

RETURN BIDS TO:
RETOURNER LES SOUMISSIONS À:
Bid Receiving
PWGSC
33 City Centre Drive
Suite 480
Mississauga
Ontario
L5B 2N5
Bid Fax: (905) 615-2095

LETTER OF INTEREST
LETTRE D'INTÉRÊT

Comments - Commentaires

Vendor/Firm Name and Address
Raison sociale et adresse du
fournisseur/de l'entrepreneur

Issuing Office - Bureau de distribution
Public Works and Government Services Canada
Ontario Region
33 City Centre Drive
Suite 480
Mississauga
Ontario
L5B 2N5

Title - Sujet Shortenings, Fat and Oil	
Solicitation No. - N° de l'invitation E6TOR-13RM35/A	Date 2014-01-24
Client Reference No. - N° de référence du client E6TOR-13RM35	GETS Ref. No. - N° de réf. de SEAG PW-\$TOR-033-6501
File No. - N° de dossier TOR-3-36256 (033)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2015-03-31	
Time Zone Fuseau horaire Eastern Standard Time EST	
F.O.B. - F.A.B. Plant-Usine: <input type="checkbox"/> Destination: <input type="checkbox"/> Other-Autre: <input type="checkbox"/>	
Address Enquiries to: - Adresser toutes questions à: Martin, Lesley	Buyer Id - Id de l'acheteur tor033
Telephone No. - N° de téléphone (905) 615-2076 ()	FAX No. - N° de FAX (905) 615-2060
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction:	

Instructions: See Herein

Instructions: Voir aux présentes

Delivery Required - Livraison exigée	Delivery Offered - Livraison proposée
Vendor/Firm Name and Address Raison sociale et adresse du fournisseur/de l'entrepreneur	
Telephone No. - N° de téléphone Facsimile No. - N° de télécopieur	
Name and title of person authorized to sign on behalf of Vendor/Firm (type or print) Nom et titre de la personne autorisée à signer au nom du fournisseur/ de l'entrepreneur (taper ou écrire en caractères d'imprimerie)	
Signature	Date

Solicitation No. - N° de l'invitation

E6TOR-13RM35/A

Amd. No. - N° de la modif.

Buyer ID - Id de l'acheteur

tor033

Client Ref. No. - N° de réf. du client

E6TOR-13RM35

File No. - N° du dossier

TOR-3-36256

CCC No./N° CCC - FMS No/ N° VME

SEE ATTACHED DOCUMENT

FQS-25 Shortenings Fat and Oils

FQS- 25- 01 Shortenings

Description: Shortening is a semisolid fat used in food preparation. Technically, shortening is any fat that is used to make a short crust or dough. For the purpose of this specification shortening refers to a solid vegetable shortening or a fat that is excreted from vegetable.

All shortening supplied must be in compliance with:

- the [Canadian Food and Drug Act and Regulations](#); and
- the [Consumer Packaging and Labeling Act](#), and the [Consumer Packaging and Labeling Regulations](#).

All shortening supplied must:

- be in full compliance with the requirements of the [Food and Drug Regulations- Division 9 Fats and Oils](#); and/or
- be in full compliance with the requirements outlined in [Codex Standard for Edible Fats and Oils Not Covered by Individual Standards of Practice](#) ;
- be edible fat;
- shall be made solely of fats and oils of vegetable origin;
- limit transfat content to 2% of the total fat content; (Health Canada provides information on [Recommended Healthier Alternatives for Replacement of Trans Fats by Food Applications](#)),
- meet all the requirements as outlined in [Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#);
- come from a facility that meets HACCP criteria as outlined in the Annex to [The Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#);
- be free from objectionable flavor or odor of any kind;
- be supplied in the size specified; and
- meet the quality requirements as specified in the current Canadian General Standards Board (CGSB) specification for Shortening.

Antifoaming agents may be added only to frying shortening. Emulsifying agents shall not be added to frying shortening or puff pastry shortening.

All shortenings procured outside of Canada must:

- be in full compliance with the requirements of the [Food and Drugs Act](#) and [Food and Drug Regulations- Division 9- Fats and Oils](#) or its equivalent in the country of origin;
- have originated in a country that has a system substantially equivalent to those prescribed by the [Food and Drugs Act](#) and [Food and Drug Regulations- Division 9- Fats and Oils](#);
- meet all the requirements of applicable local food legislation whenever those requirements are stricter . All shortening shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements;
- be produced, handled and packaged under sanitary conditions in accordance with the [Recommended Code of Practice- General Principles of Food Hygiene](#);
- be prepared from fully refined oils or fats, water in combination with dried milk products, and other optional ingredients as set forth in the [Food and Drugs Act](#) and [Regulations](#) or its equivalent in the country of origin;
- the fats and oils must be prepared in an establishment that is registered under the [Meat Inspection Act and Regulations](#);
- meet all the requirements as outlined in [Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#);
- come from a facility that meets HACCP criteria as outlined in the Annex to [The Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#);
- where vegetable oil is used, be prepared from fully refined oils of vegetable origin;
- shall have a pleasant, delicate flavor and aroma;
- shall be free from objectionable odors or flavors or any kind;
- shall have a uniform color and a smooth texture and shall possess good melt-in-mouth characteristics, and
- shall be of the size and type specified according to the characteristics as outlined in Table 1.0.

Table 1.0 Type of Shortening	Characteristics
All Vegetable General Purpose Shortening	Shall be made solely of fats and oils of vegetable origin. Shortening shall be virtually flavorless
All-Vegetable Frying Shortening	Fry oils are typically categorized into light/medium-duty oils, heavy-duty oils. Light/medium-duty oils include traditional liquid vegetable oils such as canola, soy, sunflower and olive oil.
General Purpose Frying Shortening	Shall contain medium and high stability vegetable oils. High in oleic canola oil, high in oleic sunflower oil, low linolenic soya and mid oleic sunflower. High in monounsaturated fatty acids (MUFA) with small amount of N-6 and n-3 poly unsaturated fatty acids(PUFA). Low in saturates with better oxidative stability than general vegetable oils. Heavy-duty oils are good for extended deep-frying over longer periods. These highly stable oils are slow to

	<p>break down through multiple fryings and can withstand deep frying for extended periods. The traditional “heavy-duty” fry products and newer heavy-duty alternatives should function in the fryer the same as partially hydrogenated vegetable oils/shortenings, and some seem to last even longer therefore the fats for general purpose frying shall consist of products that are low in saturated fats.</p> <p>There are several choices for heavy-duty and extended deep frying:</p> <p>Naturally stable plant oils. These include cottonseed, peanut, corn, rice bran and palm. Corn and peanut are traditional favorites for heavy-duty frying. Palm oil, a tropical import, is stable but very high in saturated fat therefore are not recommended.</p> <p>Modified composition oils. “Low-linolenic,” “mid-oleic,” and “high-oleic” are terms used to describe newer oils with a fatty acid composition that’s very stable and good for extended deep frying. These oils come from plant sources (mainly soy, canola and sunflower) that have been bred for this purpose. Under the right conditions these oils can last a week or longer.</p> <p>Light/medium-duty and heavy-duty oil blends. You can increase the stability of low-cost medium-duty oils by blending them with small amounts of naturally stable plant oil or modified composition oil. You can also buy premade blends. A blend made this way can be used for extended deep frying, but it won’t last as long as a 100 percent naturally stable oil or modified composition oil. Typical blends contain 75–90 percent soy or canola oil with TBHQ mixed with 10–25 percent peanut, cottonseed, rice bran or a modified composition oil.</p>
Puff Pastry Shortening	<p>Puff pastry shortening contains about 30 to 45 per cent of oleostearin and from 45 to 60 per cent of cottonseed or other vegetable oil. The product has 7 to 10 per cent of moisture. It is very waxy, and is easily rolled in thin layers for use in puff pastry</p>

FQS-25-02 **Lard**

Description: Lard is the rendered fat of a pig. Lard can be obtained from any part of the pig as long as there is a high concentration of fatty tissue. Generally contains 38-43% saturated fats, 56-62% unsaturated fats, 900kcal/ 100g and has a smoke point of 121- 218 °C.

All lard supplied must be in compliance with:

- the [Canadian Food and Drug Act and Regulations](#); and
- the [Consumer Packaging and Labeling Act](#), and the [Consumer Packaging and Labeling Regulations](#).

All lard supplied must:

- be in full compliance with the requirements of the [Food and Drugs Act and Food and Drug Regulations- Division 9 Fats and Oils](#); and/or
- be in full compliance with the requirements outlined in [Codex Standard for Edible Fats and Oils Not Covered by Individual Standards of Practice](#) ;
- be made from fat obtained entirely from animals healthy at the time of slaughter;
- be prepared in an establishment that is registered under the [Meat Inspection Regulations](#);
- be edible fat;
- meet all the requirements as outlined in [Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#) and
- come from a facility that meets HACCP criteria as outlined in the Annex to [The Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#);
- have a good body, texture and flavor;
- be free from objectionable flavor or odor of any kind
- be supplied in the size specified; and
- meet the quality requirements as specified in the current Canadian General Standards Board (CGSB) specification for Lard.

All lard procured outside of Canada must:

- be in full compliance with the requirements of the [Food and Drugs Act and Food and Drug Regulations- Division 9 Fats and Oils](#); and/or
- be in full compliance with the requirements outlined in [Codex Standard for Edible Fats and Oils Not Covered by Individual Standards of Practice](#) ;
- meet all the requirements of applicable local food legislation whenever those requirements are stricter . All lard shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements;
- be made from fat obtained entirely from animals healthy at the time of slaughter;

- be prepared in an establishment that is registered under the [Meat Inspection Regulations](#);
- be edible fat;
- meet all the requirements as outlined in [Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#) and come from a facility that meets HACCP criteria as outlined in the Annex to [The Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#);
- have a good body, texture and flavor;
- be free from objectionable flavor or odor of any kind
- be supplied in the size specified; and
- meet the quality requirements as specified in the current Canadian General Standards Board (CGSB) specification for Lard.

Packaging: Shall be in compliance with the [Consumer Packaging and Labeling Act](#), and the [Consumer Packaging and Labeling Regulations](#). Unless otherwise specified, normal commercial packaging, labeling, packaging and marking shall be accepted..

Storage and Distribution: Shortenings should be stored at room temperature (28- 30 °C). Usually have a shelf life of 18 months if properly stored and handled.

FQS- 25- 03 Vegetable Oils

Description: Vegetable oils shall be prepared from fully refined oils of vegetable origin. Vegetable oil is also known as cooking oil. Kinds of edible “vegetable oils” include: olive oil, soybean oil, canola oil, pumpkin seed oil, corn oil, sunflower oil, safflower oil, peanut oil, grape seed oil, sesame oil, etc. or a combination of oils. Oil can be flavored by immersing aromatic food stuffs such as fresh herbs, peppers, garlic etc. in the oils for a period of time.

All oils supplied must be in compliance with:

- the [Canadian Food and Drug Act and Regulations](#); and
- the [Consumer Packaging and Labeling Act](#), and the [Consumer Packaging and Labeling Regulations](#).

All oils supplied must:

- be in full compliance with the requirements of the [Food and Drugs Act and Food and Drug Regulations- Division 9 Fats and Oils](#); and/or
- be in full compliance with the requirements outlined in [Codex Standard for Edible Fats and Oils Not Covered by Individual Standards of Practice](#) ;and/or
- be in full compliance with the requirements outlined in [Codex Standard for Named Vegetable Oils](#);
- meet all the requirements as outlined in [Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#); and
- come from a facility that meets HACCP criteria as outlined in the Annex to The [Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#);
- be clear and brilliant in appearance;
- be free from objectionable flavor or odor of any kind;
- shall be produced and packaged under sanitary conditions in accordance with the [General Principles of Food Hygiene](#);
- be of the type specified according to the characteristics of the type as indicated in Table 2.0; and
- be packaged in the size specified.

Antioxidants and antifoaming agents may be added to improve the stability and performance of the oil.

All oils procured outside of Canada must:

- be in full compliance with the requirements of the [Food and Drugs Act and Food and Drug Regulations- Division 9 Fats and Oils](#); and/or
- be in full compliance with the requirements outlined in [Codex Standard for Edible Fats and Oils Not Covered by Individual Standards of Practice](#) ;and/or
- be in full compliance with the requirements outlined in [Codex Standard for Named Vegetable Oils](#);

- meet all the requirements of applicable local food legislation whenever those requirements are stricter . All vegetable oils shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements;
- meet all the requirements as outlined in Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS; and
- come from a facility that meets HACCP criteria as outlined in the Annex to The Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS;
- be clear and brilliant in appearance;
- be free from objectionable flavor or odor of any kind;
- shall be produced and packaged under sanitary conditions in accordance with the General Principles of Food Hygiene;
- be of the type specified and according to the characteristics of the type as indicated in Table 2.0; and
- be packaged in the size specified.

Table 2.0 Type of Oil	Characteristics
Olive oil	Oil obtained from the fruit of the Olive tree. Fat content be according the <u>Food and Drug Regulations- Division 9 Fats and Oils B.09.003</u> and/or <u>Codex Standard for Olive Oils and Olive Pomace Oils</u> . Good oil should have a light greenish to yellow color with a pleasing flavor and odor, and free from other off-flavors and odors. The Olive oil provided shall meet the specifications indicated in <u>Codex Standard for Olive Oils and Olive Pomace Oils</u> for the type of Olive Oil (i.e. virgin olive oil, extra virgin olive oil.)
Cottonseed oil	Cooking oil extracted from the seeds of cotton plant. Cotton seed oil provided shall meet the requirements as indicated in the <u>Food and Drug Regulations- Division 9 Fats and Oils B.09.004</u> . and/or <u>Codex Standard for Named Vegetable Oils</u> . Good oil is slightly amber in color, clear, and has a fresh, sweet odor. Dark color indicates low quality and poor refining methods. High fatty acid content indicates low quality.
Corn oil	Oil extracted from the germ of corn (maize). Corn seed oil provided shall meet the requirements as indicated in the <u>Food and Drug Regulations- Division 9 Fats and Oils B.09.006</u> and/or <u>Codex Standard for Named Vegetable Oils</u> . Corn oil provided shall be clear and brilliant in appearance, be a light amber in color, and be free from objectionable flavor or odor.
Soybean oil	Oil that is extracted from soybeans. Soya bean oil provided shall meet the requirements as indicated in the <u>Food and Drug Regulations- Division 9 Fats and Oils B.09.008</u> and/or <u>Codex Standard for Named Vegetable Oils</u> . Soybean oil provided shall be clear and brilliant in appearance and free from objectionable flavor or odor. Soybean oil that has a characteristic fishy or bean flavor indicates that the oil has not been carefully refined and deodorized. Such a product is unacceptable.
Peanut oil	Oil made from peanuts. Peanut oil provided shall meet the requirements as indicated in the <u>Food and Drug Regulations- Division 9 Fats and Oils B.09.004</u> . and/or <u>Codex Standard for Named Vegetable Oils</u> .. Peanut oil shall have the aroma and taste of peanuts and be amber in color. Some, a bit darker, can still be of good quality In the UK it is marketed as groundnut oil.
Canola oil	Oil made from pressed canola seed. Canola was developed from rapeseed using traditional plant breeding techniques. This new oilseed was named "Canola" and there is a strict internationally regulated definition of canola that differentiates it from rapeseed, based upon it having less than two percent erucic acid and less than 30 umoles glucosinolates. Therefore, oilseed products that do not meet this standard cannot use the trademarked term, Canola. Canola oil provided shall meet the requirements as indicated in the <u>Food and Drug Regulations- Division 9 Fats and Oils B.09.004</u> . and/or <u>Codex Standard for Named Vegetable Oils</u> . Canola oil is yellowish in color.
Sunflower oil	Oil derived from oil type sunflower seeds. Sunflower oil provided shall meet the requirements as indicated in the <u>Food and Drug Regulations- Division 9 Fats and Oils B.09.004</u> . and/or <u>Codex Standard for Named Vegetable Oils</u> . Sunflower oil provided shall be

Sesame oil	food grade sunflower oil, and shall be clear and pale yellow in color with a mild-flavored. Oil derived from sesame seeds. There are many varieties of sesame oils. Sesame oil provided shall be of the variety specified. Cold pressed sesame oil, produced from raw seeds, is pale yellow; ginglyelly (Indian sesame oil) or til oil is golden; and Chinese and Korean sesame oils, derived from roasted sesame seeds, are a dark brown color. The light form shall have a light flavor with a hint of nuttiness. The dark form is much stronger.
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Packaging: Shall be in compliance with the [Consumer Packaging and Labeling Act](#), and the [Consumer Packaging and Labeling Regulations](#). Unless otherwise specified, normal commercial packaging, labeling, packing and marketing shall be acceptable. Vegetable oil shall be supplied in the specified package sizes.

Storage and Distribution: Whether refined or not, all oils are sensitive to heat, light and exposure to oxygen. It is recommended to store and transport all oils in a refrigerator or a cool, dry place. Oils may thicken, but when left standing out at room temperature, they will return to liquid.

Applicable Regulations and Resources for Shortenings , Fats and oils

[Canadian Food and Drugs Act](#)

[Food and Drug Regulations](#)

[Consumer Packaging and Labelling Act](#)

[Consumer Packaging and Labelling Regulations](#)

[Food and Drug Regulations Division 9 Fats and Oils](#)

[Codex Standard for Edible Fats and Oils Not Covered by Individual Standards of Practice](#)

[Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#)

[Meat Inspection Act and Regulations](#)

[Codex Standards for Named Vegetable Oils](#)

[General Principles of Food Hygiene](#)

[Codex Standard for Olive Oils and Olive Pomace Oils](#)

[Health Canada- Recommended Healthier Alternatives for Replacement of Trans Fats by Food Applications](#)