13. Jul-Plantaže ad Podgorica

No: 3227/1

Place and date: Podgorica, 09.06.2022.

**REQUEST FOR COLLECTION OF THE BIDS FOR**

**THE PROCUREMENT PROCEDURE OF THE GOODS-**

**Products for Fermentation**

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| **I Data on the Procurer** |

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| Procurer:  13. Jul -Plantaže a.d. | Contact person:  Vesna Đurišić Vujičić |
| Adress: Put Radomira Ivanovića br.2 | Postal No. 81000 |
| Main office: Podgorica | Fiscal Ident.No.(Comp.Reg.No.).02016281 |
| Tel: 00382 69 019 603 | Fax: 00382 20 658 125 |
| E-mail:vesna.djurisic@plantaze.com | Webpage www.plantaze.com |

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| **II Subject of the procurement** |

**- Products for Wine Fermentation**

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| **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**

**Total without VAT : € 148.500,00**

**Total with VAT: € 179.685,00**

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| **IV Conditions for taking part in the procurement procedure** |

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

a) 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 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;

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| **Other conditions** |

**Meeting of the other conditions is proved by providing:**

x report on accounting and financial state-profit and loss account with the report of the authorized auditor in compliance with the law, defining accounting and audit, for last two years, namely for the period from the registration,

x list of main deliveries, effected in previous two years, with the quantities, dates and recipients.

**b) 1) professional-technical and human resources capacity**

**Fulfilment of the conditions for the professional-technical and human resources capacity in the procedure of the procurement of the goods shall be proved by submitting following documents:**

**x** Certificate of Food Safety :

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| **ISO 22000**  *Bidder is obliged to provide the proof that he holds the international standard for food safety management.* |

x 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:

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| -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 30 days from the day of the public opening of the bids.

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| **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 the goods shall be made successively, depending on the needs of the Procurer. The time limit for the delivery of goods should not be longer than 10 working days from the day of the written order. Time limit of delivery : delivery of the whole specified goods by the **31st of July, 2022,** at the latest.

**-The place of the execution of the Contract is** Procurer’s warehouse Podgorica, parity DAP Podgorica (Incoterms 2010) at the address 2 ,Put Radomira Ivanovića Str.

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| **VII Language of the bid** |

**x** Montenegrin language and other language in official use in Montenegro in accordance with

the Constitution and Law

**x** English

**VIII Method of payment**

**The payment deadline is:** at least 120 days from the day of issuance of the invoice

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

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| **IX 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 14:00 hrs, closing on the day of the year by 23/06/2022 by 11:00 hrs.

The bids may be submitted:

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

□x 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 **23/06/2022** 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.

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| **X 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 **30 days** (from the day of the public opening of the bids).

**XI Criteria for the selection of the most favourable bid:**

- the lowest offered price number of points: 100

**XII Means of financial security of the Contract on Procurement**

Bidder, whose bid is selected as the most favourable with whom he concludes the Contract for the first time should submit to the Procurer, prior to the conclusion of the Contract, the following:

X guarantee for good execution of the Contract in the amount of 5% of the value of the

Contract.

**TECHNICAL CHARACTERISTICS OR SPECIFICATIONS OF THE SUBJECT OF THE PROCUREMENT,NAMELY BILL OF QUANTITIES**

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| **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.** | **Yeast for the fermentation of the grape variety Chardonnay for aging Lalvin ICV D-47-equivalent** | **-Yeast strain:**  Saccharomyces cerevisiae var cerevisiae  **-Yeast characteristics:**  Moderate speeed of fermentation  Alcohol tolerance by 14 vol%  Optimal temp fermentation 15-30 °C  Lag phase very short  High production of glycerol  Moderate production SO2  Low production H2S  Low production of acetaldehyde  Small demand for nitrogen nutrition  Compatibility with the bacteria for malolactic fermentation  Low production of volatile acids  Killer factor Active  **- Specification of product**  Number of living cells > 1010CFU/g  Dry contents >92 %  Coliform < 102 CFU/g  Pathogenic bacteria – no presence  Lactic bacteria< 105 CFU/g  Acetic bacteria < 104 CFU/g  Molds< 104 CFU/g  Yeasts of other strains< 105 CFU/g  Copper< 2 mg/kg  Lead < 1 mg/kg  Arsenic < 3 mg/kg  Cadmium < 1 mg/kg  - **Product package**  Bags 500g, boxes10 kg | **kg** | **130** |
| **2.** | **Yeast for fermentation of the grape variety Chardonnay**  **Cross Evolution YSEO -equivalent** | **- Yeast strain:**  Saccharomyces cerevisiae var cerevisiae  (dynamic synergy of two types of yeast)  **- Yeast characteristics:**  Moderate speed of fermentation  Tolerance of alcohol up to15 vol%  Optimal temp fermentation 14-20 °C  Lag phase long  High production of glycerol  Low production SO2  Low production H2S  Low production of acetaldehyde  Small demand for nitrogen nutrition  Low production of volatile acids  Killer factor Active  **- Specification of product**  Number of living cells > 1010CFU/g  Dry contents >92 %  Coliform < 102 CFU/g  Pathogenic bacteria – no presence  Lactic bacteria< 105 CFU/g  Acetic bacteria < 104 CFU/g  Molds< 104 CFU/g  Yeasts of other strains< 105 CFU/g  Copper< 2 mg/kg  Lead < 1 mg/kg  Arsenic < 3 mg/kg  Cadmium < 1 mg/kg  - **Product package**  Bags 500g, boxes10 kg | **kg** | **60** |
| **3.** | **Yeast for the fermentation of the grape variety Krstac**  **Lalvin BM 4x4**  **equivalent** | **- Yeast strain:**  Saccharomyces cerevisiae var cerevisiae  (dynamic synergy of two types of yeast)  **- Yeast characteristics:**  Moderate speed of fermentation  Tolerance of alcohol up to16 vol%  Optimal temp fermentation 16-28 °C  Lag phase long  High production of glycerol  Moderate production SO2  Low production H2S  high production of acetaldehyde  high need for nitrogen nutrition  moderate production of volatile acids  Killer factor Active  **- Specification of product**  Number of living cells > 1010CFU/g  Dry contents >92 %  Coliform < 102 CFU/g  Pathogenic bacteria – no presence  Lactic bacteria< 105 CFU/g  Acetic bacteria < 104 CFU/g  Molds< 104 CFU/g  Yeasts of other strains< 105 CFU/g  Copper< 2 mg/kg  Lead < 1 mg/kg  Arsenic < 3 mg/kg  Cadmium < 1 mg/kg  - **Product package**  Bags 500g, boxes10 kg | **kg** | **280** |
| **4.** | **Yeast for fermentation of the grape variety Sauvignon**  **Uvaferm Exence**  **-equivalent** | **- Yeast strain:**  Saccharomyces cerevisiae var cerevisiae  (dynamic synergy of two types of yeast)  **- Yeast characteristics:**  Moderate speed of fermentation  Tolerance of alcohol up to14,5 vol%  Optimal temp fermentation min 14°C  low production SO2  low need for nitrogen nutrition  low production of volatile acids  Killer factor Active  **- Specification of product**  Number of living cells > 1010CFU/g  Dry contents >92 %  Coliform < 102 CFU/g  Pathogenic bacteria – no presence  Lactic bacteria< 105 CFU/g  Acetic bacteria < 104 CFU/g  Molds< 104 CFU/g  Yeasts of other strains< 105 CFU/g  Copper< 2 mg/kg  Lead < 1 mg/kg  Arsenic < 3 mg/kg  Cadmium < 1 mg/kg  - **Product package**  Bags 500g, boxes10 kg | **kg** | **30** |
| **5.** | **Yeast for initial fermentation**  **(V1116-equivalent)** | **Yeast strain:**  **-** Saccharomyces cerevisiae var cerevisiae  **Yeast characteristics :**  High speed of fermentation  Tolerance alcohol up to 14.0 vol%  Optimal temp fermentation 15-30 °C  Moderate lag phase  Moderate production SO2  Moderate production H2S  Moderate production of volatile acids  Moderate need for nitrogen nutrition  Moderate production of acetaldehyde  Killer factor Active  **- Specification of product**  Number of living cells > 1010CFU/g  Dry contents >92 %  Coliform < 102 CFU/g  Pathogenic bacteria – no presence  Lactic bacteria< 105 CFU/g  Acetic bacteria < 104 CFU/g  Molds< 104 CFU/g  Yeasts of other strains< 105 CFU/g  Copper< 2 mg/kg  Lead < 1 mg/kg  Arsenic < 3 mg/kg  Cadmium < 1 mg/kg  - Product package  Bags 10 kg | **kg** | **300** |
| **6.** | **Yeast for fermentation of the grape variety Vranac**  **Lalvin ICV D254-equivalent** | **- Yeast strain:**  Saccharomyces cerevisiae var cerevisiae  **- Yeast characteristics:**  Moderate speed of fermentation  Tolerance of alcohol up to16 vol%  Optimal temp of fermentation 15-28°C  Very short Lag phase  Moderate production of glycerole  Low production SO2  Low production H2S  Moderate need for nitrogen nutrition  Moderate production of volatile acids  Suitable for co-inoculation  Killer factor Neutral  **- Specification of product**  Number of living cells > 1010CFU/g  Dry contents >92 %  Coliform < 102 CFU/g  Pathogenic bacteria – no presence  Lactic bacteria< 105 CFU/g  Acetic bacteria < 104 CFU/g  Molds< 104 CFU/g  Yeasts of other strains< 105 CFU/g  Copper< 2 mg/kg  Lead < 1 mg/kg  Arsenic < 3 mg/kg  Cadmium < 1 mg/kg  - Product package  Bags 500g, boxes10 kg | **kg** | **430** |
| **7.** | **Yeast for fermentation of other grape varieties**  **Lalvin ICV D21-**  **equivalent** | **- Yeast strain:**  Saccharomyces cerevisiae var cerevisiae  **- Yeast characteristics:**  Moderate speed of fermentation  Tolerance of alcohol up to 16 vol%  Optimal temp of fermentation 15-28°C  Very short Lag phase  High production of glycerol  Moderate production SO2  Low production H2S  High production of volatile acids  Moderate need for nitrogen nutrition  Low production of acetaldehyde  Suitable for co-inoculation  Killer factor Active  **- Specification of product**  Number of living cells > 1010CFU/g  Dry contents >92 %  Coliform < 102 CFU/g  Pathogenic bacteria – no presence  Lactic bacteria< 105 CFU/g  Acetic bacteria < 104 CFU/g  Molds< 104 CFU/g  Yeasts of other strains< 105 CFU/g  Copper< 2 mg/kg  Lead < 1 mg/kg  Arsenic < 3 mg/kg  Cadmium < 1 mg/kg  - **Product package**  Bags 500g, boxes10 kg | **kg** | **330** |
| **8.** | **Yeast for initial fermentation up to 4%vol, compatible with other yeasts**  **Biodiva -equivalent** | **-Yeast strain:**  Torulaspora delbrueckii  **-Yeast characteristics:**  Moderate speed of fermentation  Tolerance of alcohol up to 10 vol%  Optimalna temp fermentation min 16 °C  Moderate Lag phase  High production of glycerol  Low production of SO2  Low production of H2S  Low production of volatile acids  Moderate need for nitrogen nutrition  Low production of acetaldehyde  Fermentation up up to 4 vol% and compatibility with saccharomyces cerevisiae which continues fermentation  Suitable for coinoculation  Killer factor Neutral  **- Specification of product**  Number of living cells > 1010CFU/g  Dry contents >92 %  Coliform < 102 CFU/g  Pathogenic bacteria – no presence  Lactic bacteria< 105 CFU/g  Acetic bacteria < 104 CFU/g  Molds< 104 CFU/g  Yeasts of other strains< 105 CFU/g  **- Product package**  Bags 500g, boxes10 kg | **kg** | **20** |
| **9.**  **10.**  **11.**  **12.**  **13.**  **14.**  **15.**  **16.** | **Yeast for refermentation Lalvin EC 1118 -equivalent**  **Yeast for fermentation of other grape varieties Lalvin Persy -equivalent**  **Yeast for fermentation**  **of the variety Sauvignon blanc (Lalvin MSB-equivalent)**  **Yeast for fermentation**  **of the variety Sauvignon blanc Lalvin Sauvy-equivalent)**  **Yeast for fermentation**  **of other grape varieties Laktia-equivalent**  **Yeast for fermentation of other grape varieties (ANCHOR VIN7-equivalent)**  **Yeast for fermentation of other grape varieties (ANCHOR VIN13-equivalent)**  **Activator of yeast for high alcohols**  **Go Ferm Protect**  **Evolution-equivalent** | **Yeast strain:**  **-** Saccharomyces cerevisiae var bayanus  **Yeast characteristics :**  High speed of fermentation  Tolerance alcohol up to 18.0 vol%  Optimal temp fermentation 10-30 °C  Very short lag phase  High production of glycerol  Moderate production SO2  Moderate production H2S  High production of volatile acids  Small demand for nitrogen nutrition  Low production of acetaldehyde  Killer factor Active  **- Specification of product**  Number of living cells > 1010CFU/g  Dry contents >92 %  Coliform < 102 CFU/g  Pathogenic bacteria – no presence  Lactic bacteria< 105 CFU/g  Acetic bacteria < 104 CFU/g  Molds< 104 CFU/g  Yeasts of other strains< 105 CFU/g  Copper< 2 mg/kg  Lead < 1 mg/kg  Arsenic < 3 mg/kg  Cadmium < 1 mg/kg  - **Product package**  Bags 500 g, boxes 10 kg  **- Yeast strain:**  Saccharomyces cerevisiae var cerevisiae  **- Yeast characteristics:**  Moderate to fast speed fermentation  Tolerance of alcohol up to 16 vol%  Opt.temp fermentation 15-28°C  Very short lag phase  High production of glycerol  No SO2 production  Very low production H2S  Very low low production of volatile acids  Moderate demand for nitrogen nutrition  Very low production of acetaldehyde  Suitable for coinoculation  Killer factor Active  **- Specification of product**  Number of living cells > 1010CFU/g  Dry contents >92 %  Coliform < 102 CFU/g  Pathogenic bacteria – no presence  Lactic bacteria< 105 CFU/g  Acetic bacteria < 104 CFU/g  Molds< 104 CFU/g  Yeasts of other strains< 105 CFU/g  Copper< 2 mg/kg  Lead < 1 mg/kg  Arsenic < 3 mg/kg  Cadmium < 1 mg/kg  - **Product package**  Bags 500g, boxes10 kg  **- Yeast strain:**  Saccharomyces cerevisiae var cerevisiae  **- Yeast characteristics:**  Moderate speed fermentation  Tolerance of alcohol up to 14,5 vol%  Min.temp fermentation 14°C  Very short lag phase  Low production H2S  Low demand for nitrogen nutrition  Low production of volatile acids  Killer factor Active  **- Specification of product**  Number of living cells > 1010CFU/g  Dry contents >92 %  Coliform < 102 CFU/g  Pathogenic bacteria – no presence  Lactic bacteria< 105 CFU/g  Acetic bacteria < 104 CFU/g  Molds< 104 CFU/g  Yeasts of other strains< 105 CFU/g  Copper< 2 mg/kg  Lead < 1 mg/kg  Arsenic < 3 mg/kg  Cadmium < 1 mg/kg  - **Product package**  Bags 500g, boxes10 kg  **- Yeast strain:**  Saccharomyces cerevisiae var cerevisiae  **- Yeast characteristics:**  Moderate speed fermentation  Tolerance of alcohol up to 14,5 vol%  Min.temp fermentation 13°C  Low production H2S  Medium to high demand for nitrogen nutrition  Low production of volatile acids  Killer factor Active  **- Specification of product**  Number of living cells > 1010CFU/g  Dry contents >92 %  Coliform < 102 CFU/g  Pathogenic bacteria – no presence  Lactic bacteria< 105 CFU/g  Acetic bacteria < 104 CFU/g  Molds< 104 CFU/g  Yeasts of other strains< 105 CFU/g  Copper< 2 mg/kg  Lead < 1 mg/kg  Arsenic < 3 mg/kg  Cadmium < 1 mg/kg  - **Product package**  Bags 500g, boxes10 kg  **Yeast strain:**  Lachancea thermotolerans  **- Yeast characteristics:**  Moderate speed of fermentation  Tolerance of alcohol up to 10 vol%  Optimal temp of fermentation 16°C  Moderate lag phase  High production of lactic acid  Low production SO2  Low production H2S  Low production of volatile acids  Moderate need for nitrogen nutrition  Low production of acetaldehyde  Fermentation up to 4 vol% and compatibility with saccharomyces cerevisiae which continues fermentation  Suitable for co-inoculation  Killer factor Neutral  **- Specification of product**  Number of living cells > 1010CFU/g  Dry contents >92 %  Coliform < 102 CFU/g  Pathogenic bacteria – no presence  Lactic bacteria< 105 CFU/g  Acetic bacteria < 104 CFU/g  Molds< 104 CFU/g  Yeasts of other strains< 105 CFU/g  - **Product package**  Bags 500g, boxes10 kg  **Yeast strain:**  Saccharomyces cerevisiae  **- Yeast characteristics:**  Moderate speed fermentation  Tolerance of alcohol up to 14,5 vol%  Min.temp fermentation 13°C  Low production H2S  demands complete source of nutrients  Low to medium production of volatile acids  Killer factor sensitive  **- Specification of product**  Number of living cells > 1010CFU/g  Dry contents >92 %  Coliform < 102 CFU/g  Pathogenic bacteria – no presence  Lactic bacteria< 105 CFU/g  Acetic bacteria < 104 CFU/g  Molds< 104 CFU/g  Yeasts of other strains< 105 CFU/g  - **Product package**  Vacuum bags 1 kg, boxes10 kg  **Yeast strain:**  Saccharomyces cerevisiae  **- Yeast characteristics:**  Moderate speed fermentation  Tolerance of alcohol up to 17 vol%  Min.temp fermentation 10°C  Low production H2S  low demand for nitrogen nutrition  Low production of volatile acids  Killer factor active  **- Specification of product**  Number of living cells > 1010CFU/g  Dry contents >92 %  Coliform < 102 CFU/g  Pathogenic bacteria – no presence  Lactic bacteria< 105 CFU/g  Acetic bacteria < 104 CFU/g  Molds< 104 CFU/g  Yeasts of other strains< 105 CFU/g  - **Product package**  Vacuum bags 1 kg, boxes10 kg  Autolisate of yeast (Saccharomyces cerevisiae) and specific inactive yeast (Saccharomyces cerevisiae)  beige colour and typical odour of yeast  **- Specification of product**  Content of total sterols min 2,3% dry content  Dry content >93 %  Coliform < 102 CFU/g  Pathogenic bacteria – no presence  Lactic bacteria< 103CFU/g  Acetic bacteria < 103 CFU/g  Molds< 103 CFU/g  Yeasts < 102 CFU/g  Lead < 2 mg/kg  Mercury< 1mg/kg  Arsenic < 3 mg/kg  Cadmium < 1 mg/kg  -**Product package**  Bags 2,5 kg, boxes10 kg | **kg**  **kg**  **kg**  **kg**  **kg**  **kg**  **kg**  **kg** | **30**    **20**  **10**  **10**      **10**  **10**  **10**  **600** |
| **17.** | **Complex nutrition for yeasts with high alcohols Fermaid E -equivalent** | Special complex of yeast nutrients for addition during alcoholic fermentation of grapes.  **- Specification of product**  Inactive cell wall and cell membrane  Diammonium phosphate  Ammonium sulphate  Tiamin  Dry content >93 %  Coliform < 102 CFU/g  Pathogenic bacteria – no presence  Lactic bacteria< 103CFU/g  Acetic bacteria < 103 CFU/g  Molds< 103 CFU/g  Yeasts < 102 CFU/g  Lead < 2 mg/kg  Mercury< 1mg/kg  Arsenic < 3 mg/kg  Cadmium < 1 mg/kg  **- Product package**  Boxes 10 kg | **kg** | **1300** |
| **18.** | **Organic complex yeast nutrition**  **Fermaid O -equivalent** | Autolisate of yeast(Saccharomyces cerevisiae) beige to light brown colour and typical odour of yeast  **- Specification of product**  100% organic nitrogen  Amino acids content min 22% dry content  Dry content >93 %  Coliform < 102 CFU/g  Pathogenic bacteria – no presence  Lactic bacteria< 103CFU/g  Acetic bacteria < 103 CFU/g  Molds< 103 CFU/g  Yeasts < 102 CFU/g  Lead < 2 mg/kg  Mercury< 1mg/kg  Arsenic < 3 mg/kg  Cadmium < 1 mg/kg  **Product package**  Bags 2,5 kg, boxes10 kg | **kg** | **100** |
| **19.**  **20.**  **21.**  **22.**  **23.** | **Inactive yeast in the phase of wine aging**  **Noblesse-equivalent**  **Inactive yeast for absorption of undesirable smells Reduless-equivalent**  **Inactive yeast for young red wine**  **Optimum Red- equivalent**  **Inactive yeast for young white wines**  **Glutastar-equivalent**  **Mannoprotein from the cell of the inactive yeast Mannolees-equivalent** | **Product characteristics:**  Specific inactive yeast that helps in prevention of occurrence of sulphur ingredients during alcohol fermentation and wine aging  **- Specification of product**  Dry content >93 %  Coliform < 102 CFU/g  Pathogenic bacteria – no presence  Lactic bacteria< 103CFU/g  Acetic bacteria < 103 CFU/g  Molds< 103 CFU/g  Yeasts < 102 CFU/g  Copper<2 mg/kg  Lead < 1mg/kg  Arsenic < 3 mg/kg  Cadmium < 1 mg/kg  **Product package**  Bags 2,5 kg, boxes10 kg  **- Characteristics of product:**  Specific inactive yeast that contains immobilized ions of copper in cell membrane and it is used for reduction of the content of sulphur compounds in wine.  **- Specification of product**  Dry matter >93 %  Coliform < 102 CFU/g  Pathogenic bacteria – no presence  Lactic bacteria< 103CFU/g  Acetic bacteria < 103 CFU/g  Molds< 103 CFU/g  Yeasts < 102 CFU/g  Copper<2 mg/kg  Lead < 1mg/kg  Arsenic < 3 mg/kg  Cadmium < 1 mg/kg  **Product package**  Bags 2,5 kg, boxes10 kg  **- Product characteristics:**  Specific autolisate of yeast (Saccharomyces cerevisiae) which allows better access of polysaccharides by the extraction of mannoproteins.  **- Specification of product**  Dry matter >93 %  Coliform < 102 CFU/g  Pathogenic bacteria – no presence  Lactic bacteria< 103CFU/g  Acetic bacteria < 103 CFU/g  Molds< 103 CFU/g  Yeasts < 102 CFU/g  Copper<2 mg/kg  Lead < 1mg/kg  Arsenic < 3 mg/kg  Cadmium < 1 mg/kg  **Product package**  Bags 2,5 kg, boxes10 kg  **- Characteristics of product:**  Specific inactive yeast, rich with glutation and polysaccharides that provide protection from oxidation and give increased fullness of the wine taste.  **- Specification of product**  Releases min 2,4 mg/l of reduced glutation  dry content >93 %  Coliform < 102 CFU/g  Pathogenic bacteria – no presence  Lactic bacteria< 103CFU/g  Acetic bacteria < 103 CFU/g  Molds< 103 CFU/g  Yeasts < 102 CFU/g  Copper<2 mg/kg  Lead < 1mg/kg  Arsenic < 3 mg/kg  Cadmium < 1 mg/kg  **Product package**  Bags 2,5 kg, boxes10 kg  **Product characteristics:**  Specific mannoproteins,obtained from the yeast cell that contribute to the im provement of organoleptic characteristics of wine (less agressivity of tannins, increased pleasantness and fullness of wine) and greater stability of proteins and tartarates.They are used immediately before the bottling of wine.  **Specification of product**  -powder beige to light brown colour and typical odour of yeast.  Dry content >92 %  Aerobic bacteria < 104 CFU/g  Coliform < 10 CFU/g  Pathogenic bacteria – no presence  Lactic bacteria< 104CFU/g  Molds< 50 CFU/g  Yeats < 102 CFU/g  Lead < 5 mg/kg  Mercury < 0,15 mg/kg  Arsenic < 1 mg/kg  Cadmium < 0,5 mg/kg  **Product package**  Bags 500 g, boxes 5 kg | **kg**  **kg**  **kg**  **kg**  **kg** | **600**  **250**  **600**  **450**  **20** |
| **24.**  **25.**  **26.** | **Pure Lees Longevity –equivalent**  **Inactive yeast for improvement of aromatic complexity of white wines Lalvigne aroma-equivalent**  **Inactive yeast for improvement of phenolic maturity of red wines Lalvigne mature equivalent** | **Product characteristics:**  11%Specific inactive yeast that helps in prevention of the wine oxidation due to high capacity of oxygen binding  **- Specification of product**  Dry content >93 %  Coliform < 102 CFU/g  Pathogenic bacteria – no presence  Lactic bacteria< 103CFU/g  Acetic bacteria < 103 CFU/g  Molds< 103 CFU/g  Yeasts < 102 CFU/g  Copper<2 mg/kg  Lead < 1mg/kg  Arsenic < 3 mg/kg  Cadmium < 1 mg/kg  **Product package**  Bags 1 kg, boxes10 kg  **Product characteristics:**  100% fraction of inactive yeast (Saccharomyces cerevisiae) which make better complexity of aromatic wine compunds and better fullness of taste  GMO free  **Product package:**  Bags 3 kgs, boxes 6kgs  **Product characteristics:**  100% fraction of inactive yeast (Saccharomyces cerevisiae) which make better phenolic maturity of wine , wine fullness and tannin quality.  GMO free  **Product specification:**  Powder beige colour  apparent specific gravity 0,45-0,75g/cm3  pH (2% solution)6,0-7,0  moisture-0-6,0%  total number of bacteria <10.000 CFU/g  yeasts <50 CFU/g  coliform < 10 CFU/g  Pathogenic bacteria – no presence  Lead < 1mg/kg  Arsenic < 3 mg/kg  Mercury <1mg/kg  Cadmium < 0,5 mg/kg  Zinc < 200mg/kg  Chromium <1mg/kg  **Product packaging**  Bag 1 kg, boxes 2 kgs | **kg**  **kg**  **kg** | **10**  **84**  **42** |
| **27.** | **Bacteria for malolactic after alcohol fermentation**  **ONE STEP VP 41 –equivalent** | **Type of bacteria:**  Oenococcus oeni  **- Bacteria characteristics**  Tolerance on ph > 3,1  Tolerance on alcohol up to16 vol %  Tolerance o total SO2 up to 60 mg/l  Tolerance on t > 16 °C  Small demand for nutrition  High speed of fermentation  Small production of volatile acids  Without production of biogenic amines  Suitable for coinoculation  - **Specification of product**  Number of living cells > 1011CFU/g  Dry contents >92 %  Coliform < 102 CFU/g  Pathogenic bacteria – no presence  Lactic bacteria< 103 CFU/g  Acetic bacteria < 104 CFU/g  Molds< 103 CFU/g  Yeasts o< 103 CFU/g  Copper< 2 mg/kg  Lead < 1 mg/kg  Arsenic < 3 mg/kg  Cadmium < 1 mg/kg  - **Product package**  Bags, destined for 25 hl wine ,  transport in iso package t-4ᵒC | **pc** | **12** |
| **28.** | **Bacteria for malolactic co-inoculation**  **EʹCO malic** | **- Type of bacteria:**  Oenococcus oeni  **-Bacteria characteristics**  Tolerance on ph > 3,3  Tolerance on alcohol up to15 vol %  Tolerance on total SO2 up to 60 mg/l  Tolerance on t > 16 °C  Small production of volatile acids  Without production of biogenic amines  Suitable for coinoculation  During conservation of unopened packages for 14 days at most on ambience temperature (up to 25 C), there must not be a considerable loss of the number of living cells.  **- Specification of product**  Number of living cells > 1011CFU/g  Dry contents >92 %  Coliform < 102 CFU/g  Pathogenic bacteria – no presence  Lactic bacteria< 103 CFU/g  Acetic bacteria < 104 CFU/g  Molds< 103 CFU/g  Yeasts o< 103 CFU/g  Copper< 2 mg/kg  Lead < 1 mg/kg  Arsenic < 3 mg/kg  Cadmium < 1 mg/kg  - **Product package**  Bags, destined for 250 hl wine , transport in iso package t-4ᵒC | **pcs** | **35** |
| **29.** | **Bacteria for malolactic co-inoculation**  **ML Prime** | **- Type of bacteria:**  lactobacillus plantarum  **-Bacteria characteristics**  Tolerance on ph > 3,4  Tolerance on alcohol up to15,5 vol %  Tolerance on total SO2 up to 50 mg/l  Tolerance on t 20- 26 °C  Very small demand for nutrition  High fermentation speed  Small production of diacetyl  Without production of biogenic amines  Suitable for coinoculation  without production of volatile acids  **- Specification of product**  Number of living cells > 1011CFU/g  Dry contents >92 %  Coliform < 102 CFU/g  Pathogenic bacteria – no presence  Lactic bacteria< 103 CFU/g  Acetic bacteria < 104 CFU/g  Molds< 103 CFU/g  Yeasts < 103 CFU/g  Copper< 2 mg/kg  Lead < 1 mg/kg  Arsenic < 3 mg/kg  Cadmium < 1 mg/kg  - **Product package**  Bags, destined for 100 hl wine , transport in iso package t-4ᵒC | **kg** | **30** |

**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, time limit and marking of the lot/batch, 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 be related to lot/batch that was 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 characteristic/specifications of the subject of procurement, ie bill of quantities of the Request for collecting the bids.

**NOTE: The bidders with whom we have not achieved business cooperation and have not concluded the contracts so far, and the Commission concludes that their bid is correct in the manner as provided by the Request and competitive, they will have the opportunity to deliver smaller-trial quantities of goods by concluding the contract on procurement in order to check the quality of the concerned goods and fulfillment of the agreed obligations by Supplier. Considering properites and characteristics of the goods , the reason for the check is that the check of the quality of the concerned goods and reliability of the bidders is not possible in the short period of time, but it takes longer time.**

**NOTE:**

1.Considering huge instability and uncertainty on the market, due to the pandemic Covid-19 and military intervention in Ukraine, Procurer retains the right not to take over all requested quantities, in case that business changes would be of such a volume that they could affect the business stability of a Procurer, paying attention, at the same time, that disproportionate damage shall not be caused to the suppliers. The manner and extent of exercising this right shall be the subject of making an agreement with the selected suppliers.

2. Upon opening and checking of the bids that have been received by Procurer, Procurer retains the right to ask for explanation or completion of the accompanying documents.

3. Procurer retains the right to negotiate on the conditions for the conclusion of the Contract with each bidder separately and upon opening and checking of the bids that have arrived and insight into provided commercial terms.

4. Procurer retains the right , at any moment (before opening and evaluation of the bids or in decision- making phase) and all until bringing a decision on the selection of the most favourable bid, to refrain from the announced procurement, without providing any specific explanation.

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

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| **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 whole

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| **DATA ON THE BID AND BIDDER** |

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| --- | --- |
| 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 | *(Name, surname and function)* |
| *(signature)* |
| Name and surname of the entity in charge for information |  |

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or national identification number by the country of the seat of the bidder

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| **FINANCIAL PART OF THE BID** |

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

**Conditions of the Bid :**

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

Authorised entity of the Bidder

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

*(name, surname and function)*

***\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_***

*(signature by own hand)*

**PLACE OF SEAL**

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| **PROOFS OF THE FULFILLMENT OF MANDATORY CONDITIONS** |

**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;

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| **PROOFS ON THE FULFILLMENT OF THE CONDITIONS OF THE ECONOMIC-FINANCIAL CAPABILITY** |

**b1) economic-financial capability**

**-**  the reports on accounting and financial state- balance sheet and profit and loss account with the report of the chartered auditor complied with the law , defining the accounting and audit for two previous years, ie for the period from registration;

- list of main deliveries to the buyers, performed in previous two years.

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| **2. PROOFS ON FULFILLMENT OF THE PROFESSIONAL- TECHNICAL AND HUMAN RESOURCES CAPABILITY** |

To be enclosed:

x certificate on food safety :

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| **ISO 22000**  *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:

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| *- 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.

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| **AUTHORISATION FOR REPRESENTATION AND PARTICIPATION IN THE PROCEDURE OF PUBLIC OPENING OF BIDS** |

Has been authorized (name and surname and No.of identity card or other identification document) , in the name of (bidder’s name), as a bidder, to attend the public opening of bids by Request for collecting the bids (name of the Procurer) No.\_\_\_\_\_\_\_\_ dated from\_\_\_\_\_\_\_\_\_\_\_\_year, for the procurement (description of the subject of procurement) and to represent the interests of this bidder in the procedure of public opening of the bids.

**Authorised person of the bidder**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

(name, surname and position)

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

(signature in own hand)

Place of seal

*Note: Authorisation should be submitted to the Committee for Opening and Evaluating the Bids of the Procurer immediately prior to the beginning of the public openi*ng *of the bids.*