

**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

**SOLICITATION AMENDMENT**  
**MODIFICATION DE L'INVITATION**

The referenced document is hereby revised; unless otherwise indicated, all other terms and conditions of the Solicitation remain the same.

Ce document est par la présente révisé; sauf indication contraire, les modalités de l'invitation demeurent les mêmes.

**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

<b>Title - Sujet</b> Icecream and Sorbets (sherbert)	
<b>Solicitation No. - N° de l'invitation</b> E6TOR-13RM26/A	<b>Amendment No. - N° modif.</b> 001
<b>Client Reference No. - N° de référence du client</b> E6TOR-13RM26	<b>Date</b> 2015-03-30
<b>GETS Reference No. - N° de référence de SEAG</b> PW-\$TOR-033-6510	
<b>File No. - N° de dossier</b> TOR-3-36247 (033)	<b>CCC No./N° CCC - FMS No./N° VME</b>
<b>Solicitation Closes - L'invitation prend fin</b> <b>at - à 02:00 PM</b> <b>on - le 2015-09-30</b>	
<b>Time Zone</b> <b>Fuseau horaire</b> Eastern Standard Time EST	
<b>F.O.B. - F.A.B.</b> <b>Plant-Usine:</b> <input type="checkbox"/> <b>Destination:</b> <input type="checkbox"/> <b>Other-Autre:</b> <input type="checkbox"/>	
<b>Address Enquiries to: - Adresser toutes questions à:</b> Martin, Lesley	<b>Buyer Id - Id de l'acheteur</b> tor033
<b>Telephone No. - N° de téléphone</b> (905) 615-2033 ( )	<b>FAX No. - N° de FAX</b> (905) 615-2060
<b>Destination - of Goods, Services, and Construction:</b> <b>Destination - des biens, services et construction:</b>	

**Instructions: See Herein**

**Instructions: Voir aux présentes**

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

Solicitation No. - N° de l'invitation

E6TOR-13RM26/A

Amd. No. - N° de la modif.

001

Buyer ID - Id de l'acheteur

tor033

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

E6TOR-13RM26

File No. - N° du dossier

TOR-3-36247

CCC No./N° CCC - FMS No/ N° VME

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**SEE ATTACHED DOCUMENT**

## **FQS-29 Ice cream and Sorbets (Sherbet)**

### **FQS- 29.1-Ice Cream**

**Description:** Ice cream is frozen food obtained by freezing an ice cream mix with or without the incorporation of air. Ice cream mix is the unfrozen, pasteurized combination of cream, milk or other milk products, sweetened with sugar, liquid sugar, invert sugar, honey, dextrose, glucose, corn syrup, corn syrup solids or any combination of these sweeteners. Ice cream mix shall be in compliance with the specifications as outlined in [Canada Food and Drug Regulations section B.08.061](#)

Ice cream procured in Canada must:

- be in compliance with 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](#);
- be in compliance with section [B.08.061](#). [S]. [Ice Cream Mix](#) and [B.08.062](#). [S]. [Ice Cream of the Food and Drug Regulations](#);
- be in compliance with relevant sections listed under [Canadian Food Inspection Agency - Food Safety](#), [Canadian Agricultural Products Act - Dairy Products Regulations](#), [Agriculture and Agri - Food Canada](#), and [Department of Consumer and Corporate Affairs](#);
- be in compliance with fundamental principle related to Health and Safety listed under [Canada Agricultural Products Act - Processed Products Regulations](#);
- be in compliance with food additive regulations listed under [Food and Drug Regulations - Division 16](#);
- be in compliance with the requirements listed under [Plant Protection Act](#) and [Plant Protection Regulations](#);
- be in compliance with food packaging and labelling requirements listed under [Consumer Packaging and Labelling Act](#), and [Consumer Packaging and Labelling Regulations](#);
- be in compliance with relevant sections listed under, [Canadian Food Inspection Agency - Guide to Food Labelling and Advertising](#), and [Canadian Food Inspection Agency - Guide to Food Labelling and Advertising - Chapter 9 - Supplementary Information on Specific Products](#);
- be in compliance with requirements listed under [Guidelines for the Use of Flavours](#) (Codex CAC/GL 66-2008);
- be in compliance with food additive classes listed under [General Standard for Food Additives](#) (Codex Stan 192-1995);
- 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; and

- be in compliance with others relevant Codes of Hygienic Practice and Codes of Practice recommended by the Codex Alimentarius Commission relevant to ice cream and sorbets.
- Ice Cream procured outside of Canada must;
- be in compliance with 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](#) or equivalent in the country of purchase;
  - be in compliance with section [B.08.061](#), [\[S\]](#), [Ice Cream Mix](#) and [B.08.062](#), [\[S\]](#), [Ice Cream](#) of the Food and Drug Regulations or equivalent in the country of purchase;
  - be in compliance with fundamental principle related to Health and Safety listed under [Canada Agricultural Products Act - Processed Products Regulations](#);
  - be in compliance with food additive regulations listed under [Food and Drug Regulations - Division 16](#); and/or
  - be in compliance with food additive classes listed under [General Standard for Food Additives](#) (Codex Stan 192-1995);
  - be in compliance with the requirements listed under [Plant Protection Act and Plant Protection Regulations](#)
  - be in compliance with food packaging and labelling requirements listed under [Consumer Packaging and Labelling Act](#), and [Consumer Packaging and Labelling Regulations](#); and/or
  - comply with all the requirement listed under [General Standard for the Labelling of Prepackaged Foods](#) (Codex Stan 1-1985);
  - be in compliance with requirements listed under [Guidelines for the Use of Flavours](#) (Codex CAC/GL 66-2008);
  - 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;
  - be in compliance with others relevant Codes of Hygienic Practice and Codes of Practice recommended by the Codex Alimentarius Commission relevant to ice cream; and
  - meet all requirements of applicable local food legislation whenever those requirements are stricter. All ice cream and sorbets shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements.

## **FQS 29.2-Sherbet**

**Description:** Sherbet is frozen food, other than ice cream or ice milk, which is made from a milk product.

Sherbet procured in Canada must:

- be in compliance with 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](#);
- be in compliance with section [B.08.063 \(S\)](#) sherbet of the Food and Drug Regulations;
- be in compliance with relevant sections listed under [Canadian Food Inspection Agency - Food Safety](#), [Canadian Agricultural Products Act - Dairy Products Regulations](#), [Agriculture and Agri - Food Canada](#), and [Department of Consumer and Corporate Affairs](#);
- be in compliance with fundamental principle related to Health and Safety listed under [Canada Agricultural Products Act - Processed Products Regulations](#);
- be in compliance with food additive regulations listed under [Food and Drug Regulations - Division 16](#);
- be in compliance with the requirements listed under [Plant Protection Act](#) and [Plant Protection Regulations](#);
- be in compliance with food packaging and labelling requirements listed under [Consumer Packaging and Labelling Act](#), and [Consumer Packaging and Labelling Regulations](#);
- be in compliance with relevant sections listed under, [Canadian Food Inspection Agency - Guide to Food Labelling and Advertising](#), and [Canadian Food Inspection Agency - Guide to Food Labelling and Advertising - Chapter 9 - Supplementary Information on Specific Products](#);
- be in compliance with requirements listed under [Guidelines for the Use of Flavours](#) (Codex CAC/GL 66-2008);
- be in compliance with food additive classes listed under [General Standard for Food Additives](#) (Codex Stan 192-1995);
- 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; and
- be in compliance with others relevant Codes of Hygienic Practice and Codes of Practice recommended by the Codex Alimentarius Commission relevant to ice cream and sorbets.

Sherbet procured outside of Canada must:

- be in compliance with 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](#) or equivalent in the country of purchase;
- be in compliance with section [B.08.063 \(S\)](#) Sherbet of the Food and Drug Regulations or equivalent in the country of purchase;
- be in compliance with fundamental principle related to Health and Safety listed under [Canada Agricultural Products Act - Processed Products Regulations](#);
- be in compliance with food additive regulations listed under [Food and Drug Regulations - Division 16](#); and/or
- be in compliance with food additive classes listed under [General Standard for Food Additives](#) (Codex Stan 192-1995);
- be in compliance with the requirements listed under [Plant Protection Act and Plant Protection Regulations](#)
- be in compliance with food packaging and labelling requirements listed under [Consumer Packaging and Labelling Act](#), and [Consumer Packaging and Labelling Regulations](#); and/or
- comply with all the requirement listed under [General Standard for the Labelling of Prepackaged Foods](#) (Codex Stan 1-1985);
- be in compliance with requirements listed under [Guidelines for the Use of Flavours](#) (Codex CAC/GL 66-2008);
- 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;
- be in compliance with others relevant Codes of Hygienic Practice and Codes of Practice recommended by the Codex Alimentarius Commission relevant to ice cream; and
- meet all requirements of applicable local food legislation whenever those requirements are stricter. All coffee shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements.

### **FQS29.3-Ice Milk**

#### **Description**

Ice Milk shall be the frozen food obtained by freezing an ice milk mix, with or without the incorporation of air. Ice Milk Mix is the unfrozen, pasteurized combination of cream, milk or other milk products, sweetened with sugar, liquid sugar, invert sugar, honey, dextrose, glucose, corn syrup, corn syrup solids or any combination of these sweeteners. Ice Milk mix shall be in compliance with [B.08.071 \(S\)](#) of the Food and Drug Regulations.



Ice Milk procured in Canada must:

- be in compliance with 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](#);
- be in compliance with section [B.08.071\(S\)](#) Ice Milk of the Food and Drug Regulations;
- be in compliance with relevant sections listed under [Canadian Food Inspection Agency - Food Safety, Canadian Agricultural Products Act - Dairy Products Regulations, Agriculture and Agri - Food Canada](#), and [Department of Consumer and Corporate Affairs](#) ;
- be in compliance with fundamental principle related to Health and Safety listed under [Canada Agricultural Products Act - Processed Products Regulations](#);
- be in compliance with food additive regulations listed under [Food and Drug Regulations - Division 16](#);
- be in compliance with the requirements listed under [Plant Protection Act and Plant Protection Regulations](#);
- be in compliance with food packaging and labelling requirements listed under [Consumer Packaging and Labelling Act](#), and [Consumer Packaging and Labelling Regulations](#);
- be in compliance with relevant sections listed under, [Canadian Food Inspection Agency - Guide to Food Labelling and Advertising](#), and [Canadian Food Inspection Agency - Guide to Food Labelling and Advertising - Chapter 9 - Supplementary Information on Specific Products](#);
- be in compliance with requirements listed under [Guidelines for the Use of Flavours](#) (Codex CAC/GL 66-2008);
- be in compliance with food additive classes listed under [General Standard for Food Additives](#) (Codex Stan 192-1995);
- 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; and
- be in compliance with others relevant Codes of Hygienic Practice and Codes of Practice recommended by the Codex Alimentarius Commission relevant to ice cream and sorbets.

Ice Milk procured outside of Canada must;

- be in compliance with 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](#) or equivalent in the country of purchase;

- be in compliance with section [B.08.071\(S\)](#) Ice Milk of the Food and Drug Regulations or equivalent in the country of purchase;
- be in compliance with fundamental principle related to Health and Safety listed under [Canada Agricultural Products Act - Processed Products Regulations](#);
- be in compliance with food additive regulations listed under [Food and Drug Regulations - Division 16](#); and/or
- be in compliance with food additive classes listed under [General Standard for Food Additives](#) (Codex Stan 192-1995);
- be in compliance with the requirements listed under [Plant Protection Act and Plant Protection Regulations](#)
- be in compliance with food packaging and labelling requirements listed under [Consumer Packaging and Labelling Act](#), and [Consumer Packaging and Labelling Regulations](#); and/or
- comply with all the requirement listed under [General Standard for the Labelling of Prepackaged Foods](#) (Codex Stan 1-1985);
- be in compliance with requirements listed under [Guidelines for the Use of Flavours](#) (Codex CAC/GL 66-2008);
- 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;
- be in compliance with others relevant Codes of Hygienic Practice and Codes of Practice recommended by the Codex Alimentarius Commission relevant to ice cream; and
- meet all requirements of applicable local food legislation whenever those requirements are stricter. All coffee 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 ice cream and sorbets unless otherwise specified

#### Packaging:

Ice cream and sorbets shall be packaged in normal retail and commercial packaging, packing, labelling and marking which:

- (a) safeguard the hygienic, nutritional, technological and organoleptic (sensory properties of a product, involving taste, colour, odour and feel) qualities of the food,
- (b) includes packaging material made of substances which are safe and suitable for their intended use and does not impart any toxic substance or undesirable odour or flavour to the product,



**Storage and Distribution:** Ice Cream, Sherbets and Ice Milk shall be maintained at a temperature of at least -15°C during storage and distribution. At time of delivery the product shall show no evidence of having defrosted and refrozen.

## **Applicable Regulations and Resources for Ice Cream and Sorbets**

Canada Food and Drugs Act, Food and Drug Regulations,  
Canada Agricultural Products Act and Related Regulations,  
Canadian Food Inspection Agency Act  
B.08.061. [S]. Ice Cream Mix  
B.08.062. [S]. Ice Cream  
Canadian Food Inspection Agency - Food Safety,  
Canadian Agricultural Products Act - Dairy Products Regulations,  
Agriculture and Agri - Food Canada,  
Department of Consumer and Corporate Affairs  
Canada Agricultural Products Act - Processed Products Regulations;  
Food and Drug Regulations - Division 16;  
Plant Protection Act and Plant Protection Regulations;  
Consumer Packaging and Labelling Act,  
Consumer Packaging and Labelling Regulations;  
Canadian Food Inspection Agency - Guide to Food Labelling and Advertising,  
Canadian Food Inspection Agency - Guide to Food Labelling and Advertising - Chapter 9 - Supplementary Information on Specific Products  
Guidelines for the Use of Flavours (Codex CAC/GL 66-2008);  
General Standard for Food Additives (Codex Stan 192-1995);  
Recommended International Code of Practice- General Principles of Food Hygiene  
General Standard for the Labelling of Prepackaged Foods ( Codex Stan 1-1985)  
B.08.063 (S) Sherbet  
B.08.071(S) Ice Milk