



THE JHARKHAND STATE COOPERATIVE MILK PRODUCERS' FEDERATION LTD.

Near Farmers Training Centre Campus,
Sec-II, H.E.C., Dhurwa, Ranchi – 834004

Ph. No: 0651-2270046/7544003404/7544003412,
Email: purchase@jmf.coop, website <http://www.jmf.coop>



Date: 05 June 2023

CORRIGENDUM-I

Tender No. JMF-PP-Coagulated and Ferments Product Unit-Sarath/2023-24/014, Dt. 26 May 2023

Tender detail: “SUPPLY, INSTALLATION, TESTING & COMMISSIONING OF COAGULATED AND FERMENTS PRODUCT UNIT AT SARATH, DEOGHAR”

In reference to the aforesaid tender.

THE CORRIGENDUM / AMENDMENT TO BE READ & FOLLOW AS PER BELOW:

Page No/ Clause No as per tender	As per Tender	To be read as		
Page No. 19, Sl. No. 2 Technical Specification for Major Components of Product Plant (Fermented section)	Curd Milk Pasteurizer Skid Mounted with HMI operated with 10 Min. Holding (Temp. 4- 65-90-42) and (Temp. 4- 65-90-4)	Curd Milk Pasteurizer Skid mounted with PID CONTROL-OPERATED 10 Min Holding (Temp. 4- 65-90-44/4) 44 and 4-DEGREE OUTLET TEMP as per requirement		
Page No. 25, Annexure-2 Curd Milk Pasteurization Plant with Hot Water System (SS Skid Mounted)	<u>Design Parameters: HMI OPERATED CURD MILK PASTEURIZER WITH BALANCE TANK, PUMP AND ALL ACCESSORIES</u>			
	Milk Feed Temperature	6 Deg. C	Milk Feed Temperature	No Change
	Milk Take-off temperature to Homogenizer	65 Deg.C	Milk Take-off temperature to Homogenizer	No Change
	Milk Pasteurization temperature	90 Deg.C	Milk Pasteurization temperature	No Change
	Holding time for pasteurization	10 minutes	Holding time for pasteurization	No Change
	Finished milk discharge temperature	44/4 Deg. C (As per Requirement)	Finished milk discharge temperature	4 Deg.C/44 Degree C (both options required)
	Heat regeneration	93% Minimum	Heat Regeneration	No Change
	Maximum permissible pressure drops on milk side	1.5Kg/Sq.cm	Maximum permissible pressure drops on milk side	No Change
	Chilled water flow rate	1.5 times the milk flow rate.	Chilled water flow rate	No Change
	Chilled water feed temperature	1.65 Deg.C	Chilled water feed temperature	No Change
Page 27-28, Annexure 6 Lassi Thermizer Instrument & Control Panel- 1 Set	PLC based HMI for Automatic controls should be provided to ensure that the pasteurization temperature of milk is maintained. If the required temperature is not reached after heating & chilling, the flow of product should be automatically diverted back to the float balance tank with an audio-visual electric hooter. The flow diversion valve shall be pneumatic type	Thermizer panel should be PID control based for automatic control of PID valve and FDV.		

All other details & terms & conditions will remain same. The inconvenience caused is regretted.

Managing Director