

13 Jul-Plantaže ad Podgorica

No: **2341/19/1**

Ordinal No by the Plan of the Procurement :7

Place and date: Podgorica, 18.04.2019..

**REQUEST FOR COLLECTION OF THE BIDS FOR
THE PROCUREMENT PROCEDURE OF
THE CORRECTIVE WINE AGENTS**

CALL FOR PUBLIC CONTEST IN THE OPEN PROCEDURE OF PUBLIC PROCUREMENT

I Data on the Procurer

Procurer: 13 Jul Plantaže a.d.	Contact person: Dragana Stojović
Adress: Put Radomira Ivanovića br.2	Postal No. 81000
Main office: Podgorica	Fiscal Ident.No.(Comp.Reg.No.) 02016281
Tel: 0038220 444 131	Fax: 00382 20 658 125
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II Subject of the procurement

a) Type of the public procurement subject

Goods

b) Description of the procurement subject:

Procurement of corrective wine agents

III Manner of the determination of the subject and assessed value of the procurement

The procurement subject is procured:

as a whole unit, assessed value without VAT in the amount of € **25.500,00**

IV Conditions for taking part in the procurement procedure

Only a bidder who meets the following requirements may take part in the procurement procedure :

- 1) Must be registered with the competent public authority for the registration of the business entities;

- 2) Must prove that he or his legal representative has not been convicted by judgement absolute for any criminal offence as members of the organized crime with the corruption, money laundry and fraud;

The conditions from the par.1 of this item do not relate to the natural persons: artists, scientists and persons engaged in culture.

Proof of the fulfillment of the compulsory conditions

The fulfillment of the compulsory conditions shall be proved by submitting the following proofs:

- 1) Proof on the registration with the competent public authority for the registration of the business entities with the data on the authorized persons of the bidder;
- 2) Proof by the competent authority, issued on the grounds of the criminal record which must not be older than 6 months by the day of public opening of the bids;

b2) professional-technical and human resources capacity

Meeting the conditions of professional-technical and human resources capacity in the procure of public procurement of the goods is proved by providing one or several proofs, as follows:

Measures for securing the quality management system:

ISO 9001

Bidder is obliged to provide the proof that he holds the international standard for the quality management in the business organization.

Certificate of Food Safety (if the subject of the procurement is food):

ISO 22000 or HACCP

Bidder is obliged to provide the proof that he holds the international standard for food safety management.

Samples, descriptions, ie photographs of the goods that are the subject of the delivery, the authenticity of which the bidder is obliged to verify, if Procurer requests it:

- Technical sheet of the goods
- MSDS (safety sheet)
- Declaration of the concerned goods

V Validity period of the bid

Validity period of the bid is 60 days from the day of the public opening of the bids.

VI Time limit and place of execution of the Contract

- Time limit for the execution of the Contract is 240 days from the day of the conclusion of the Contract.

Time limit for the delivery: delivery of goods shall be done in succession, depending on the Procurer's needs. Time limit of the goods must not be longer than 10 working days from the day of the written order.

-The place of the execution of the Contract is Procurer's warehouse Podgorica, 2, Put Radomira Ivanovića St.

VII Language of the bid

Montenegrin language and other language in official use in Montenegro in accordance with the Constitution and Law

English

VIII Criteria for the selection of the most favourable bid:

the lowest offered price points number 100

IX Method of payment

Method of payment: by bank transfer by the submitted bank instructions

X Time limit and place of submitting the bids and public opening of the bids

The bids shall be submitted on working days from 08:00 to 12:00 hrs, closing on the day of the year by the 7th of May 2019 by 11:00 hrs.

The bids may be submitted:

directly, in person at the Procurer's archive to the following address: Put Radomira Ivanovića No.2, 81 000 Podgorica, Montenegro.

by registered mail with the advice of receipt to the following address: Put Radomira Ivanovića No.2, 81 000 Podgorica, Montenegro.

Public opening of the bid, which may be attended by the authorized representatives of the bidders with enclosed power of attorney, signed by the authorized person, will be held on the **7th of May , 2019 at 12:00 hrs** in the premises of 13 jul-Plantaže a.d., located in Put Radomira Ivanovića Str, No.2, 81 000 Podgorica, Montenegro.

XI Time limit for bringing a decision on the selection of the most favourable bid

The decision on the selection of the most favourable bid will be made within **60** days (from the day of the public opening of the bids).

NOTE: REGARDING A NEW BIDDER WITH WHOM IT HAS NOT COOPERATED SO FAR, PROCURER RETAINS THE RIGHT TO MAKE A CONTRACT ON SMALLER-TRIAL QUANTITY BACAUSE OF CAUTION AND SECURING RPRODUCTION CONTINUITY!!!

TECHNICAL CHARACTERISTICS OR SPECIFICATIONS OF THE SUBJECT OF THE PROCUREMENT

Ord. No.	Description of the subject of the procurement, ie of the part of the subject of procurement	Essential characteristics of the subject of procurement concerning quality, performances and/or measures	Unit of measure	Quantity
1.	Potassium metabisulfite (K ₂ S ₂ O ₅)	<p>-Product characteristics: Potassium metabisulfite, powdery form contains 52-55% SO₂</p> <p>-Product specification SO₂ 57.63 Potassium 35.17 Solubility at 20 °C 454.5 g/l Insoluble in 95 vol % alcohol K₂S₂O₅ min 97.2 g/100g Thiosulfate (as S₂O₃²⁻) max 0.06 g/100g Chlorides max 0.5 g/kg ph (10% solution) 3.80.-4.80 Pb < 5 mg /kg Hg < 1 mg /kg As < 3,0 mg/kg Na < 2 ppm Fe < 50 mg/kg SO₂</p>	kg	1000
2.	CMC (Carboxymethylcellulose)	<p>-Product characteristics: water solution, containing 10 % carboxymethylcellulose</p> <p>- Product specification Substitution degree 0.60-0.95% Molecular weight 17.000-300.000</p>	kg	3500

		<p>Degree of polymerization 80-1500</p> <p>Viscosity 1% solution 10-15 mPas⁻¹</p> <p>Content CMC in anhydrous substance min 99.5%</p> <p>During solution in water, colloid solution appears</p> <p>Insolubility inalcohol</p> <p>Losses during drying max 12%</p> <p>pH 1% solution 6.00-8.50</p> <p>As < 3,0 mg/kg</p> <p>Pb < 2 mg /kg</p> <p>Hg < 1 mg /kg</p> <p>Cd < 1 mg /kg</p> <p>Na < 12% anhydrous substance</p> <p>Free glycolate max 0.4% measured as the percentage of Na glycolate in anhydrous substance.</p> <p>Product is not made of GMO raw material</p>		
3.	Metatartaric acid	<p>-Product characteristics :</p> <p>Product made of dehydration of tartaric acid from the grapes at 150-170 °C at atmospheric or low pressure</p> <p>- Product specification</p> <p>Granules or white powder with yellow hue.</p> <p>Typical smell of the product</p> <p>High solubility in water and alcohol.</p> <p>Natural product , not of synthetic origin.</p> <p>Solubility (20°) completely</p>	kg	500

		<p>Esterification index 40-41 % Heavy metals (Pb) < 10 mg/kg As < 3,0 mg/kg Pb < 5 mg /kg Hg < 1 mg /kg</p>		
4.	Ascorbic acid	<p>-Product characteristics: Product belongs to the category of antioxidants and it is used as reducing agent for prevention of the oxidation. Chrystalline powder of white or light yellow colour, sour taste, no smell</p> <p>- Product specification</p> <p>Melting point 190 °C-192 °C Water solubility (20 °C) 290 g/l ph 2.1-2.6 Cu < 5mg/kg Heavy metals< 10 mg/kg Hg < 0.1 mg/kg As < 3 mg/kg Cd < 1mg/kg Oxalic acid < 0.2% Fe < 2 mg/kg Losses during drying < 0.4% Specific rotation angle +20.5 - +21.5 Sulfate ashes max 1 g/kg</p>	kg	700
5.	Potassium sorbate	<p>-Product characteristics : Granules or white powder, soluble in water.</p>	kg	200

		<p>-Product specifications: Content of sorbic acid 74.64 Potassium content 26.03 Solubility at 20 °C in water is very high ; Solubility in 95% vol alcohol, moderate (about 14 g/l) Insolubility in ethyl ether Losses during drying max 1% As < 3,0 mg/kg Pb < 5 mg /kg Hg < 1 mg /kg Formaldehyde < 1 g/kg Product is not made of GMO raw material</p>		
6.	<p>Gum Arabic for rose and white wines (Acaciae gummi)</p>	<p>-Product characteristics : Hydrolized gum arabic Colloid solution, made of polysaccharides, rich with galactose or arabinose and less quantity of proteins which give it the effect of stabilisation, concerning sedimentation of colloid substances, iron and copper. -Product specifications: Gum arabic in the solution is viscous, mildly sour liquid of white-yellow colour. Dry matter content. min 21% ph 2.5-3.5 colour (420 nm) max 0.100 U.A. turbidity max 10 NTU</p>	kg	1500

		<p>content SO₂ 0.20-0.40 % ash content max 4 ppm 100 Heavy metals (Pb) < 10 mg/kg Cd < 1 mg/kg Pg < 5 mg/kg As < 3 mg/kg Ca < 600 mg/kg without presence of pathogenic microorganisms without presence of mannose, xylose and galacturonic acid Product is not made of GMO raw materials</p>		
7.	Gum Arabic for red wines (Acaciae gummi)	<p>-Product characteristics : Non hydrolized gum arabic (<u>Kordofan</u>) Colloid solution, made of polysaccharides, rich with galactose or arabinose and less quantity of proteins which give it the effect of stabilisation, concerning sedimentation of colloid substances, iron and copper.</p> <p>-Product specification : Gum arabic in the solution is viscous, mildly sour liquid of white-yellow colour. Dry matter content: 30% ph 3.00-4.00 turbidity max 70 NTU content SO₂ 0.35-0.45 % Ash content max 4 ppm 100 Cd < 1 mg/kg</p>	kg	3000

		<p>Pg < 5 mg/kg As < 3 mg/kg Heavy metals (Pb) < 10 mg/kg without presence of pathogenic microorganisms Product is not made of GMO raw materials</p>		
8.	<p>Gelatine (in liquid condition)</p>	<p>-Product characteristics : Product is made of partial hydrolysis of collagen from skin, connective tissue and animal bones. It is used as the clarification agent and product stabilisation.</p> <p>- Product specification Product for the use during flotation of the grape must Ashes max 2% Fe < 50 mg/kg Cr < 10 mg/kg Cu < 30 mg/kg Zn < 50 mg/kg Pb < 5 mg/kg Hg < 0.15 mg/kg As < 1 mg/kg Cd < 0.5 mg/kg SO₂ max 4 g/lit Urea < 2.5 g/kg number of living microorganisms < 10⁴ CFU/g Escherichia coli without presence in 1g Salmonella without presence in 25 g Coliform without presence in 1 g Yeasts max 10³ CFU/ g Lactic bacteria max 10³ CFU/ g</p>	kg	400

		Acetic bacteria max 10 ³ CFU/ g Mold max 10 ³ CFU/ g		
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x Warranty time period: minimum 12 months from the day of delivery.

x Guarantees of quality:

-The goods must be adequately packed in the original packages with manufacturer's declaration with the packaging date and time limit before expiry and lot marking, inprinted on it.

-In case that bidder is not the producer of the offered goods, he is obliged to provide the authorization of the basic producer for the sales and distribution of the offered products on the territory of Montenegro.

x Manner of implementation of quality control

- Each delivery must be accompanied with the certificate analyses and safety sheets for each delivered product . Certificates and safety sheets should relate to the lot which has been delivered.
- Checking of the compliance of the enclosed certificates of analyses by bidders with specified 'important characteristics of the subject of procurement concerning quality, performances and /or measures from the part 'technical characteristics or specifications of the subject of procurement, ie bill of measures' of the Request for collecting the bids.

METHODOLOGY OF THE MANNER OF EVALUATION OF THE BIDS BY CRITERIA AND SUB CRITERIA

x Evaluation of the bids by criterium of the lowest offered price shall be done in the following manner:

It is the offered prices, given by bidders, the offers of which are correct that are taken as the base for evaluation for the selection of the most favourable offer by applying the criterium of the lowest offered price.

Based on the criterium, the maximum number of points is given to a bidder who offered the lowest price and the points are allocated to other bidders by this criterium proportionately in relation to the lowest offered price by formula:

$$\text{Number of points} = C (\text{ the lowest offered price }) / C (\text{Offered price}) * 100$$

If the offered price is 0,00 EUR at evaluating that price by criterium or subcriterium of the lowest offered price, it is taken that the offered price is 0,01 EUR.

FORM OF THE BID WITH THE FORMS, PREPARED BY THE BIDDER

COVER PAGE OF THE BID

(title of the Bidder)

Submits to

(title of Procurer)

BID

**By the Request for Collection of the Bids No. _____ dated from _____ year
for procurement of**

(description of the subject of procurement)

FOR

Subject of the procurement as a whole unit

DATA ON THE BID AND BIDDER

Title and main office of the Bidder	
Fiscal Identification Number	
VAT	
Account No and title of the Bidder's bank	
Address	
Telephone	
Fax	
E-mail	
Entity/-ies authorized for signing the financial part of the bid and documents in the bid	<i>(Name, surname and function)</i>
	<i>(signature)</i>
Name and surname of the entity in charge for information	

FINANCIAL PART OF THE BID FOR LOT _____

Ord.No.	description of the subject	essential characteristics of the offered subject of procurement	measure unit	quantity	unit price without VAT	total amount without VAT
1						
2						
3						
.....						
Total price without VAT						
VAT						
Total amount with VAT						
- by numbers						
- by letters						

Conditions of the Bid :

Time limit for the Contract execution	
Place for the Contract execution	
Manner and time schedule of delivery/execution	
Warranty period	
Guarantees of quality	
Method of payment	
Validity period of bid	

Authorised entity of the Bidder

(name, surname and function)

(signature by own hand)

PLACE OF SEAL

PROOFS OF THE FULFILLMENT OF MANDATORY CONDITIONS FOR PARTICIPATION IN THE PROCEDURE OF PUBLIC COMPETITION

To submit:

- proof of the registration, issued by the body, competent for the registration of the business companies with the data on the authorized persons of the Bidder;
- proof of the competent body, issued by the Criminal records that must not be older than six months until the day of the public opening of the bids, that a bidder, namely, its legal representative has not been convicted by final judgement for any of the criminal acts of the organized crime with the elements of corruption, money laundry and fraud;

PROOFS ON FULFILLMENT OF THE PROFESSIONAL- TECHNICAL AND HUMAN RESOURCES CAPABILITY

To be enclosed:

x measures for securing the quality management system:

ISO 9001

Bidder is obliged to provide the proof that he holds the international standard for the quality management in business organization

x certificate on food safety (if the subject of procurement is food):

ISO 22000 or HACCP

Bidder is obliged to provide the proof that he holds the international standard for the food safety management.

x samples, descriptions, ie photos of the goods that are the subject of procurement and the authenticity of which the bidder is obliged to confirm , in case that Procurer requests it:

- Technical sheet of the goods
- MSDS (safety sheet)
- Declaration of the concerned goods

INSTRUCTIONS TO THE BIDDERS FOR MAKING AND SUBMITTING THE BIDS

Preparation of the bid

A bidder makes and submits the bid in compliance with this request for taking part in the procurement procedure.

Manner of submission of the bid

A bid is delivered in the appropriate, closed envelope (an envelope, box and similar). It is on one part of the envelope that the title and main office of the Procurer, number of the Request for Collection of the Bids and the text with the inscription: 'Do not open before the public opening of the bids' should be written, and on the other part of the envelope, the title, main office and the address of the Bidder should be written.

The bid shall be considered valid only if:

-All specified products, asked by the Request for Collection of the Bids are offered.

Manner of stating the offered price

A bidder submits the bid with the price (-s), expressed in EUR, without VAT, such as: unit price, quantity and total financial amount for the offered goods.

All costs and discounts, concerning the total offered price are included in the offered price.

Offered price (-s) is (are)expressed for the complete subject of procurement and if the subject of the procurement is classified by the lots, the financial part of the bid should be delivered for each lot, separately,for which the bid has been submitted.

Due time of the bid

A bid is considered submitted in due time if it is delivered to the Procurer prior to the expiry of the time limit, provided for submitting the bids, stipulated by this Request.

Recommendation to the bidders

A bid should be prepared as a single compound and each filled page of the bid should be numbered, signed and sealed.