



Republic of the Philippine
TARLAC STATE UNIVERSITY
Romulo Blvd., San Vicente, Tarlac City
Tel. No.: (045) 982 4630
Website: www.tsu.edu.ph

Bidding Documents

(This Bidding Documents is in conformance with the Sixth Edition of the Philippine Bidding Documents for the Procurement of Goods)

For the Project

Supply and Delivery of Laboratory Equipment (APP 2023)

**With an Approved Budget for the Contract (ABC) of
Fourteen Million Two Hundred Thirty-Seven Thousand Sixty
Pesos (₱ 14,237,060.00)**

**Invitation to Bid No. Goods 2023-022
PhilGeps Reference No.: 10405091**

**July 2020
6th Edition**

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Glossary of Acronyms, Terms, and Abbreviations

ABC – Approved Budget for the Contract.

BAC – Bids and Awards Committee.

Bid – A signed offer or proposal to undertake a contract submitted by a bidder in response to and in consonance with the requirements of the bidding documents. Also referred to as *Proposal* and *Tender*. (2016 revised IRR, Section 5[c])

Bidder – Refers to a contractor, manufacturer, supplier, distributor and/or consultant who submits a bid in response to the requirements of the Bidding Documents. (2016 revised IRR, Section 5[d])

Bidding Documents – The documents issued by the Procuring Entity as the bases for bids, furnishing all information necessary for a prospective bidder to prepare a bid for the Goods, Infrastructure Projects, and/or Consulting Services required by the Procuring Entity. (2016 revised IRR, Section 5[e])

BIR – Bureau of Internal Revenue.

BSP – Bangko Sentral ng Pilipinas.

Consulting Services – Refer to services for Infrastructure Projects and other types of projects or activities of the GOP requiring adequate external technical and professional expertise that are beyond the capability and/or capacity of the GOP to undertake such as, but not limited to: (i) advisory and review services; (ii) pre-investment or feasibility studies; (iii) design; (iv) construction supervision; (v) management and related services; and (vi) other technical services or special studies. (2016 revised IRR, Section 5[i])

CDA - Cooperative Development Authority.

Contract – Refers to the agreement entered into between the Procuring Entity and the Supplier or Manufacturer or Distributor or Service Provider for procurement of Goods and Services; Contractor for Procurement of Infrastructure Projects; or Consultant or Consulting Firm for Procurement of Consulting Services; as the case may be, as recorded in the Contract Form signed by the parties, including all attachments and appendices thereto and all documents incorporated by reference therein.

CIF – Cost Insurance and Freight.

CIP – Carriage and Insurance Paid.

CPI – Consumer Price Index.

DDP – Refers to the quoted price of the Goods, which means “delivered duty paid.”

DTI – Department of Trade and Industry.

EXW – Ex works.

FCA – “Free Carrier” shipping point.

FOB – “Free on Board” shipping point.

Foreign-funded Procurement or Foreign-Assisted Project– Refers to procurement whose funding source is from a foreign government, foreign or international financing institution as specified in the Treaty or International or Executive Agreement. (2016 revised IRR, Section 5[b]).

Framework Agreement – Refers to a written agreement between a procuring entity and a supplier or service provider that identifies the terms and conditions, under which specific purchases, otherwise known as “Call-Offs,” are made for the duration of the agreement. It is in the nature of an option contract between the procuring entity and the bidder(s) granting the procuring entity the option to either place an order for any of the goods or services identified in the Framework Agreement List or not buy at all, within a minimum period of one (1) year to a maximum period of three (3) years. (GPPB Resolution No. 27-2019)

GFI – Government Financial Institution.

GOCC – Government-owned and/or –controlled corporation.

Goods – Refer to all items, supplies, materials and general support services, except Consulting Services and Infrastructure Projects, which may be needed in the transaction of public businesses or in the pursuit of any government undertaking, project or activity, whether in the nature of equipment, furniture, stationery, materials for construction, or personal property of any kind, including non-personal or contractual services such as the repair and maintenance of equipment and furniture, as well as trucking, hauling, janitorial, security, and related or analogous services, as well as procurement of materials and supplies provided by the Procuring Entity for such services. The term “related” or “analogous services” shall include, but is not limited to, lease or purchase of office space, media advertisements, health maintenance services, and other services essential to the operation of the Procuring Entity. (2016 revised IRR, Section 5[r])

GOP – Government of the Philippines.

GPPB – Government Procurement Policy Board.

INCOTERMS – International Commercial Terms.

Infrastructure Projects – Include the construction, improvement, rehabilitation, demolition, repair, restoration or maintenance of roads and bridges, railways, airports, seaports, communication facilities, civil works components of information technology projects, irrigation, flood control and drainage, water supply, sanitation, sewerage and solid waste management systems, shore protection, energy/power and electrification facilities, national buildings, school buildings, hospital buildings, and other related construction projects of the government. Also referred to as *civil works or works*. (2016 revised IRR, Section 5[u])

LGUs – Local Government Units.

NFCC – Net Financial Contracting Capacity.

NGA – National Government Agency.

PhilGEPS - Philippine Government Electronic Procurement System.

Procurement Project – refers to a specific or identified procurement covering goods, infrastructure project or consulting services. A Procurement Project shall be described, detailed, and scheduled in the Project Procurement Management Plan prepared by the agency which shall be consolidated in the procuring entity's Annual Procurement Plan. (GPPB Circular No. 06-2019 dated 17 July 2019)

PSA – Philippine Statistics Authority.

SEC – Securities and Exchange Commission.

SLCC – Single Largest Completed Contract.

Supplier – refers to a citizen, or any corporate body or commercial company duly organized and registered under the laws where it is established, habitually established in business and engaged in the manufacture or sale of the merchandise or performance of the general services covered by his bid. (Item 3.8 of GPPB Resolution No. 13-2019, dated 23 May 2019). Supplier as used in these Bidding Documents may likewise refer to a distributor, manufacturer, contractor, or consultant.

UN – United Nations.

Section I. Invitation to Bid



Republic of the Philippine
TARLAC STATE UNIVERSITY
Romulo Blvd., San Vicente, Tarlac City
Tel. No.: (045) 982 4630
Website: www.tsu.edu.ph

INVITATION TO BID

For the Project

Supply and Delivery of Laboratory Equipment (APP 2023)

Invitation to Bid No. Goods 2023-022

1. The Tarlac State University, through Special Budget (SB) intends to apply the sum of **Fourteen Million Two Hundred Thirty Seven Thousand Sixty Pesos (₱ 14,237,060.00)** to payments under the contracts for the project: **Supply and Delivery of Laboratory Equipment (APP 2023)**.

Bids received in excess of the ABC for shall be automatically rejected at bid opening.

2. The Tarlac State University now invites bids for the project **Supply and Delivery of Laboratory Equipment (APP 2023)**. Delivery of the Goods is required within **sixty (60)** calendar days from the receipt of the Notice to Proceed. Bidders must have completed, within the last five (5) years prior to the date of submission and receipt of bids, a contract similar to the Project. The description of an eligible bidder is contained in the Bidding Documents, particularly, in Section II. Instructions to Bidders.
3. Bidding will be conducted through open competitive bidding procedures using a non-discretionary “pass/fail” criterion as specified in the 2016 Revised Implementing Rules and Regulations (IRR) of Republic Act (RA) 9184, otherwise known as the “Government Procurement Reform Act”.

Bidding is restricted to Filipino citizens/sole proprietorships, partnerships, or organizations with at least sixty percent (60%) interest or outstanding capital stock belonging to citizens of the Philippines, and to citizens or organizations of a country the laws or regulations of which grant similar rights or privileges to Filipino citizens, pursuant to RA 5183.

4. Interested bidders may obtain further information from **Tarlac State University** and inspect the Bidding Documents at the address given below during Tuesday to Friday from 7:00 A.M. to 6:00 P.M:

BAC Secretariat
Motorpool and Administration Building
Tarlac State University
Romulo Blvd., San Vicente, Tarlac City
Tel. No. (045) 606-8142 / 0998 846 0206
Email: bacsec@tsu.edu.ph

5. A complete set of Bidding Documents may be acquired by interested Bidders from **December 8, 2023 to December 28, 2023** from the aforementioned address upon payment of the applicable fee for the Bidding Documents, pursuant to the latest Guidelines issued by the GPPB, in the amount of **₱ 25,000.00**.

It may also be downloaded free of charge from the website of the Philippine Government Electronic Procurement System (PhilGEPS) and the website of the Procuring Entity, provided that Bidders shall pay the applicable fee for the Bidding Documents not later than the submission of their bids.

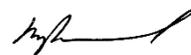
6. The Tarlac State University will hold a Pre-Bid Conference on **December 15, 2023 (3:00 P.M.)** via Zoom Meeting. **Meeting ID: 860 0177 3106, Passcode: 326714**, which shall be open to prospective bidders.
7. Bids must be duly received by the BAC Secretariat at the address below on or before **December 28, 2023, (10:00 A.M.)**.

BAC Secretariat

Motorpool and Administration Building
Tarlac State University
Romulo Blvd., San Vicente, Tarlac City
Tel. No. (045) 606-8142 / 0998 846 0206
Email: bacsec@tsu.edu.ph

8. All Bids must be accompanied by a bid security in any of the acceptable forms and in the amount stated in ITB Clause 14.
9. Bid opening shall be on **December 28, 2023, at 10:00 A.M.**, at the Business Center Audio-Visual Room, 2nd Floor, Business Center Bldg., Tarlac State University, Romulo Blvd., San Vicente, Tarlac City. Bids will be opened in the presence of the bidders' representatives who choose to attend at the address below.
10. The Tarlac State University reserves the right to reject any and all bids, declare a failure of bidding, or not award the contract at any time prior to contract award in accordance with Sections 35.6 and 41 of the 2016 Revised IRR of RA 9184, without thereby incurring any liability to the affected bidder or bidders.
11. For further information, please refer to:

Ms. Jhenna Micah A. Manankil/ Mr. Joshua Jonathan S. Jacinto
BAC Secretariat
Motorpool and Administration Building
Tarlac State University
Romulo Blvd., San Vicente, Tarlac City
Tel. No. (045) 606-8142 / 0998 846 0206
Email: bacsec@tsu.edu.ph



DR. MURPHY P. MOHAMMED
BAC Chairperson

Section II. Instructions to Bidders

1. Scope of Bid

1.1. The Tarlac State University wishes to receive Bids for the project: **Supply and Delivery of Laboratory Equipment (APP 2023)**, with identification number **Invitation to Bid No. Goods 2023-022**.

1.2. The procurement project (referred to herein as “Project”) is composed of one (1) lot the details of which are described in Section VII. Technical Specifications.

2. Funding Information

2.1. The GOP through the source of funding as indicated below for **2023** in the amount of **₱ 14,237,060.00**

2.2. The source of funding is the **Special Budget (SB)**

3. Bidding Requirements

3.1. The Bidding for the Project shall be governed by all the provisions of RA No. 9184 and its 2016 revised IRR, including its Generic Procurement Manuals and associated policies, rules and regulations as the primary source thereof, while the herein clauses shall serve as the secondary source thereof.

3.2. Any amendments made to the IRR and other GPPB issuances shall be applicable only to the ongoing posting, advertisement, or IB by the BAC through the issuance of a supplemental or bid bulletin.

3.3. The Bidder, by the act of submitting its Bid, shall be deemed to have verified and accepted the general requirements of this Project, including other factors that may affect the cost, duration and execution or implementation of the contract, project, or work and examine all instructions, forms, terms, and project requirements in the Bidding Documents.

4. Corrupt, Fraudulent, Collusive, and Coercive Practices

The Procuring Entity, as well as the Bidders and Suppliers, shall observe the highest standard of ethics during the procurement and execution of the contract. They or through an agent shall not engage in corrupt, fraudulent, collusive, coercive, and obstructive practices defined under Annex “I” of the 2016 revised IRR of RA No. 9184 or other integrity violations in competing for the Project.

5. Eligible Bidders

5.1. Only Bids of Bidders found to be legally, technically, and financially capable will be evaluated.

5.2. Foreign ownership limited to those allowed under the rules may participate in this Project.

5.3. Pursuant to Section 23.4.1.3 of the 2016 revised IRR of RA No.9184, the Bidder must have a SLCC that is similar to the Project, as described in the **BDS**, with a value, adjusted to current prices using the PSA’s CPI, that is at least equivalent to fifty percent (50 %) of the ABC.

5.4. The Bidders shall comply with the eligibility criteria under Section 23.4.1 of the 2016 IRR of RA No. 9184.

6. Origin of Goods

There is no restriction on the origin of goods other than those prohibited by a decision of the UN Security Council taken under Chapter VII of the Charter of the UN, subject to Domestic Preference requirements under **ITB** Clause 18.

7. Subcontracts

7.1. The Bidder may subcontract portions of the Project to the extent allowed by the Procuring Entity as stated herein, but in no case more than twenty percent (20%) of the Project.

The Procuring Entity has prescribed that subcontracting is not allowed

8. Pre-Bid Conference

The Procuring Entity will hold a pre-bid conference for this Project on the specified date and time and at the address indicated in paragraph 6 of the **IB**.

9. Clarification and Amendment of Bidding Documents

Prospective bidders may request for clarification on and/or interpretation of any part of the Bidding Documents. Such requests must be in writing and received by the Procuring Entity, either at its given address or through electronic mail indicated in the **IB**, at least ten (10) calendar days before the deadline set for the submission and receipt of Bids.

10. Documents comprising the Bid: Eligibility and Technical Components

10.1. The first envelope shall contain the eligibility and technical documents of the Bid as specified in **Section VIII. Checklist of Technical and Financial Documents**.

10.2. The Bidder's **SLCC** as indicated in **ITB** Clause 5.3 should have been completed **within five (5) years** prior to the deadline for the submission and receipt of bids.

10.3. If the eligibility requirements or statements, the bids, and all other documents for submission to the BAC are in foreign language other than English, it must be accompanied by a translation in English, which shall be authenticated by the appropriate Philippine foreign service establishment, post, or the equivalent office having jurisdiction over the foreign bidder's affairs in the Philippines. Similar to the required authentication above, for Contracting Parties to the Apostille Convention, only the translated documents shall be authenticated through an apostille pursuant to GPPB Resolution No. 13-2019 dated 23 May 2019. The English translation shall govern, for purposes of interpretation of the bid.

11. Documents comprising the Bid: Financial Component

11.1. The second bid envelope shall contain the financial documents for the Bid as specified in **Section VIII. Checklist of Technical and Financial Documents**.

11.2. If the Bidder claims preference as a Domestic Bidder or Domestic Entity, a certification issued by DTI shall be provided by the Bidder in accordance with Section 43.1.3 of the 2016 revised IRR of RA No. 9184.

11.3. Any bid exceeding the ABC indicated in paragraph 1 of the **IB** shall not be accepted.

11.4. For Foreign-funded Procurement, a ceiling may be applied to bid prices provided the conditions are met under Section 31.2 of the 2016 revised IRR of RA No. 9184.

12. Bid Prices

12.1. Prices indicated on the Price Schedule shall be entered separately in the following manner:

- a. For Goods offered from within the Procuring Entity's country:
 - i. The price of the Goods quoted EXW (ex-works, ex-factory, ex-warehouse, ex-showroom, or off-the-shelf, as applicable);
 - ii. The cost of all customs duties and sales and other taxes already paid or payable;
 - iii. The cost of transportation, insurance, and other costs incidental to delivery of the Goods to their final destination; and
 - iv. The price of other (incidental) services, if any, listed in e.
- b. For Goods offered from abroad:
 - i. Unless otherwise stated in the **BDS**, the price of the Goods shall be quoted delivered duty paid (DDP) with the place of destination in the Philippines as specified in the **BDS**. In quoting the price, the Bidder shall be free to use transportation through carriers registered in any eligible country. Similarly, the Bidder may obtain insurance services from any eligible source country.
 - ii. The price of other (incidental) services, if any, as listed in **Section VII. Technical Specifications**.

13. Bid and Payment Currencies

13.1. For Goods that the Bidder will supply from outside the Philippines, the bid prices may be quoted in the local currency or tradeable currency accepted by the BSP at the discretion of the Bidder. However, for purposes of bid evaluation, Bids denominated in foreign currencies, shall be converted to Philippine currency based on the exchange rate as published in the BSP reference rate bulletin on the day of the bid opening.

13.2. Payment of the contract price shall be made in Philippine Pesos.

14. Bid Security

14.1. The Bidder shall submit a Bid Securing Declaration or any form of Bid Security in the amount indicated in the **BDS**, which shall be not less than the percentage of the ABC in accordance with the schedule in the **BDS**.

14.2. The Bid and bid security shall be valid until **April 26, 2024**. Any Bid not accompanied by an acceptable bid security shall be rejected by the Procuring Entity as non-responsive.

15. Sealing and Marking of Bids

15.1. Each Bidder shall submit one copy of the first and second components of its Bid.

15.2. The Procuring Entity may request additional hard copies and/or electronic copies of the Bid. However, failure of the Bidders to comply with the said request shall not be a ground for disqualification.

15.3. If the Procuring Entity allows the submission of bids through online submission or any other electronic means, the Bidder shall submit an electronic copy of its Bid, which must be

digitally signed. An electronic copy that cannot be opened or is corrupted shall be considered non-responsive and, thus, automatically disqualified.

16. Deadline for Submission of Bids

16.1. The Bidders shall submit on the specified date and time and either at its physical address or through online submission as indicated in paragraph 7 of the **IB**.

17. Opening and Preliminary Examination of Bids

17.1. The BAC shall open the Bids in public at the time, on the date, and at the place specified in paragraph 9 of the **IB**. The Bidders' representatives who are present shall sign a register evidencing their attendance. In case videoconferencing, webcasting or other similar technologies will be used, attendance of participants shall likewise be recorded by the BAC Secretariat.

In case the Bids cannot be opened as scheduled due to justifiable reasons, the rescheduling requirements under Section 29 of the 2016 revised IRR of RA No. 9184 shall prevail.

17.2. The preliminary examination of bids shall be governed by Section 30 of the 2016 revised IRR of RA No. 9184.

18. Domestic Preference

18.1. The Procuring Entity will grant a margin of preference for the purpose of comparison of Bids in accordance with Section 43.1.2 of the 2016 revised IRR of RA No. 9184.

19. Detailed Evaluation and Comparison of Bids

19.1. The Procuring BAC shall immediately conduct a detailed evaluation of all Bids rated "*passed*," using non-discretionary pass/fail criteria. The BAC shall consider the conditions in the evaluation of Bids under Section 32.2 of the 2016 revised IRR of RA No. 9184.

19.2. If the Project allows partial bids, bidders may submit a proposal on any of the lots or items, and evaluation will be undertaken on a per lot or item basis, as the case maybe. In this case, the Bid Security as required by **ITB** Clause 15 shall be submitted for each lot or item separately.

19.3. The descriptions of the lots or items are indicated in **Section VII. Technical Specifications**, and the ABCs of these lots or items are indicated in the **BDS** for purposes of the NFCC computation pursuant to Section 23.4.2.6 of the 2016 revised IRR of RA No. 9184. The NFCC must be sufficient for the total of the ABCs for all the lots or items participated in by the prospective Bidder.

19.4. The Project shall be awarded as one project having several items that shall be awarded as one contract.

19.5. Except for bidders submitting a committed Line of Credit from a Universal or Commercial Bank in lieu of its NFCC computation, all Bids must include the NFCC computation pursuant to Section 23.4.1.4 of the 2016 revised IRR of RA No. 9184, which must be sufficient for the total of the ABCs for all the lots or items participated in by the prospective Bidder. For bidders submitting the committed Line of Credit, it must be at least equal to ten percent (10%) of the ABCs for all the lots or items participated in by the prospective Bidder.

20. Post-Qualification

- 20.1. Within a non-extendible period of five (5) calendar days from receipt by the Bidder of the notice from the BAC that it submitted the Lowest Calculated Bid, the Bidder shall submit its latest income and business tax returns filed and paid through the BIR Electronic Filing and Payment System (eFPS) and other appropriate licenses and permits required by law and stated in the **BDS**.

21. Signing of the Contract

- 21.1. The documents required in Section 37.2 of the 2016 revised IRR of RA No. 9184 shall form part of the Contract. Additional Contract documents are indicated in the **BDS**.

Section III. Bid Data Sheet

ITB Clause	
5.3	For this purpose, contracts similar to the Project shall be the supply and delivery of similar goods comprising the Project.
7.1	No further instructions.
12	The price of the Goods shall be quoted DDP Tarlac City, Philippines or the applicable International Commercial Terms (INCOTERMS) for this Project.
14.1	<p>The bid security shall be in the form of a Bid Securing Declaration, or any of the following forms and amounts:</p> <ul style="list-style-type: none"> a. The amount of not less than two percent (2 %) of ABC, if bid security is in cash, cashier's/manager's check, bank draft/guarantee or irrevocable letter of credit; or b. The amount of not less than five percent (5 %) of ABC if bid security is in Surety Bond.
19.3	The ABC for the project is ₱ 14,237,060.00
20.2	No further requirements.
21.2	No further requirements.

Section IV. General Conditions of Contract

1. Scope of Contract

This Contract shall include all such items, although not specifically mentioned, that can be reasonably inferred as being required for its completion as if such items were expressly mentioned herein. All the provisions of RA No. 9184 and its 2016 revised IRR, including the Generic Procurement Manual, and associated issuances, constitute the primary source for the terms and conditions of the Contract, and thus, applicable in contract implementation. Herein clauses shall serve as the secondary source for the terms and conditions of the Contract.

This is without prejudice to Sections 74.1 and 74.2 of the 2016 revised IRR of RA No. 9184 allowing the GPPB to amend the IRR, which shall be applied to all procurement activities, the advertisement, posting, or invitation of which were issued after the effectivity of the said amendment.

Additional requirements for the completion of this Contract shall be provided in the **Special Conditions of Contract (SCC)**.

2. Advance Payment and Terms of Payment

2.1. Advance payment of the contract amount is provided under Annex “D” of the revised 2016 IRR of RA No. 9184.

2.2. The Procuring Entity is allowed to determine the terms of payment on the partial or staggered delivery of the Goods procured, provided such partial payment shall correspond to the value of the goods delivered and accepted in accordance with prevailing accounting and auditing rules and regulations. The terms of payment are indicated in the **SCC**.

3. Performance Security

Within ten (10) calendar days from receipt of the Notice of Award by the Bidder from the Procuring Entity but in no case later than prior to the signing of the Contract by both parties, the successful Bidder shall furnish the performance security in any of the forms prescribed in Section 39 of the 2016 revised IRR of RA No. 9184

4. Inspection and Tests

The Procuring Entity or its representative shall have the right to inspect and/or to test the Goods to confirm their conformity to the Project specifications at no extra cost to the Procuring Entity in accordance with the Generic Procurement Manual. In addition to tests in the **SCC, Section IV. Technical Specifications** shall specify what inspections and/or tests the Procuring Entity requires, and where they are to be conducted. The Procuring Entity shall notify the Supplier in writing, in a timely manner, of the identity of any representatives retained for these purposes.

All reasonable facilities and assistance for the inspection and testing of Goods, including access to drawings and production data, shall be provided by the Supplier to the authorized inspectors at no charge to the Procuring Entity.

5. Warranty

6.1. In order to assure that manufacturing defects shall be corrected by the Supplier, a warranty shall be required from the Supplier as provided under Section 62.1 of the 2016 revised IRR of RA No. 9184.

6.2. The Procuring Entity shall promptly notify the Supplier in writing of any claims arising under this warranty. Upon receipt of such notice, the Supplier shall, repair or replace the

defective Goods or parts thereof without cost to the Procuring Entity, pursuant to the Generic Procurement Manual.

6. Liability of the Supplier

The Supplier's liability under this Contract shall be as provided by the laws of the Republic of the Philippines.

If the Supplier is a joint venture, all partners to the joint venture shall be jointly and severally liable to the Procuring Entity.

Section V. Special Conditions of Contract

GCC Clause	
1	<p>Delivery and Documents –</p> <p>For purposes of the Contract, “EXW,” “FOB,” “FCA,” “CIF,” “CIP,” “DDP” and other trade terms used to describe the obligations of the parties shall have the meanings assigned to them by the current edition of INCOTERMS published by the International Chamber of Commerce, Paris. The Delivery terms of this Contract shall be as follows:</p> <p>The delivery terms applicable to this Contract are delivered to Tarlac State University, Romulo Blvd., San Vicente, Tarlac City. Risk and title will pass from the Supplier to the Procuring Entity upon receipt and final acceptance of the Goods at their destination.”</p> <p>Delivery of the Goods shall be made by the Supplier in accordance with the terms specified in Section VI. Schedule of Requirements.</p>
	<p>Packaging –</p> <p>The Supplier shall provide such packaging of the Goods as is required to prevent their damage or deterioration during transit to their final destination, as indicated in this Contract. The packaging shall be sufficient to withstand, without limitation, rough handling during transit and exposure to extreme temperatures, salt and precipitation during transit, and open storage. Packaging case size and weights shall take into consideration, where appropriate, the remoteness of the Goods’ final destination and the absence of heavy handling facilities at all points in transit.</p> <p>The packaging, marking, and documentation within and outside the packages shall comply strictly with such special requirements as shall be expressly provided for in the Contract, including additional requirements, if any, specified below, and in any subsequent instructions ordered by the Procuring Entity.</p> <p>The outer packaging must be clearly marked on at least four (4) sides as follows:</p> <p>Name of the Procuring Entity Name of the Supplier Contract Description Final Destination Gross weight Any special lifting instructions Any special handling instructions Any relevant HAZCHEM classifications</p> <p>A packaging list identifying the contents and quantities of the package is to be placed on an accessible point of the outer packaging if practical. If not practical the packaging list is to be placed inside the outer packaging but outside the secondary packaging.</p>
	<p>Transportation –</p> <p>Where the Supplier is required under Contract to deliver the Goods CIF, CIP, or DDP, transport of the Goods to the port of destination or such other named place of destination in the Philippines, as shall be specified in this Contract, shall be arranged and paid for by the Supplier, and the cost thereof shall be included in the Contract Price.</p>

	<p>Where the Supplier is required under this Contract to transport the Goods to a specified place of destination within the Philippines, defined as the Project Site, transport to such place of destination in the Philippines, including insurance and storage, as shall be specified in this Contract, shall be arranged by the Supplier, and related costs shall be included in the contract price.</p> <p>Where the Supplier is required under Contract to deliver the Goods CIF, CIP or DDP, Goods are to be transported on carriers of Philippine registry. In the event that no carrier of Philippine registry is available, Goods may be shipped by a carrier which is not of Philippine registry provided that the Supplier obtains and presents to the Procuring Entity certification to this effect from the nearest Philippine consulate to the port of dispatch. In the event that carriers of Philippine registry are available but their schedule delays the Supplier in its performance of this Contract the period from when the Goods were first ready for shipment and the actual date of shipment the period of delay will be considered force majeure.</p> <p>The Procuring Entity accepts no liability for the damage of Goods during transit other than those prescribed by INCOTERMS for DDP deliveries. In the case of Goods supplied from within the Philippines or supplied by domestic Suppliers risk and title will not be deemed to have passed to the Procuring Entity until their receipt and final acceptance at the final destination.</p>
	<p>Intellectual Property Rights –</p> <p>The Supplier shall indemnify the Procuring Entity against all third-party claims of infringement of patent, trademark, or industrial design rights arising from use of the Goods or any part thereof.</p>
4	<p>The inspections and tests that will be conducted are: visual and sensory inspection and test.</p>

Section VI. Schedule of Requirements

The delivery date for the Goods covered by the Contract shall be within thirty (30) calendar days upon receipt of the Notice to Proceed.

Section VII. Technical Specifications

Item No.	Description
1.	AUTOCLAVE, Capacity: 50L; Chamber Size(mm): 388*360; Max Pressure: >_ 0.2 Mpa; Working Pressure: 0~0.14Mpa, controlled by temperature; Working temp.: RT+5~126C; Temp Fluctuation: <1C; Time Range: 1~5999min; Power Supply: 220V, 50/60Hz; Consumption: 3KW; External Size (L*W*H) mm: 700*510*820; Gross Weight: 90Kg;
2.	BOD INCUBATOR, BOD Incubator, Design: Fully insulated cabinet with universal temperature control unit Operation: splash-proofed keypad, 2 buttons with tactile feedback Control range: +2°C to +40°C, steps of 0.1°C Climate class: +10°C to +32°C Temperature tolerance: +/-1°C specified for a stirred 500 mL water sample. For BOD (T=20°C ±0,5C) Display: Backlit LED display Resolution 0.1°C Fan: Axial, output 320 m3/h Cooling/Heating: Integrated powerful cooling and heating Power supply: 220-240 C/50 Hz Internal Sockets: CEE 7/5; Type E with hinged lid; 230 V/16 A; 2p + E, IP44 Coolant: R134a Conformity: CE. Capacity: 255 L and can hold up to 75 to 100 BOD bottles. To perform initial calibration and installation qualification and operations qualification procedure. one (1) year warranty on part and services.
3.	BOWL CUTTER, Small 5L; aluminum alloy body; chopping machine; Voltage: 220V/230V/240V/110V; Weight:56 kg; Frequency; 50Hz/60Hz; Plate rotational speed: 20r/min; Water proof level: IPX4; Processing dimension: 40mm x 30mm; Power: 400W; Dimension: 670x480x410mm; Blade rotational speed: 1460r/min; Diameter of the plate: 400mm; Color silver: silver
4.	BURETTE, BOTTLE-TOP, 25mL - Smooth-running operation and large, easy-grip hand wheels for sensitive, drop-wise titration
5.	CHILLER, Upright Chiller; 7-level Electronic Temperature Control, LCD Temperature Display, Clean Back Design, Double Glass Door, Fan-cooled System, Galvanized Inner Lining; Internal Lamp; Lighted Panel; Drain Pan; 6 Adjustable Coated Wire Shelves; Elegant Handle Design; Roller Feet with Locking Mechanism; 210W Input Power; Type: Showcase Chiller; Capacity, Fresh Food: 620 liters; Defrost System: Manual; Temperature Control: Digital; No. of Fresh Food Shelves: 6 wire shelves; Refrigerator Light: LED; Insulation: Cyclopentane; Power Requirements: 220v / 60Hz; Net Weight (kg): 120; Net Dimensions (WxHxD): 1220mm x 2020mm x 590mm; Gross Dimensions (WxHxD): 2080mm x 1255mm x 650 mm
6.	COLORIMETER, Rechargeable Lithium-Ion battery; Automatic Calibration of black and white Contrast; Continuous Performance; Designed for Food Industry; Measures various colors; Application of different surfaces (wet, dry, rough, smooth, etc.); Simplified User-Interface; Software included Measuring Geometry: 45 degrees/0; Measuring A p e r t u r e s : 2 0 m m (P C E - C S M 4) ; S e n s o r : Silicium-Photodiode; Color Spaces: CIEL*a*b*C*h, CIEL*a*b, CIEXYZ; Formula for Indifference Color: AE*ab, AL*ab, AE*C*H; Light Source: D65; Type of Light Source: LED; Data Memory: around 100 standards, 20,000 s a m p l e s ; R e p e a t a b i l i t y : 30 measurements on average, with standard white plate; Standard Deviation: within AE*ab 0.0; Power Supply: Rechargeable Lithium-Ion batteries: 3.7 V at 3200 m Ah; Rechargeable unit at 220/230V: 60Hz; Lifetime of Lamp: at least 5 years; Temperature Range: 0 to +40C / 32 to 104F; Relative Humidity: 0-85%, Non

7.	COMMERCIAL DEHYDRATOR MACHINE, Commercial Dehydrator Machine (Catering equipment fruit tea medicinal air dryer); Hot air oven is suitable for baking chemical gas and food (meat, aquatic products, fruits, and vegetables) for processing to-be-baked items. Ink curing, drying of paint film, etc. Widely used in precision baking, drying, and tempering of electronics, electrical machinery, communication, electroplating, plastics, hardware chemicals, instruments, printing, pharmaceuticals, PC boards, powders, impregnation, spray coating, glass, wood construction materials, etc., Preheating, shaping, processing, etc. Heat-resistant fan can work continuously at 150 degrees. Three fans for ventilation and heating, higher heat resistance and higher drying efficiency. Finned heating tube with larger contact area and higher heating efficiency; Voltage: 220V/110V; Power: 6000W; Dimension(L*W*H): 960*640*1260mm; Core Components: Motor; Evaporation Capacity(kg/h): 80-120kg/h; Heating Method: Electric Heating; Material: SUS304, Stainless Steel 304; Function: Drying+Dehydration; Temperature(°C): 0-130; Tray size: 56*59cm;Numbers of layers: 30; The mesh size(mm): Customized 1mm 3mm 5mm 12mm in stock
8.	DESSICATOR, Cabinet, Depth (english): 16.3 in. Cabinet Style: vertical Door style left-hinged and gasketed Resistance: Chemicals, Stains, and fine cracks width (metric): 34.1 cm Material: copolyester
9.	DIGITAL REFRACTOMETER, BRUX AND SALINITY HYBRID, PAL-BX SALT+5 with Calibration Certificate ; Scale:Brix and Salt concentration; Range: Brix : 0.00 to 90.0%; Salt concentration : 0.00 to 15.00; Resolution: Brix : 0.1%; Salt concentration : 0.01%; Accuracy: Brix : ±0.2%; Displayed value : ±0.05%(for salt concentration of 0.00 to 0.99%); Relative precision : ±5% (for salt concentration of 1.00 to 9.99%); Relative precision : ±10% (for salt concentration of 10.00 to 15.00%); Sample temp. 10 to 100°C; Power Supply 2 × AAA Batteries; International Protection Class: IP65 Water resistant; Dimensions & Weight Main Unit : 55(W)×31(D)×109(H)mm, 100g
10.	DISSOLVED OXYGEN METER, digital optical, cable and probe, portable, waterproof, cable length >2 m, USB connectivity, large data set storage, with temperature and barometer reading, 0.1% air saturation and 0.01 mg/L resolution, can connect with BOD bottle, with free data manager software, with warranty
11.	FREEZE DRYER, (Industry Vacuum Freeze Dryer for Vegetables and Fruits) - Small in-situ lyophilizer adopts imported configuration, stable and reliable performance, small size, light weight and easy operation. Widely used in food, biological products, Chemical, Chinese herbal medicine, health care products and other fields. Feature: Perfect appearance, compact size; Touch screen operation, one key to start, and automatic freeze-drying process, easy and convenient; Key components with imported brands, small noise, large capacity, high quality and high performance; Advanced system, with low operating current and low energy consumption; 304 stainless steel food tray and inside liner, safety and easy clean; Transparent organic glass door, the direct observation of food processing. - Dry area: 0.6m ² - Barrier layer: 5 layers - Layer interval: 50mm - vacuum degree: 15Pa - Power supply :2.3 Kw - Capacity :6-8kg/batch - Cold Trap Temperature (°C): -40°C - Tray Dimension (mm): - Machine Size: 700*800*1300mm - Voltage: 220V
12.	FRYER, Double Batch Fryer Machine (Electric Gas Industrial Deep Fryer with 2 Tank); Mufti-function, wide application. Automatic temperature control between 0–300-degree Oil-water separation filter system. Heating method could be gas or electric; Power Source: Electric; Voltage: 220v/380v; Power: 24kw; Weight: 100 KG; Dimension(L*W*H): 1200*700*950mm; Capacity:10L, 100kg/h; Item: industrial Deep Fryer with 2 Tank; Energy: Electric Gas; Tank Capacity: 100-120 L; Type: Frying Equipment; Function: Adjustable Temperature Control; Usage: Frying; Processing Line; Raw material: SUS304
13.	INCUBATOR, Performance Data, Temperature; Temperature Range 5C above ambient temperature to [C]: 100; Temperature uniformity at 37C [+K]: 0.5; Temperature fluctuation at 37C [+K]: 0.2; Heating-up time to 37C[min]: 45; Recovery Time after 30 seconds door open at 37C [min]: 14; Electrical Data: Rated Voltage [V]: 230; Power Frequency [Hz]: 50/60;

	Nominal Power [kW]: 0.3; Unit fuse [A]: 6.3; Phase [Nominal voltage]: 1~; Measures - Outer Dimensions; Width net [in]: 22.06; Height net [in]: 24.63; Depth net [in]: 22.26; Wall clearance back [in]: 6.3; Wall clearance sidewise [in]: 3.94; Measures - Doors: Unit doors: 1; Measures - Internal Dimensions; Width [in]: 14.18; Height [in]: 16.55; Depth [in]: 14.97; Measures: Interior volume [cu.ft.]:
14.	JUICE EXTRACTOR MACHINE, Factory directly supply commercial fruit and vegetable juicer. The main component of fruit and vegetable juicer machine is the single screw. Along the direction of the slagging outlet, the bottom diameter gradually increases and the pitch decreases. When the material is pushed by the screw, the screw cavity volume decreases, resulting in the crushing of the raw material. This machine is widely used for extracting juice from watermelon, grape, strawberry, pear, apple, lemon, orange, tomato, radish, ginger and other fruit and vegetable; Voltage: 380v; Power: 4kw; Dimension(L*W*H): 1560*450*1340mm; Weight:200 KG; Capacity: 500kg/hr
15.	LABORATORY BLENDER, w/ TIMER - Versatile two-speed blenders (18,000 and 22,000rpm) for general laboratory work; The 120V models are equipped with a 0.40hp motor; 240V models are equipped with a 0.70hp motor; Motor housing is epoxy coated; Supplied with 1L containers with two-piece vinyl and styrene lids; Units are available with or without 3 minute mechanical timers; Certifications: UL listed; Material (Blender) : Stainless Steel
16.	LABORATORY MICROSCOPE, with LCD; Head: Siedentop trinocular head with 3rd tube as built-in digital camera.; Eyepieces: Widefield N-WF10x/20mm with diopter control on both eyepieces Eyepiece accepts 25mm diameter reticle.; Ergonomic viewing angle of 30° incorporates interpupillary distance of 55-75mm.; Nosepiece: Reversed quintuple nosepiece with positive click stops and rubber grip.; Objectives: Motic CCIS EF-N Plan Achromat 4x, 10x, 40x (spring), 100x (spring oil) - Optional CCIS EF-N Plan Achromat 20x objective - Optional CCIS EF-N Plan Achromat 60x objective - Full Plan Phase Contrast 10x, 20x, 40x, 100x available including phase condenser with brightfield/darkfield options.; Stage: 175mm x 140mm mechanical stage with Vernier scale. Movement of 76x50mm range; Focusing: Brass gears, Z-axis movement with 25mm stroke. Fine focus with 2µm minimum increments, coarse focus with torque adjustment.; Stage lock for high samples.; Condenser: Rack and pinion mounted focusable N.A. 0.90 Abbe condenser with iris diaphragm and slot.; Illumination: 6v/30w quartz halogen Koehler illumination with step less intensity control.; Microscope Power Supply: 110v~240v variable voltage.; Imaging Device: 3.0 mega pixels, 1/2" CMOS.; Effective Pixels: 2048 x 1536.; Maximum Still Image Resolution: 2048 x 1536 live image resolution.; Maximum Frame Rate : 10 frames per second @ 2048x1536, 40 frames per second @ binning.; Maximum Data Transfer: 480MB/second through USB2 connection.; TWAIN compatible; Camera Power Supply: 5v self-power through USB connection.; Minimum System Requirements: - WINDOWS - XP or VISTA, P4, 1GHz, 256MB RAM, USB 2.0. - MAC - OSX, 1GHz, 256MB RAM, USB 2.0. - Included Software: Motic Images version 2.0. - Calibration Slide: Motic Certified printed calibration slide included. WITH LCD Monitor
17.	MEAT BRINE INJECTOR, (Saline Injection Machine); Voltage: 380V; Power: 4.5KW; Dimension(L*W*H): 1240*690*1620; Weight: 350KG; Production Capacity: 200kg - 300kg; Material: 304 Stainless Steel
18.	MICROBIAL AIR SAMPLER, (spin type) - Air Volume (0 - 9999 L); Air Flow (100 l/m - 60 l/m); Transformer (100-240VAC To 12VDC); Battery Pack (Ni Metal Hydride 7.2V); Battery Range (8 hour of operation); Control (Microprocessor) Rotation Speed (0, 1 , 2 , 3 , 4 RPM); Hard side, molded carry case; RS 232 connection (PC / Printer, XML , CSV) Bar Code Connection (IUL Bar Code Device; Connectivity to 2nd unit; Supplied with 90mm plate holder and cover Aluminum; Weight 3.6 lbs
19.	MICROSCOPE, MICROSCOPE- Binocular, compound; Head: Binocular Head, Inclined 30°, rotates 360°, 10X/18 wide field eyepieces with diopter adjustment, Interpupillary distance range 55-75mm; Nosepiece: Quadruple forward-facing nosepiece, Multiple ball

	bearing mounted; Objectives: DIN Achromatic objectives, 4X, 10X, 40X, 100XR (oil), Parfocal, parcentric, color-coded, 30 year anti-fungal coating; Stage: Mechanical stage (140mm x 140mm), Slow-close hydraulic slide finger, Coaxial drive controls, Range of traverse: 73mm x 43mm, Stage locking lever, Slow-close hydraulic slide finger; Focus: Coarse adjustment: range of 30mm; Fine adjustment: graduation of 2µm, Tension control knob; Illumination: Moveable Abbe condenser, NA 1.25, rack & pinion, Iris diaphragm, 100-240V AC / 50-60Hz Auto-Switching Input, Variable LED light source (3W bulb), Dual Binocular features Halogen Illumination
20.	MILLING MACHINE, (Automatic Industrial Food Universal Milling Machine Universal Grinder Crusher pulverizer machine) - Model: 20B -Production capacity (kg/h): 20-150 kg/h -Feed particle size (mm): 6 mm -Grinding fineness: 20-120 mesh -Power (KW): 4kw -Speed (RPM): 4500 r/min -Dimension (mm): 550 * 600 * 1250 mm -Machine weight: 250kg
21.	MOISTURE ANALYZER, Weighing Capacity: 70g; Application: L Standard and Thermo-sensitive applications; Recommended Moisture Range: 1-100%; Heating Source: Metal Heater; Line Frequency: 50/60 Hertz; Line Voltage: 115V/230V; Access to the sample chamber: Removable hood with wide opening angle, Soft close mechanism; Power Consumption: 640VA; Accuracy of the weighing system: >1g:+-0.2% >5g:+-0.05%;
22.	MUFFLE FURNACE, 1800°C Muffle Furnace with Heating Element, 7x6x6" Chamber, 208-240V 50/60Hz
23.	MULTIMETER, • Parameter: pH, mV, saturation, concentration, partial pressure, conductivity, spec. resistance, salinity, TDS, temperature • Universal measuring channels: 3 • Analog pH/ORP sensors: Z600 IDS® analog adapter (included in delivery) • Temperature compensation: all except for ORP • Calibration points: pH: 1- 5, ISE - 2- 7 (requires adapter), Dissolved oxygen: 1, Conductivity : 1 • Calibration records: Max. 10 • Calibration timer: 1 - 999 days • Memory entries: manual: 500 data sets and automatic: 10,000 data sets • Interface: USB-A, Mini USB-B • Display: Color graphic • Printer option: external • Additional: antibacterial keypad, QSC, CMC, replaceable firmware • Power supply: Universal power supply digital high-performance meter with three channels with ith color graphic display protected by glass and igh-quality zinc die-casting base • Anti-bacterial keyboard cover, it meets even the highest demands. - Three universal measuring channels - Digital sensor recognition - Antibacterial keyboard - Any configuration of pH, ORP, conductivity and Optical DO • Flexible performance: - Measures pH, ORP, ISE, dissolved oxygen, and conductivity. - Any combination of the same or different parameters. - Color backlit graphic display with CMC, QSC and channel display. - An adapter for conventional pH electrodes (DIN plug) included in the delivery. - Memory with 10,000 possible entries. Measuring certainty: - The digital signal transfer eliminates interference, safely allocates calibration data, and automatically transmits sensor data. - The Quality sensor control (QSC) icon provides precise information about the actual state of the electrode and therefore increases the operational safety.

	<ul style="list-style-type: none"> • Documentation: - Automatic, Digital capture of all sensor data for retraceability of measured values. - Available user administration for the safe allocation of user and measuring results or sample and measuring results. - Data output to PC, USB Memory stick or selected printers.
24.	<p>OVEN, STEAM OVEN; Superheated Steam; Fully Automatic Cooking; IR Sensor; Temperature Sensor; Cooking Variety; water oven; Power output: 800W; Power Supply: 230V-60hz; Capacity 31 Liters; Dimensions:490x498x430 mm; Net weight: 23kg; Color: Red; Accessories: Grill rack and baking tray</p>
25.	<p>PH METER (HANDHELD/PORTABLE), pH Measurements; Range : 2.0 to + 20.0 2.00 to + 20.00 2.000 to + 19.999; Readability : 0.1 0.01 0.001; Accuracy : ± 0.1 ± 0.01 ± 0.005; Calibration Points max. : 3; Channels : 1; Connector Type : BNC; Reference Connector Type : 4 mm banana plug; mV Measurements; Range : 1200.0 to + 1200.0 2000 to + 2000; Readability : 0.1 1; Accuracy : ± 0.3 ± 1; Channels : 1; Temperature; Range : - 5.0 to + 105.0; Readability : 0.1; Accuracy : ± 0.1°C; Accuracy : ± 1 digit; Channels : 1; Connector Type : 2.5 mm phone jack for 10K ; Design & Quality; Display Type : LCD; Display Size : 75 × 60; Dimensions (W × H × D mm) : 190 × 80 × 240; Weight : 1.0 kg; Shipping Weight : 1.5 kg; Battery Operation : 4 AA batteries; Compliance : CE, cETLus; Safety : protection class III, EG guidelines 73/23, EN 61010-1: 2001</p>
26.	<p>PH METER, pH Basic Kit; Classic No-Fuss Menus and Intuitive Operation; Large LCD Displays w/ simultaneous pH/mV & Temperature; Understandable Status Icons and Indicators like Stability Control; Automatic Buffer recognition-up to 16 buffer sets; Easy 1-2-3 Point Calibration; Quick Access to Electrode Calibration Data; at a glance know what your sensor efficiency & calibration integrity are intact, pH Measurements: to +19.999; Connector Type: BNC; Reference Connector Type: 4mm banana plug; Temperature Range: -5.0 to 105.0; Dimensions (WxHxD): 190x80x240mm; Includes: Electrode: PY-P10-2S; Power Supply; 2 Buffer; Robe Holder; with 2 years warranty on parts and preventive maintenance services under normal use of the i n s t r u m e n t s a n d training/demonstrations;</p>
27.	<p>PIPETTOR, 8-Channel, 10mL - Electronic pipette with adjustable volume</p>
28.	<p>PIPETTOR, MULTI-CHANNEL, (SET) 0.5-10UL, 5-100UL, 30-300UL, WITH 10UL TIPS, 200UL AND 350UL TIPS IN RACKS @ 1 PACK EACH WITH LINEAR STAND</p> <ul style="list-style-type: none"> • Volume Range (µl) : 0.5 -10 ul • Increment (µl) : 0.01 • Test Volume(µl) : 10 / 5 / 1 • Systematic Error Limit ± (%) : 1.5/ 2.5 / 5.5 • Systematic Error Limit ± (µl) : 0.150/ 0.125 / 0.055 • Volume Range (µl) : 5–100 • Increment (µl) : 0.10 • Test Volume(µl) : 100/ 50/ 10 • Systematic Error Limit ± (%) : 0.9/ 1.2/ 4.0 • Systematic Error Limit ± (µl) : 0.90/ 0.60/ 0.40 • Volume Range (µl) : 30 – 300 • Increment (µl) : 0.20 • Test Volume(µl) : 300/ 150/ 30 • Systematic Error Limit ± (%) : 0.6/ 1.0 / 2.5 • Systematic Error Limit ± (µl) : 1.8/ 1.5/ 0.75 • Superior Ergonomics - designed handle and finger hook • Volume display always seen whether a right / left hand uses the pipettor • Optiload System • Clear Large Display • Optilock - Clear and Easy Volume adjustment / setting • Safe Cone Filter to avoid cross contamination • Volume color coding in the cap

	<ul style="list-style-type: none"> • Good Thermal Insulation to avoid transfer of heat from hand to mechanical spring coil • Easy to clean and only three parts to clean without using special tools only hand • Self Calibration: Easy adjustment ensures accurate results with a variety of liquids. The handy adjustment key is included in the package. • The whole unit is autoclavable • The spring coil is Tension Type with Pipetting force of 12N • CE IVD Approve • WITH CALIBRATION CERTIFICATE
29.	REFRIGERATED CENTRIFUGE, with 4x100mL swing-bucket rotor (A-4-38) including buckets. Max. RCF 3,000xg (4400rpm), Temperature range -9 - 40°C. Compact footprint, Whisper quiet operation, SOFT brake option, 230V/50-60Hz.; accommodates 30 x 15 ml round-bottom tubes or 20 x 15 ml conical tubes; digitally displayed; Timer is programmable up to 99 minutes or continuous, and an audible alert signals the end of a run. Measures 15"W x 10.2"H x 22.8"D (38 x 26 x 58 cm). Weight 79 lbs./36 kg.
30.	REFRIGERATOR, Reach-in refrigerator- 24.0cuft/687L Side by Side Refrigerator Inverter Linear Compressor, Smart Diagnosis Pocket Handle, Hygiene Fresh Smart thru Wifi, Moist Balance Crisper, LED Lighting, Low Voltage Start Ability, R600a Refrigerant, Tempered Glass Shelves, Deodorizer, Twist Ice Tray, Door Basket, Vegetable Box, VCM Platinum Finish, Weight: 124 kg, Dimension (WxHxD) 912x1790x738 mm
31.	SHAKING WATER BATH, Vibration Amplitude: 24cm; External Size (L*W*H): 70*46*45cm; Internal Size (L*W*H): 50x41x17cm; Vibration Frequency (r/min): 50~220; Notes: Rotation; Oscillating back and forth; Timing Temperature Range: RT+3~100;
32.	SPECTROPHOTOMETER, Wavelength Range (nm): 190 nm - 1,100 nm; Photometric accuracy (K2Cr2O7): ±0.006 A; Wavelength accuracy: ±0.9 nm; Path length: 0.1mm; 1.0mm; Cuvette holder: Yes; Options: Fingerprint Reader; Cuvettes; ; Printer; PC Software; Barcode Reader; Resolution (Toluene in hexane): >1.7; Stray light (KCl, 198nm): >1.7; Pharmacopeia compliant: No; Kinetic Measurements: Yes; Shortcuts per user: 24; Micro-volume Measurements: Yes; Max. number of methods: 50; Bio applications: Yes; User Identification: Yes; Languages: English; Italian; French; Russian; Portuguese; Chinese; German; Spanish; Japanese; Minimal Scan time: 1 s; Display: 7 inch QVGA Color TFT touch sensitive screen; Displayed Resolution: 800x400; Dimensions (HxWxD): 8.54 in x 8.19 in x 10.04 in (217 mm x 208 mm x 255 mm); Weight (incl. Terminal):7.2 kg; Terminal resolution: 800x400
33.	SPRAY DRYER, Basic Spray Dryer for Food Processing Application; With Outlet Filter (Complete) + Inlet Filter (Complete) + Local Air Compressor; PACKAGE INCLUSION: Silicone Hose D4/7L = 5m; Two Fluid Nozzle cpl.; Nozzle Cleaning Brush; Hose Clip; Compressed Gas Hose; Hose Adapter 4/2; Hexagonal Wrench SW 3.0; Silicone Hose D2/4; Silicone Labor Cable; Wrench No. 25 and 30; Power Supply; Hose and House coupling; TECHNICAL DATA: Power Consumption: Max. 2900W; Connection Voltage: 200-300V ±10%; Frequency 50/50 Hz; Evaporating Capacity; 1.0L/h H2O; Airflow: Max. of 35 m3/h; Motor Control: Frequency Converter; Max Temp. input: 220°C; Heating Capacity 2300W; Heating Control; PT -100, fuzzy logic, control accuracy ±3°C; Interface: Serial Port RS - 232 for all parameters; Spray Gas: Compressed air or nitrogen/ 200 – 800 l/h; 5 – 8 bar; Nozzle Tip Diameter: 0.7 mm standard, other sizes 1.4 and 2.0 mm available; Possible Particle Diameter range: 1 - 25µm; Mean Residence Time: 1.0 – 1.5sec; Pollution Degree: 2; Installation Category: II; Dimension (W x H x D): 65x110x70cm; MATERIAL CONSTRUCTION: Glass Assembly: 3.3 borosilicate glass; Nozzle/ heater/ connection piece: SS 1.4301/1.4305; Seal of Product collection vessel: FPM; Seal cyclone/cylinder: Silicone; Polypress Tube; EPDM; Product Feed Tube: Silicone and thermoplastic tubing; OTHER INCLUSION: Installation; initial operation; local training on site by specialist; 1 year warranty
34.	STEREO MICROSCOPE, Two Light, with USB Camera: 45 degree inclined binocular head with locked-in eyepieces; Three magnification levels: 20x-40x-80x; Interpupillary distance: 2-3/16" - 2-15/16"(55-75mm); Working distance: 2-1/8" (53mm); Frosted glass objective plate: 3-3/4" (96mm) in diameter; White/black plastic objective plate: 3-3/4" (96mm) in diameter; Incident illumination: 12V/10W; Transmitted illumination: 12V/10W;

	Power supply: 110V (220V version available); Accessories: a pair of eye-caps, a pair of clips and a dust cover; Camera Specifications: Sensor: Aptina; Sensor Type: CMOS; Sensor Size: 3.58x2.69mm; Pixel Size: 5.6; Resolution: .35MP (640x480); Frame Rate: 30@640x480; Compatibility: Windows (32/64 bit) XP/Vista/7/8/10, Mac OSX (Mac software not provided); Software Specifications: OS Requirements: Windows (32/64 bit) XP/Vista/7/8/10, Hardware Requirements: Intel Core2 2.8GHz or comparable processor, 2GB RAM, USB2.0 port
35.	TESTER, POWER QUALITY ANALYZER - 6000A ac, 6000W, 3 Phase, 1000V ac,+0.1%,+0.5%+5 Digits, LCD, Current, Energy, Flicker, Frequency, Harmonics,Inrush Current, Inverter, Efficiency, Mains Signaling, Power Wave, Transients, Unbalance, Voltage, Power Factor
36.	THERMOMETER, VISUAL IR THERMOMETER - Temperature measurement range - 10 C to +250 C (14 F to 482 F) Temperature measurement accuracy + c C or +2% Temperature measurement center-point Storage medium (micro-SD card) Stores up to 10,000 images per GB (4 GB card included) Infrared spectral band 6.5 um to 14 um Level and Span Auto Focus mechanism Focus free Alignment of blended visual image and infrared heat map NEAR: 23 cm (9in) from target Dimensions 21 cm x 7.5 cm x 5.5 cm (8.3 in x 3 in x 2.2 in)
37.	TOP LOADING BALANCE, weighing capacity:610g Readability = 0.01g; Adjustment with External Weights; Leveling: Manual; Repeatability:10mg; Linearity: 30mg; Minimum sample weight acc. To USP (typical): 2mg; Typical stabilization tome: 1.5s Pan size: 180mm; Dimensions (WxDxH): 216x360x95mm
38.	ULTRASONIC VIBRATING SCREEN, Stainless steel rice sesame coffee sugar flour starch spice food powder Ultrasonic vibrating sieve sifter screen machine - Ultrasonic vibrating screen is a derivative of the rotary vibrating screen, which achieves the purpose of high efficiency sieving & screen cleaning and makes it easy to sieve the superfine powder. Compared with general vibrating screen, this system adds a low amplitude, high frequency ultrasonic vibration wave (mechanical wave) on the screen to improve the sieving performance to superfine powders; Voltage: 240V /60HZ; Weight: 200 KG; Motor: Vertical Vibrating Motor; material of construction: SUS 304 or 316, Q235A; frequency: 50 or 60 HZ; phase: three or single; Noise level:Less than 75dB; Mesh range: 0.025---5mm; Product name: vibrating sifter machine
39.	VACUUM FRYER, Vacuum frying is a process to vacuum fry and deoil food under rather low temperature. The vacuum fry can prevent the loss of nutrient of the food from high temperature, and it can keep effectively the original colors and flavor of the food and reduce the processing cost. The oil content rate of the food is below 15%. It reserves and condenses well. And it is crispy and delicious. The 40-50kg jackfruit vacuum frying machine is made of stainless-steel material and it meets the sanitary requirement of the food. It is safe, reliable, and easy to operate. The centrifugal deoiling technology for vacuum fry has wide adaptability and unique effect. Small capacity industrial vacuum fryer machine is mainly used for fruits (apple, banana, pineapple, peach), vegetables (carrot, pumpkin, snap bean, sweet potato, taro, garlic, green pepper, onion), dry fruits, Chinese date, peanut, and other aquatic products and meats; Material: SUS304; Frying basket size: 580x180mm; Temperature range: 80-120°C(adjustable); Oil capacity: 300L; Heating energy: electricity Frying technology: Low temperature vacuum frying; Deoiling revolution: 0-800n/min
40.	VACUUM PUMP, Anti-corrosive; Speed of Evacuation: 20 L / min; Ultimate Pressure : >-0.08Mpa; Vacuum: 200mbar; Working Temp.: 7-40 deg. Celsius; Motor Power Consumption: 160W; External Size: 215x120x235; Pump Head: 1; 2 years warranty with training/ demonstration;
41.	VACUUM TUMBLER MARINATOR, the multifunctional vacuum tumbler has the function of frequency conversion technology, which is safer, more convenient and more energy-saving. It is made of stainless steel and has a compact structure. Both ends of the roller adopt a spinning cap seal structure to increase the space in the roller and make the product obtain a uniform rolling effect. The machine has low noise, reliable performance, convenient operation, and high efficiency. Multifunctional vacuum tumbler plays an

	important role in food processing, mainly used in meat processing enterprises, factories, supermarkets, restaurants, food processing laboratories, food engineering research laboratories, school canteens and catering industry; Production Capacity: 100kg/time; Voltage: 380V; Power: 1650w; Weight: 379 KG; Dimension(L*W*H): 1300*1230*1515mm; Product name: Vacuum Tumbler Mixer Meat processing vacuum tumbling machine for sale; Model: GR250; Capacity(kg/time): 100; Cylinder Volume (L): 250; Power(KW): 1.65; Cylinder Speed (r/min): 7; Vacuum Level(Mpa): -0.085; Rated Voltage (V): 380; Weight(Kg): 379; Dimensions (mm): 1300*1230*1515
42.	WATER ACTIVITY METER, BENCHTOP, feature a unique measuring sensor cell for very high accuracy measurement of water activity, with no hysteresis, low drift and resistance to a wide range of chemicals and solvents that would otherwise affect the results of other water activity sensors; Built-in battery incl. Electronics; Self Recognition of calibration salts; Accuracy: 0.003 aw (0.3%rh); Measuring range: 0,030 -> 1,000aw; Measuring principle Electrolytic Surface infrared sensor; Dimensions sample container: Diameter 40mm x H 13mm; Protection class: IP22; Weight: approx. 1.2 kg, Dimensions (LxWxH)= 225 x 140 x 85mm, Height with open ceiling: 462mm; 21CFR 11: 21CFR11 compliant Audit Trail, 21CFR11 compliant user management
43.	WATER DISTILLATION UNIT, Output: 4 liters per hr, single distilled; pH: 5.0 - 6.5; Conductivity, uScm-1: 3.0 - 4.0; Resistivity, mOhm-cm: 0.25 - 0.3; Temperature: 25 - 35°C; Pyrogen content: Pyrogen free; Water supply: 1 liter per min, 3 - 100psi, (20-700kPa); Power requirement: 3kW; Dimensions, (w x d x h): 500 x 150 x 450mm 19.8 x 6 x 17.9in; Weight: 9.5kg, 21lbs

Note: Bidders must state in the Statement of Compliance either “Comply” or “Not Comply” against each of the individual parameters of each Specification stating the corresponding performance parameter of the equipment offered. Statements of “Comply” or “Not Comply” must be supported by evidence in a Bidders Bid and cross-referenced to that evidence. Evidence shall be in the form of manufacturer’s un-amended sales literature, unconditional statements of specification and compliance issued by the manufacturer, samples, independent test data etc., as appropriate. A statement that is not supported by evidence or is subsequently found to be contradicted by the evidence presented will render the Bid under evaluation liable for rejection. A statement either in the Bidders statement of compliance or the supporting evidence that is found to be false either during Bid evaluation, post-qualification or the execution of the Contract may be regarded as fraudulent and render the Bidder or supplier liable for prosecution subject to the provision of **ITB** Clause 4.

Section VIII. Bid Documents Checklist

This Bid Documents Checklist is provided to guide the Bidder in preparing his/her bid. The checklist may be used by the Bidder to verify if the Bid includes all the prescribed documents.

The Bidder, in submitting the required documents, must use the prescribed forms found in Section X. Bidding Forms. However, should a bidder choose to use a different formatting style for a required document, the bidder must ensure that the substance in the form given in Section X for that particular document is substantially captured in the equivalent document.

I. TECHNICAL COMPONENT ENVELOPE

Class "A" Documents

Legal Documents

- (a) Valid PhilGEPS Registration Certificate (Platinum Membership) (all pages) in accordance with Section 8.5.2 of the IRR;

Technical Documents

- (b) Statement of the prospective bidder of all its ongoing government and private contracts, including contracts awarded but not yet started, if any, whether similar or not similar in nature and complexity to the contract to be bid; and
- (c) Statement of the bidder's Single Largest Completed Contract (SLCC) similar to the contract to be bid, except under conditions provided for in Sections 23.4.1.3 and 23.4.2.4 of the 2016 revised IRR of RA No. 9184, within the relevant period as provided in the Bidding Documents; and
- (d) Original copy of Bid Security. If in the form of a Surety Bond, submit also a certification issued by the Insurance Commission or Original copy of Notarized Bid Securing Declaration; and
- (e) Conformity with the Technical Specifications, which may include production/delivery schedule, manpower requirements, and/or after-sales/parts, if applicable; and
- (f) Original duly signed Omnibus Sworn Statement (OSS) and if applicable, Original Notarized Secretary's Certificate in case of a corporation, partnership, or cooperative; or Original Special Power of Attorney of all members of the joint venture giving full power and authority to its officer to sign the OSS and do acts to represent the Bidder.

Financial Documents

- (g) The prospective bidder's computation of Net Financial Contracting Capacity (NFCC) or A committed Line of Credit from a Universal or Commercial Bank in lieu of its NFCC computation.

Class "B" Documents

- (h) If applicable, a duly signed joint venture agreement (JVA) in case the joint venture is already in existence or duly notarized statements from all the potential joint venture partners stating that they will enter into and abide by the provisions of the JVA in the instance that the bid is successful.

II. FINANCIAL COMPONENT ENVELOPE

- (i) Original of duly signed and accomplished Financial Bid Form; and
- (j) Original of duly signed and accomplished Price Schedule(s).

Section IX. Bidding Forms

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[Bidder's Letterhead]

[Date]

To: Tarlac State University
Re: Invitation to Bid No.

Statement of Single Largest Completed Contract Similar to the Contract to be Bid

Row 1: Name of Contract Row 2: Location	Contract Price	Row 1: Procuring Entity Row 2: Address Row 3: Contact Person/Tel. No.	Description of Goods	Date of Award	Date Completed

Attached herewith are the following documents: Contract Agreement, Notice of Award, Notice to Proceed, Official Receipt/Invoice, Certificate of Final Inspection, and Certificate of Acceptance, as evidences in support of the foregoing information.

I/We certify that the foregoing information and all of the supporting documents are true and correct.

[Signature]
[Name of Bidder or Authorized Representative]
[Position or Title]

Bid-Securing Declaration

Republic of the Philippines
City/Municipality Of _____) S.S.

x-----x

Invitation to Bid [*Insert reference number*]

To: **Tarlac State University**

I/We, the undersigned, declare that:

1. I/We understand that, according to your conditions, bids must be supported by a Bid Security, which may be in the form of a Bid-Securing Declaration.
2. I/We accept that: (a) I/we will be automatically disqualified from bidding for any contract with any procuring entity for a period of two (2) years upon receipt of your Blacklisting Order; and, (b) I/we will pay the applicable fine provided under Section 6 of the Guidelines on the Use of Bid Securing Declaration, within fifteen (15) days from receipt of written demand by the procuring entity for the commission of acts resulting to the enforcement of the bid securing declaration under Sections 23.1(b), 34.2, 40.1 and 69.1, except 69.1 (f), of the IRR of RA 9184; without prejudice to other legal action the government may undertake.
3. I/We understand that this Bid-Securing Declaration shall cease to be valid on the following circumstances:
 - a. Upon expiration of the bid validity period, or any extension thereof pursuant to your request;
 - b. I am/we are declared ineligible or post-disqualified upon receipt of your notice to such effect, and
 - i) I/we failed to timely file a request for reconsideration or
 - ii) I/we filed a waiver to avail of said right;
 - c. I am/we are declared as the bidder with the Lowest Calculated Responsive Bid, and I/we have furnished the performance security and signed the Contract.

IN WITNESS WHEREOF, I/We have hereunto set my/our hand/s this ____ day of [*month*] [*year*] at [*place of execution*].

[*Signature*]
[*Name of Bidder's Authorized Representative*]
[*Signatory's legal capacity*]
Affiant

SUBSCRIBED AND SWORN to before me this ___ day of *[month]* *[year]* at *[place of execution]*, Philippines. Affiant/s is/are personally known to me and was/were identified by me through competent evidence of identity as defined in the 2004 Rules on Notarial Practice (A.M. No. 02-8-13-SC). Affiant/s exhibited to me his/her *[insert type of government identification card used]*, with his/her photograph and signature appearing thereon, with no. _____.

Witness my hand and seal this ___ day of *[month]* *[year]*.

[Name and Signature of Notary Public]

Serial No. of Commission _____

Notary Public for _____ **until** _____

Roll of Attorneys No. _____

PTR No. __, *[date issued]*, *[place issued]*

IBP No. __, *[date issued]*, *[place issued]*

Doc. No. ____

Page No. ____

Book No. ____

Series of ____.

[Bidder's Letterhead]

[Date]

To: Tarlac State University
Re: Invitation to Bid No.

Compliance to the Technical Specifications

Item No.	Description	Bidder's Compliance State "Comply" below if your offer is complying with the specifications, otherwise state "We are offering the same goods with the following specifications [State the complete specifications of the alternative offer]"
1.	AUTOCLAVE, Capacity: 50L; Chamber Size(mm): 388*360; Max Pressure: >_ 0 . 2 Mpa; Working Pressure: 0~0.14Mpa, controlled by temperature; Working temp.: RT+5~126C; Temp Fluctuation: <1C; Time Range: 1~5999min; Power Supply: 220V, 50/60Hz; Consumption: 3KW; External Size (L*W*H) mm: 700*510*820; Gross Weight: 90Kg;	
2.	BOD INCUBATOR, BOD Incubator, Design: Fully insulated cabinet with universal temperature control unit Operation: splash-proofed keypad, 2 buttons with tactile feedback Control range: +2°C to +40°C, steps of 0.1°C Climate class: +10°C to +32°C Temperature tolerance: +/-1°C specified for a stirred 500 mL water sample. For BOD (T=20°C ±0,5C) Display: Backlit LED display Resolution 0.1°C Fan: Axial, output 320 m3/h Cooling/Heating: Integrated powerful cooling and heating Power supply: 220-240 C/50 Hz Internal Sockets: CEE 7/5; Type E with hinged lid; 230 V/16 A; 2p + E, IP44 Coolant: R134a Conformity: CE. Capacity: 255 L and can hold up to 75 to 100 BOD bottles. To perform initial calibration and installation qualification and operations qualification procedure. one (1) year warranty on part and services.	
3.	BOWL CUTTER, Small 5L; aluminum alloy body; chopping machine; Voltage: 220V/230V/240V/110V; Weight:56 kg; Frequency; 50Hz/60Hz; Plate rotational speed: 20r/min; Water proof level: IPX4; Processing dimension: 40mm x 30mm; Power: 400W; Dimension: 670x480x410mm; Blade rotational speed: 1460r/min; Diameter of the plate: 400mm; Color silver: silver	
4.	BURETTE, BOTTLE-TOP, 25mL - Smooth-running operation and large, easy-grip hand wheels for sensitive, drop-wise titration	
5.	CHILLER, Upright Chiller; 7-level Electronic Temperature Control, LCD Temperature Display, Clean Back Design, Double Glass Door, Fan-cooled System, Galvanized Inner Lining; Internal Lamp; Lighted Panel; Drain Pan; 6 Adjustable Coated Wire	

	Shelves; Elegant Handle Design; Roller Feet with Locking Mechanism; 210W Input Power; Type: Showcase Chiller; Capacity, Fresh Food: 620 liters; Defrost System: Manual; Temperature Control: Digital; No. of Fresh Food Shelves: 6 wire shelves; Refrigerator Light: LED; Insulation: Cyclopentane; Power Requirements: 220v / 60Hz; Net Weight (kg): 120; Net Dimensions (WxHxD): 1220mm x 2020mm x 590mm; Gross Dimensions (WxHxD): 2080mm x 1255mm x 650 mm	
6.	COLORIMETER, Rechargeable Lithium-Ion battery; Automatic Calibration of black and white Contrast; Continuous Performance; Designed for Food Industry; Measures various colors; Application of different surfaces (wet, dry, rough, smooth, etc.); Simplified User-Interface; Software included Measuring Geometry: 45 degrees/0; Measuring Apertures: 20 mm (PCE-CSM4); Sensor: Silicon-Photodiode; Color Spaces: CIEL*a*b*C*h, CIEL*a*b, CIEXYZ; Formula for Indifference Color: AE*ab, AL*ab, AE*C*H; Light Source: D65; Type of Light Source: LED; Data Memory: around 100 standards, 20,000 samples; Repeatability: 30 measurements on average, with standard white plate; Standard Deviation: within AE*ab 0.0; Power Supply: Rechargeable Lithium-Ion batteries: 3.7 V at 3200 m Ah; Rechargeable unit at 220/230V: 60Hz; Lifetime of Lamp: at least 5 years; Temperature Range: 0 to +40C / 32 to 104F; Relative Humidity: 0-85%, Non	
7.	COMMERCIAL DEHYDRATOR MACHINE, Commercial Dehydrator Machine (Catering equipment fruit tea medicinal air dryer); Hot air oven is suitable for baking chemical gas and food (meat, aquatic products, fruits, and vegetables) for processing to-be-baked items. Ink curing, drying of paint film, etc. Widely used in precision baking, drying, and tempering of electronics, electrical machinery, communication, electroplating, plastics, hardware chemicals, instruments, printing, pharmaceuticals, PC boards, powders, impregnation, spray coating, glass, wood construction materials, etc., Preheating, shaping, processing, etc. Heat-resistant fan can work continuously at 150 degrees. Three fans for ventilation and heating, higher heat resistance and higher drying efficiency. Finned heating tube with larger contact area and higher heating efficiency; Voltage: 220V/110V; Power: 6000W; Dimension(L*W*H): 960*640*1260mm; Core Components: Motor; Evaporation Capacity(kg/h): 80-120kg/h; Heating Method: Electric Heating; Material: SUS304, Stainless Steel 304; Function: Drying+Dehydration; Temperature(°C): 0-130; Tray size: 56*59cm; Numbers of layers: 30; The mesh size(mm): Customized 1mm 3mm 5mm 12mm in stock	
8.	DESSICATOR, Cabinet, Depth (english): 16.3 in. Cabinet Style: vertical Door style left-hinged and gasketed Resistance: Chemicals, Stains, and fine cracks width (metric): 34.1 cm Material: copolyester	
9.	DIGITAL REFRACTOMETER, BRUX AND SALINITY HYBRID, PAL-BX SALT+5 with Calibration Certificate ; Scale:Brix and Salt concentration; Range: Brix : 0.00 to 90.0%; Salt concentration : 0.00 to 15.00; Resolution: Brix : 0.1%; Salt concentration : 0.01%; Accuracy: Brix : ±0.2%; Displayed value : ±0.05%(for salt concentration of 0.00 to 0.99%); Relative precision : ±5% (for salt concentration of 1.00 to 9.99%); Relative precision : ±10% (for salt concentration	

	of 10.00 to 15.00%); Sample temp. 10 to 100°C; Power Supply 2 × AAA Batteries; International Protection Class: IP65 Water resistant; Dimensions & Weight Main Unit : 55(W)×31(D)×109(H)mm, 100g	
10.	DISSOLVED OXYGEN METER, digital optical, cable and probe, portable, waterproof, cable length >2 m, USB connectivity, large data set storage, with temperature and barometer reading, 0.1% air saturation and 0.01 mg/L resolution, can connect with BOD bottle, with free data manager software, with warranty	
11.	<p>FREEZE DRYER, (Industry Vacuum Freeze Dryer for Vegetables and Fruits)</p> <ul style="list-style-type: none"> - Small in-situ lyophilizer adopts imported configuration, stable and reliable performance, small size, light weight and easy operation. Widely used in food, biological products, Chemical, Chinese herbal medicine, health care products and other fields. Feature: Perfect appearance, compact size; Touch screen operation, one key to start, and automatic freeze-drying process, easy and convenient; Key components with imported brands, small noise, large capacity, high quality and high performance; Advanced system, with low operating current and low energy consumption; 304 stainless steel food tray and inside liner, safety and easy clean; Transparent organic glass door, the direct observation of food processing. - Dry area: 0.6m² - Barrier layer: 5 layers - Layer interval: 50mm - vacuum degree: 15Pa - Power supply :2.3 Kw - Capacity :6-8kg/batch - Cold Trap Temperature (°C): -40°C - Tray Dimension (mm): - Machine Size: 700*800*1300mm - Voltage: 220V 	
12.	FRYER, Double Batch Fryer Machine (Electric Gas Industrial Deep Fryer with 2 Tank); Mufti-function, wide application. Automatic temperature control between 0–300-degree Oil-water separation filter system. Heating method could be gas or electric; Power Source: Electric; Voltage: 220v/380v; Power: 24kw; Weight: 100 KG; Dimension(L*W*H): 1200*700*950mm; Capacity:10L, 100kg/h; Item: industrial Deep Fryer with 2 Tank; Energy: Electric Gas; Tank Capacity: 100-120 L; Type: Frying Equipment; Function: Adjustable Temperature Control; Usage: Frying; Processing Line; Raw material: SUS304	
13.	<p>INCUBATOR, Performance Data, Temperature; Temperature Range 5C above ambient temperature to [C]: 100; Temperature uniformity at 37C [+K]: 0.5; Temperature fluctuation at 37C [+K]: 0.2; Heating-up time to 37C[min]: 45; Recovery Time after 30 seconds door open at 37C [min]: 14; Electrical Data: Rated Voltage [V]: 230; Power Frequency [Hz]: 50/60; Nominal Power [kW]: 0.3; Unit fuse [A]: 6.3; Phase [Nominal voltage]: 1~;</p> <p>Measures - Outer Dimensions; Width net [in]: 22.06; Height net [in]: 24.63; Depth net [in]: 22.26; Wall clearance back [in]: 6.3; Wall clearance sidewise [in]: 3.94; Measures - Doors: Unit doors: 1; Measures - Internal Dimensions; Width [in]: 14.18; Height [in]: 16.55; Depth [in]: 14.97; Measures: Interior volume [cu.ft.]:</p>	
14.	JUICE EXTRACTOR MACHINE, Factory directly supply commercial fruit and vegetable juicer. The main component of fruit and vegetable juicer machine is the single screw. Along the direction of the slagging outlet, the bottom diameter gradually increases and the pitch decreases. When the material is pushed by	

	the screw, the screw cavity volume decreases, resulting in the crushing of the raw material. This machine is widely used for extracting juice from watermelon, grape, strawberry, pear, apple, lemon, orange, tomato, radish, ginger and other fruit and vegetable; Voltage: 380v; Power: 4kw; Dimension(L*W*H): 1560*450*1340mm; Weight:200 KG; Capacity: 500kg/hr	
15.	LABORATORY BLENDER, w/ TIMER - Versatile two-speed blenders (18,000 and 22,000rpm) for general laboratory work; The 120V models are equipped with a 0.40hp motor; 240V models are equipped with a 0.70hp motor; Motor housing is epoxy coated; Supplied with 1L containers with two-piece vinyl and styrene lids; Units are available with or without 3 minute mechanical timers; Certifications: UL listed; Material (Blender) : Stainless Steel	
16.	LABORATORY MICROSCOPE, with LCD; Head: Siedentop trinocular head with 3rd tube as built-in digital camera.; Eyepieces: Widefield N-WF10x/20mm with diopter control on both eyepieces Eyepiece accepts 25mm diameter reticle.; Ergonomic viewing angle of 30° incorporates interpapillary distance of 55-75mm.; Nosepiece: Reversed quintuple nosepiece with positive click stops and rubber grip.; Objectives: Motic CCIS EF-N Plan Achromat 4x, 10x, 40x (spring), 100x (spring oil) - Optional CCIS EF-N Plan Achromat 20x objective - Optional CCIS EF-N Plan Achromat 60x objective - Full Plan Phase Contrast 10x, 20x, 40x, 100x available including phase condenser with brightfield/darkfield options.; Stage: 175mm x 140mm mechanical stage with Vernier scale. Movement of 76x50mm range; Focusing: Brass gears, Z-axis movement with 25mm stroke. Fine focus with 2µm minimum increments, coarse focus with torque adjustment.; Stage lock for high samples.; Condenser: Rack and pinion mounted focusable N.A. 0.90 Abbe condenser with iris diaphragm and slot.; Illumination: 6v/30w quartz halogen Koehler illumination with step less intensity control.; Microscope Power Supply: 110v~240v variable voltage.; Imaging Device: 3.0 mega pixels, 1/2" CMOS.; Effective Pixels: 2048 x 1536.; Maximum Still Image Resolution: 2048 x 1536 live image resolution.; Maximum Frame Rate : 10 frames per second @ 2048x1536, 40 frames per second @ binning.; Maximum Data Transfer: 480MB/second through USB2 connection.; TWAIN compatible; Camera Power Supply: 5v self-power through USB connection.; Minimum System Requirements: - WINDOWS - XP or VISTA, P4, 1GHz, 256MB RAM, USB 2.0. - MAC - OSX, 1GHz, 256MB RAM, USB 2.0. - Included Software: Motic Images version 2.0. - Calibration Slide: Motic Certified printed calibration slide included. WITH LCD Monitor	
17.	MEAT BRINE INJECTOR, (Saline Injection Machine); Voltage: 380V; Power: 4.5KW; Dimension(L*W*H): 1240*690*1620; Weight: 350KG; Production Capacity: 200kg -300kg; Material: 304 Stainless Steel	
18.	MICROBIAL AIR SAMPLER, (spin type) - Air Volume (0 - 9999 L); Air Flow (100 l/m - 60 l/m); Transformer (100-240VAC To 12VDC); Battery Pack (Ni Metal Hydride 7.2V); Battery Range (8 hour of operation); Control (Microprocessor) Rotation Speed (0, 1 , 2 , 3 , 4 RPM); Hard side, molded carry case; RS 232 connection (PC / Printer, XML , CSV) Bar Code Connection (IUL Bar Code	

	Device; Connectivity to 2nd unit; Supplied with 90mm plate holder and cover Aluminum; Weight 3.6 lbs	
19.	MICROSCOPE, MICROSCOPE- Binocular, compound; Head: Binocular Head, Inclined 30°, rotates 360°, 10X/18 wide field eyepieces with diopter adjustment, Interpupillary distance range 55-75mm; Nosepiece: Quadruple forward-facing nosepiece, Multiple ball bearing mounted; Objectives: DIN Achromatic objectives, 4X, 10X, 40X, 100XR (oil), Parfocal, parcentric, color-coded, 30 year anti-fungal coating; Stage: Mechanical stage (140mm x 140mm), Slow-close hydraulic slide finger, Coaxial drive controls, Range of traverse: 73mm x 43mm, Stage locking lever, Slow-close hydraulic slide finger; Focus: Coarse adjustment: range of 30mm; Fine adjustment: graduation of 2µm, Tension control knob; Illumination: Moveable Abbe condenser, NA 1.25, rack & pinion, Iris diaphragm, 100-240V AC / 50-60Hz Auto-Switching Input, Variable LED light source (3W bulb), Dual Binocular features Halogen Illumination	
20.	MILLING MACHINE, (Automatic Industrial Food Universal Milling Machine Universal Grinder Crusher pulverizer machine) - Model: 20B -Production capacity (kg/h): 20-150 kg/h -Feed particle size (mm): 6 mm -Grinding fineness: 20-120 mesh -Power (KW): 4kw -Speed (RPM): 4500 r/min -Dimension (mm): 550 * 600 * 1250 mm -Machine weight: 250kg	
21.	MOISTURE ANALYZER, Weighing Capacity: 70g; Application: L Standard and Thermo-sensitive applications; Recommended Moisture Range: 1-100%; Heating Source: Metal Heater; Line Frequency: 50/60 Hertz; Line Voltage: 115V/230V; Access to the sample chamber: Removable hood with wide opening angle, Soft close mechanism; Power Consumption: 640VA; Accuracy of the weighing system: >1g:±0.2% >5g:±0.05%;	
22.	MUFFLE FURNACE, 1800°C Muffle Furnace with Heating Element, 7x6x6" Chamber, 208-240V 50/60Hz	
23.	MULTIMETER, • Parameter: pH, mV, saturation, concentration, partial pressure, conductivity, spec. resistance, salinity, TDS, temperature • Universal measuring channels: 3 • Analog pH/ORP sensors: Z600 IDS® analog adapter (included in delivery) • Temperature compensation: all except for ORP • Calibration points: pH: 1- 5, ISE - 2- 7 (requires adapter), Dissolved oxygen: 1, Conductivity : 1 • Calibration records: Max. 10 • Calibration timer: 1 - 999 days • Memory entries: manual: 500 data sets and automatic: 10,000 data sets • Interface: USB-A, Mini USB-B • Display: Color graphic • Printer option: external • Additional: antibacterial keypad, QSC, CMC, replaceable firmware • Power supply: Universal power supply digital high-performance meter with three channels with 1th color graphic display protected by glass and igh-quality zinc die-casting base • Anti-bacterial keyboard cover, it meets even the highest demands. - Three universal measuring channels	

	<ul style="list-style-type: none"> - Digital sensor recognition - Antibacterial keyboard - Any configuration of pH, ORP, conductivity and Optical DO • Flexible performance: - Measures pH, ORP, ISE, dissolved oxygen, and conductivity. - Any combination of the same or different parameters. - Color backlit graphic display with CMC, QSC and channel display. - An adapter for conventional pH electrodes (DIN plug) included in the delivery. - Memory with 10,000 possible entries. Measuring certainty: - The digital signal transfer eliminates interference, safely allocates calibration data, and automatically transmits sensor data. - The Quality sensor control (QSC) icon provides precise information about the actual state of the electrode and therefore increases the operational safety. • Documentation: - Automatic, Digital capture of all sensor data for retraceability of measured values. - Available user administration for the safe allocation of user and measuring results or sample and measuring results. - Data output to PC, USB Memory stick or selected printers. 	
24.	<p>OVEN, STEAM OVEN; Superheated Steam; Fully Automatic Cooking; IR Sensor; Temperature Sensor; Cooking Variety; water oven; Power output: 800W; Power Supply: 230V-60hz; Capacity 31 Liters; Dimensions:490x498x430 mm; Net weight: 23kg; Color: Red; Accessories: Grill rack and baking tray</p>	
25.	<p>PH METER (HANDHELD/PORTABLE), pH Measurements; Range : 2.0 to + 20.0 2.00 to + 20.00 2.000 to + 19.999; Readability : 0.1 0.01 0.001; Accuracy : ± 0.1 ± 0.01 ± 0.005; Calibration Points max. : 3; Channels : 1; Connector Type : BNC; Reference Connector Type : 4 mm banana plug; mV Measurements; Range : 1200.0 to + 1200.0 2000 to + 2000; Readability : 0.1 1; Accuracy : ± 0.3 ± 1; Channels : 1; Temperature; Range : - 5.0 to + 105.0; Readability : 0.1; Accuracy : ± 0.1°C; Accuracy : ± 1 digit; Channels : 1; Connector Type : 2.5 mm phone jack for 10K ; Design & Quality; Display Type : LCD; Display Size : 75 × 60; Dimensions (W × H × D mm) : 190 × 80 × 240; Weight : 1.0 kg; Shipping Weight : 1.5 kg; Battery Operation : 4 AA batteries; Compliance : CE, cETLus; Safety : protection class III, EG guidelines 73/23, EN 61010-1: 2001</p>	
26.	<p>PH METER, pH Basic Kit; Classic No-Fuss Menus and Intuitive Operation; Large LCD Displays w/ simultaneous pH/mV & Temperature; Understandable Status Icons and Indicators like Stability Control; Automatic Buffer recognition-up to 16 buffer sets; Easy 1-2-3 Point Calibration; Quick Access to Electrode Calibration Data; at a glance know what your sensor efficiency & calibration integrity are intact, pH Measurements: to +19.999; Connector Type: BNC; Reference Connector Type: 4mm banana plug; Temperature Range: -5.0 to 105.0; Dimensions (WxHxD): 190x80x240mm; Includes: Electrode: PY-P10-2S; Power Supply; 2 Buffer; Robe Holder; with 2 years warranty on parts and preventive maintenance services under</p>	

	normal use of the instruments and training/demonstrations;	
27.	PIPETTOR, 8-Channel, 10mL - Electronic pipette with adjustable volume	
28.	<p>PIPETTOR, MULTI-CHANNEL, (SET) 0.5-10UL, 5-100UL, 30-300UL, WITH 10UL TIPS, 200UL AND 350UL TIPS IN RACKS @ 1 PACK EACH WITH LINEAR STAND</p> <ul style="list-style-type: none"> • Volume Range (µl) : 0.5 -10 ul • Increment (µl) : 0.01 • Test Volume(µl) : 10 / 5 / 1 • Systematic Error Limit ± (%) : 1.5/ 2.5 / 5.5 • Systematic Error Limit ± (µl) : 0.150/ 0.125 / 0.055 • Volume Range (µl) : 5–100 • Increment (µl) : 0.10 • Test Volume(µl) : 100/ 50/ 10 • Systematic Error Limit ± (%) : 0.9/ 1.2/ 4.0 • Systematic Error Limit ± (µl) : 0.90/ 0.60/ 0.40 • Volume Range (µl) : 30 – 300 • Increment (µl) : 0.20 • Test Volume(µl) : 300/ 150/ 30 • Systematic Error Limit ± (%) : 0.6/ 1.0 / 2.5 • Systematic Error Limit ± (µl) : 1.8/ 1.5/ 0.75 • Superior Ergonomics - designed handle and finger hook • Volume display always seen whether a right / left hand uses the pipettor • Optiload System • Clear Large Display • Optilock - Clear and Easy Volume adjustment / setting • Safe Cone Filter to avoid cross contamination • Volume color coding in the cap • Good Thermal Insulation to avoid transfer of heat from hand to mechanical spring coil • Easy to clean and only three parts to clean without using special tools only hand • Self Calibration: Easy adjustment ensures accurate results with a variety of liquids. The handy adjustment key is included in the package. • The whole unit is autoclavable • The spring coil is Tension Type with Pipetting force of 12N • CE IVD Approve • WITH CALIBRATION CERTIFICATE 	
29.	REFRIGERATED CENTRIFUGE, with 4x100mL swing-bucket rotor (A-4-38) including buckets. Max. RCF 3,000xg (4400rpm), Temperature range -9 - 40°C. Compact footprint, Whisper quiet operation, SOFT brake option, 230V/50-60Hz.; accommodates 30 x 15 ml round-bottom tubes or 20 x 15 ml conical tubes; digitally displayed; Timer is programmable up to 99 minutes or continuous, and an audible alert signals the end of a run. Measures 15"W x 10.2"H x 22.8"D (38 x 26 x 58 cm). Weight 79 lbs./36 kg.	
30.	REFRIGERATOR, Reach-in refrigerator- 24.0cuft/687L Side by Side Refrigerator Inverter Linear Compressor, Smart Diagnosis Pocket Handle, Hygiene Fresh Smart thru Wifi, Moist Balance Crisper, LED Lighting, Low Voltage Start Ability, R600a Refrigerant, Tempered Glass Shelves, Deodorizer, Twist Ice Tray, Door Basket, Vegetable Box, VCM Platinum Finish, Weight: 124 kg, Dimension (WxHxD) 912x1790x738 mm	
31.	SHAKING WATER BATH, Vibration Amplitude: 24cm; External Size (L*W*H): 70*46*45cm; Internal Size	

	(L*W*H): 50x41x17cm; Vibration Frequency (r/min): 50~220; Notes: Rotation; Oscillating back and forth; Timing Temperature Range: RT+3~100;	
32.	SPECTROPHOTOMETER, Wavelength Range (nm): 190 nm - 1,100 nm; Photometric accuracy (K2Cr2O7): ±0.006 A; Wavelength accuracy: ±0.9 nm; Path length: 0.1mm; 1.0mm; Cuvette holder: Yes; Options: Fingerprint Reader; Cuvettes; ; Printer; PC Software; Barcode Reader; Resolution (Toluene in hexane): >1.7; Stray light (KCl, 198nm): >1.7; Pharmacopeia compliant: No; Kinetic Measurements: Yes; Shortcuts per user: 24; Micro-volume Measurements: Yes; Max. number of methods: 50; Bio applications: Yes; User Identification: Yes; Languages: English; Italian; French; Russian; Portuguese; Chinese; German; Spanish; Japanese; Minimal Scan time: 1 s; Display: 7 inch QVGA Color TFT touch sensitive screen; Displayed Resolution: 800x400; Dimensions (HxWxD): 8.54 in x 8.19 in x 10.04 in (217 mm x 208 mm x 255 mm); Weight (incl. Terminal):7.2 kg; Terminal resolution: 800x400	
33.	SPRAY DRYER, Basic Spray Dryer for Food Processing Application; With Outlet Filter (Complete) + Inlet Filter (Complete) + Local Air Compressor; PACKAGE INCLUSION: Silicone Hose D4/7L = 5m; Two Fluid Nozzle cpl.; Nozzle Cleaning Brush; Hose Clip; Compressed Gas Hose; Hose Adapter 4/2; Hexagonal Wrench SW 3.0; Silicone Hose D2/4; Silicone Labor Cable; Wrench No. 25 and 30; Power Supply; Hose and House coupling; TECHNICAL DATA: Power Consumption: Max. 2900W; Connection Voltage: 200-300V ±10%; Frequency 50/50 Hz; Evaporating Capacity; 1.0L/h H2O; Airflow: Max. of 35 m3/h; Motor Control: Frequency Converter; Max Temp. input: 220°C; Heating Capacity 2300W; Heating Control; PT -100, fuzzy logic, control accuracy ±3°C; Interface: Serial Port RS -232 for all parameters; Spray Gas: Compressed air or nitrogen/ 200 – 800 l/h; 5 – 8 bar; Nozzle Tip Diameter: 0.7 mm standard, other sizes 1.4 and 2.0 mm available; Possible Particle Diameter range: 1 - 25µm; Mean Residence Time: 1.0 – 1.5sec; Pollution Degree: 2; Installation Category: II; Dimension (W x H x D): 65x110x70cm; MATERIAL CONSTRUCTION: Glass Assembly: 3.3 borosilicate glass; Nozzle/ heater/ connection piece: SS 1.4301/1.4305; Seal of Product collection vessel: FPM; Seal cyclone/cylinder: Silicone; Polypress Tube; EPDM; Product Feed Tube: Silicone and thermoplastic tubing; OTHER INCLUSION: Installation; initial operation; local training on site by specialist; 1 year warranty	
34.	STEREO MICROSCOPE, Two Light, with USB Camera: 45 degree inclined binocular head with locked-in eyepieces; Three magnification levels: 20x-40x-80x; Interpupillary distance: 2-3/16" - 2-15/16"(55-75mm); Working distance: 2-1/8" (53mm); Frosted glass objective plate: 3-3/4" (96mm) in diameter; White/black plastic objective plate: 3-3/4" (96mm) in diameter; Incident illumination: 12V/10W; Transmitted illumination: 12V/10W; Power supply: 110V (220V version available); Accessories: a pair of eye-caps, a pair of clips and a dust cover; Camera Specifications: Sensor: Aptina; Sensor Type: CMOS; Sensor Size: 3.58x2.69mm; Pixel Size: 5.6; Resolution: .35MP (640x480); Frame Rate: 30@640x480; Compatibility: Windows (32/64 bit) XP/Vista/7/8/10, Mac OSX (Mac software not provided); Software Specifications: OS Requirements: Windows	

	(32/64 bit) XP/Vista/7/8/10, Hardware Requirements: Intel Core2 2.8GHz or comparable processor, 2GB RAM, USB2.0 port	
35.	TESTER, POWER QUALITY ANALYZER - 6000A ac, 6000W, 3 Phase, 1000V ac,+0.1%,+0.5%+5 Digits, LCD, Current, Energy, Flicker, Frequency, Harmonics,Inrush Current, Inverter, Efficiency, Mains Signaling, Power Wave, Transients, Unbalance, Voltage, Power Factor	
36.	THERMOMETER, VISUAL IR THERMOMETER - Temperature measurement range - 10 C to +250 C (14 F to 482 F) Temperature measurement accuracy + c C or +2% Temperature measurement center-point Storage medium (micro-SD card) Stores up to 10,000 images per GB (4 GB card included) Infrared spectral band 6.5 um to 14 um Level and Span Auto Focus mechanism Focus free Alignment of blended visual image and infrared heat map NEAR: 23 cm (9in) from target Dimensions 21 cm x 7.5 cm x 5.5 cm (8.3 in x 3 in x 2.2 in)	
37.	TOP LOADING BALANCE, weighing capacity:610g Readability = 0.01g; Adjustment with External Weights; Leveling: Manual; Repeatability:10mg; Linearity: 30mg; Minimum sample weight acc. To USP (typical): 2mg; Typical stabilization tome: 1.5s Pan size: 180mm; Dimensions (WxDxH): 216x360x95mm	
38.	ULTRASONIC VIBRATING SCREEN, Stainless steel rice sesame coffee sugar flour starch spice food powder Ultrasonic vibrating sieve sifter screen machine - Ultrasonic vibrating screen is a derivative of the rotary vibrating screen, which achieves the purpose of high efficiency sieving & screen cleaning and makes it easy to sieve the superfine powder. Compared with general vibrating screen, this system adds a low amplitude, high frequency ultrasonic vibration wave (mechanical wave) on the screen to improve the sieving performance to superfine powders; Voltage: 240V /60HZ; Weight: 200 KG; Motor: Vertical Vibrating Motor; material of construction: SUS 304 or 316, Q235A; frequency: 50 or 60 HZ; phase: three or single; Noise level:Less than 75dB; Mesh range: 0.025---5mm; Product name: vibrating sifter machine	
39.	VACUUM FRYER, Vacuum frying is a process to vacuum fry and deoil food under rather low temperature. The vacuum fry can prevent the loss of nutrient of the food from high temperature, and it can keep effectively the original colors and flavor of the food and reduce the processing cost. The oil content rate of the food is below 15%. It reserves and condenses well. And it is crispy and delicious. The 40-50kg jackfruit vacuum frying machine is made of stainless-steel material and it meets the sanitary requirement of the food. It is safe, reliable, and easy to operate. The centrifugal deoiling technology for vacuum fry has wide adaptability and unique effect. Small capacity industrial vacuum fryer machine is mainly used for fruits (apple, banana, pineapple, peach), vegetables (carrot, pumpkin, snap bean, sweet potato, taro, garlic, green pepper, onion), dry fruits, Chinese date, peanut, and other aquatic products and meats; Material: SUS304; Frying basket size: 580x180mm; Temperature range: 80-120°C(adjustable); Oil capacity: 300L; Heating energy: electricity Frying technology: Low temperature vacuum frying; Deoiling revolution: 0-800n/min	
40.	VACUUM PUMP, Anti-corrosive; Speed of Evacuation: 20 L / min; Ultimate Pressure : >-0.08Mpa; Vacuum: 200mbar;	

	Working Temp.: 7-40 deg. Celsius; Motor Power Consumption: 160W; External Size: 215x120x235; Pump Head: 1; 2 years warranty with training/ demonstration;	
41.	VACUUM TUMBLER MARINATOR, the multifunctional vacuum tumbler has the function of frequency conversion technology, which is safer, more convenient and more energy-saving. It is made of stainless steel and has a compact structure. Both ends of the roller adopt a spinning cap seal structure to increase the space in the roller and make the product obtain a uniform rolling effect. The machine has low noise, reliable performance, convenient operation, and high efficiency. Multifunctional vacuum tumbler plays an important role in food processing, mainly used in meat processing enterprises, factories, supermarkets, restaurants, food processing laboratories, food engineering research laboratories, school canteens and catering industry; Production Capacity: 100kg/time; Voltage: 380V; Power: 1650w; Weight: 379 KG; Dimension(L*W*H): 1300*1230*1515mm; Product name: Vacuum Tumbler Mixer Meat processing vacuum tumbling machine for sale; Model: GR250; Capacity(kg/time): 100; Cylinder Volume (L): 250; Power(KW): 1.65; Cylinder Speed (r/min): 7; Vacuum Level(Mpa): -0.085; Rated Voltage (V): 380; Weight(Kg): 379; Dimensions (mm): 1300*1230*1515	
42.	WATER ACTIVITY METER, BENCHTOP, feature a unique measuring sensor cell for very high accuracy measurement of water activity, with no hysteresis, low drift and resistance to a wide range of chemicals and solvents that would otherwise affect the results of other water activity sensors; Built-in battery incl. Electronics; Self Recognition of calibration salts; Accuracy: 0.003 aw (0.3%rh); Measuring range: 0,030 -> 1,000aw; Measuring principle Electrolytic Surface infrared sensor; Dimensions sample container: Diameter 40mm x H 13mm; Protection class: IP22; Weight: approx. 1.2 kg, Dimensions (LxWxH)= 225 x 140 x 85mm, Height with open ceiling: 462mm; 21CFR 11: 21CFR11 compliant Audit Trail, 21CFR11 compliant user management	
43.	WATER DISTILLATION UNIT, Output: 4 liters per hr, single distilled; pH: 5.0 - 6.5; Conductivity, uScm-1: 3.0 - 4.0; Resistivity, mOhm-cm: 0.25 - 0.3; Temperature: 25 - 35°C; Pyrogen content: Pyrogen free; Water supply: 1 liter per min, 3 - 100psi, (20-700kPa); Power requirement: 3kW; Dimensions, (w x d x h): 500 x 150 x 450mm 19.8 x 6 x 17.9in; Weight: 9.5kg, 21lbs	

Attached herewith are the manufacturer's product literature(s) and certification(s) that we are authorized to sell the goods.

We certify that the foregoing information and the supporting documents are true and correct.

[Signature]
[Name of Authorized Signatory]
[Position/Title of Authorized Signatory]

Omnibus Sworn Statement

REPUBLIC OF THE PHILIPPINES)
CITY/MUNICIPALITY OF _____) S.S.

AFFIDAVIT

I, [Name of Affiant], of legal age, [Civil Status], [Nationality], and residing at [Address of Affiant], after having been duly sworn in accordance with law, do hereby depose and state that:

1. **Select one, delete the other:**

- b. *If a sole proprietorship:* I am the sole proprietor or authorized representative of [Name of Bidder] with office address at [address of Bidder];
- c. *If a partnership, corporation, cooperative, or joint venture:* I am the duly authorized and designated representative of [Name of Bidder] with office address at [address of Bidder];

2. **Select one, delete the other:**

- a. *If a sole proprietorship:* As the owner and sole proprietor, or authorized representative of [Name of Bidder], I have full power and authority to do, execute and perform any and all acts necessary to participate, submit the bid, and to sign and execute the ensuing contract for [Name of the Project] of the [Name of the Procuring Entity], as shown in the attached duly notarized Special Power of Attorney;
 - b. *If a partnership, corporation, cooperative, or joint venture:* I am granted full power and authority to do, execute and perform any and all acts necessary to participate, submit the bid, and to sign and execute the ensuing contract for [Name of the Project] of the [Name of the Procuring Entity], as shown in the attached [state title of attached document showing proof of authorization (e.g., duly notarized Secretary's Certificate, Board/Partnership Resolution, or Special Power of Attorney, whichever is applicable)];
3. [Name of Bidder] is not "blacklisted" or barred from bidding by the Government of the Philippines or any of its agencies, offices, corporations, or Local Government Units, foreign government/foreign or international financing institution whose blacklisting rules have been recognized by the Government Procurement Policy Board, by itself or by relation, membership, association, affiliation, or controlling interest with another blacklisted person or entity as defined and provided for in the Uniform Guidelines on Blacklisting;
4. Each of the documents submitted in satisfaction of the bidding requirements is an authentic copy of the original, complete, and all statements and information provided therein are true and correct;
5. [Name of Bidder] is authorizing the Head of the Procuring Entity or its duly authorized representative(s) to verify all the documents submitted;

6. **Select one, delete the rest:**

- a. *If a sole proprietorship:* The owner or sole proprietor is not related to the Head of the Procuring Entity, members of the Bids and Awards Committee (BAC), the Technical Working Group, and the BAC Secretariat, the head of the Project Management Office or the end-user unit, and the project consultants by consanguinity or affinity up to the third civil degree;
- b. *If a partnership or cooperative:* None of the officers and members of [Name of Bidder] is related to the Head of the Procuring Entity, members of the Bids and Awards Committee (BAC), the Technical Working Group, and the BAC Secretariat, the head of

the Project Management Office or the end-user unit, and the project consultants by consanguinity or affinity up to the third civil degree;

- c. *If a corporation or joint venture:* None of the officers, directors, and controlling stockholders of *[Name of Bidder]* is related to the Head of the Procuring Entity, members of the Bids and Awards Committee (BAC), the Technical Working Group, and the BAC Secretariat, the head of the Project Management Office or the end-user unit, and the project consultants by consanguinity or affinity up to the third civil degree;
7. *[Name of Bidder]* complies with existing labor laws and standards; and
 8. *[Name of Bidder]* is aware of and has undertaken the following responsibilities as a Bidder:
 - a. Carefully examine all of the Bidding Documents;
 - b. Acknowledge all conditions, local or otherwise, affecting the implementation of the Contract;
 - c. Made an estimate of the facilities available and needed for the contract to be bid, if any; and
 - d. Inquire or secure Supplemental/Bid Bulletin(s) issued for the *[Name of the Project]*.
 9. *[Name of Bidder]* did not give or pay directly or indirectly, any commission, amount, fee, or any form of consideration, pecuniary or otherwise, to any person or official, personnel or representative of the government in relation to any procurement project or activity.
 10. In case advance payment was made or given, failure to perform or deliver any of obligations and undertakings in the contract shall be sufficient grounds to constitute criminal liability for Swindling (Estafa) or the commission of fraud with unfaithfulness or abuse of confidence through misappropriating or converting any payment received by a person or entity under an obligation involving the duty to delivery certain goods or services, to the prejudice of the public and the government of the Philippines pursuant to Article 315 of Act No. 3815 s. 1930, as amended, or the Revised Penal Code.

IN WITNESS WHEREOF, I have hereunto set my hand this ___ day of ___, 20__ at _____, Philippines.

Bidder's Representative/Authorized Signatory

SUBSCRIBED AND SWORN to before me this ___ day of *[month]* *[year]* at *[place of execution]*, Philippines. Affiant/s is/are personally known to me and was/were identified by me through competent evidence of identity as defined in the 2004 Rules on Notarial Practice (A.M. No. 02-8-13-SC). Affiant/s exhibited to me his/her *[insert type of government identification card used]*, with his/her photograph and signature appearing thereon, with no. _____ and his/her Community Tax Certificate No. _____ issued on ___ at _____.

Witness my hand and seal this ___ day of *[month]* *[year]*.

NAME OF NOTARY PUBLIC

Serial No. of Commission _____

Notary Public for _____ until _____

Roll of Attorneys No. _____

PTR No. _____ *[date issued]*, *[place issued]*

IBP No. _____ *[date issued]*, *[place issued]*

Doc. No. _____
Page No. _____
Book No. _____
Series of _____

[Bidder's Letterhead]

[Date]

To: Tarlac State University
Re: Invitation to Bid No.

NET FINANCIAL CONTRACTING CAPACITY

Based on our Income Tax Return and Audited Financial Statement for the Fiscal Year [YEAR], duly submitted to the Bureau of Internal Revenue, and which form part of our Bid, the summary of our firm's financial condition is as given below:

		Year [YEAR]
1.	Total Assets	
2.	Current Assets	
3.	Total Liabilities	
4.	Current Liabilities	
5.	Net Worth (1-3)	
6.	Net Working Capital (2-4)	

Based on the aforementioned data and the Value of Outstanding Works from the Statement of All Ongoing Government and Private Contracts, which also form part of our Bid, our Net Financial Contracting Capacity (NFCC) is:

NFCC = [(current asset minus current liabilities) (**15**)] minus [value of all outstanding or uncompleted portions of the projects under ongoing contracts including awarded contracts yet to be started coinciding with the contract to be bid].

NFCC =

I/We certify that the foregoing information and all of the supporting documents are true and correct.

[Signature]
[Name of Bidder or Authorized Representative]
[Position or Title]

[Bidder's Letterhead]

[Date]

FINANCIAL BID FORM

To: Tarlac State University
Re: Invitation to Bid No.

Having examined the Bidding Documents [*insert if any or delete, if none: including Bid Bulletin Numbers [insert numbers], the receipt of which is hereby duly acknowledged*], we, the undersigned, offer to [*supply/deliver/perform*] [*description of the Goods*] in conformity with the said Bidding Documents for the sum of [*total Bid amount in words and figures*] or such other sums as may be ascertained in accordance with the Schedule of Prices attached herewith and made part of this Bid.

If our Bid is accepted, we commit to deliver the goods in accordance with the delivery schedule specified in the Schedule of Requirements.

If our Bid is accepted, we undertake to provide a performance security in the form, amounts, and within the times specified in the Bidding Documents.

We agree to abide by this Bid for the Bid Validity Period specified in **ITB** Clause 14.2 and it shall remain binding upon us and may be accepted at any time before the expiration of that period.

Until a formal Contract is prepared and executed, this Bid, together with your written acceptance thereof and your Notice of Award, shall be binding upon us.

We understand that you are not bound to accept the Lowest Calculated Bid or any Bid you may receive.

We certify/confirm that we comply with the eligibility requirements as per **ITB** Clause 5 of the Bidding Documents.

We likewise certify/confirm that the undersigned, [*for sole proprietorships, insert: as the owner and sole proprietor or authorized representative of [Bidder], has the full power and authority to participate, submit the bid, and to sign and execute the ensuing contract, on the latter's behalf for the [Name of Project] of the Tarlac State University*] [*for partnerships, corporations, cooperatives, or joint ventures, insert: is granted full power and authority by the [Bidder], to participate, submit the bid, and to sign and execute the ensuing contract on the latter's behalf for [Name of Project] of the Tarlac State University*].

We acknowledge that failure to sign each and every page of this Financial Bid Form, including the attached Schedule of Prices, shall be a ground for the rejection of our bid.

Dated this _____ day of _____ 20_____.

[signature]

[in the capacity of]

Duly authorized to sign Bid for and on behalf of _____

[Bidder's Letterhead]

[Date]

To: Tarlac State University
Re: Invitation to Bid No.

SCHEDULE OF PRICES

Item No.	Description	Qty.	Unit	Unit Price	Total Price
1.	AUTOCLAVE, Capacity: 50L; Chamber Size(mm): 388*360; Max Pressure: >_ 0 . 2 Mpa; Working Pressure: 0~0.14Mpa, controlled by temperature; Working temp.: RT+5~126C; Temp Fluctuation: <1C; Time Range: 1~5999min; Power Supply: 220V, 50/60Hz; Consumption: 3KW; External Size (L*W*H) mm: 700*510*820; Gross Weight: 90Kg;	1	unit		
2.	BOD INCUBATOR, BOD Incubator, Design: Fully insulated cabinet with universal temperature control unit Operation: splash-proofed keypad, 2 buttons with tactile feedback Control range: +2°C to +40°C, steps of 0.1°C Climate class: +10°C to +32°C Temperature tolerance: +/-1°C specified for a stirred 500 mL water sample. For BOD (T=20°C ±0,5C) Display: Backlit LED display Resolution 0.1°C Fan: Axial, output 320 m3/h Cooling/Heating: Integrated powerful cooling and heating Power supply: 220-240 C/50 Hz Internal Sockets: CEE 7/5; Type E with hinged lid; 230 V/16 A; 2p + E, IP44 Coolant: R134a Conformity: CE. Capacity: 255 L and can hold up to 75 to 100 BOD bottles. To perform initial calibration and installation qualification and operations qualification procedure. one (1) year warranty on part and services.	1	unit		
3.	BOWL CUTTER, Small 5L; aluminum alloy body; chopping machine; Voltage: 220V/230V/240V/110V; Weight:56 kg; Frequency; 50Hz/60Hz; Plate rotational speed: 20r/min; Water proof level: IPX4; Processing dimension: 40mm x 30mm; Power: 400W; Dimension: 670x480x410mm; Blade rotational speed:	1	unit		

	1460r/min; Diameter of the plate: 400mm; Color silver: silver				
4.	BURETTE, BOTTLE-TOP, 25mL - Smooth-running operation and large, easy-grip hand wheels for sensitive, drop-wise titration	2	piece		
5.	CHILLER, Upright Chiller; 7-level Electronic Temperature Control, LCD Temperature Display, Clean Back Design, Double Glass Door, Fan-cooled System, Galvanized Inner Lining; Internal Lamp; Lighted Panel; Drain Pan; 6 Adjustable Coated Wire Shelves; Elegant Handle Design; Roller Feet with Locking Mechanism; 210W Input Power; Type: Showcase Chiller; Capacity, Fresh Food: 620 liters; Defrost System: Manual; Temperature Control: Digital; No. of Fresh Food Shelves: 6 wire shelves; Refrigerator Light: LED; Insulation: Cyclopentane; Power Requirements: 220v / 60Hz; Net Weight (kg): 120; Net Dimensions (WxHxD): 1220mm x 2020mm x 590mm; Gross Dimensions (WxHxD): 2080mm x 1255mm x 650 mm	2	piece		
6.	COLORIMETER, Rechargeable Lithium-Ion battery; Automatic Calibration of black and white Contrast; Continuous Performance; Designed for Food Industry; Measures various colors; Application of different surfaces (wet, dry, rough, smooth, etc.); Simplified User-Interface; Software included Measuring Geometry: 45 degrees/0; Measuring Apertures: 20 mm (PCE-CSM4); Sensor: Silicium-Photodiode; Color Spaces: CIEL*a*b*C*h, CIEL*a*b, CIEXYZ; Formula for Indifference Color: AE*ab, AL*ab, AE*C*H; Light Source: D65; Type of Light Source: LED; Data Memory: around 100 standards, 20,000 samples; Repeatability: 30 measurements on average, with standard white plate; Standard Deviation: within AE*ab 0.0; Power Supply: Rechargeable Lithium-Ion batteries: 3.7 V at 3200 m Ah; Rechargeable unit at 220/230V: 60Hz; Lifetime of Lamp: at least 5 years; Temperature Range: 0 to +40C / 32 to 104F; Relative Humidity: 0-85%, Non	2	unit		
7.	COMMERCIAL DEHYDRATOR MACHINE, Commercial Dehydrator Machine (Catering equipment fruit tea medicinal air dryer); Hot air oven is suitable for baking chemical gas and food (meat, aquatic products, fruits, and vegetables) for processing to-be-baked items. Ink curing,	1	piece		

	drying of paint film, etc. Widely used in precision baking, drying, and tempering of electronics, electrical machinery, communication, electroplating, plastics, hardware chemicals, instruments, printing, pharmaceuticals, PC boards, powders, impregnation, spray coating, glass, wood construction materials, etc., Preheating, shaping, processing, etc. Heat-resistant fan can work continuously at 150 degrees. Three fans for ventilation and heating, higher heat resistance and higher drying efficiency. Finned heating tube with larger contact area and higher heating efficiency; Voltage: 220V/110V; Power: 6000W; Dimension(L*W*H): 960*640*1260mm; Core Components: Motor; Evaporation Capacity(kg/h): 80-120kg/h; Heating Method: Electric Heating; Material: SUS304, Stainless Steel 304; Function: Drying+Dehydration; Temperature(°C): 0-130; Tray size: 56*59cm;Numbers of layers: 30; The mesh size(mm): Customized 1mm 3mm 5mm 12mm in stock				
8.	DESSICATOR, Cabinet, Depth (english): 16.3 in. Cabinet Style: vertical Door style left-hinged and gasketed Resistance: Chemicals, Stains, and fine cracks width (metric): 34.1 cm Material: copolyester	4	unit		
9.	DIGITAL REFRACTOMETER, BRIX AND SALINITY HYBRID, PAL-BX SALT+5 with Calibration Certificate ; Scale:Brix and Salt concentration; Range: Brix : 0.00 to 90.0%; Salt concentration : 0.00 to 15.00; Resolution: Brix : 0.1%; Salt concentration : 0.01%; Accuracy: Brix : ±0.2%; Displayed value : ±0.05%(for salt concentration of 0.00 to 0.99%); Relative precision : ±5% (for salt concentration of 1.00 to 9.99%); Relative precision : ±10% (for salt concentration of 10.00 to 15.00%); Sample temp. 10 to 100°C; Power Supply 2 × AAA Batteries; International Protection Class: IP65 Water resistant; Dimensions & Weight Main Unit : 55(W)×31(D)×109(H)mm, 100g	1	piece		
10.	DISSOLVED OXYGEN METER, digital optical, cable and probe, portable, waterproof, cable length >2 m, USB connectivity, large data set storage, with temperature and barometer reading, 0.1% air saturation and 0.01 mg/L resolution, can connect with BOD bottle, with free data manager software, with warranty	1	set		
11.	FREEZE DRYER, (Industry Vacuum Freeze Dryer for Vegetables and Fruits)	1	piece		

	<p>- Small in-situ lyophilizer adopts imported configuration, stable and reliable performance, small size, light weight and easy operation. Widely used in food, biological products, Chemical, Chinese herbal medicine, health care products and other fields.</p> <p>Feature: Perfect appearance, compact size; Touch screen operation, one key to start, and automatic freeze-drying process, easy and convenient; Key components with imported brands, small noise, large capacity, high quality and high performance; Advanced system, with low operating current and low energy consumption; 304 stainless steel food tray and inside liner, safety and easy clean; Transparent organic glass door, the direct observation of food processing.</p> <p>- Dry area: 0.6m² - Barrier layer: 5 layers - Layer interval: 50mm - vacuum degree: 15Pa</p> <p>- Power supply :2.3 Kw - Capacity :6-8kg/batch</p> <p>- Cold Trap Temperature (°C): -40°C</p> <p>- Tray Dimension (mm):</p> <p>- Machine Size: 700*800*1300mm</p> <p>- Voltage: 220V</p>				
12.	<p>FRYER, Double Batch Fryer Machine (Electric Gas Industrial Deep Fryer with 2 Tank); Mufti-function, wide application. Automatic temperature control between 0–300-degree Oil-water separation filter system. Heating method could be gas or electric; Power Source: Electric; Voltage: 220v/380v; Power: 24kw; Weight: 100 KG; Dimension(L*W*H): 1200*700*950mm; Capacity:10L, 100kg/h; Item: industrial Deep Fryer with 2 Tank; Energy: Electric Gas; Tank Capacity: 100-120 L; Type: Frying Equipment; Function: Adjustable Temperature Control; Usage: Frying; Processing Line; Raw material: SUS304</p>	1	piece		
13.	<p>INCUBATOR, Performance Data, Temperature; Temperature Range 5C above ambient temperature to [C]: 100; Temperature uniformity at 37C [+K]: 0.5; Temperature fluctuation at 37C [+K]: 0.2; Heating-up time to 37C[min]: 45; Recovery Time after 30 seconds door open at 37C [min]: 14; Electrical Data: Rated Voltage [V]: 230; Power Frequency [Hz]: 50/60; Nominal Power [kW]: 0.3; Unit fuse [A]: 6.3; Phase [Nominal voltage]: 1~; Measures - Outer Dimensions; Width net [in]: 22.06; Height net [in]: 24.63; Depth net [in]: 22.26; Wall clearance back [in]: 6.3; Wall clearance sidewise [in]: 3.94;</p>	2	unit		

	Measures - Doors: Unit doors: 1; Measures - Internal Dimensions; Width [in]: 14.18; Height [in]: 16.55; Depth [in]: 14.97; Measures: Interior volume [cu.ft.]:				
14.	JUICE EXTRACTOR MACHINE, Factory directly supply commercial fruit and vegetable juicer. The main component of fruit and vegetable juicer machine is the single screw. Along the direction of the slugging outlet, the bottom diameter gradually increases and the pitch decreases. When the material is pushed by the screw, the screw cavity volume decreases, resulting in the crushing of the raw material. This machine is widely used for extracting juice from watermelon, grape, strawberry, pear, apple, lemon, orange, tomato, radish, ginger and other fruit and vegetable; Voltage: 380v; Power: 4kw; Dimension(L*W*H): 1560*450*1340mm; Weight:200 KG; Capacity: 500kg/hr	1	piece		
15.	LABORATORY BLENDER, w/ TIMER - Versatile two-speed blenders (18,000 and 22,000rpm) for general laboratory work; The 120V models are equipped with a 0.40hp motor; 240V models are equipped with a 0.70hp motor; Motor housing is epoxy coated; Supplied with 1L containers with two-piece vinyl and styrene lids; Units are available with or without 3 minute mechanical timers; Certifications: UL listed; Material (Blender) : Stainless Steel	1	unit		
16.	LABORATORY MICROSCOPE, with LCD; Head: Sientop trinocular head with 3rd tube as built-in digital camera.; Eyepieces: Widefield N-WF10x/20mm with diopter control on both eyepieces Eyepiece accepts 25mm diameter reticle.; Ergonomic viewing angle of 30° incorporates interpapillary distance of 55-75mm.; Nosepiece: Reversed quintuple nosepiece with positive click stops and rubber grip.; Objectives: Motic CCIS EF-N Plan Achromat 4x, 10x, 40x (spring), 100x (spring oil) - Optional CCIS EF-N Plan Achromat 20x objective - Optional CCIS EF-N Plan Achromat 60x objective - Full Plan Phase Contrast 10x, 20x, 40x, 100x available including phase condenser with brightfield/darkfield options.; Stage: 175mm x 140mm mechanical stage with Vernier scale. Movement of 76x50mm range; Focusing: Brass gears, Z-axis movement with 25mm stroke. Fine focus with 2µm minimum increments, coarse focus with torque adjustment.; Stage lock	1	unit		

	<p>for high samples.; Condenser: Rack and pinion mounted focusable N.A. 0.90 Abbe condenser with iris diaphragm and slot.; Illumination: 6v/30w quartz halogen Koehler illumination with step less intensity control.; Microscope Power Supply: 110v~240v variable voltage.; Imaging Device: 3.0 mega pixels, 1/2" CMOS.; Effective Pixels: 2048 x 1536.; Maximum Still Image Resolution: 2048 x 1536 live image resolution.; Maximum Frame Rate : 10 frames per second @ 2048x1536, 40 frames per second @ binning.; Maximum Data Transfer: 480MB/second through USB2 connection.; TWAIN compatible; Camera Power Supply: 5v self-power through USB connection.; Minimum System Requirements:</p> <ul style="list-style-type: none"> - WINDOWS - XP or VISTA, P4, 1GHz, 256MB RAM, USB 2.0. - MAC - OSX, 1GHz, 256MB RAM, USB 2.0. - Included Software: Motic Images version 2.0. - Calibration Slide: Motic Certified printed calibration slide included. <p>WITH LCD Monitor</p>				
17.	<p>MEAT BRINE INJECTOR, (Saline Injection Machine); Voltage: 380V; Power: 4.5KW; Dimension(L*W*H): 1240*690*1620; Weight: 350KG; Production Capacity: 200kg -300kg; Material: 304 Stainless Steel</p>	1	piece		
18.	<p>MICROBIAL AIR SAMPLER, (spin type) - Air Volume (0 - 9999 L); Air Flow (100 l/m - 60 l/m); Transformer (100-240VAC To 12VDC); Battery Pack (Ni Metal Hydride 7.2V); Battery Range (8 hour of operation); Control (Microprocessor) Rotation Speed (0, 1 , 2 , 3 , 4 RPM); Hard side, molded carry case; RS 232 connection (PC / Printer, XML , CSV) Bar Code Connection (IUL Bar Code Device; Connectivity to 2nd unit; Supplied with 90mm plate holder and cover Aluminum; Weight 3.6 lbs</p>	2	unit		
19.	<p>MICROSCOPE- Binocular, compound; Head: Binocular Head, Inclined 30°, rotates 360°, 10X/18 wide field eyepieces with diopter adjustment, Interpupillary distance range 55-75mm; Nosepiece: Quadruple forward-facing nosepiece, Multiple ball bearing mounted; Objectives: DIN Achromatic objectives, 4X, 10X, 40X, 100XR (oil), Parfocal, parcentric, color-coded, 30 year anti-fungal coating; Stage: Mechanical stage (140mm x 140mm),</p>	10	unit		

	Slow-close hydraulic slide finger, Coaxial drive controls, Range of traverse: 73mm x 43mm, Stage locking lever, Slow-close hydraulic slide finger; Focus: Coarse adjustment: range of 30mm; Fine adjustment: graduation of 2µm, Tension control knob; Illumination: Moveable Abbe condenser, NA 1.25, rack & pinion, Iris diaphragm, 100-240V AC / 50-60Hz Auto-Switching Input, Variable LED light source (3W bulb), Dual Binocular features Halogen Illumination				
20.	MILLING MACHINE, (Automatic Industrial Food Universal Milling Machine Universal Grinder Crusher pulverizer machine) - Model: 20B -Production capacity (kg/h): 20-150 kg/h -Feed particle size (mm): 6 mm -Grinding fineness: 20-120 mesh -Power (KW): 4kw -Speed (RPM): 4500 r/min -Dimension (mm): 550 * 600 * 1250 mm -Machine weight: 250kg	1	unit		
21.	MOISTURE ANALYZER, Weighing Capacity: 70g; Application: L Standard and Thermo-sensitive applications; Recommended Moisture Range: 1-100%; Heating Source: Metal Heater; Line Frequency: 50/60 Hertz; Line Voltage: 115V/230V; Access to the sample chamber: Removable hood with wide opening angle, Soft close mechanism; Power Consumption: 640VA; Accuracy of the weighing system: >1g:+-0.2% >5g:+-0.05%;	2	unit		
22.	MUFFLE FURNACE, 1800°C Muffle Furnace with Heating Element, 7x6x6" Chamber, 208-240V 50/60Hz	1	unit		
23.	MULTIMETER, • Parameter: pH, mV, saturation, concentration, partial pressure, conductivity, spec. resistance, salinity, TDS, temperature • Universal measuring channels: 3 • Analog pH/ORP sensors: Z600 IDS® analog adapter (included in delivery) • Temperature compensation: all except for ORP • Calibration points: pH: 1- 5, ISE - 2- 7 (requires adapter), Dissolved oxygen: 1, Conductivity : 1 • Calibration records: Max. 10 • Calibration timer: 1 - 999 days • Memory entries: manual: 500 data sets and automatic: 10,000 data sets • Interface: USB-A, Mini USB-B • Display: Color graphic	1	unit		

	<ul style="list-style-type: none"> • Printer option: external • Additional: antibacterial keypad, QSC, CMC, replaceable firmware • Power supply: Universal power supply digital high-performance meter with three channels with 10.4" color graphic display protected by glass and high-quality zinc die-casting base • Anti-bacterial keyboard cover, it meets even the highest demands. <ul style="list-style-type: none"> - Three universal measuring channels - Digital sensor recognition - Antibacterial keyboard - Any configuration of pH, ORP, conductivity and Optical DO • Flexible performance: <ul style="list-style-type: none"> - Measures pH, ORP, ISE, dissolved oxygen, and conductivity. - Any combination of the same or different parameters. - Color backlit graphic display with CMC, QSC and channel display. - An adapter for conventional pH electrodes (DIN plug) included in the delivery. - Memory with 10,000 possible entries. Measuring certainty: <ul style="list-style-type: none"> - The digital signal transfer eliminates interference, safely allocates calibration data, and automatically transmits sensor data. - The Quality sensor control (QSC) icon provides precise information about the actual state of the electrode and therefore increases the operational safety. • Documentation: <ul style="list-style-type: none"> - Automatic, Digital capture of all sensor data for retraceability of measured values. - Available user administration for the safe allocation of user and measuring results or sample and measuring results. - Data output to PC, USB Memory stick or selected printers. 				
24.	OVEN, STEAM OVEN; Superheated Steam; Fully Automatic Cooking; IR Sensor; Temperature Sensor; Cooking Variety; water oven; Power output: 800W; Power Supply: 230V-60hz; Capacity 31 Liters; Dimensions:490x498x430 mm; Net weight: 23kg; Color: Red; Accessories: Grill rack and baking tray	1	unit		
25.	PH METER (HANDHELD/PORTABLE), pH Measurements; Range : 2.0 to + 20.0 2.00 to + 20.00 2.000 to + 19.999; Readability : 0.1 0.01 0.001; Accuracy : ± 0.1 ± 0.01 ± 0.005; Calibration Points	5	unit		

	max. : 3; Channels : 1; Connector Type : BNC; Reference Connector Type : 4 mm banana plug; mV Measurements; Range : 1200.0 to + 1200.0 2000 to + 2000; Readability : 0.1 1; Accuracy : ± 0.3 ± 1 ; Channels : 1; Temperature; Range : - 5.0 to + 105.0; Readability : 0.1; Accuracy : $\pm 0.1^{\circ}\text{C}$; Accuracy : ± 1 digit; Channels : 1; Connector Type : 2.5 mm phone jack for 10K ; Design & Quality; Display Type : LCD; Display Size : 75 × 60; Dimensions (W × H × D mm) : 190 × 80 × 240; Weight : 1.0 kg; Shipping Weight : 1.5 kg; Battery Operation : 4 AA batteries; Compliance : CE, cETLus; Safety : protection class III, EG guidelines 73/23, EN 61010-1: 2001				
26.	PH METER, pH Basic Kit; Classic No-Fuss Menus and Intuitive Operation; Large LCD Displays w/ simultaneous pH/mV & Temperature; Understandable Status Icons and Indicators like Stability Control; Automatic Buffer recognition-up to 16 buffer sets; Easy 1-2-3 Point Calibration; Quick Access to Electrode Calibration Data; at a glance know what your sensor efficiency & calibration integrity are intact, pH Measurements: to +19.999; Connector Type: BNC; Reference Connector Type: 4mm banana plug; Temperature Range: -5.0 to 105.0; Dimensions (WxHxD): 190x80x240mm; Includes: Electrode: PY-P10-2S; Power Supply; 2 Buffer; Robe Holder; with 2 years warranty on parts and preventive maintenance services under normal use of the i n s t r u m e n t s a n d training/demonstrations;	2	unit		
27.	PIPETTOR, 8-Channel, 10mL - Electronic pipette with adjustable volume	1	piece		
28.	PIPETTOR, MULTI-CHANNEL, (SET) 0.5-10UL, 5-100UL, 30-300UL, WITH 10UL TIPS, 200UL AND 350UL TIPS IN RACKS @ 1 PACK EACH WITH LINEAR STAND <ul style="list-style-type: none"> • Volume Range (μl) : 0.5 -10 ul • Increment (μl) : 0.01 • Test Volume(μl) : 10 / 5 / 1 • Systematic Error Limit \pm (%) : 1.5/ 2.5 / 5.5 • Systematic Error Limit \pm (μl) : 0.150/ 0.125 / 0.055 • Volume Range (μl) : 5–100 • Increment (μl) : 0.10 • Test Volume(μl) : 100/ 50/ 10 • Systematic Error Limit \pm (%) : 0.9/ 1.2/ 4.0 • Systematic Error Limit \pm (μl) : 0.90/ 0.60/ 0.40 	1	set		

	<ul style="list-style-type: none"> • Volume Range (µl) : 30 – 300 • Increment (µl) : 0.20 • Test Volume(µl) : 300/ 150/ 30 • Systematic Error Limit ± (%) : 0.6/ 1.0 / 2.5 • Systematic Error Limit ± (µl) : 1.8/ 1.5/ 0.75 • Superior Ergonomics - designed handle and finger hook • Volume display always seen whether a right / left hand uses the pipettor • Optiload System • Clear Large Display • Optilock - Clear and Easy Volume adjustment / setting • Safe Cone Filter to avoid cross contamination • Volume color coding in the cap • Good Thermal Insulation to avoid transfer of heat from hand to mechanical spring coil • Easy to clean and only three parts to clean without using special tools only hand • Self Calibration: Easy adjustment ensures accurate results with a variety of liquids. The handy adjustment key is included in the package. • The whole unit is autoclavable • The spring coil is Tension Type with Pipetting force of 12N • CE IVD Approve • WITH CALIBRATION CERTIFICATE 				
29.	REFRIGERATED CENTRIFUGE, with 4x100mL swing-bucket rotor (A-4-38) including buckets. Max. RCF 3,000xg (4400rpm), Temperature range -9 - 40°C. Compact footprint, Whisper quiet operation, SOFT brake option, 230V/50-60Hz.; accommodates 30 x 15 ml round-bottom tubes or 20 x 15 ml conical tubes; digitally displayed; Timer is programmable up to 99 minutes or continuous, and an audible alert signals the end of a run. Measures 15"W x 10.2"H x 22.8"D (38 x 26 x 58 cm). Weight 79 lbs./36 kg.	1	unit		
30.	REFRIGERATOR, Reach-in refrigerator-24.0cuft/687L Side by Side Refrigerator Inverter Linear Compressor, Smart Diagnosis Pocket Handle, Hygiene Fresh Smart thru Wifi, Moist Balance Crisper, LED Lighting, Low Voltage Start Ability, R600a Refrigerant, Tempered Glass Shelves, Deodorizer, Twist Ice Tray, Door Basket, Vegetable Box, VCM Platinum Finish, Weight: 124 kg, Dimension (WxHxD) 912x1790x738 mm	3	unit		
31.	SHAKING WATER BATH, Vibration Amplitude: 24cm; External Size	1	unit		

	(L*W*H): 70*46*45cm; Internal Size (L*W*H): 50x41x17cm; Vibration Frequency (r/min): 50~220; Notes: Rotation; Oscillating back and forth; Timing Temperature Range: RT+3~100;				
32.	SPECTROPHOTOMETER, Wavelength Range (nm): 190 nm - 1,100 nm; Photometric accuracy (K2Cr2O7): ±0.006 A; Wavelength accuracy: ±0.9 nm; Path length: 0.1mm; 1.0mm; Cuvette holder: Yes; Options: Fingerprint Reader; Cuvettes; ; Printer; PC Software; Barcode Reader; Resolution (Toluene in hexane): >1.7; Stray light (KCl, 198nm): >1.7; Pharmacopeia compliant: No; Kinetic Measurements: Yes; Shortcuts per user: 24; Micro-volume Measurements: Yes; Max. number of methods: 50; Bio applications: Yes; User Identification: Yes; Languages: English; Italian; French; Russian; Portuguese; Chinese; German; Spanish; Japanese; Minimal Scan time: 1 s; Display: 7 inch QVGA Color TFT touch sensitive screen; Displayed Resolution: 800x400; Dimensions (HxWxD): 8.54 in x 8.19 in x 10.04 in (217 mm x 208 mm x 255 mm); Weight (incl. Terminal):7.2 kg; Terminal resolution: 800x400	1	unit		
33.	SPRAY DRYER, Basic Spray Dryer for Food Processing Application; With Outlet Filter (Complete) + Inlet Filter (Complete) + Local Air Compressor; PACKAGE INCLUSION: Silicone Hose D4/7L = 5m; Two Fluid Nozzle cpl.; Nozzle Cleaning Brush; Hose Clip; Compressed Gas Hose; Hose Adapter 4/2; Hexagonal Wrench SW 3.0; Silicone Hose D2/4; Silicone Labor Cable; Wrench No. 25 and 30; Power Supply; Hose and House coupling; TECHNICAL DATA: Power Consumption: Max. 2900W; Connection Voltage: 200-300V ±10%; Frequency 50/50 Hz; Evaporating Capacity; 1.0L/h H2O; Airflow: Max. of 35 m3/h; Motor Control: Frequency Converter; Max Temp. input: 220°C; Heating Capacity 2300W; Heating Control; PT -100, fuzzy logic, control accuracy ±3°C; Interface: Serial Port RS - 232 for all parameters; Spray Gas: Compressed air or nitrogen/ 200 – 800 l/h; 5 – 8 bar; Nozzle Tip Diameter: 0.7 mm standard, other sizes 1.4 and 2.0 mm available; Possible Particle Diameter range: 1 - 25µm; Mean Residence Time: 1.0 – 1.5sec; Pollution Degree: 2; Installation Category: II; Dimension (W x H x D): 65x110x70cm; MATERIAL CONSTRUCTION: Glass Assembly: 3.3	1	set		

	borosilicate glass; Nozzle/ heater/ connection piece: SS 1.4301/1.4305; Seal of Product collection vessel: FPM; Seal cyclone/cylinder: Silicone; Polypress Tube; EPDM; Product Feed Tube: Silicone and thermoplastic tubing; OTHER INCLUSION: Installation; initial operation; local training on site by specialist; 1 year warranty				
34.	STEREO MICROSCOPE, Two Light, with USB Camera: 45 degree inclined binocular head with locked-in eyepieces; Three magnification levels: 20x-40x-80x; Interpupillary distance: 2-3/16" - 2-15/16"(55-75mm); Working distance: 2-1/8" (53mm); Frosted glass objective plate: 3-3/4" (96mm) in diameter; White/black plastic objective plate: 3-3/4" (96mm) in diameter; Incident illumination: 12V/10W; Transmitted illumination: 12V/10W; Power supply: 110V (220V version available); Accessories: a pair of eye-caps, a pair of clips and a dust cover; Camera Specifications: Sensor: Aptina; Sensor Type: CMOS; Sensor Size: 3.58x2.69mm; Pixel Size: 5.6; Resolution: .35MP (640x480); Frame Rate: 30@640x480; Compatibility: Windows (32/64 bit) XP/Vista/7/8/10, Mac OSX (Mac software not provided); Software Specifications: OS Requirements: Windows (32/64 bit) XP/Vista/7/8/10, Hardware Requirements: Intel Core2 2.8GHz or comparable processor, 2GB RAM, USB2.0 port	10	unit		
35.	TESTER, POWER QUALITY ANALYZER - 6000A ac, 6000W, 3 Phase, 1000V ac,+0.1%,+0.5%+5 Digits, LCD, Current, Energy, Flicker, Frequency, Harmonics,Inrush Current, Inverter, Efficiency, Mains Signaling, Power Wave, Transients, Unbalance, Voltage, Power Factor	1	set		
36.	THERMOMETER, VISUAL IR THERMOMETER - Temperature measurement range - 10 C to +250 C (14 F to 482 F) Temperature measurement accuracy + c C or +2% Temperature measurement center-point Storage medium (micro-SD card) Stores up to 10,000 images per GB (4 GB card included) Infrared spectral band 6.5 um to 14 um Level and Span Auto Focus mechanism Focus free Alignment of blended visual image and infrared heat map NEAR: 23 cm (9in) from	1	set		

	target Dimensions 21 cm x 7.5 cm x 5.5 cm (8.3 in x 3 in x 2.2 in)				
37.	TOP LOADING BALANCE, weighing capacity:610g Readability = 0.01g; Adjustment with External Weights; Leveling: Manual; Repeatability:10mg; Linearity: 30mg; Minimum sample weight acc. To USP (typical): 2mg; Typical stabilization time: 1.5s Pan size: 180mm; Dimensions (WxDxH): 216x360x95mm	2	unit		
38.	ULTRASONIC VIBRATING SCREEN, Stainless steel rice sesame coffee sugar flour starch spice food powder Ultrasonic vibrating sieve sifter screen machine - Ultrasonic vibrating screen is a derivative of the rotary vibrating screen, which achieves the purpose of high efficiency sieving & screen cleaning and makes it easy to sieve the superfine powder. Compared with general vibrating screen, this system adds a low amplitude, high frequency ultrasonic vibration wave (mechanical wave) on the screen to improve the sieving performance to superfine powders; Voltage: 240V /60HZ; Weight: 200 KG; Motor: Vertical Vibrating Motor; material of construction: SUS 304 or 316, Q235A; frequency: 50 or 60 HZ; phase: three or single; Noise level:Less than 75dB; Mesh range: 0.025---5mm; Product name: vibrating sifter machine	1	piece		
39.	VACUUM FRYER, Vacuum frying is a process to vacuum fry and deoil food under rather low temperature. The vacuum fry can prevent the loss of nutrient of the food from high temperature, and it can keep effectively the original colors and flavor of the food and reduce the processing cost. The oil content rate of the food is below 15%. It reserves and condenses well. And it is crispy and delicious. The 40-50kg jackfruit vacuum frying machine is made of stainless-steel material and it meets the sanitary requirement of the food. It is safe, reliable, and easy to operate. The centrifugal deoiling technology for vacuum fry has wide adaptability and unique effect. Small capacity industrial vacuum fryer machine is mainly used for fruits (apple, banana, pineapple, peach), vegetables (carrot, pumpkin, snap bean, sweet potato, taro, garlic, green pepper, onion), dry fruits, Chinese date, peanut, and other aquatic products and meats; Material: SUS304; Frying basket size: 580x180mm; Temperature range: 80-120°C(adjustable); Oil capacity: 300L; Heating energy: electricity	1	piece		

	Frying technology: Low temperature vacuum frying; Deoiling revolution: 0-800n/min				
40.	VACUUM PUMP, Anti-corrosive; Speed of Evacuation: 20 L / min; Ultimate Pressure : >-0.08Mpa; Vacuum: 200mbar; Working Temp.: 7-40 deg. Celsius; Motor Power Consumption: 160W; External Size: 215x120x235; Pump Head: 1; 2 years warranty with training/ demonstration;	2	unit		
41.	VACUUM TUMBLER MARINATOR, the multifunctional vacuum tumbler has the function of frequency conversion technology, which is safer, more convenient and more energy-saving. It is made of stainless steel and has a compact structure. Both ends of the roller adopt a spinning cap seal structure to increase the space in the roller and make the product obtain a uniform rolling effect. The machine has low noise, reliable performance, convenient operation, and high efficiency. Multifunctional vacuum tumbler plays an important role in food processing, mainly used in meat processing enterprises, factories, supermarkets, restaurants, food processing laboratories, food engineering research laboratories, school canteens and catering industry; Production Capacity: 100kg/time; Voltage: 380V; Power: 1650w; Weight: 379 KG; Dimension(L*W*H): 1300*1230*1515mm; Product name: Vacuum Tumbler Mixer Meat processing vacuum tumbling machine for sale; Model: GR250; Capacity(kg/time): 100; Cylinder Volume (L): 250; Power(KW): 1.65; Cylinder Speed (r/min): 7; Vacuum Level(Mpa): -0.085; Rated Voltage (V): 380; Weight(Kg): 379; Dimensions (mm): 1300*1230*1515	1	piece		
42.	WATER ACTIVITY METER, BENCHTOP, feature a unique measuring sensor cell for very high accuracy measurement of water activity, with no hysteresis, low drift and resistance to a wide range of chemicals and solvents that would otherwise affect the results of other water activity sensors; Built-in battery incl. Electronics; Self Recognition of calibration salts; Accuracy: 0.003 aw (0.3%rh); Measuring range: 0,030 -> 1,000aw; Measuring principle Electrolytic Surface infrared sensor; Dimensions sample container: Diameter 40mm x H 13mm; Protection class: IP22; Weight: approx. 1.2 kg, Dimensions (LxWxH)= 225 x 140 x 85mm, Height with open ceiling: 462mm; 21CFR 11: 21CFR11 compliant Audit	1	unit		

	Trail, 21CFR11 compliant user management				
43.	WATER DISTILLATION UNIT, Output: 4 liters per hr, single distilled; pH: 5.0 - 6.5; Conductivity, uScm-1: 3.0 - 4.0; Resistivity, mOhm-cm: 0.25 - 0.3; Temperature: 25 - 35°C; Pyrogen content: Pyrogen free; Water supply: 1 liter per min, 3 - 100psi, (20-700kPa); Power requirement: 3kW; Dimensions, (w x d x h): 500 x 150 x 450mm 19.8 x 6 x 17.9in; Weight: 9.5kg, 21lbs	2	unit		
Total Bid Price					

[Signature]
 [Name of Authorized Signatory]
[Position/Title of Authorized Signatory]