

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

Title - Sujet Butter and Margarine	
Solicitation No. - N° de l'invitation E6TOR-13RM08/A	Amendment No. - N° modif. 001
Client Reference No. - N° de référence du client E6TOR-13RM08	Date 2015-03-30
GETS Reference No. - N° de référence de SEAG PW-\$TOR-033-6528	
File No. - N° de dossier TOR-3-36228 (033)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2015-09-30	
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) 615-2033 ()	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-13RM08/A

Amd. No. - N° de la modif.

001

Buyer ID - Id de l'acheteur

tor033

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

E6TOR-13RM08

File No. - N° du dossier

TOR-3-36228

CCC No./N° CCC - FMS No/ N° VME

SEE ATTACHED DOCUMENT

FQS-26 Butter and Margarine

FQS- 26- 01 Butter

Description: Butter is made from milk fat by churning fresh or fermented cream or milk. Butter consists of butterfat, water and milk proteins. Butter is most frequently made from cows' milk, but it can also be manufactured from the milk of other mammals, including sheep, goats, buffalo, and yaks. For the purpose of this specification Butter shall be the product manufactured from the milk of cows. Salt flavorings and preservatives are sometimes added to butter.

Butter supplied must be in compliance with:

- the [Canadian Food and Drug Act](#) and [Regulations](#) and
- comply with food packaging and labeling requirements specified by the [Food and Drugs Act](#) and [Regulations](#) and the [Consumer Packaging and Labeling Act](#), and the [Consumer Packaging and Labeling Regulations](#).

All butter supplied must:

- be in full compliance with the requirements of the [Food and Drug Regulations- Division 8- Dairy products](#);
- be graded Canada 1 as per the grade requirements as outlined in the [Canadian Dairy Products Regulations](#);
- 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](#);
- made from pasteurized milk;
- be of a typical flavor;
- be a smooth texture;;
- be firm;
- be uniform in color;
- contain not less than 80% milk fa;
- be of the type and size specified and shall meet the characteristics as described in Table 1.0;.
- shall be labelled according to the [Canadian Dairy Products Regulations](#).

All butter procured outside Canada must:

- be in full compliance with the requirements of the [Food and Drug Regulations- Division 8- Dairy products](#) ; or its equivalent in the country of origin;
- have originated in a country that has a system substantially equivalent to those prescribed by the [Canadian Dairy Products Regulations](#);
- be graded Canada 1 (or the equivalent in the country of origin) as per the grade requirements as outlined in the [Canadian Dairy Products Regulations](#);
- 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](#);
- meet all the requirements of applicable local food legislation whenever those requirements are stricter .All butter shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements;
- made from pasteurized milk;
- be of a typical flavor;
- be a smooth texture;;
- be firm;
- be uniform in color;
- contain not less than 80% milk fat;
- be of the type and size specified and shall meet the characteristics as described in Table 1.0;.
- shall be labeled according to the [Canadian Dairy Products Regulations](#).

Table 1.0 Type	Characteristics
<i>Salted butter</i>	Salted butter has a longer shelf-life than sweet butter. The word salted must be shown in close proximity to the common name. May contain milk solids, bacterial culture, salt and permitted food color as per the Canadian Dairy Products Regulations . All butter is usually salted unless it specifically says unsalted.
<i>Unsalted butter</i>	Unsalted butter is preferred in baking so the baker has control over the salt content. Unsalted butter is more perishable since salt act as a preservative. The word unsalted must be shown on the principal display, in close proximity to the common name on the panel of the container.
<i>Whipped butter</i>	The volume of whipped butter increases 25 - 30%. Whipping is achieved by injecting an inert gas (nitrogen) into the butter after churning. The word whipped butter must be shown on the principal display, in close proximity to the common name on the panel of the container.
<i>Clarified Butter</i>	Clarified Butter shall be a product prepared from butter or cream by removing most of the water and solid,s-not-fat content, and shall contain not less than 99.3 per cent milk fat and not more than 0.5 per cent water.

- **Packaging:** All butter supplied must meet the requirements of the [Canadian Dairy Products Regulations](#) and the [Consumer Packaging and Labeling Act](#), and [Consumer Packaging and Labeling Regulations](#).

Storage and Distribution: Store air tight at refrigeration temperatures for one month for regular and two weeks for unsalted, or both in the freezer for up to 6 months.

A-85-269-002/FP-Z01 CF Food Quality Specifications
FQS-26 Butter and Margarine

Applicable Regulations and Resources for Butter

Canadian Food and Drugs Act

Food and Drug Regulations

Consumer Packaging and Labelling Act

Consumer Packaging and Labelling Regulations

Food And Drug Regulations Division 8 Dairy Products

Dairy Products Regulations- grade requirements

Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS

Canadian Dairy Products Regulations

FQS- 26- 02: Margarine

Description: Margarine is a plastic or fluid emulsion of water in fats, oil or fats and oils that are not derived from milk. Margarine is vegetable fat that is processed into a spread. Margarine is produced with a combination of different types of vegetable oils. Margarine as a generic term can indicate any of a wide range of butter substitutes.

All margarine 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 margarine 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](#)
- 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](#)
- 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,
- have a trans fat content of less than 2% of the total fat content, (Health Canada provides information on [Recommended Healthier Alternatives for Replacement of Trans Fats by Food Applications](#)),
- 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,
- shall be of the size and type specified according to the characteristics as outlined in Table 1.0.

All margarine 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 margarine 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 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;
- have a trans fat content of less than 2% of the total fat content, (Health Canada provides information on [Recommended Healthier Alternatives for Replacement of Trans Fats by Food Applications](#));
- 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	Characteristics
<i>Margarine</i>	<i>Shall meet the characteristics as outlined in the Food and Drug Regulations B.09.016.</i>
<i>Calorie reduced margarine</i>	<i>Shall contain not more than 40 percent fat, oil or fat and oil and 50 percent of the calories that would be normally present in the product if it were not calorie reduced.. Meets criteria as outline in B.09.017 Calorie Reduced Margarine of Food and Drug Regulations- Division 9- Fats and Oils.</i>
<i>Soft margarine</i>	<i>Referred to as margarine which have not been hydrogenated and contains less trans fatty acids.</i>
<i>All vegetable margarine</i>	<i>Contains only vegetable fats and no traces of animal or other fats will be added in the process of making vegetable margarine.</i>

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 marking shall be accepted. It shall be supplied in sizes specified.

Storage and Distribution: Margarine shall have been manufactured and packaged not more than thirty days prior to delivery. Regular margarine should be stored at room temperatures around 28- 30 °C. It usually has a shelf life of 9 months, therefore should not over store it. Soft margarine and light margarine should be stored at refrigerator temperatures, between 4- 7 °C and has about 12 months of shelf-life.

Applicable Regulations and Resources for Margarine

[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](#)

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

[Meat Inspection Act and Regulations](#)

[Recommended Healthier Alternatives for Replacement of TransFats by Food Applications \[Health Canada, 2006\]](#)