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**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> Legumes (pulses)	
<b>Solicitation No. - N° de l'invitation</b> E6TOR-13RM28/A	<b>Amendment No. - N° modif.</b> 004
<b>Client Reference No. - N° de référence du client</b> E6TOR-13RM28	<b>Date</b> 2016-03-23
<b>GETS Reference No. - N° de référence de SEAG</b> PW-\$TOR-033-6508	
<b>File No. - N° de dossier</b> TOR-3-36249 (003)	<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 2017-03-31</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> Escander, Lisa	<b>Buyer Id - Id de l'acheteur</b> tor003
<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>

## FQS-23 – Legumes (Pulses)

### FQS-23-01 – Canned Legumes

FQS-23-01-02 – Canned Black Beans

FQS-23-01-03 – Canned Black Eyed Peas

FQS-23-01-04 – Canned Butter Beans

FQS-23-01-05 – Canned Chickpeas

FQS-23-01-06 – Canned Kidney Beans, Red and White

FQS-23-01-07 – Canned Pinto Beans

FQS-23-01-08 – Canned Red Beans

FQS-23-01-09 – Canned Navy Beans

### FQS-23-02 – Dried Legumes

FQS-23-02-02 – Dried Black Beans

FQS-23-02-03 – Dried Black Eyed Peas

FQS-23-02-04 – Dried Kidney or Canellini Beans

FQS-23-02-05 – Dried Lentils

FQS-23-02-06 – Dried Lima or Butter Beans

FQS-23-02-07 – Dried Navy Beans

FQS-23-02-08 – Dried Split Peas

### FQS-23-03 – Frozen Legumes

FQS-23-03-02 – Lima Beans Frozen

### Applicable Regulations and Resources for [Legumes (Pulses)]

## Description

1. The term **legume** refers to the plants whose fruit is enclosed in a pod. Pulses are part of the legume family, but the term “pulse” refers only to the dried, edible seed. In legumes, the seeds or grains are found in a pod. Legume crops include dried beans, peas and lentils. Each of these pulse crops comes in a wide range of colours and sizes. The name pulse is derived from the Latin *puls* meaning thick soup or potage.

### FQS-23-01-01 - Table 1: Type of Legume

Type of Legume	Characteristics
Chickpeas or Garbanzo Beans	Medium-sized, round, irregular-shaped beans. Chickpeas are slightly larger than the average pea. They are beige in colour with a creamy, firm texture and mild, nutlike flavour.
Red Kidney Beans	Medium-sized, kidney- shaped beans, dark red in colour with a soft texture.
Black Beans	Medium-sized, oval beans with black skin and white flesh.
Black-eyed peas	Medium-sized, oval beans, cream coloured with a black dot.

Type of Legume	Characteristics
Lentils	Small, thin, disk-shaped seeds that can be green, brown, red, orange or yellow in colour. Green and brown lentils hold their shape after cooking. Red, orange and yellow lentils tend to dissolve when cooked.
Lima or Butter Beans	Medium or small-sized flat kidney-shaped seeds generally creamy yellow or green in colour, although certain varieties feature colours such as white, red, purple, brown or black. The larger sized lima beans are sometimes called butter beans and are large and yellow while the smaller sized beans are known as baby lima beans and are small and green.
Navy beans or Canadian white beans	Small, white, oval beans.
Cannellini (White Kidney) beans	White, medium-sized kidney-shaped beans that hold their shape well.
Split peas	Small circular peas that have split into two halves. Split peas can be green, yellow or orange in colour. When cooked, they become very soft.
Mung beans	Small, green legumes popular in Chinese cuisine. Most often found sprouted and are commonly known as bean sprouts.
Adzuki (Red) beans	Small, round, reddish-brown legumes popular in Asian dishes.

### FQS-23-01 – Canned Legumes

#### Description

- Many **legumes** are available canned in salt, water, and a variety of preservatives in standard can sizes. Canned legumes are pre-cooked so they are ready to use. They can be substituted in recipes requiring cooked legumes but may be softer and have a mushier texture than the dried, soaked, and then cooked legumes.
- Canned **legumes** shall have normal colour, flavour and odour corresponding to the type of legume and packing medium used and shall possess texture characteristic of the product. Canned legumes are available in low sodium or less salt and no salt added varieties.
- Whether or not it is specified on the can, all **canned legumes** should be rinsed before use.

### FQS-23-01-02 – Canned Black Beans

#### Description

- Canned black beans are available in the regular format and also with reduced sodium levels. When specified as 50 per cent less salt, canned black beans shall have no more than 260 milligrams of sodium per 125 ml.

6. If specified as no salt canned black beans, the content of the can shall be only black beans and water.

#### **FQS-23-01-03 – Canned Black-eyed Peas**

##### **Description**

7. Canned black-eyed peas are available in the regular format and also with reduced sodium levels. When specified as 50 per cent less salt, canned black-eyed peas shall have no more than 260 milligrams of sodium per 125 ml.

8. If specified as no salt canned black-eyed peas, the content of the can shall be only black-eyed peas and water.

#### **FQS-23-01-04 – Canned Butter Beans**

##### **Description**

9. Canned butter beans (mature lima beans) are available in the regular format and also with reduced sodium levels. When specified as 50 per cent less salt, canned butter beans shall have no more than 260 milligrams of sodium per 125 ml.

10. If specified as no salt canned butter beans, the content of the can shall be only butter beans and water.

#### **FQS-23-01-05 – Canned Chickpeas**

##### **Description**

11. Canned chickpeas (garbanzo beans) are available in the regular format and also with reduced sodium levels. When specified as 50 per cent less salt, canned chickpeas shall have no more than 260 milligrams of sodium per 125 ml.

12. If specified as no salt canned chickpeas, the content of the can shall be only chickpeas and water.

#### **FQS-23-01-06 – Canned Kidney Beans, Red and White**

##### **Description**

13. Canned kidney beans are available in the regular format and also with reduced sodium levels. Canned Kidney Beans can be either white (Cannellini) or red, depending on the variety used. When specified as 50 per cent less salt, canned kidney beans shall have no more than 260 milligrams of sodium per 125 ml.

14. If specified as no salt canned kidney beans, the content of the can shall be only kidney beans and water.

#### **FQS-23-01-07 – Canned Pinto Beans**

##### **Description**

15. Canned pinto beans are available in the regular format and also with reduced sodium levels. When specified as 50 per cent less salt, canned pinto beans shall have no more than 260 milligrams of sodium per 125 ml.

16. If specified as no salt canned pinto beans, the content of the can shall be only pinto beans and water.

#### **FQS-23-01-08 – Canned Red Beans**

##### **Description**

17. Canned red beans are available in the regular format and also with reduced sodium levels. When specified as 50 per cent less salt, canned red beans shall have no more than 260 milligrams of sodium per 125 ml.

18. If specified as no salt canned red beans, the content of the can shall be only red beans and water.

#### **FQS-23-01-09 – Canned Navy Beans**

##### **Description**

19. Canned Navy or white beans are available in the regular format and also with reduced sodium levels. When specified as 50 per cent less salt, canned Navy beans shall have no more than 260 milligrams of sodium per 125 ml.

20. If specified as no salt or unsalted canned Navy beans, the content of the can shall only be Navy beans and water.

#### **FQS-23-02 – Dried Legumes**

##### **Description**

21. Legumes are available dried and should be supplied from the latest season's growth. They should have a good natural colour for the type. Dried legumes shall be clean, dry, firm smooth and free from dust and dirt. The moisture content of dried peas shall not exceed 15 per cent and dried beans of 15.5 per cent by mass.

22. All dried legumes should be rinsed and checked over for foreign matter (pebbles, etc.) prior to use.

#### **FQS-23-02-02 – Dried Black Beans**

##### **Description**

23. Dried black beans are normally dark black, oval and uniform in size. Dried black beans require soaking prior to use.

#### **FQS-23-02-03 – Dried Black Eyed Peas**

##### **Description**

24. Dried black-eyed peas (also known as cow peas or field peas) are medium sized creamy coloured peas with a black dot and uniform in size. Dried black-eyed peas require soaking prior to use.

#### **FQS-23-02-04 – Dried Kidney or Cannellini Beans**

##### **Description**

25. Dried kidney beans can be either white (Cannellini) or red, depending on the variety. Dried kidney beans require soaking prior to use.

#### **FQS-23-02-05 – Dried Lentils**

##### **Description**

26. Lentils come in a variety of sizes ranging from small to extra large. The lentils most commonly available dried are whole green lentils (also known as Laird-type lentils) and split red lentils. The word “split” is used to describe when the seed coat around the lentil has been removed and the inner part of the lentil (known as the cotyledon) has been split in half. Split lentils cook faster than whole lentils and are excellent for use in purees whereas whole lentils work better in salads.

27. Dried lentils are typically available in clear plastic packaging. Dried lentils should be rinsed before use but do not require soaking overnight like other legumes do.

28. Lentils should be stored tightly covered in a dark, dry, place and can be stored for up to a year after purchase.

29. Lentils supplied should be of the colour and size specified.

#### **FQS-23-02-06 - Dried Lima or Butter Beans**

##### **Description**

30. Dried Lima or butter beans are flat kidney-shaped seeds generally creamy yellow or green in colour and uniform in size. Dried lima beans require soaking prior to use.

### **FQS-23-02-07 - Dried Navy Beans**

#### **Description**

31. Dried Navy or Canadian white beans are small, white, oval beans. Dried navy beans require soaking prior to use.

### **FQS-23-02-08 – Dried Split Peas**

#### **Description**

32. Dried split peas are small circular peas that have split into two halves. Split peas can be green, yellow or orange in colour.

33. Split peas should be supplied in the colour specified.

34. Dried Legumes are unacceptable if they:
- a. are discoloured or unevenly coloured;
  - b. dirty and/or show signs of moisture damage; and
  - c. are of visibly varying sizes.

### **FQS-23-03 – Frozen Legumes**

#### **Description**

35. Legumes are available frozen. Legumes should be of the same or the equivalent quality of fresh legumes and frozen using IQF (Individual Quick frozen) technology.

36. Unless otherwise specified, Canada Grade A (or equivalent) is to be provided.

### **FQS-23-03-02 - Lima Beans Frozen**

#### **Description**

37. Lima beans are frozen either as the mature Fordhook Lima beans or as Baby lima beans. Baby lima beans should be of relatively uniform size and green colour.

38. Lima beans must be supplied in the type specified and Canada Grade A or equivalent.

39. All pulses (grain legumes) procured in Canada must:
- a. comply with relevant sections of Acts and Regulations listed under the [\*Food and Drugs Act \(R.S.C., 1985, c. F-27\)\*](#), the [\*Food and Drug Regulations \(C.R.C., c. 870\)\*](#), [\*Agriculture and Agri-Food Canada \(AAFC\) – Acts and Regulations\*](#), the [\*Canadian Food Inspection Agency Act \(S.C. 1997, c. 6\)\*](#), the [\*Canada Grain Act \(R.S.C., 1985, c. G-10\)\*](#), and the [\*Canada Grain Regulations \(C.R.C., c. 889\)\*](#);

- b. comply with all requirements listed under the [Canadian Grain Commission – Home Page](#);
  - c. be a minimum of Canada No. 1 according to [The Official Grain Grading Guide of the Canadian Grain Commission](#) or [Canada Grain Regulations \(C.R.C., c. 889\)](#) Schedule 3 Tables 24-26 and 30-37;
  - d. comply with fundamental principles related to Health and Safety listed under [The Official Grain Grading Guide of the Canadian Grain Commission](#);
  - e. comply with the relevant sections listed under the [Canadian Food Inspection Agency - Food Safety, Agriculture and Agri-Food Canada \(AAFC\) - Acts and Regulations](#), and [Industry Canada – Office of Consumer Affairs \(OCA\)](#);
  - f. comply with Pesticide and Pesticide Management Program listed under [Agriculture and Agri-Food Canada's Pest Management Centre \(PMC\)](#) and [Health Canada Pest Management Regulatory Agency \(PMRA\)](#);
  - g. comply with food additive regulations listed under the [Food and Drug Regulations \(C.R.C., c. 870\), Division 16, Food Additives](#);
  - h. comply with all the requirements listed under the [Plant Protection Act \(S.C. 1990, c. 22\)](#) and the [Plant Protection Regulations \(SOR/95-212\)](#);
  - i. comply with food packaging and labelling requirements listed under the [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#), and the [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#);
  - j. comply with the relevant sections listed under the [Industry Labelling Tool \(replaces the Guide to Food Labelling and Advertising\)](#);
  - k. 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 the [Codex Alimentarius - General Principles of Food Hygiene](#), including the Annex on Hazard Analysis and Critical Control Point (HACCP) system and guidelines;
  - l. comply with other relevant Codes of Hygienic Practice and Codes of Practice recommended by the Codex Alimentarius Commission relevant to pulses (grain legumes) [Codex Alimentarius - General Standard for Certain Pulses](#); and
  - m. comply with any microbiological criteria established in accordance with the [Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods \[CAC/GL 21-1997\]](#).
40. All pulses (grain legumes) procured outside Canada must:
- a. only be procured from countries that meet federal acts and regulations governing the importation of food under the [Canadian Food Inspection Agency - Guide to Importing Food Products Commercially](#);
  - b. comply with the [Principles for Food Import and Export Certification \[Codex Alimentarius\]](#);



- c. comply with relevant sections of Acts and Regulations (or the equivalent in the country where procured) listed under the [\*Food and Drugs Act \(R.S.C., 1985, c. F-27\)\*](#), the [\*Food and Drug Regulations \(C.R.C., c. 870\)\*](#), [\*Agriculture and Agri-Food Canada \(AAFC\) – Acts and Regulations\*](#), the [\*Canadian Food Inspection Agency Act \(S.C. 1997, c. 6\)\*](#), the [\*Canada Grain Act \(R.S.C., 1985, c. G-10\)\*](#), and the [\*Canada Grain Regulations \(C.R.C., c. 889\)\*](#);
- d. comply with fundamental principles related to Health and Safety listed under the [\*Processed Products Regulations \(C.R.C., c. 291\)\*](#);
- e. comply with the relevant sections listed under the [\*Canadian Food Inspection Agency - Food Safety\*](#), [\*Agriculture and Agri-Food Canada \(AAFC\) – Acts and Regulations\*](#), and [\*Industry Canada – Office of Consumer Affairs \(OCA\)\*](#);
- f. comply with all the requirements listed under the [\*Codex Alimentarius - General Standard for Certain Pulses\*](#);
- g. comply with Pesticide and Pesticide Management Program listed under [\*Agriculture and Agri-Food Canada's Pest Management Centre \(PMC\)\*](#) and [\*Health Canada Pest Management Regulatory Agency \(PMRA\)\*](#);
- h. comply with food additive regulations listed in the [\*Food and Drug Regulations \(C.R.C., c. 870\)\*](#), [\*Division 16, Food Additives\*](#); and/or
- i. comply with food additive classes listed in the [\*Codex Alimentarius - General Standard for Food Additives\*](#);
- j. comply with all the requirements listed in the [\*Plant Protection Act \(S.C. 1990, c. 22\)\*](#) and [\*Plant Protection Regulations \(SOR/95-212\)\*](#) (or the equivalent in the country where procured);
- k. comply with food packaging and labelling requirements listed under the [\*Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)\*](#) and the [\*Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)\*](#); and/or
- l. comply with all the requirements listed under the [\*Codex Alimentarius - General Standard for the Labelling of Packaged Foods\*](#);
- m. comply with the relevant sections listed under the [\*Industry Labelling Tool \(replaces the Guide to Food Labelling and Advertising\)\*](#);
- n. 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 [\*Codex Alimentarius - General Principles of Food Hygiene\*](#), including the Annex on Hazard Analysis and Critical Control Point (HACCP) system and guidelines;
- o. meet all requirements of applicable local food legislation whenever those requirements are stricter. All **legumes** shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements; must comply with other relevant Codes of Hygienic Practice and Codes of Practice recommended by the Codex Alimentarius

Commission relevant to pulses (grain legumes [\*Codex Alimentarius - General Standard for Certain Pulses\*](#);

- p. comply with those maximum residue limits and maximum mycotoxin limits established by the Codex Alimentarius Commission relevant to pulses (grain legumes [\*Codex Alimentarius - General Standard for Certain Pulses\*](#); and
- q. must comply with any microbiological criteria established in accordance with the [\*Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods \[CAC/GL 21-1997\]\*](#).

### Size

41. The usual retail and commercial standard size available in the market applicable to **legumes**, unless otherwise specified.

### Packaging

42. **Legumes** shall be packaged in normal retail and commercial packaging, packing, labelling and marking. The packaging must safeguard the hygienic, nutritional, technological and organoleptic qualities of the food. The packaging material must be 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.

43. When bags are used for packaging, these must be clean, sturdy, and sealed, and when the product is packaged in sacks, these must be clean, sturdy and strongly sewn or sealed.

## Applicable Regulations and Resources for **[Legumes (Pulses)]**

[Food and Drug Regulations \(C.R.C., c. 870\)](#)

[Food and Drug Regulations \(C.R.C., c. 870\), Division 16, Food Additives](#)

[Canadian Food Inspection Agency Act \(S.C. 1997, c. 6\)](#)

[Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#)

[Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#)

[Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#)

[Canada Grain Act \(R.S.C., 1985, c. G-10\)](#)

[Canada Grain Regulations \(C.R.C., c. 889\)](#)

[Codex Alimentarius - General Principles of Food Hygiene](#)

[Codex Alimentarius - General Standard for Certain Pulses](#)

[Codex Alimentarius - General Principles for Food Import and Export Certification and Inspection](#)

[Codex Alimentarius - General Standard for Food Additives](#)

[Codex Alimentarius - General Standard for the Labelling of Packaged Foods](#)

[Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods \[CAC/GL 21-1997\]](#)

[Plant Protection Act \(S.C. 1990, c. 22\)](#)

[Plant Protection Regulations \(SOR/95-212\)](#)

[Canadian Grain Commission – Home Page](#)

[Pulse Canada – Home Page](#)

[Processed Products Regulations \(C.R.C., c. 291\)](#)

[Official Grain Grading Guide](#)

[Canadian Food Inspection Agency \(CFIA\) - Food Safety](#)

[Agriculture and Agri-Food Canada \(AAFC\) – Acts and Regulations](#)

[Industry Canada – Office of Consumer Affairs \(OCA\)](#)

[Agriculture and Agri-Food Canada's Pest Management Centre \(PMC\)](#)

[Health Canada Pest Management Regulatory Agency \(PMRA\)](#)

[Industry Labelling Tool \(replaces the Guide to Food Labelling and Advertising\)](#)

[Canadian Food Inspection Agency \(CFIA\) - Guide to Importing Food Products Commercially](#)

[Principles for Food Import and Export Certification \[Codex Alimentarius\]](#)