

**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 Herbs and Spices	
Solicitation No. - N° de l'invitation E6TOR-13RM25/A	Date 2014-01-24
Client Reference No. - N° de référence du client E6TOR-13RM25	GETS Ref. No. - N° de réf. de SEAG PW-\$TOR-033-6512
File No. - N° de dossier TOR-3-36246 (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-13RM25/A

Amd. No. - N° de la modif.

Buyer ID - Id de l'acheteur

tor033

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

E6TOR-13RM25

File No. - N° du dossier

TOR-3-36246

CCC No./N° CCC - FMS No/ N° VME

SEE ATTACHED DOCUMENT

FQS-31 Herbs and Spices

Description: Spices- The term spice refers to any dried plant product used primarily for seasoning. It differs from culinary herbs, in that the parts of importance are the seed, bark and flowers of plants, rather than the leaves.

Herbs: Herbs are the green, leafy parts of plants. They are most efficacious and flavorful when used fresh.

Table 1: Types and Characteristics of Spice Products.

Type	Characteristics
Whole Spices	These are well cleaned and selected for their appearance, since they are may be used as a garnish as well as for their flavour. In the herbs, "whole" or "leaf" means un-ground, but except for bay leaves, not usually the whole, original leaf. Cleaning, processing and packing reduces some leaves to smaller pieces because of their fragile nature.
Ground Spices	Grinding breaks down some of the protective cell structure of spices, making them ready to deliver flavour quicker and blend easily into a product. The finer the grind, the quicker and more complete the flavour release. Coarse particles of spice gradually release their flavour during cooking. The proper degree of milling is determined by the nature of the food product being spiced and the desired effect. In some, you may want visibility; in others the reverse
Seasoning Blends	A seasoning mix may be all ground spice, all extractives, or, a combination of both to take a the best traits of the various forms.

Table 2- Types of Herbs and Spices and Specifications

Type Herb or Spice	Description	Food and Drug Regulations Division 7
Allspice	Dried berry, whole or ground, having a fragrance similar to the mixture of cinnamon, cloves and nutmeg.	B.07.001. [S].
Anise or Anise Seed	Oil bearing seeds from a medium-tall herb of the parsley family. Anise is native to the middle east and is classed as a spice. It has a liquorice-like flavor. Available whole or ground	B.07.002. [S].

Table 2- Types of Herbs and Spices and Specifications continued

Basil or Sweet Basil	The dried leaves of <i>Ocimum basilicum</i> L., a member of the mint family. Basil is a small, bushy plant that grows to about 2 feet tall. There are many varieties of <i>Ocimum basilicum</i> , as well as several related species or species hybrids also called basil. The type used in Italian food is typically called sweet basil , as opposed to Thai basil lemon basil and holy basil, which are used in Asian cooking.	B.07.003. [S].
Bay Leaves	Also known as Laurel Leaves are the dried leaves of the evergreen tree, <i>Laurus nobilis</i> . The light green leaves are brittle when dried. They have a distinctively strong, aromatic, spicy flavour.	B.07.004. [S].
Caraway or Caraway Seed	Caraway is a spice. Caraway or Caraway seeds, whole or ground, are the dried fruit of the caraway plant, <i>Carum carvi</i> L. Caraway has a sweet, warm flavour and aroma.	B.07.005. [S].
Cardamom or Cardamom Seed	Cardamom or Cardamom Seed are the bleached or green, whole or ground dried ripe fruit of <i>Elettaria cardamomum</i> Maton	B.07.006. [S].
Cayenne Pepper or Cayenne	Cayenne pepper is a red hot chilli pepper. Available whole or ground, it is the dried ripe fruit of <i>Capsicum frutescens</i> L., <i>Capsicum baccatum</i> L.	B.07.007. [S].
Celery Salt	Celery salt is a blend of salt and ground celery seed or ground dehydrated celery.	B.07.008. [S].
Celery Seed	Celery seed is the dried ripe fruit of <i>Apium graveolens</i> L. The tiny brown seeds have a slightly bitter, celery-like flavour and aroma. Celery Seed is available whole or ground.	B.07.009. [S].
Cinnamon	Cinnamon is the dried inner bark of various evergreen trees of the genus <i>Cinnamomum</i> of Species <i>C. burmanni</i> Blume, <i>C. loureirii</i> Nees or <i>C.</i> When harvested the bark is stripped off and put in the sun causing it to curl into Quills. Cinnamon is a sweet, mildly pungent spice and is available whole or ground.	B.07.011. [S].
Cloves	Cloves are the dried, unopened, nail-shaped flower buds of unopened flower buds of <i>Eugenia caryophyllus</i> (Spreng). They are reddish-brown in colour and have a strong, aroma. Cloves are available whole or ground.	B.07.013. [S].

Table 2 Types of Herbs and Spices and Specifications continued

Coriander or Coriander Seed,	Coriander is also known as cilantro or Chinese parsley. The fruit of the coriander plant contains two seeds which, when dried, are the portions used as the dried spice. When ripe, the seeds are yellowish-brown in colour with longitudinal ridges. Coriander seeds are available whole or in ground powder form. Coriander has a sweet aroma with flavour that is similar to citrus peel and sage.	B.07.014. [S].
Cumin or Cumin Seed	Cumin or cumin seeds are the dried seeds of <i>Cuminum cyminum</i> L. Cumin seeds resemble caraway seeds, being oblong in shape, longitudinally ridged, and yellow-brown in colour. They have a nutty, peppery flavor. Cumin is available both in its whole seed form and ground into a powder. Ground cumin loses its flavour quickly.	B.07.015. [S].
Curry Powder	Curry powder is a blend of spices and seasonings with turmeric and salt.	B.07.016. [S].
Dill Seed	Dill seed is the dried fruit of <i>Anethum graveolens</i> L., or <i>Anethum sowa</i> D.C. Dill seed is very pungent, with a tart and slightly bitter flavour similar to caraway, but also resembling that of fresh or dried dill weed. The seed are dark brown in colour, flattened, ribbed and 1/16 inches in length.	B.07.017. [S].
Fennel or Fennel Seed	Fennel is a highly aromatic and flavorful herb Fennel seed is the dried ripe fruit of <i>Foeniculum vulgare</i> Mill. Dried fennel seed is aromatic, with an anise-flavour. It is brown or green in colour when fresh, turning a dull grey as the seed ages.	B.07.018. [S].
Fenugreek	Fenugreek is the dried ripe fruit of <i>Trigonella foenumgraecum</i> L. It has a distinctive cuboid-shape and is yellow to amber in colour. Fenugreek is used as an herb (dried or fresh leaves), as a spice (seeds).	B.07.019. [S].
Garlic Salt	Garlic salt is a combination of powdered dehydrated garlic and salt and an anticaking agent.	B.07.020. [S].
Ginger	Ginger is the underground rhizome (root) of the ginger plant (<i>Zingiber officinale</i> Roscoe). It has a firm, striated texture. The flesh can be yellow, white or red depending on the variety and is covered with a brownish skin. It is available fresh, dried and powdered. Ginger is aromatic, pungent and spicy.	B.07.021. [S].

Table 2 Types of Herbs and Spices and Specifications continued

Mace	Mace is the dried arillus of <i>Myristica fragrans</i> Houttyn. It is a spice made from the covering of nutmeg seeds. It is similar in flavour to Nutmeg with a hint of pepper.	B.07.022. [S].
Marjoram	Marjoram is the dried leaves, with or without a small proportion of the flowering tops, of <i>Marjorana hortensis</i> Moench. Marjoram leaves are oval, and about an inch-long green leaves. They have a mild, sweet, favor similar to oregano.	B.07.023. [S].
Mustard Seed	Mustard seed is the seed of <i>Sinapis alba</i> , <i>Brassica hirta</i> Moench, <i>Brassica juncea</i> (L) Cosson or <i>Brassica nigra</i> . Seeds are usually about 1 or 2 mm in diameter. Mustard seeds may be coloured from yellowish white to black. There are three types of mustard seed. Yellow mustard seed, the mildest of the three types. Brown and oriental mustard seed are hot and spicy.	B.07.024. [S].
Ground Mustard	Ground Mustard is the ground seed of the mustard plant. It has a hot, pungent flavor	B.07.025. [S].
Nutmeg	Nutmeg is the dried seed of the Nutmeg tree (<i>Myristica fragrans</i> Houttyn). Nutmeg and Mace come from the same plant. Nutmeg is the 'nut', while mace is the surrounding lacy 'aril. The hard brown seed has a warm, spicy sweet flavour.	B.07.026. [S].
Onion Salt	Onion Salt is a combination of powdered dehydrated onion and salt.	B.07.027. [S].
Oregano	Oregano is the dried leaves of <i>Origanum vulgare</i> L. or <i>Origanum</i> Spp. It has a warm, balsamic and aromatic flavour. The leaves of fresh oregano should look fresh and be a vibrant green in colour, while the stems should be firm. They should be free from dark spots or yellowing.	B.07.028. [S].
Paprika	Paprika is the dried, ground ripe fruit of <i>Capsicum annuum</i> L (either bell pepper or chili pepper varieties). Paprika can range from mild to hot. Flavours also vary from country to country. The colour varies from bright orange-red to deep red, depending on the peppers used. Paprika releases its colour and flavour when heated.	B.07.029. [S].

Table 2- Types of Herbs and Spices and Specifications continued

Black Pepper White Pepper	Black pepper is the dried, immature berry of <i>Piper nigrum</i> L. The fruit, known as a peppercorn when dried, is approximately 5 millimeters (0.20 in) in diameter. Black pepper, green pepper and white peppercorns are actually the same fruit (<i>Piper nigrum</i>); the difference in their colour is a reflection of varying stages of development and processing methods. Black peppercorns are the dried half ripe pepper berries picked when they are just about to turn red. Green peppercorns are picked while still unripe and green in colour. White peppercorns are picked when very ripe and subsequently soaked in brine to remove their dark outer shell leaving just the white peppercorn seed. Both black and white pepper is available ground but is less pungent.	B.07.030. [S]. B.07.031. [S].
Poppy Seed	Poppy seeds are the dried seed of <i>Papaver somniferum</i> L. The fine seeds are blue-black in color. Poppy Seeds have a nutty flavour.	B.07.032. [S].
Rosemary	Rosemary is the dried leaves of <i>Rosemarinus officinalis</i> L. Its leaves look like flat pine-tree needles, deep green in colour on top while silver-white on their underside. It has a pine like fragrance. Fresh rosemary has better flavour than dried rosemary. The springs of fresh rosemary should look vibrantly fresh and should be deep sage green in colour, and free from yellow or dark spots.	B.07.033. [S].
Sage	Sage is the dried leaves of the sage plant <i>Salvia officinalis</i> L., <i>Salvia triloba</i> L. or <i>Salvia lavandulaefolia</i> Vahl. Sage has a slightly peppery flavour. The leaves are oblong, ranging in size up to 2.5 in (6.4 cm) long by 1 in (2.5 cm) wide. Leaves are grey-green, on the upper side, and nearly white underneath.	B.07.034. [S].
Savory	Savory is the dried slender, bronze-green leaves and flowering tops of <i>Satureja hortensis</i> L. or <i>Satureja montana</i> L. Summer Savory has a sweeter, more delicate aroma than Winter Savory.	B.07.035. [S].
Sesame Seeds	Sesame Seeds are the dried hulled seed of <i>Sesamum indicum</i> L. Sesame seeds have a rich nutty flavour. Sesame seeds are about 3 to 4 millimeters long by 2 millimeters wide and 1 millimeter thick. The seeds are ovate, slightly flattened and somewhat thinner at the eye of the seed (hilum) than at the opposite end	B.07.036. [S].

Table 2- Types of Herbs and Spices and Specifications continued

Tarragon	Tarragon is the dried leaves and flowering tops of <i>Artemisia dracunculus</i> L. Tarragon has long, slender, pointy green leaves and has a gentle combination of licorice and basil plus a pleasant lemony-sour aftertaste. Tarragon when purchased whether fresh or dried. Fresh tarragon should not be wilted	B.07.037. [S].
Thyme	Thyme is the dried leaves and flowering tops of the thyme plant <i>Thymus vulgaris</i> L. or <i>Thymus zygis</i> L. Thyme tastes herbal and almost meaty, along with the flavor of clove, pepper, citrus and cedar. Thyme is available both fresh and dried. Fresh thyme is more flavourful.	B.07.038. [S].
Turmeric	Turmeric is the dried rhizome of <i>Curcuma longa</i> L. Turmeric is used not only as a spice but also as a colourant because of the bright yellow color of ground Turmeric. Turmeric is a common spice used in curry and is usually used in its dried powder form.	B.07.039. [S].

All herbs, spices and spices extractives procured in Canada:

- must comply with [Food and Drug Regulations Division 7, Spices, Dressings and Seasonings](#);
- must comply with the specifications as indicated in Table 2 and the section of Food and Drug Regulations Division 7 indicated in Table 2.0;
- must comply with all other relevant sections of Acts and Regulations listed under [Canada Food and Drugs Act, Food and Drug Regulations, Canada Agricultural Products Act and Related Regulations](#), and [Canadian Food Inspection Agency Act](#);
- must comply with fundamental principle related to Health and Safety listed under [Canada Agricultural Products Act - Processed Products Regulations](#);
- must comply with the relevant sections listed under [Canadian Food Inspection Agency - Food Safety, Agriculture and Agri - Food Canada, Department of Consumer and Corporate Affairs and Health Canada](#);
- must comply with food additive regulations listed under [Food and Drug Regulations - Division 16](#);
- must comply with Pesticide and Pesticide Management Program listed under [Agriculture and Agri-Food Canada's Pest Management Centre and Health Canada - Pest Management Regulatory Agency](#);
- must comply with all the requirements listed under [Plant Protection Act](#) and [Plant Protection Regulations](#);
- must comply with food packaging and labelling requirements listed under [Consumer Packaging and Labelling Act](#), and [Consumer Packaging and Labelling Regulations](#);

- must comply with the relevant sections listed under, [Canadian Food Inspection Agency - Guide to Food Labelling and Advertising](#);
- must be prepared and handled in accordance with essential principles of food hygiene applicable throughout the food chain (including primary production through to the final consumer), ensuring that food is safe and suitable for human consumption listed under - [Recommended International Code of Practice- General Principles of Food Hygiene - CODEX ALIMENTARIUS](#), including Annex on Hazard Analysis and Critical Control Point (HACCP) system and guidelines;
- must comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

All herbs, spices and spices extractions procured outside Canada:

- must only be procured from countries that meet federal acts and regulations govern the importation of food under [Canadian Food Inspection Agency - Guide to Importing Food Commercially](#);
- must comply with relevant sections of Acts and Regulations (or the equivalent in the country where procured) listed under [Canada Food and Drugs Act](#), [Food and Drug Regulations](#), [Canada Agricultural Products Act](#) and [Related Regulations](#), and [Canadian Food Inspection Agency Act](#);
- must comply with fundamental principle related to Health and Safety listed under [Canada Agricultural Products Act - Processed Products Regulations](#);
- must comply with the relevant sections listed (or the equivalent in the country where procured) under [Canadian Food Inspection Agency - Food Safety, Agriculture and Agri - Food Canada, Department of Consumer and Corporate Affairs and Health Canada](#);
- must comply with food additive regulations listed under [Food and Drug Regulations - Division 16](#); and/or
- must comply with food additive classes listed under General Standard for Food Additives (Codex Stan 192-1995);
- must comply with Pesticide and Pesticide Management Program (or the equivalent in the country where procured) listed under [Agriculture and Agri-Food Canada's Pest Management Centre](#) and [Health Canada - Pest Management Regulatory Agency](#)
- must comply with all the requirements listed under [Plant Protection Act](#) and [Plant Protection Regulations](#)(or the equivalent in the country where procured);
- must comply with food packaging and labelling requirements listed under [Consumer Packaging and Labelling Act](#), and [Consumer Packaging and Labelling Regulations](#); and/or
- must comply with the relevant sections listed under, [Canadian Food Inspection Agency - Guide to Food Labelling and Advertising](#); and/or

- shall comply with all the requirement listed under [General Standard for the Labelling of Prepackaged Foods \(Codex Stan 1 - 1985\)](#);
- must be prepared and handled in accordance with essential principles of food hygiene applicable throughout the food chain (including primary production through to the final consumer), ensuring that food is safe and suitable for human consumption listed under - [Recommended International Code of Practice- General Principles of Food Hygiene - CODEX ALIMENTARIUS](#), including Annex on Hazard Analysis and Critical Control Point (HACCP) system and guidelines;
- must comply with others relevant Codes of Hygienic Practice and Codes of Practice recommended by the Codex Alimentarius Commission relevant to for herbs, spices and spices extractives;
- must l comply with the requirements listed under [Code of Hygienic Practice for Spices and Dried Aromatic Plants](#);
- must comply with all the requirement listed under [Guidelines for the Use of Flavours \(Codex CAC/GL 66-2008\)](#);
- must comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997); and
- meet all requirements of applicable local food legislation whenever those requirements are stricter. All herbs and spices shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements

Size:

The usual retail and commercial standard size available in the market applicable to herbs and spices unless otherwise specified.

Packaging: Packaging should protect the clean, dried spices from contamination and the entry of water or excess moisture. In particular, the reabsorption of ambient moisture in humid tropical climates should be prevented. Contamination from mineral oils used for processing natural fibre bags should be prevented by the use of liners where appropriate.

Storage and Distribution: Keep cool and dry (no higher than 68 F (20 C) and no higher than 60% relative humidity). If possible, cold storage (32 F to 45 F (0 C to 7 C) is highly recommended, particularly for the capsicums (paprika, red pepper, etc.) and spices where volatile oil and/or characteristic odors are important quality attributes (i.e. allspice, cloves, dill, parsley flakes, etc.). Cold storage also protects against infestation and rancidity in the fixed oils (of such items as sesame and poppy seeds). Light sensitive items such as paprika, parsley flakes, chives and other green herbs need to be protected against direct exposure to sunlight and fluorescent lights.

Applicable Regulations and Resources for Herbs and Spices

[Food and Drug Regulations Division 7](#)
[Canada Food and Drugs Act](#)
[Food and Drug Regulations](#)
[Canada Agricultural Products Act and Related Regulations](#)
[Canadian Food Inspection Agency Act](#)
[Canada Agricultural Products Act - Processed Products Regulations](#)
[Canadian Food Inspection Agency - Food Safety](#)
[Agriculture and Agri - Food Canada](#)
[Department of Consumer and Corporate Affairs](#)
[Health Canada](#)
[Food and Drug Regulations - Division 16](#)
[Agriculture and Agri-Food Canada's Pest Management Centre](#)
[Health Canada - Pest Management Regulatory Agency](#)
[Plant Protection Act](#)
[Plant Protection Regulations,](#)
[Consumer Packaging and Labelling Act](#)
[Consumer Packaging and Labelling Regulations,](#)
[Canadian Food Inspection Agency - Guide to Food Labelling and Advertising](#)
[Recommended International Code of Practice- General Principles of Food Hygiene - CODEX](#)
[Canadian Food Inspection Agency - Guide to Importing Food Commercially](#)
[General Standard for Food Additives \(Codex Stan 192-1995\)](#)
[General Standard for the Labelling of Prepackaged Foods \(Codex Stan 1-1985\)](#)
[Code of Hygienic Practice for Spices and Dried Aromatic Plants](#)
[Guidelines for the Use of Flavours \(Codex CAC/GL 66-2008\)](#)

