

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 Pasta and Noodles	
Solicitation No. - N° de l'invitation E6TOR-13RM30/A	Amendment No. - N° modif. 002
Client Reference No. - N° de référence du client E6TOR-13RM30	Date 2015-09-28
GETS Reference No. - N° de référence de SEAG PW-\$TOR-033-6506	
File No. - N° de dossier TOR-3-36251 (033)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2015-10-30	
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-13RM30/A

Amd. No. - N° de la modif.

002

Buyer ID - Id de l'acheteur

tor033

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

E6TOR-13RM30

File No. - N° du dossier

TOR-3-36251

CCC No./N° CCC - FMS No/ N° VME

SEE ATTACHED DOCUMENT

FQS-21 Pasta & Noodles

Description: Pasta is a generic term for products made from wheat or a combination of semolina, farina and flour of durum or of spring wheat. Other ingredients such as eggs and vegetable extracts may be added. Whole wheat pasta are made with a mixture of whole grain and regular grain ingredients. There are two basic styles of pasta, dried and fresh. Dried pasta has a shelf life of up to 2 years. Pastas include noodles in various lengths, widths and shapes.

Pasta 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 pasta supplied must:

- be an enriched or made from enriched or whole grain flours ([Canadian Food And Drug Regulations Part B.13.051 and B13.052](#)):
- be made with products in full compliance with all produces requirements outline in the [Food and Drug Regulations - Part B - Division 13 - Grain and Bakery Products](#);
- be made with grain products in full compliance with the [Canada Grain Act](#) and [Regulations](#);
- be made with grain products in full compliance with all the requirements of the [Plant Protection Act](#) and the [Regulations](#) made under that act;
- 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 properly packed in commercially acceptable containers;
- be uniform in size;
- be the size specified;
- be of the type specified (dry or fresh); and
- conform with the variety specified in accordance with table 1.0..

Table 1.0 Types of Pasta

Type of pasta	Description/Specification
Macaroni	
1. Elbow Form	Shall be elbow shaped and reasonably uniform in diameter.
2. Rigatoni Form	Shall be tubular-shaped with ribbed surface and reasonably uniform in diameter.
3. Shell Form	The unit of shell macaroni shall be seashell-shaped.
	Small
	Medium
	Large
4. Mostaccioli Form,	Tubular pasta similar to penne with the ends French cut on a slant
5. Smooth or Rigate Style	Smooth
	Rigate
6. Rotini form	Short, flattened ,2 edged spiral or twist-shape , tightly wound
Spaghetti, Long Form	Very long, thin, cylindrical extruded pasta. 25-30 cm in length
Vermicelli, Long Form	Solid cylindrical shaped, slightly thinner then spaghetti.
Lasagna Noodles	Long flat broad noodles either, curled or flat form. Curled lasagna noodles have the two long edges ruffled throughout the length of the noodle. Flat lasagna noodles have the edges cut straight.
Fettucini	Thick ribbons of pasta, robust enough to hold light to medium sauces. Dried fettuccine pasta is usually made from durum wheat. Fresh fettuccine pasta has a much lighter, with a more prominent egg flavor. Ingredients such as dried spinach may be added to the pasta for color and hint of flavor.
Linguine	Long, thin, flat, narrow strips of pasta. Resembles flattened spaghetti
Capellini (Angel Hair)	A long, rod-shaped thin noodle in the form of long strands. Capellini resemble spaghetti, however, is much finer. The finished angel hair pasta can be cooked for three to five minutes and tossed with a sauce, or dried for use later.
Orzo	Pasta made in the shape of rice.
Ziti	A thick tubular shaped pasta, about 2 inches in length, with a smooth surface.
Bucatini	Long, dense, hollow pasta resembling thick spaghetti.

Egg Noodles	A ribbon like narrow strip of pasta made with eggs. There are four sizes- extra fine (approx 1mm), fine (approx 1.5 mm), medium (approx 10 mm), and broad (approx 13 mm)
Farfalle	A rectangle piece of pasta that is pinched in the middle to resemble bow tie or butterfly shaped pasta. Farfalle has a jagged edge.
Fusilli	Small, thick, corkscrew shaped pasta made by gently twisting a wide strip of pasta to form a piece of helical pasta. Green and red varieties of fusilli are made using spinach or beet juice, respectively, instead of water. Fusilli is not to be confused with the short, flattened, twisted pasta known as rotini.
Gnocchi	A variety of thick, soft pasta is made to look like gnocchi, the popular potato dumplings. They may be made from semolina, ordinary wheat flour, potato, bread crumbs, or similar ingredients. The smaller forms are called gnocchetti
Manicotti	Large rigid tubular shaped pasta with a cooked diameter of about one inch (2.54 cm) and a length of about four inches (10.16 cm).
Penne	Penne pasta is a tube-shaped pasta with an angled end. Penne comes in smooth and ridged varieties. The tubes are relatively short. Penne may also be referred to as mostaccioli.
Quinoa	Quinoa pasta is an entire family of pasta made from quinoa instead of the traditional ingredient of wheat.
Rigatoni	Tube shaped pasta of varying lengths and diameters. It is usually rigid with square cut ends.
Scooby-Doo	Similar to macaroni but elongated into a spiral.
Shell	Pasta resembling conch shells. A smaller version for soups is called conchigliette, while larger, stuffable shells are called conchiglioni.
Spaghettini	Very long, thin, cylindrical extruded pasta, thicker than vermicelli but thinner than spaghetti.
Spätzle	A type of egg noodles of soft texture found in the cuisine of Germany and neighboring regions. Spätzle dough typically consists of few ingredients, principally eggs, flour, and salt. Often, water is added to produce a thinner dough.
Tortiglioni	A little larger and thicker walled than rigatoni similar to penne rigate, though their diameter is a little greater -- 1/3 inch, about a cm -- and the ridging is less dense and spirals around rather than going straight up their sides. Also, they're cut straight rather than at a slant.
Tubetti	Tubetti pasta is short ziti type pasta. Tubettini is tiny pasta tubes that are a smaller version of tubetti.

Size:

Packaging: Pasta supplied must be packaged and labeled in compliance with the [Consumer Packaging and Labelling Act](#) and [Regulations](#) and the [Canadian Food and Drug Act](#) and [Regulations](#).

Applicable Regulations and Resources for Pastas and Noodles

[Canadian Food and Drugs Act](#)

[Canadian Food and Drug Regulations](#)

[Consumer Packaging and Labelling Act](#)

[Consumer Packaging and Labelling Regulations](#)

[Food and Drug Regulations - Part B - Division 13 - Grain and Bakery Products](#)

[Canada Grain Act](#)

[Canada Grain Regulations](#)

[Plant Protection Act and the Regulations](#)

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

[Canadian Pasta Manufacturer Association](#)