

**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> Milk and Dairy Products	
<b>Solicitation No. - N° de l'invitation</b> E6TOR-13RM29/A	<b>Amendment No. - N° modif.</b> 002
<b>Client Reference No. - N° de référence du client</b> E6TOR-13RM29	<b>Date</b> 2015-09-28
<b>GETS Reference No. - N° de référence de SEAG</b> PW-\$TOR-033-6507	
<b>File No. - N° de dossier</b> TOR-3-36250 (033)	<b>CCC No./N° CCC - FMS No./N° VME</b>
<b>Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2015-10-30</b>	<b>Time Zone</b> Fuseau horaire 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> Raison sociale et adresse du fournisseur/de l'entrepreneur	
<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 (type or print)</b> <b>Nom et titre de la personne autorisée à signer au nom du fournisseur/de l'entrepreneur (taper ou écrire en caractères d'imprimerie)</b>	
<b>Signature</b>	<b>Date</b>

Solicitation No. - N° de l'invitation

E6TOR-13RM29/A

Amd. No. - N° de la modif.

002

Buyer ID - Id de l'acheteur

tor033

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

E6TOR-13RM29

File No. - N° du dossier

TOR-3-36250

CCC No./N° CCC - FMS No/ N° VME

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**SEE ATTACHED DOCUMENT**

### FQS-18 Milk and Dairy Products

**Description:** Milk shall be the normal lacteal secretion obtained from the mammary gland of the cow, genus Bos that contains added vitamin D in such an amount that a reasonable daily intake of the milk contains not less than 300 International Units and not more than 400 International Units of vitamin D. This specification applies to pasteurized or sterilized cow's milk and cream with various fat contents. Milk products means products as described in [Canadian Dairy Products Regulations](#).

Milk and milk products provided shall;

- be in compliance with the [Food and Drug Act](#) and [Regulations](#) with respect to Dairy Products;
- meet the requirements of the [Canadian Dairy Product Regulations](#);
- be the type and size specified;
- shall be pasteurized as per B.08.002.2 of the [Food and Drug Regulations](#);
- meet the specifications and grade standard of the [Canadian Dairy Product Regulations](#) as indicated in Table 1.0;
- be from a facility operating under the [Canadian Quality Milk \(CQM\) Program](#),
- 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](#) and [The National Dairy Code Production and Processing Regulations](#),
- meet the requirements of the [CODEX ALIMENTARIUS-Code of Hygienic Practice for Milk and Milk Products](#),
- be packaged and labeled according to the [Dairy Products Regulations](#), (sections 16-23)

Milk and milk products purchased outside of Canada shall;

- meet all the requirements of the [Canadian Food and Drug Act](#) and the [Canadian Food and Drug Regulations](#) and
- have originated in a country that has grade requirements and a system substantially equivalent to those prescribed by the [Canadian Dairy Product Regulations](#);
- meet all the requirements of applicable local food legislation whenever those requirements are stricter. All milk and milk products shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements;
- \*meet the equivalent specification of the product and the grade indicated in Table 1.0, for the specified milk product (or the equivalent grade of the country of origin) as outlined in the [Dairy Products Regulations](#);
- 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](#) and [The National Dairy Code Production and Processing Regulations](#)
- meet the requirements of the [CODEX ALIMENTARIUS-Code of Hygienic Practice for Milk and Milk Products](#),
- not be contaminated,
- be edible,

- be prepared in a sanitary manner as per section 11.1.1 of [Dairy Products Regulations](#);
- be packaged and labeled according to the [Dairy Products Regulations](#), (sections 16-23) or equivalent.

Table 1.0

Product	Specification	Grade
<b>Milk</b>		
Milk- Whole	Normal lacteal secretion from the mammary gland of the cow. Specifications as per <a href="#">Food and Drug Regulations</a> B.08.003	N/A
Milk-Skim	Milk that contains not more than 0.3 per cent milk fat. Specifications as per <a href="#">Food and Drug Regulations</a> B.08.004.	N/A
Milk-Partly skimmed or partially skimmed milk, 1% or 2%.	Milk that has had its fat content reduced by mechanical separation or adjusted by the addition of cream, milk, partly skimmed milk or skim milk, either singly or in combination. Milk fat content, 1% or 2% maximum, as specified. Specifications as per <a href="#">Food and Drug Regulations</a> B.08.005	N/A
Milk- Lactose Reduced or lactose free milk-	Milk which has been specially treated with the lactase enzyme to remove or greatly reduce naturally occurring lactose milk. Lactose reduced milk is to be provided in the style specified (i.e full-fat and non-fat versions etc). Lactose free or Lactose reduce milk shall meet the guidelines of <a href="#">CFIA</a> as follows; Lactose free means that there is no detectable lactose in the food using an acceptable analytical method. Lactose reduced may be used to describe a product that has been reduced significantly in lactose. A significant reduction is considered to be a 25% reduction or more.	N/A
Milk, Chocolate	Flavored milk product according to specifications B.08.016-B.080018 of the <a href="#">Food and Drug Regulations</a>	N/A
Milk, UHT (Sterilized)	UHT milk is milk that has been processed with a technology called UHT (Ultra High Temperature) to ensure maximum microbe inactivation while preserving the maximum flavor, taste and nutritional value. The milk is sealed in an aseptic package that protects the product from the air and light and guarantees a long shelf life without refrigeration. Specifications as per <a href="#">Food and Drug Regulations</a> B.08.007	N/A
Evaporated Milk	Milk from which water has been evaporated. Shall contain not less than 25 per cent milk solids and 7.5 per cent milk fat. Specifications as per <a href="#">Food and Drug Regulations</a> B.08.010	N/A
Milk- Evaporated Skim	Milk that has been concentrated to at least one-half of its original volume by the removal of water. Shall contain not more than 0.3 per cent milk fat and not less than 17 per cent milk solids other than fat. Specifications as per <a href="#">Food and Drug Regulations</a> B.08.011	N/A

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Milk- skimmed milk or concentrated partly skimmed milk.	Evaporated partly skimmed milk or concentrated partly skimmed milk.	Milk from which part of the milk fat has been removed and is concentrated to at least one-half its original volume by the removal of water. Shall contain not less than 17.0 per cent milk solids other than fat. Specifications as per <a href="#">Food and Drug Regulations</a> B.08.012	N/A
Condensed milk	Sweetened Condensed milk	Milk from which water has been evaporated and to which sugar, dextrose, glucose solids or lactose or any combination thereof. Shall contain not less than 28 per cent milk solids and eight per cent milk fat. Specifications as per <a href="#">Food and Drug Regulations</a> B.08.009	N/A
Cream		The fatty liquid prepared from milk by separation the milk constituents in such a manner as to increase the milk fat content. Cereal cream- minimum 10% milk fat, Table cream- minimum 18%, <a href="#">Food and Drug Regulations</a> B.08.075	N/A
Whipping Cream		The fatty liquid prepared from milk by separation the milk constituents in such a manner as to increase the milk fat content. Minimum 32% milk fat. Cream that has been heat treated above 100 degrees Celsius. May contain ingredients and food additives as indicated in <a href="#">Food and Drug Regulations</a> B.08.075	N/A
Ice Cream		Shall contain not less than 36 percent solids, not less than 10 per cent milk fat or 8 per cent milk fat when cocoa, chocolate syrup, fruit, nuts or confections have been added. Specifications as per <a href="#">Food and Drug Regulations</a> B.08.062	N/A
Sherbet		Frozen food other than ice cream or ice milk, made from a milk product. Shall contain not more than five per cent milk solids, including milk fat. Specifications as per <a href="#">Food and Drug Regulations</a> B.08.063	N/A
Sour Cream		Prepared by the souring of pasteurized cream with acid-producing bacterial culture. Regular sour cream contains not less than 14 per cent milk fat. Light sour cream contains less butter fat than regular sour cream and is made from a mixture of milk and cream. Non-fat or fat free is thickened with stabilizers and thickeners such as cornstarch, gelatin, carrageenan and guar gum and contains not or trace amounts of butterfat. <a href="#">Food and Drug Regulations</a> B.08.077	N/A
Yogurt		Specifications as per <a href="#">Food and Drug Regulations</a> B.08.074	N/A
Yogurt- Fat Free		Specifications as per <a href="#">Food and Drug Regulations</a> B.08.074	N/A
Yogurt- low fat		Specifications as per <a href="#">Food and Drug Regulations</a> B.08.074	N/A
Skim milk powder		Skim milk in powder form. Shall contain not less than 95 per cent milk solids. Specifications as per <a href="#">Food and Drug Regulations</a> B.08.014 and B.08.014A	Canada 1 as per <a href="#">Dairy Products Regulations</a>
Whole milk powder		Whole milk in powder form. Shall contain not less than 95 percent milk solids and 26 per cent milk fat. Specifications as per <a href="#">Food and Drug Regulations</a> B.08.013	Canada 1 as per <a href="#">Dairy Products Regulations</a>
Ultra filtered partly		Partly skimmed milk that has been subjected to a process in which it is passed over one or more semi-permeable	N/A

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skimmed milk	membranes to partially remove water, lactose, minerals and water soluble vitamins without altering the whey protein to casein ratio.	
Ultra filtered skim milk	Skimmed milk that has been subjected to a process in which it is passed over one or more semi-permeable membranes to partially remove water, lactose, minerals and water soluble vitamins without altering the whey protein to casein ratio.	N/A
Butter	<b>Is made from pasteurized milk or milk products. Shall have a minimum 80% milk fat by weight. May contain milk solids, bacterial culture, salt and food colour. Specifications as per <a href="#">Food and Drug Regulations</a> B.08.056 and <a href="#">Dairy Products Regulations</a></b>	Canada 1 as per <a href="#">Dairy Products Regulations</a>

[Size and Packaging](#): Containers for milk and milk products shall be of the size specified and meet the requirements of the [Food and Drug Act](#) and [Regulations](#) and the Canadian [Dairy Products Regulations](#), specifically Sections 15 and 17.

Applicable Regulations and Resources for Milk and Milk Products

Food and Drug Act  
Food and Drug Regulations ( Division 8)  
Canadian Dairy Products Regulations (Canadian Dairy Products Regulations)  
Canadian Quality Milk (CQM) Program  
Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS  
The National Dairy Code Production and Processing Regulations.  
CODEX ALIMENTARIUS-Code of Hygienic Practice for Milk and Milk Products  
Canada's Food and Drugs Act and Regulations - Health Canada  
Canadian Food Inspection Agency - Acts and Regulations  
Canadian Food Inspection Agency - Dairy Products Inspection Manual - Table of Contents  
Canadian Food Inspection Agency - Dairy Establishment Inspection Manual - Table of Contents  
F National Dairy Regulation and Code Processing Sector Interpretive Guidelines  
National Dairy Regulations and Code Production Sector Interpretive Guidelines  
National Dairy Code Production and Processing Regulations  
Canadian Dairy Information Centre - Dairy Regulations - Canada  
Dairy Farmers of Canada  
Canadian Food and Drug Regulations (Section 8 pages 243-307)  
**Canadian Food Inspection Agency - Guidelines for Lactose Free and Lactose Reduced Milk**