

ANNEX II
ATTACHMENT N°11
TRAINING SHIP FRIGATE A.R.A “LIBERTAD”
TECHNICAL SPECIFICATIONS OF FOODSTUFFS
PUNTA ARENAS-CHILE

CHARACTERISTICS OF THE REQUIRED PRODUCTS:

Nº	DESCRIPCIÓN	UOM	Qty.
1	<u>Description:</u> MINERAL WATER NOT SPARKLING X 2 LTS. REMARKS: According to general remarks.	EACH	60
2	<u>Description:</u>CANNED BEER - BUDWEISER / HEINEKEN REMARKS: According to general remarks.	EACH	900
3	<u>Description:</u> COCA-COLA OF 2 / 2,5 LTS REMARKS: According to general remarks.	EACH	150
4	<u>Description:</u> COCA-COLA ZERO 2 LTS REMARKS:According to general remarks.	EACH	100
5	<u>Description:</u> FANTA OF 2 / 2,5 LTS REMARKS: According to general remarks.	EACH	100
6	<u>Description:</u> SPRITE OF 2 / 2,5 LTS REMARKS: According to general remarks.	EACH	50
7	<u>Description:</u> LIQUID WHIPPING CREAM FOR PASTRIES - LONG LIFE REMARKS: According to general remarks.	LT	80
8	<u>Description:</u> CREAM OF MILK REMARKS: According to general remarks.	LT	80
9	<u>Description:</u> COLD CUTS TYPE ITALIAN COOKED HAM REMARKS: According to general remarks.	KG	75
10	<u>Description:</u> FRESH HEN EGGS REMARKS: According to general remarks.	DOZ	50
11	<u>Description:</u> WHOLE LIQUID MILK X 1 LT LONG LIFE Remarks: According to general remarks.	LT	250
12	<u>Description:</u> SPREADABLE BUTTER X 1 KG REMARKS: According to general remarks.	KG	40

13	Description: WHITE LOAF OF BREAD (LACTAL) REMARKS: According to general remarks.	EA	30
14	Description: CHICKEN BREAST REMARKS: According to general remarks.	KG	300
15	Description: CREAM CHEESE X 500 GRS REMARKS: According to general remarks.	EACH	80
16	Description: CHEESE IN SANDWICH BAR REMARKS: According to general remarks.	KG	50
17	Description: CHEESE TYPE MOZZARELLA REMARKS: According to general remarks.	KG	50
18	Description: RICOTTA RAVIOLI-BLISTER PER 500 GRS REMARKS: According to general remarks.	KG	60
19	Description: VEGETABLE RAVIOLI - BLISTER PER 500 GRS REMARKS: According to general remarks.	KG	60
20	Description: DRINKABLE YOGURT - SMALL CONTAINER REMARKS : According to general remarks	EACH	350
21	Description: FRESH BREAD (*) REMARKS: According to general remarks	KG	150
22	Description: BANANA REMARKS: According to general remarks.	KG	150
23	Description: PLUMS REMARKS: According to general remarks	KG	10
24	Description: STRAWBERRIES REMARKS: According to general remarks	KG	5
25	Description: KIWI REMARKS: According to general remarks.	KG	10
26	Description: TANGERINE REMARKS: According to general remarks.	KG	150
27	Description: RED APPLE REMARKS: According to general remarks	KG	200

28	Description: CANTALOUPE REMARKS: According to general remarks	EACH	10
29	Description: SPECIAL ORANGE REMARKS: According to general remarks.	KG	150
30	Description: GRAPE REMARKS: According to general remarks.	KG	10
31	Description: DRESSINGS EGG MAYONNAISE REMARKS: According to general remarks.	KG	40
32	Description: MUSTARD DRESSINGS REMARKS: According to general remarks.	KG	25
33	Description: CEREAL BAR X 25 GRS REMARKS: According to general remarks.	EACH	1000
34	Description: CHEWY SOFT CANDIES x 250 Grs pack REMARKS: According to general remarks.	EACH	10
35	Description: ASSORTED HARD CANDIES x 250 Grs pack REMARKS: According to general remarks.	EACH	10
36	Description: SWEET VANILLAS COOKIES X 500 GRS REMARKS: According to general remarks.	KG	60
37	Description: SWEET CHOCOLATE COOKIES X 500 GRS REMARKS: According to general remarks.	KG	60
38	Description: SALTED COOKIES FOR BREAKFAST REMARKS: According to general remarks.	KG	50
39	Description: EGG POWDER REMARKS: According to general remarks.	KG	10
40	Description: PEANUT NOUGAT X 35 GRAMS REMARKS: According to general remarks	EACH	950
41	Description: WHEAT FLOUR REMARKS: According to general remarks.	KG	350
42	Description: SWEET POTATO REMARKS: According to general remarks.	KG	150
43	Description: EGGPLANT REMARKS: According to general remarks.	KG	50

44	Description: ONION REMARKS: According to general remarks.	KG	350
45	Description: SPRING ONION REMARKS: According to general remarks.	KG	20
46	Description: CIBOULLETTE REMARKS: According to general remarks	KG	2
47	Description: MINT REMARKS: According to general remarks.	KG	3
48	Description: GREEN PEPPER REMARKS: According to general remarks	KG	75
49	Description: WHITE POTATO REMARKS: According to general remarks	KG	250
50	Description: PARSLEY REMARKS: According to general remarks.	KG	10
51	Description: ARUGULA REMARKS: According to general remarks.	KG	2
52	Description: ROUND TOMATO REMARKS: According to general remarks.	KG	150
53	Description: CHERRY TOMATO REMARKS: According to general remarks.	KG	15
54	Description: GREEN SQUASH REMARKS: According to general remarks.	KG	150
55	Description: ELONGATED ANCO SQUASH REMARKS: According to general remarks	KG	150

*** FRESH BREAD 60 KGS. X PORT DAY.**

GENERAL REMARKS:

1. Frequency: For the supply of fresh and dry food will be of single delivery (with the exception of fresh bread that will be delivered daily).

The bidders must ensure that all the products to be delivered, come from establishments, authorized by competent bodies.

All products must express the date clearly, legibly and in a visible place on their label of elaboration/packaging and expiration of these.

2. Considerations of the different types of food:

- **Eggs:** Those eggs considered inept will not be accepted. An egg unfit for all use means egg which exceeds the conditions required for the above category or which has any of the following alterations
 - (a) All kinds of putrefaction.
 - (b) Uniformly hemorrhagic.
 - (c) Mouldy.
 - (d) With a developing embryo.
 - (e) where the contents are partially dehydrated.
 - (f) With spots of microbial or parasitic origin.
 - (g) Foreign bodies.

- **Egg POWDER:** It is understood by dried whole egg, dried whole egg powder, dried egg or egg powder, the product resulting from the proper desiccation of the liquid egg.

- **Bird species Chicken and Turkey WHOLE- EVISCERATED FROZEN - WITHOUT GIBLETS:**
 The birds must be plucked, eviscerated and perfectly clean. The packaging of these foods must be of such a nature as to ensure good preservation and inviolability, as well as resistance to fast freezing or over freezing procedures and subsequent culinary heating. It will be considered eviscerated bird, to the one that has been extracted head, trachea, esophagus, glandular and muscular stomachs, intestines, lung, air sacs, heart, spleen and liver with the gallbladder, ovaries and testicles. Degree of selection: First quality, 10 (TEN). units per box. Approximate weight per unit: 2 (TWO) kilograms in CHICKEN – Between 3 (THREE) and 9 (NINE) Kilograms in TURKEY. Temperature of the frozen product: - 18° C. Date of preparation and/or packaging: SIXTY (60) days maximum prior to the date of delivery.

- **Fish in general:** Incoming fish fillets must be covered by Sanitary certificate for internal consumption issued in establishment of origin.

- **Cooked ham: Cooked ham must meet the following requirements:**
 - It should not have added proteins or other extenders.
 - Total carbohydrates maximum: 1,5 % expressed as glucose.
 - Humidity/protein ratio: 4.65.
 - Negative starch reaction.

- **Dairy: Transfer and delivery temperature:**
 Milks, butters and cheeses (soft and semi-hard): Between 2° C and 8° C. Hard cheeses: Less than 18°C. Date of preparation: The date of preparation/packaging of partially skim yogurt, butters, semi-hard cheeses will be FIVE (5) calendar days immediately prior to the date of provision, at the most. And for cheeses of very soft and soft pasta: TEN (10) days prior the date of delivery. Expiration date: minimum THIRTY (30) days from the date of preparation, in the closed container. In the case of butter, at least NINETY (90) days from the date of manufacture.

- **Fruits and Vegetables:** Vegetables and fruits must be fresh, healthy, clean, free of soil, insects and any other foreign substances. Drawers/boxes/bags that have been filled with products of origin and degree of selection different from that requested, or with so-called discard merchandise, will not be accepted. Failure to comply with the aforementioned paragraph by the supplier will lead to the non-receipt of the goods. The degree of maturity required will unfailingly be the commercial one corresponding to the fruit harvested before its physiological maturity, to be preserved in cold rooms or subjected to long transports.

- **Cold cuts:** The presentation of the product will be made by weight or by piece as required. The date of preparation may not be earlier than 30 calendar days immediately preceding the date of provision. The temperature of transport and delivery of these products must be between 0 ° C and 6 ° C without exception.
 - **Beverages:** All products included in this classification must be first brands in the market.
 - **Dry:** The expiration of all products may not be less than SIX (6) months from the date of delivery of the product.
3. **TRANSPORTATION:** Must have labels indicating the name or trade name, address and approval number of the processing establishment issued by the competent health authority, date of packaging and expiration date, as well as the storage temperature.
4. **BRANDS:** The bidder must indicate the marks of the different types of products.



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