

Request for Quotation

Purchase and installation of Milk processing and cheese making equipment for a dairy facility in Akkar

Location	Andket, Akkar, Lebanon
Services Requested	Through this Request for Quotation will be procured the following: Purchase and installation of Milk processing and cheese making equipment in Andket, Akkar
Reference number	AH-2023-001
Announcement date of the call	11.10.2023
Number of potential successful offerors	one
Deadline for submitting full proposals	27 October 2023, 17:00
Deadline of sending questions and receiving answers	Subjects interested in applying can send questions at info_lb@swisscontact.org until 18 Oct 2023, 17:00. Answers will be sent to all interested subjects by 20 Oct 2023, 17:00.
Language of Quotation	English or Arabic
Validity of Quotation	Minimum 60 days
Estimated Starting date	01 November 2023
Conditions for submitting applications	All offers must be submitted by email to the following mail address info_lb@swisscontact.org The mail MUST contain the reference number and title of the applied RfQ. The application MUST contain all required documentation, otherwise may be automatically eliminated by Swisscontact without a further request for clarification and/or completion.

1. Background

Swisscontact is an independent Swiss foundation promoting economic, social, and environmental development. Swisscontact's objective is to open up pathways out of poverty for people in developing countries through broad-based economic development. In its various projects Swisscontact facilitates access to skills development programs, fosters competitive entrepreneurship, creates access to local financial services, and promotes sustainable use of resources.

[Agri-Business HUB](#) is a project of the [Swiss Agency for Development and Cooperation \(SDC\)](#), implemented by [Swisscontact Lebanon](#). It is part of the Economic Development Domain of the Swiss Cooperation Strategy for Lebanon (2020-2024), with specific focus on promotion of employment opportunities and skills development.

The project seeks to sustainably improve the livelihoods of Lebanese smallholder dairy farmers and growers.

Currently many farmers struggle to survive as Lebanon has been hit by a devastating economic crisis accompanied with a devaluation of its currency, which affects the farmers capacity to buy inputs such as fodder, fertilizers, and power supply.

The Agri-Business Hub project aims to provide vegetable and fruit growers and dairy farmers with locally sourced alternatives to imported goods, In collaboration with our local partner IZRAA farmers are supported to collectively get access the relevant agro-processing facilities such as milk processing and cheese making facility and through biodigesters access to sustainable energy sources to process fruits and vegetables and make them preservable, in addition farmers get access to a local network of agricultural engineers who advise on ecological agricultural practices, farmers are furthermore advised in quality control, market intelligence, and new market access opportunities are created. This combination of activities will enable smallholder farmer families to integrate themselves into the local market system and sustainably improve their livelihood.

2. Subject

Under this Request for Quotation, Swisscontact is looking for a suitably qualified and experienced supplier which can provide with Purchase and installation of Milk processing and cheese making equipment.

Technical specifications

Through this Request for Quotation will be procured as follows:

Purchase and installation of Milk processing and cheese making equipment for a dairy facility in Andket, Akkar Lebanon

#	Description of the equipment	Quantity
1	Milk receiving tank 1000L	1
2	Milk centrifuge pump 10000L/Hr	2
3	2000L milk cooling tank/milk storage tank/milk storage tank	1
4	2.500 Lt. Yoghurt Fermentation Tank	1
5	1.200 Lt Modern Coagulation Vat	1
6	Brining vat for cheese	1
7	Straining vat (cheese and Labneh)	1
8	SS cheese press	1
9	Incubation room heating fan	2
10	Semi-automatic Yoghurt filling machine	1
11	Vacuum and packing machine	1
12	SS tables and trolleys	2
13	Cheese packing table	1
14	1.000 kg / h Steam Boiler	1
15	Water treatment unit	1
16	Water tank 10,000L	2
17	Water pump	2
18	Refrigerated room	1
19	Peripheral equipment/Consumables	1

Transport, Distribution and Installation

Transport, distribution and installation shall be done by the contractor. Related costs must be included in the financial proposal.

Delivery time

The equipment must be delivered and installed within a maximum of 45 days (calendar days) after signing the contract. Installation of all equipment shall be done in coordination with Agri-business HUB team in the designated locations. Time of delivery and instalment of the devices will be considered in the selection of the winning bidder.

Verification of Goods

All delivered equipment must be new/branded (not refurbished). The Commission and an expert authorized by Swisscontact will verify whether the goods delivered and installed comply with the specifications provided.

Other requirements:

The selected company should cover the followings:

- Purchase and delivering according to the financial proposal;
- Technical support during the warranty period for each device;
- Training on site for the use of equipment;
- Ensure that accessories required in the specifications are delivered together with the equipment;
- Manuals in English (manuals in Arabic are an advantage);
- Installation on site of the equipment;
- Deliver the warranties with respective/specific dates.

3. Eligibility

The applicants MUST:

- Be able to provide all official registration documents including MOF registration documents / chamber of commerce registration documents
- have **at least 5 years previous experience** in the same required service;

4. Documents to be submitted:

The interested company should send the application file as indicated in the cover page, containing:

1. Eligibility proven documents, as required in section 3 of this call;

2. Technical proposal:

The technical proposals must comply with the specifications required under the deliverables section:

- Company profile: An overall description of the company, the past performance and staff capacity to perform the required service;
- Technical specifications: The technical proposals must comply with the specifications required (attached in Annex 1);
- Time of delivery: Delivery time for the required equipment should be provided;
- Warranty for the products, as required in the Annex 1 of technical specifications;
- Validity of the offer to be at least 2 months.

3. Financial proposal

Financial Proposal must be submitted in format provided in Annex 2. Lump Sums will not be accepted. Cost for transportation and installation on site should be included in the financial proposal. Prices shall be provided in United States Dollar (USD). Should VAT apply, please indicate the amount separately.

The application **MUST** contain all required documentation, otherwise may be automatically eliminated by Swisscontact without a further request for clarification and/or completion.

5. Evaluation Criteria

An evaluation panel, consisting of no less than 3 (three) members, will evaluate the applications as per the criteria informed in this tender document. Swisscontact Lebanon will evaluate the applications received within the two weeks after the deadline of application.

Proposals that meet the requirements, as stated above, will be evaluated with the following criteria:

- **Technical proposal** **70%**
 - Company profile 5%
 - Technical specifications 50%
 - Time of delivering 15%
- **Financial Proposal** **30%**

Swisscontact reserves the right to cancel a bidding process, accept or reject bids without notifying the reasons to the bidders. It also has the right to ask one or more of the bidding organizations for clarifications regarding the bid.

6. Submission instruction

The deadline of submission is 27 October 2023, 17:00. Please note that in case your offer is sent later than the deadline for submission, Swisscontact will disqualify your submission and not consider this eligible for further phases of evaluation.

All offers must be submitted by email to the following mail address info_lb@swisscontact.org

The mail MUST contain the reference number and title of the applied RfQ (AH-2023-001 Purchase and installation of Milk processing and cheese making equipment for a dairy facility in Akkar)

The application MUST contain all required documentation (signed and stamped), otherwise may be automatically eliminated by Swisscontact without a further request for clarification and/or completion.

7. Communication with the bidders

Any communication between SC-LEB and the bidders that might compromise the transparency and fairness of the bidding process must be avoided. Communication has to be documented in writing. The interested applicants can send their questions to info_lb@swisscontact.org by 18 October 2023, 17:00. The deadline for submitting responses will be 20 October 2023, 17:00.

Annex 1: Minimum required technical specifications

	Component	Required technical specifications
1	Milk receiving tank 1000L	Made of AISI 304 Quality Stainless Steel, 1.000 Lt Capacity, Filtered, Oval bottom to clean easily. Slope towards milk output in order to take milk to the centrifuge pump.
2	Milk centrifuge pump 10000L/Hr	Made of AISI 304 Quality Stainless Steel, 10.000 Lt/h Capacity. 1.1 Kw 3000 rpm Electric Motor
3	2000L milk cooling tank/milk storage tank/milk storage tank	Made of AISI 304 Quality Stainless Steel, , steam cooking system and water cooling in the same layer, insulated, insulation thickness is 7 cm, mixer
4	2.500 Lt. Yoghurt Fermentation Tank	Made of AISI 304 Quality Stainless Steel, Capacity: 2500 Lt., single lid, three layers, steam cooking system and water cooling in the same layer, insulated, insulation thickness is 7 cm, mixer
5	1.200 Lt Modern Coagulation Vat	Made of AISI 304 Quality Stainless Steel, Capacity: 1.200 Lt., Dimensions: 100mm*1100mm*410mm, foot measurement 400 mm, weight 250 kg, stainless steel thickness is completely 2mm,
6	Brining vat for cheese	Brine machine (75cm * 75cm * 40cm)
7	Straining vat (cheese and Labneh)	Made of AISI 304 Quality Stainless Steel, Capacity: 1.200 Lt., Dimensions: 3100mm*1100mm*410mm, foot measurement 400 mm, weight 250 kg, stainless steel thickness is completely 2mm, DN50 discharge valf, Includes 4 sides filtering parts and press table.
8	SS cheese press	Stainless-steel tube frame with adjustable feet. Mold-support plate with whey discharge. Pressing lever arm adjustable in height. Fixing for an additional press weight (not provided). Made of stainless steel AISI 304L. Supplied with four intermediate aluminum press plates. Dimensions: 870 Lx600 Wx1200H
9	Incubation room heating fan	Made of AISI 304 Quality Stainless Steel, Heating Room is kept in 42 C in 3 hours by this fan, steam heating system,
10	Yoghurt filling machine	Made of AISI 304 Quality Stainless Steel, Semi-automatic, 300-400 cup/hr, packaging type; cartoons, cans, bottles, films, barrels, cup
11	Vacuum and packing machine	Room Dimensions: 710 * 710 * 180mm, External dimensions: 830 * 1430 * 1380mm, Resistance length 550 mm, Resistance gap: 565 mm, Electrical circuit: 380 V / 220 V, Vacuum pump; 2.2 Kw or 5.5 kw
12	SS tables and trolleys	(1) SS304 drain table, polished, rust proof, 48x25x30 in (1) Trolley fixed 3-trays, SS304, 4-rotary nylon wheels,

		1000hx750Lx500W
13	Cheese packing table	Made of AISI 304 Quality Stainless Steel, Dimensions 1460*700*800 mm, packaging table
14	1.000 kg / h Steam Boiler	1000 Kg / h Steam capacity, scotch boiler, automatic water & fuel feeder, double safety valve for high pressure, condensop, Automatic Electric Control Box, Isolated, Water level gauge, Steam Pressure is 4-5 Atu, with chimney steam boiler.
15	Water treatment unit	UV sterilizer machine, made of SS304/316 and can be combined with ozone generation or RO.
16	Water tank 10,000L	PVC water tank 3 layers with all connections and fittings
17	Water pump	Minimum flow rate 11.8m3/h; Head 17.6(M), speed 2900 rpm, shaft power 0.98, motor power 1.5, efficiency 57.7%.
18	Refrigerated cold room	Dimensions: height 2.5m width 2.5m Depth 3m with appropriate insulation and refrigeration compressor to maintain temperature below 5 degrees Celsius
19	Peripheral equipment/consumables	Set of Lab Equipment. 1 Set. (including: milkoscan / milkotester / Density meter / Cryoscope / Emulsion quality analyser / associated glass ware/ Gerber butyrometer/Titratable acidity, rapid testing kits, etc.)

ANNEX 2: Financial proposal

#	Equipment specification	Number of units	Unit price	Total value	VAT	Delivery deadline	Warranty	Notes
1	Milk receiving tank 1000L	1		0				
2	Milk centrifuge pump 10000L/Hr	2		0				
3	2000L milk cooling tank/milk storage tank/milk storage tank	1		0				
4	2.500 Lt. Yoghurt Fermentation Tank	1		0				
5	1.200 Lt Modern Coagulation Vat	1		0				
6	Brining vat for cheese	1		0				
7	Straining vat (cheese and Labneh)	1		0				
8	SS cheese press	1		0				
9	Incubation room heating fan	2		0				
10	Yoghurt filling machine	1		0				
11	Vacuum and packing machine	1		0				
12	SS tables and trolleys	2		0				
13	Cheese packing table	1		0				
14	1.000 kg / h Steam Boiler	1		0				
15	Water treatment unit	1		0				
16	Water tank 10,000L	2		0				
17	Water pump	2		0				
18	Refrigerated room	1		0				
19	Peripheral equipment/consumables	1		0				
	Installation fees							
	Delivery fees							
	Total value			0				
	Total VAT			0				
	Grand total value			0				

Name of the bidder:

Name and signature of authorized person:

Title of authorized person:

Phone number:

Email:

Date:

Authorized to sign on behalf of

[Name of the company]

[Stamp]