



INSTITUTE OF HOTEL MANAGEMENT, CATERING TECHNOLOGY AND APPLIED NUTRITION

होटल प्रबंधन खानपान तकनीक एवं पोषण आहार संस्थान

(An Autonomous body under Department of Tourism, Govt. of Jharkhand)
(Affiliated to National Council of Hotel Management & Catering Technology)

BRAMBE, RANCHI-835205

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Letter No:-IHM/Acc-07/2020-1038

Date: 23.6.21

Quotation for supply of Hostel Mess & Practical for Institute following items at
IHM, Brambe, Ranchi, Jharkhand

Sealed quotation are invited from experienced, reputed, financially sound and registered Suppliers for the Following items and rates should be inclusive of all Statutory Taxes and amount will be mentioned in quotation:

Fish & Sea Food

Sl. No.	Name of The Items	Specification	Unit of Purchase	Rate (all inclusive)
1.	Baby Lobster with Head	Fresh bright shiny with greenish grey shells and without any foul smell. Should receive alive Average count is 25 To 30 nos. per kg.	Kg	
2.	Bombay Bhetki Fillet	Shiny and grey scale without any foul smell and average weight is 1.5 kg to 2 kg per fillet.	Kg	
3.	Bombay Bhetki Whole	Round, shiny and grey scale with red eyes, without soft belly and foul smell and average weight is 2.5 kg to 3.5 kg per piece.	Kg	
4.	Gurjali/ River Salmon	Round, Shiny & Silver Scales, no soft belly and foul smell, average weight is 900 gms to 1 kg per piece.	Kg	
5.	Haddock Fillet	Fillet of shiny silvery scale with orange belly, no soft belly and foul smell, average weight is 750 gms to 1 kg per fillet.	Kg	
6.	Haddock Whole	Round, Shiny & Silvery with orange belly, no soft belly and foul smell, average weight is 1 kg to 1.5 kg per piece.	Kg	
7.	Hilsa Fish Whole	Fresh bright shiny & smooth scales, silver in colour, with no foul smell, 1.5 kg to 2 kg per piece	Kg	
8.	Katla / Rohu Fish Head	Fresh bleed head, without any bad odour and average weight 500 gms to 600 gms per piece.	Kg	
9.	Katla Fish Cut Into Pieces	Fresh, no foul smell, light pink in colour, without head, scales and tail, cut from whole fish of minimum size 3 kg.	Kg	
10.	Katla Fish Whole	Fresh & slimy, bright shiny & smooth scale with no foul smell, dark grey in colour and 3 kg to 3.5 kg per piece.	Kg	
11.	Lobster With Head	Fresh bright shiny with greenish grey shells and without any foul smell. Average count is 11 To 15 nos. per kg.	Kg	
12.	Mackrel Whole	Fresh bright shiny, smooth & grey skin with silver belly, no foul smell and average weight is 1 kg to 1.200 kg per piece.	Kg	
13.	Pabda	Fresh bright shiny, smooth & pinkish mouth, no foul smell, average count is 10 to 12 nos per kg.	Kg	

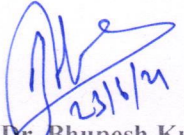
14.	Parsee	Fresh bright shiny, smooth & silvery scales, no foul smell, average count is 12 to 14 nos per kg.	Kg	
15.	Calcutta Bhetki Fillet	Shiny and silvery grey scale, white flesh, without foul smell and average weight is 750 gms to 1.25 kg per fillet.	Kg	
16.	Calcutta Bhetki Whole	Round, shiny and silvery grey scale with white belly, without soft belly and foul smell and average weight is 1 kg to 1.8 kg per piece.	Kg	
17.	Rohu Fish Cut Into Pieces	Fresh, no foul smell, light pink in colour, without head, scales and tail, cut from whole fish of minimum size 3 kg.	Kg	
18.	Rohu Fish Whole	Fresh & slimy, bright shiny & smooth scale with no foul smell, dark grey in colour and 3kg to 3.5 kg per piece.	Kg	
19.	Salmon Fillet	Shiny & Silvery Scales, pink in colour, without foul smell and average weight is 1.5 kg to 2 kg per fillet.	Kg	
20.	Salmon Whole	Round, Shiny & Silvery Scales, pink in colour, without any soft belly and foul smell and average weight is 1 kg to 1.25 kg per piece.	Kg	
21.	Shaal Fish Fillet	Blackish grey scales, Reddish pink flesh without any foul smell and average weight is 1 kg to 1.200 kg per fillet.	Kg	
22.	Shrimp With Shell	Fresh bright shiny, smooth & white shells without any foul smell.	Kg	
23.	Shrimp Without Shell	Fresh bright shiny, smooth & white flesh, without any foul smell.	Kg	
24.	Sea Sole Fillet	Blackish grey in colour with white flesh and without any foul smell and average weight is 1.5 kg to 2 kg per fillet.	Kg	
25.	Tiger Prawn	Flat, Greenish black and yellow stripes, bright & shiny, no foul smell, average count is 15 to 20 per kg	Kg	
26.	Tiger Prawn	Flat, Greenish black and yellow stripes, bright & shiny, no foul smell, average count is 25 to 30 per kg	Kg	
27.	Topshe	Round shiny orange scales with silver belly and without any soft belly and foul smell, average count is 25 to 30 nos per kg.	Kg	
28.	White Pomfret	Flat, Shiny & silvery skin, no soft belly & foul smell, average weight is 150 gms to 200 gms per piece.	Kg	
29.	Prawn	Fresh, bright & shiny and average count is 40 to 50 nos per kg	Kg	
30.	Fish Bone	Fresh Bone, (Calcutta Bhetki Bone)	Kg	
31.	Chara Pona	100 gram each (Well Cleaned)	Kg	
32.	Crab	Crab should be alive. Both claws should be attached. 6 pcs. Per kg	Kg	
33.	Caviar	Consistency: Eggs can be easily separated from each other Salt: 3.5%. Foreign Matter: Absent Extraneous materials: Membranes and fat clusters shall be absent Food additives: Boric acid levels below 4gm/Kg (expressed in boric acid). Should be transported under refrigeration at 0° C to 4° C.	Kg	

34.	Clam	A clam's oval-shaped shell pieces are hinged by a stretchy ligament. Clam must be tightly shut, clams indicate dead clams.	Kg	
35.	Squid	Squid must be smelling fresh. 10 Tentacles should be attached. Ink sac must be intact to ensure freshness.	Kg	
36.	Dried Shrimps	90-100 Pcs. Per kg Should be dried well. Should be orange pale colour.	Kg	
			Total Amount =	

Sealed quotation are invited till 5 pm on 07.07.2021 at the following address.

The management reserves right to reject any or all application/quotations without assigning any reason thereof.

According to decision of the Selection committee selected suppliers will have to supply all the items mentioned in the list above, to the Institute and Hostel for the next six months on the fixed and finalized rates and as per terms and condition to be provided to the supplier at the time of agreement. After six months, quotations will be invited again to decide the rates as per procedure and rules prevalent during that time.


 (Dr. Bhupesh Kumar)
 Principal

:-Notice Board