. "Non-firm" prices are all prices other than "firm" prices and which are either subject to Rate of Exchange claims and/or subject to published indices or documentary evidence.

In case of a contract being awarded as a result of this RFP, all applications for price adjustments must be referred to the GPT, Private Bag X112, Marshalltown. 2107. Price adjustments shall not be backdated and shall be applicable from date of approval by the GPT. The successful supplier shall submit an application, in writing and supported by documentary proof, to the GPT thirty (30) days before the effective date of any price adjustment, whether based on RoE (par. 1), formula(e) (par. 1 and/or 2) or documentary proof (par. 3).

NOTE: Non-firm prices may be loaded when calculating comparative prices.

1. CLAIMS SUBJECT TO RATE OF EXCHANGE (RoE)

In case of bid prices being subject to Rate of Exchange (RoE) variations, please specify the amount, as well as the applicable rate of exchange at the time of bidding applicable to each item.

Price adjustments, based on changes in the rate of exchange, shall only be considered if the change, based on the previous rate, had moved by more than 5%.

1.1 COMPILING THE RoE FORMULA - Cost breakdown structure

A cost breakdown in terms of local & imported components must be submitted for each item as follows:

Imported portion	%	Local portion	%	Total	100%
------------------	---	---------------	---	-------	------

Whatever breakdown chosen in terms of local and imported components cannot be changed over the duration of any contract awarded based on this RFP.

1.2 AMOUNT(S) SUBJECT TO RoE VARIANCE - IMPORTED PORTION OF RoE FORMULA

Amount(s) subject to exchange rate variations – please specify for each item number individually.

Item N ^o	
ROE Variance	

(as per item number on RFP 06 Price Schedule)

1.3 BASE RoE - IMPORTED PORTION OF RoE FORMULA

Exchange rate applicable as at the time of bidding – please specify every currency applicable and indicate which items are affected by which exchange rate

Item N ^o	
EXCHANGE RATE	

(as per item number on RFP 06 Price Schedule)



GAUTENG PROVINCE

PROVINCIAL TREASURY
REPUBLIC OF SOUTH AFRICA

Provincial Supply Chain Management

Non-firm Prices

Page 2 of 5

2. CLAIMS SUBJECT TO PUBLISHED INDICES

For all items to which non-firm prices apply, bidders must submit a cost breakdown, which indicates the proportion of the prices subject to adjustment.

Item N ^o

(as per item number on RFP 06 Price Schedule)

Where price adjustments based on an escalation formula is chosen as the method of price adjustment, variations in the actual costs for whatever reason are for the account of the successful bidder. This implies that:

- formula-based adjustments (as per this method in par 2) and
- proven cost increases (as per the method in par 3) cannot both be entertained at the same time for the same cost element.

2.1 METHOD 1: FORMULA BASED ADJUSTMENTS

2.1.1 The escalation (or price adjustment) formula shall provide for a minimum fixed element of at least 15% of the price, which shall not be subject to adjustment. The following standard formula structure is prescribed for calculating escalation / price adjustments:

IN CASES OF PERIOD CONTRACTS, NON FIRM PRICES WILL BE ADJUSTED (LOADED) WITH THE ASSESSED CONTRACT PRICE ADJUSTMENTS IMPLICIT IN NON FIRM PRICES WHEN CALCULATING THE COMPARATIVE PRICES

IN THIS CATEGORY PRICE ESCALATIONS WILL ONLY BE CONSIDERED IN TERMS OF THE FOLLOWING FORMULA:

$$Pa = (1 - V)Pt \left(D1 \frac{R1t}{R1o} + D2 \frac{R2t}{R2o} + D3 \frac{R3t}{R3o} + D4 \frac{R4t}{R4o} \right) + VPt$$

Where:

Pa	=	The new escalated price to be calculated.
(1-V)Pt	=	85% of the original bid price. Note that Pt must always be the original bid price and not an escalated price.
D1, D2..	=	Each factor of the bid price eg. labour, transport, clothing, footwear, etc. The total of the various factors D1, D2...etc. must add up to 100%.
R1t, R2t.....	=	Index figure obtained from new index (depends on the number of factors used).
R1o, R2o	=	Index figure at time of bidding.
VPt	=	15% of the original bid price. This portion of the bid price remains firm i.e. it is not subject to any price escalations.

The following index/indices must be used to calculate your bid price:

Index	Dated	Index	Dated	Index	Dated



Provincial Supply Chain Management

Non-firm Prices
Page 3 of 5

2.1.2 Cost breakdown structure

A percentage (%) cost breakdown for each item must be submitted according to the following example – actual figures to be added to the table (2nd column) in par. 2.1.3 below:

– the various elements specified in this paragraph will form the series (D1, D2 ... up to Dn) in the formula to be indicated in par 2.1.1 above.

EXAMPLE OF COST BREAKDOWN STRUCTURE

Direct labour	25%**
Direct material	30%**
Transport	25%**
Other overheads	20%**

<i>Total</i>	<i>100%</i>
--------------	-------------

FURNISH A BREAKDOWN OF YOUR PRICE IN TERMS OF ABOVE-MENTIONED FORMULA. THE TOTAL OF THE VARIOUS FACTORS MUST ADD UP TO 100%.

FACTOR (D1, D2 etc. eg. Labour, transport etc.)	PERCENTAGE OF BID PRICE

Whatever breakdown of index series are chosen cannot be changed over the duration of any contract awarded based on this RFP.

2.2 APPLICATION OF THE PRICE ADJUSTMENT FORMULA

2.2.1. Fixed price period

GPG suggests an initial fixed period of at least six (6) months from the effective date of any agreement, which may be awarded as a result of this RFP. Specify from what date the first price adjustment would be applicable (as per item number on RFP 06 Price Schedule)	
---	--

2.2.2 Frequency of price adjustments after fixed price period

GPG suggests quarterly adjustments, after the initial fixed price period. Longer periods than three (3) months (quarterly) between adjustments will be considered even more favourably. (as per item number on RFP 06 Price Schedule)	
---	--



Provincial Supply Chain Management

Non-firm Prices
Page 4 of 5

3. METHOD 2: ADJUSTMENTS BASED ON DOCUMENTARY PROOF

Price adjustments shall also be considered based on independent trust worthy documentary proof of cost, price variances or payments (forward cover cost).

GPG would however prefer claims based on published indices (as per the method in par 2 above), as a result of the fact that the confidentiality regarding source and price of goods can be maintained with a formula. Providing substantiating or supporting documentation (as per this method in par 3) often reveals information that may be considered confidential by the bidder.

Please again note that

- formula-based adjustments (as per the method in par 2) and
- proven cost increases (as per this method in par 3) cannot both be entertained at the same time for the same cost element.

3.1. Amount(s) subject to change based on documentary proof –

Please specify for each item individually.

Item N ^o	
Amount	

(as per item number on RFP 06 Price Schedule)

3.2.1. Fixed price period

GPG suggests an initial fixed period of at least six (6) months from the effective date of any agreement, which may be awarded as a result of this RFP. Specify from what date the first price adjustment would be applicable.

(as per item number on RFP 06 Price Schedule)

3.2.2 Frequency of price adjustments after fixed price period

GPG suggests quarterly adjustments, after the initial fixed price period. Longer periods than three (3) months (quarterly) between adjustments will be considered even more favourably.

(as per item number on RFP 06 Price Schedule)

**GAUTENG PROVINCE**PROVINCIAL TREASURY
REPUBLIC OF SOUTH AFRICA

Provincial Supply Chain Management

Non-firm Prices**Page 5 of 5**

4 PRICES SUBJECT TO RATE OF EXCHANGE VARIATIONS


4.1. Please furnish full particulars of your financial institution, state the currencies used in the conversion of the prices of the items to South African currency, which portion of the price is subject to rate of exchange variations and the amounts remitted abroad.

PARTICULARS OF FINANCIAL INSTITUTION	ITEM NO	PRICE	CURRENCY	RATE	PORTION OF PRICE SUBJECT TO ROE	AMOUNT IN FOREIGN CURRENCY REMITTED ABROAD
				ZAR=		
				ZAR=		
				ZAR=		
				ZAR=		
				ZAR=		
				ZAR=		

4.2 Adjustments for rate of exchange variations during the contract period will be calculated by using the average monthly exchange rates as issued by your commercial bank for the periods indicated hereunder: (Proof from bank required)

AVERAGE MONTHLY EXCHANGE RATES FOR THE PERIOD:	DATE DOCUMENTATION MUST BE SUBMITTED TO THIS OFFICE	DATE FROM WHICH NEW CALCULATED PRICES WILL BECOME EFFECTIVE	DATE UNTIL WHICH NEW CALCULATED PRICE WILL BE EFFECTIVE

Name(s) & Signature(s) of Bidder(s)	
CAPACITY	
DATE:	

 GAUTENG PROVINCE PROVINCIAL TREASURY REPUBLIC OF SOUTH AFRICA	<h1>Provincial Supply Chain Management</h1>	
	<h2>PREFERENCE POINTS CLAIM FORM</h2>	Page: 1 of 6

PREFERENCE POINTS CLAIM FORM IN TERMS OF THE PREFERENTIAL PROCUREMENT REGULATIONS 2017

This preference form must form part of all bids invited. It contains general information and serves as a claim form for preference points for Broad-Based Black Economic Empowerment (B-BBEE) Status Level of Contribution

NB: BEFORE COMPLETING THIS FORM, BIDDERS MUST STUDY THE GENERAL CONDITIONS, DEFINITIONS AND DIRECTIVES APPLICABLE IN RESPECT OF B-BBEE, AS PRESCRIBED IN THE PREFERENTIAL PROCUREMENT REGULATIONS, 2017.

1. GENERAL CONDITIONS

1.1 The following preference point systems are applicable to all bids:

- 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

- a) The value of this bid is estimated to exceed/not exceed R50 000 000 (all applicable taxes included) and therefore the preference point system shall be applicable; or
- b) Either the 80/20 or 90/10 preference point system will be applicable to this tender (*delete whichever is not applicable for this tender*).

1.3 Points for this bid shall be awarded for:


- (a) Price; and
- (b) B-BBEE Status Level of Contributor.

1.4 The maximum points for this bid are allocated as follows:

	POINTS
PRICE	
B-BBEE STATUS LEVEL OF CONTRIBUTOR	
Total points for Price and B-BBEE must not exceed	100


1.5 Failure on the part of a bidder to submit proof of B-BBEE Status level of contributor together with the bid will be interpreted to mean that preference points for B-BBEE status level of contribution are not claimed.

1.6 The purchaser reserves the right to require of a bidder, either before a bid is adjudicated or at any time subsequently, to substantiate any claim in regard to preferences, in any manner required by the purchaser.

 <p>GAUTENG PROVINCE PROVINCIAL TREASURY REPUBLIC OF SOUTH AFRICA</p>	<h1>Provincial Supply Chain Management</h1>	
	<h2>PREFERENCE POINTS CLAIM FORM</h2>	<p>Page: 2 of 6</p>

2. DEFINITIONS

- (a) **“B-BBEE”** means broad-based black economic empowerment as defined in section 1 of the Broad-Based Black Economic Empowerment Act;
- (b) **“B-BBEE status level of contributor”** means the B-BBEE status of an entity in terms of a code of good practice on black economic empowerment, issued in terms of section 9(1) of the Broad-Based Black Economic Empowerment Act;
- (c) **“bid”** means a written offer in a prescribed or stipulated form in response to an invitation by an organ of state for the provision of goods or services, through price quotations, advertised competitive bidding processes or proposals;
- (d) **“Broad-Based Black Economic Empowerment Act”** means the Broad-Based Black Economic Empowerment Act, 2003 (Act No. 53 of 2003);
- (e) **“EME”** means an Exempted Micro Enterprise in terms of a code of good practice on black economic empowerment issued in terms of section 9 (1) of the Broad-Based Black Economic Empowerment Act;
- (f) **“functionality”** means the ability of a tenderer to provide goods or services in accordance with specifications as set out in the tender documents.
- (g) **“prices”** includes all applicable taxes less all unconditional discounts;
- (h) **“proof of B-BBEE status level of contributor”** means:
 - 1) B-BBEE Status certificate issued by an authorized body or person;
 - 2) A sworn affidavit as prescribed by the B-BBEE Codes of Good Practice;
 - 3) Any other requirement prescribed in terms of the B-BBEE Act;
- (i) **“QSE”** means a qualifying small business enterprise in terms of a code of good practice on black economic empowerment issued in terms of section 9 (1) of the Broad-Based Black Economic Empowerment Act;
- (j) **“rand value”** means the total estimated value of a contract in Rand, calculated at the time of bid invitation, and includes all applicable taxes;

 GAUTENG PROVINCE PROVINCIAL TREASURY REPUBLIC OF SOUTH AFRICA	<h1>Provincial Supply Chain Management</h1>	
	<h2>PREFERENCE POINTS CLAIM FORM</h2>	Page: 3 of 6

3. POINTS AWARDED FOR PRICE

3.1 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

$$P_s = 80 \left(1 - \frac{P_t - P_{\min}}{P_{\min}} \right) \quad \text{or} \quad P_s = 90 \left(1 - \frac{P_t - P_{\min}}{P_{\min}} \right)$$

Where

P_s = Points scored for price of bid under consideration


P_t = Price of bid under consideration

P_{\min} = Price of lowest acceptable bid

4. POINTS AWARDED FOR B-BBEE STATUS LEVEL OF CONTRIBUTOR

4.1 In terms of Regulation 6 (2) and 7 (2) of the Preferential Procurement Regulations, preference points must be awarded to a bidder for attaining the B-BBEE status level of contribution in accordance with the table below:

B-BBEE Status Level of Contributor	Number of points (90/10 system)	Number of points (80/20 system)
1	10	20
2	9	18
3	6	14
4	5	12
5	4	8
6	3	6
7	2	4
8	1	2
Non-compliant contributor	0	0

 <p>GAUTENG PROVINCE PROVINCIAL TREASURY REPUBLIC OF SOUTH AFRICA</p>	<h1 style="text-align: center;">Provincial Supply Chain Management</h1>	
	<h2 style="text-align: center;">PREFERENCE POINTS CLAIM FORM</h2>	<p style="text-align: right;">Page: 4 of 6</p>

5. BID DECLARATION

5.1 Bidders who claim points in respect of B-BBEE Status Level of Contribution must complete the following:

6. B-BBEE STATUS LEVEL OF CONTRIBUTOR CLAIMED IN TERMS OF PARAGRAPHS 1.4 AND 4.1

6.1 B-BBEE Status Level of Contributor: = (maximum of 10 or 20 points)
(Points claimed in respect of paragraph 7.1 must be in accordance with the table reflected in paragraph 4.1 and must be substantiated by relevant proof of B-BBEE status level of contributor.

7. SUB-CONTRACTING

7.1 Will any portion of the contract be sub-contracted?

(Tick applicable box)

YES		NO	
-----	--	----	--

7.1.1 If yes, indicate:

- (i) what percentage of the contract will be subcontracted?
- (ii) the name of the sub-contractor?
- (iii) the B-BBEE status level of the sub-contractor?
- (iv) whether the sub-contractor is an EME or QSE?

YES		NO	
-----	--	----	--

(v) Specify, by ticking the appropriate box, if subcontracting with an enterprise in terms of

Preferential Procurement Regulations 2017:

Designated Group: An EME or QSE which is at last 51% owned by:	EME √	QSE √
Black people		
Black people who are youth		
Black people who are women		
Black people with disabilities		
Black people living in rural or underdeveloped areas or townships		
Cooperative owned by black people		
Black people who are military veterans		
OR		
Any EME		
Any QSE		

If feasible to subcontract for a contract above R30 million, an organ of state must apply subcontracting to advance designated groups. (As per Preferential Procurement Regulations 2017)


GAUTENG PROVINCE

 PROVINCIAL TREASURY
 REPUBLIC OF SOUTH AFRICA

Provincial Supply Chain Management

PREFERENCE POINTS CLAIM FORM

Page: 5 of 6

8 DECLARATION WITH REGARD TO COMPANY/FIRM

 8.1 Name of company/firm

 8.2 VAT registration number

 8.3 Company registration number

8.4 TYPE OF COMPANY/ FIRM [TICK APPLICABLE BOX]

- Partnership/Joint Venture / Consortium

- One person business/sole propriety

- Close corporation

- Company

- (Pty) Limited

☐
☐
☐
☐

8.5 DESCRIBE PRINCIPAL BUSINESS ACTIVITIES

8.6 COMPANY CLASSIFICATION [TICK APPLICABLE BOX]

- Manufacturer

- Supplier

- Professional service provider


- Other service providers, e.g. transporter, etc.

☐
☐
☐
☐

 8.7 Total number of years the company/firm has been in business?

8.8 I/we, the undersigned, who is / are duly authorised to do so on behalf of the company/firm, certify that the points claimed, based on the B-BBEE status level of contributor indicated in paragraphs 1.4 and 6.1 of the foregoing certificate, qualifies the company/ firm for the preference(s) shown and I / we 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 6.1, the contractor may be required to furnish documentary proof to the satisfaction of the purchaser that the claims are correct;
- (iv) If the B-BBEE status level of contribution has been claimed or obtained on a fraudulent basis or any of the conditions of contract have not been fulfilled, the purchaser may, in addition to any other remedy it may have –

 GAUTENG PROVINCE PROVINCIAL TREASURY REPUBLIC OF SOUTH AFRICA	<h1>Provincial Supply Chain Management</h1>	
	<h2>PREFERENCE POINTS CLAIM FORM</h2>	Page: 6 of 6

- (a) disqualify the person from the bidding 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 bidder or contractor, its shareholders and directors, or only the shareholders and directors who acted on a fraudulent basis, be restricted by the National Treasury 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.

WITNESSES

Name(s) & Signature(s) of Bidder(s)

DATE:

ADDRESS:

--

1	
---	--

2	
---	--

 GAUTENG PROVINCE PROVINCIAL TREASURY REPUBLIC OF SOUTH AFRICA	<h1 style="text-align: center;">Provincial Supply Chain Management</h1>	
	Local Production and Content	Page 1 of 4

SBD 6.2

DECLARATION CERTIFICATE FOR LOCAL PRODUCTION AND CONTENT FOR DESIGNATED SECTORS

This Standard Bidding Document (SBD) must form part of all bids invited. It contains general information and serves as a declaration form for local content (local production and local content are used interchangeably).

Before completing this declaration, bidders must study the General Conditions, Definitions, Directives applicable in respect of Local Content as prescribed in the Preferential Procurement Regulations, 2017, the South African Bureau of Standards (SABS) approved technical specification number SATS 1286:2011 (Edition 1) and the Guidance on the Calculation of Local Content together with the Local Content Declaration Templates [Annex C (Local Content Declaration: Summary Schedule), D (Imported Content Declaration: Supporting Schedule to Annex C) and E (Local Content Declaration: Supporting Schedule to Annex C)].

1. General Conditions

- 1.1. Preferential Procurement Regulations, 2017 (Regulation 8) make provision for the promotion of local production and content.
- 1.2. Regulation 8.(2) prescribes that in the case of designated sectors, organs of state must advertise such tenders with the specific bidding condition that only locally produced or manufactured goods, with a stipulated minimum threshold for local production and content will be considered.
- 1.3. Where necessary, for tenders referred to in paragraph 1.2 above, a two stage bidding process may be followed, where the first stage involves a minimum threshold for local production and content and the second stage price and B-BBEE.
- 1.4. A person awarded a contract in relation to a designated sector, may not sub-contract in such a manner that the local production and content of the overall value of the contract is reduced to below the stipulated minimum threshold.
- 1.5. The local content (LC) expressed as a percentage of the bid price must be calculated in accordance with the SABS approved technical specification number SATS 1286: 2011 as follows:

$$LC = [1 - x / y] * 100$$

Where

x is the imported content in Rand

y is the bid price in Rand excluding value added tax (VAT)



GAUTENG PROVINCE
PROVINCIAL TREASURY
REPUBLIC OF SOUTH AFRICA

Provincial Supply Chain Management

**Local Production
and
Content**

Page 2 of 4

Prices referred to in the determination of x must be converted to Rand (ZAR) by using the exchange rate published by South African Reserve Bank (SARB) at 12:00 on the date of advertisement of the bid as indicated in paragraph 4.1 below.

The SABS approved technical specification number SATS 1286:2011 is accessible on [http://www.thedti.gov.za/industrial development/ip.jsp](http://www.thedti.gov.za/industrial%20development/ip.jsp) at no cost.

1.6. A bid may be disqualified if this Declaration Certificate and the Annex C (Local Content Declaration: Summary Schedule) are not submitted as part of the bid documentation;

2. The stipulated minimum threshold(s) for local production and content (refer to Annex A of SATS 1286:2011) for this bid is/are as follows:

Item number	Description of services, works or goods	Stipulated minimum threshold
	Processed vegetables	80

3. Does any portion of the goods or services offered have any imported content?

(Tick applicable box)

YES		NO	
-----	--	----	--

3..1 If yes, the rate(s) of exchange to be used in this bid to calculate the local content as prescribed in paragraph 1.5 of the general conditions must be the rate(s) published by SARB for the specific currency at 12:00 on the date of advertisement of the bid.

The relevant rates of exchange information is accessible on www.reservebank.co.za

Indicate the rate(s) of exchange against the appropriate currency in the table below (refer to Annex A of SATS 1286:2011):

Currency	Rates of exchange
US Dollar	
Pound Sterling	
Euro	
Yen	
Other	



GAUTENG PROVINCE
 PROVINCIAL TREASURY
 REPUBLIC OF SOUTH AFRICA

Provincial Supply Chain Management

**Local Production
and
Content**

Page 3 of 4

NB: Bidders must submit proof of the SARB rate (s) of exchange used.

- Where, after the award of a bid, challenges are experienced in meeting the stipulated minimum threshold for local content the dti must be informed accordingly in order for the dti to verify and in consultation with the AO/AA provide directives in this regard.

LOCAL CONTENT DECLARATION **(REFER TO ANNEX B OF SATS 1286:2011)**

LOCAL CONTENT DECLARATION BY CHIEF FINANCIAL OFFICER OR OTHER LEGALLY RESPONSIBLE PERSON NOMINATED IN WRITING BY THE CHIEF EXECUTIVE OR SENIOR MEMBER/PERSON WITH MANAGEMENT RESPONSIBILITY (CLOSE CORPORATION, PARTNERSHIP OR INDIVIDUAL)

IN RESPECT OF BID NO. .

GT/GDH/104/2021.....

ISSUED BY: (Procurement Authority / Name of Institution):

.....
 NB

- The obligation to complete, duly sign and submit this declaration cannot be transferred to an external authorized representative, auditor or any other third party acting on behalf of the bidder.
- Guidance on the Calculation of Local Content together with Local Content Declaration Templates (Annex C, D and E) is accessible on <http://www.thdti.gov.za/industrialdevelopment/ip.jsp>. Bidders should first complete Declaration D. After completing Declaration D, bidders should complete Declaration E and then consolidate the information on Declaration C. **Declaration C should be submitted with the bid documentation at the closing date and time of the bid in order to substantiate the declaration made in paragraph (c) below.** Declarations D and E should be kept by the bidders for verification purposes for a period of at least 5 years. The successful bidder is required to continuously update Declarations C, D and E with the actual values for the duration of the contract.

I, the undersigned, (full names),
 do hereby declare, in my capacity as
 of(name of bidder
 entity), the following:

- The facts contained herein are within my own personal knowledge.
- I have satisfied myself that:



GAUTENG PROVINCE
PROVINCIAL TREASURY
REPUBLIC OF SOUTH AFRICA

Provincial Supply Chain Management

**Local Production
and
Content**

Page 4 of 4

- (i) the goods/services/works to be delivered in terms of the above-specified bid comply with the minimum local content requirements as specified in the bid, and as measured in terms of SATS 1286:2011; and
- (c) The local content percentage (%) indicated below has been calculated using the formula given in clause 3 of SATS 1286:2011, the rates of exchange indicated in paragraph 4.1 above and the information contained in Declaration D and E which has been consolidated in Declaration C:

Bid price, excluding VAT (y)	R
Imported content (x), as calculated in terms of SATS 1286:2011	R
Stipulated minimum threshold for local content (paragraph 3 above)	
Local content %, as calculated in terms of SATS 1286:2011	

If the bid is for more than one product, the local content percentages for each product contained in Declaration C shall be used instead of the table above.

The local content percentages for each product has been calculated using the formula given in clause 3 of SATS 1286:2011, the rates of exchange indicated in paragraph 4.1 above and the information contained in Declaration D and E.

- (d) I accept that the Procurement Authority / Institution has the right to request that the local content be verified in terms of the requirements of SATS 1286:2011.
- (e) I understand that the awarding of the bid is dependent on the accuracy of the information furnished in this application. I also understand that the submission of incorrect data, or data that are not verifiable as described in SATS 1286:2011, may result in the Procurement Authority / Institution imposing any or all of the remedies as provided for in Regulation 14 of the Preferential Procurement Regulations, 2017 promulgated under the Preferential Policy Framework Act (PPPFA), 2000 (Act No. 5 of 2000).

SIGNATURE: _____

DATE: _____

WITNESS No. 1 _____

DATE: _____

WITNESS No. 2 _____

DATE: _____

SATS 1286.2011

Annex C

Local Content Declaration - Summary Schedule

(C1) Tender No.	GT/GDH/104/2021		
(C2) Tender description:	SUPPLY AND DELIVERY OF PROCESSED VEGETABLES		
(C3) Designated product(s)	PROCESSED VEGETABLES		
(C4) Tender Authority:	GAUTENG DEPARTMENT OF HEALTH		
(C5) Tendering Entity name:			
(C6) Tender Exchange Rate:	Pula		EU
(C7) Specified local content %			

Note: VAT to be excluded from all calculations

GBP

Calculation of local content							
Tender item no's	List of items	Tender price - each (excl VAT)	Exempted imported value	Tender value net of exempted imported content	Imported value	Local value	Local content % (per item)
(C8)	(C9)	(C10)	(C11)	(C12)	(C13)	(C14)	(C15)
GT/GDH/015/2021	Processed Vegetables						

Tender summary			
Tender Qty	Total tender value	Total exempted imported content	Total Imported content
(C16)	(C17)	(C18)	(C19)
(C20) Total tender value			
(C21) Total Exempt imported content			
(C22) Total Tender value net of exempt imported content			
(C23) Total Imported content			
(C24) Total local content			
(C25) Average local content % of tender			

Signature of tenderer from Annex B

Date: _____

Annex D

Imported Content Declaration - Supporting Schedule to Annex C

(D1)
(D2)
(D3)
(D4)
(D5)
(D6)

Tender No.	GT/GDH/104/2021		
Tender description:	SUPPLY AND DELIVERY OF PROCESSED VEGETABLES		
Designated Products:	Processed Vegetables		
Tender Authority:	GAUTENG DEPARTMENT OF HEALTH		
Tendering Entity name:			
Tender Exchange Rate:			EU

Note: VAT to be excluded from all calculations

GBP

A. Exempted imported content

Calculation of imported content

Summary

[illegible]

(D19) Total exempt imported value

**This total must correspond with
Annex C - C 21**

B. Imported directly by the Tenderer

Calculation of imported content

Summary

[illegible]

(D32) Total imported value by tenderer

C. Imported by a 3rd party and supplied to the Tenderer

Calculation of imported content

Summary

[illegible]

(D45) Total imported value by 3rd party

D. Other foreign currency payments

on of foreign
payments

Summary of payments

Type of payment	Local supplier making the payment	Overseas beneficiary	Foreign currency value paid	Tender Rate of Exchange
(D46)	(D47)	(D48)	(D49)	(D50)

Local value of payments

(D52) Total of foreign currency payments declared by tenderer and/or 3rd party

(D53) Total of imported content & foreign currency payments - (D32), (D45) & (D52) above

This total must correspond with
Annex C - C 23

Signature of tenderer from Annex B

Date: _____

SATS 1286.2011

Annex E

Local Content Declaration - Supporting Schedule to Annex C

(E1)	Tender No.	GT/GPT/104/2021
(E2)	Tender description:	SUPPLY AND DELIVERY OF PROCESSED VEGETABLES
(E3)	Designated products:	PROCESSED VEGETABLES
(E4)	Tender Authority:	GAUTENG DEPARTMENT OF HEALTH
(E5)	Tendering Entity name:	

Note: VAT to be excluded from all calculations

Local Products (Goods, Services and Works)	Description of items purchased	Local suppliers	Value
	(E6)	(E7)	(E8)
	Processed Vegetables		
(E9) Total local products (Goods, Services and Works)			

(E10) **Manpower costs** (Tenderer's manpower cost)

(E11) **Factory overheads** (Rental, depreciation & amortisation, utility costs, consumables etc.)

(E12) **Administration overheads and mark-up** (Marketing, insurance, financing, interest etc.)

(E13) Total local content

This total must correspond with Annex C - C24

Signature of tenderer from Annex B

Date: