



**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> Condiments and Condiment Sauces	
<b>Solicitation No. - N° de l'invitation</b> E6TOR-13RM14/A	<b>Amendment No. - N° modif.</b> 004
<b>Client Reference No. - N° de référence du client</b> E6TOR-13RM14	<b>Date</b> 2016-03-23
<b>GETS Reference No. - N° de référence de SEAG</b> PW-\$TOR-033-6522	
<b>File No. - N° de dossier</b> TOR-3-36235 (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-33 – Condiments and Condiment Sauces

### [Applicable Regulations and Resources for \[Condiments\]](#)

#### Description

1. A **condiment** is an edible substance such as a sauce or seasoning added to food to enhance the flavour of the food. Condiments include products such as Chili Sauce, Catsup, Soya Sauce, Horseradish, Relish, Mustard, Salsa, etc. [Table 1](#) provides specifications for some common condiments. The range of condiments available are too numerous to provide detailed specifications for all products available. Condiments with Canadian Regulations specific to them are indicated in [Table 1](#). Condiments listed in [Table 1](#) and all other condiments procured must meet the requirements listed below.

#### FQS-33-01-01 – Table 1: Types and Specifications of Condiments

Condiment	Specifications	Grade
Mustard	<p>Mustard is made from the seeds of the mustard plant. The whole, ground, cracked or bruised mustard seeds are mixed with water, salt, lemon juice or other liquids and sometimes other flavourings to create a paste or sauce ranging in colour from bright yellow to dark brown. The taste ranges from sweet to spicy.</p> <p><b>Dijon Mustard</b> is made from white wine instead of vinegar and brown or black mustard seeds. The name is not solely for mustard made in Dijon France but describes a style of mustard having a sharper stronger taste than prepared mustard.</p> <p>Dijon mustard supplied shall have not more than 102 mg sodium per 5 ml.</p> <p><b>Dry mustard flour</b> is the dry residue left after the oil is extracted from the seeds. It is mixed with liquids to make a sauce or added directly to recipes.</p> <p><b>Grainy mustard</b> is a mustard paste to which whole mustard seeds have been added.</p> <p><b>Honey mustard</b> is a blend of equal parts yellow mustard and honey.</p> <p><b>Honey Dijon mustard</b> is a blend of equal parts Dijon mustard and honey.</p> <p><b>Prepared (Yellow) Mustard</b> is also known as American mustard. It is the most common mustard and is milder than the European mustards. It is made from white mustard seeds</p>	<b>B.07.025.(S)</b>

Condiment	Specifications	Grade
	or powdered mustard and sugar, vinegar or another liquid and turmeric. <b>Mustard seeds</b> – Refer to FQS-31 – Herbs, Spices, and Seasonings.	
Olives	<p>Olives are the fruit of a tree from the species called <i>Oleaceae</i>. The only difference between green olives and black olives is ripeness. Unripe olives are green where fully ripe olives are black.</p> <p>Olives are cured or pickled before consumption using various methods including oil-cured, water-cured, brine-cured, dry-cured and lye-cured. Brine-, oil-, and water- cured olives have a moist looking exterior and a smooth shiny skin while salt or dry cured olives look wrinkly and shriveled.</p> <p>The longer an olive is allowed to ferment in its own brine the less bitter and more intricate its flavour will become.</p> <p>Green olives are usually pitted and often stuffed with various fillings.</p> <p>Black olives contain more oil than green.</p> <p>Black olives are graded into sized labeled as small (3.2 to 3.3 grams each), medium, large, extra-large, jumbo, colossal and super colossal (14.2 to 16.2 grams). Size or colour does not have anything to do with quality.</p> <p>Unopened olives can be stored at room temperature for up to two years. Opened olives should be refrigerated in their own liquid and will last several weeks after opening.</p> <p><b>Some Common Types of Olives:</b>  <b>Manzilla:</b> Spanish green olive available unpitted and/or stuffed. Lightly lye-cured and then packed in a salt and lactic acid brine.  <b>Kalamata:</b> Greek black olive harvested fully ripe. Deep purple colour, almond-shaped, brine-cured, rich and fruity flavour.  Olives are available in jars and cans, pitted or unpitted, sliced, whole and stuffed.  Olives supplied should be uniform in colour, and free of surface blemishes and white spots.</p>	<b>B11-050 (S)</b>
Hot Pepper Sauce Red Pepper Sauce	Hot pepper sauce, also known as hot chili sauce or red pepper sauce refers to any spicy sauce condiment made from chili peppers and	

Condiment	Specifications	Grade
	<p>other ingredients. There are many formulations for hot pepper sauce, chili peppers being the only common ingredient. Depending on the varieties of peppers used, these sauces may vary from mildly hot to uncomfortably hot in their flavour profile.</p> <p>Hot pepper sauce supplied must contain no more than 608.7 mg of sodium per 100 ml.</p>	
Soy (Soya) Sauce	<p>Soy or Soya Sauce is a salty brown liquid made from fermented soybeans mixed with some type of roasted grain (wheat, barley, rice are common and injected with a special yeast mold and lots of salt). After aging several months, the mixture is strained and bottled. Soy sauce can range in consistency from very thin to very thick. It can be light or dark, the darker soy sauces having molasses added. Light soy sauce is used in fish dishes and with vegetables while dark soy sauce is better with meat and heavier flavours. Flavours vary by type and have subtle differences.</p> <p>Wheat free soy sauces are available.</p> <p>Less Sodium Soy Sauce, which has sodium removed after the fermentation process, supplied should have less than 180 mg sodium per 5 ml.</p>	
Steak Sauce	<p>Steak sauce is a dark brown sauce usually served with beef. It is normally dark brown or orange in colour and can be made from tomatoes, spices, vinegar, raisins and sometimes anchovies. The taste profile is tart or sweet with a peppery taste similar to Worcestershire sauce. It is used when a stronger flavour than ketchup is required.</p> <p>Steak Sauce supplied must contain no more than 172.5 ml per 15 ml.</p>	
Tomato Catsup, Catsup, Ketchup	<p>Catsup is a heat processed product made from the juice of red-ripe tomatoes or sound tomato trimmings from which skins and seeds have been removed. Must meet the specifications as indicated in the <a href="#"><i>Processed Products Regulations (C.R.C., c. 291), Schedule I, Table I, Interpretation</i></a>, para.60. Catsup is a sweet and tangy sauce and normally contains tomatoes, a sweetener, assorted seasonings and</p>	Canada Fancy (or equivalent)

Condiment	Specifications	Grade
	spices. Catsup is available in several formulations including reduced sodium, low sodium or no salt, organic and sugar-free. Regular catsup is high in sodium. Sodium reduced catsup supplied must have no more than 20 mg of sodium per 100 ml.	
Tomato Chili Sauce	Tomato Chili Sauce is made from chopped or crushed, well-ripened whole tomatoes with peelings screened out. A substantial portion of the seeds remain in the product. Vinegar, salt, seasoning and sweetener is added. Must meet the specifications as indicated in the <a href="#"><i>Processed Products Regulations (C.R.C., c. 291), Schedule I, Table I, Interpretation</i></a> , para. 61.	Canada Fancy
Relish, Sweet Relish, Pickles or Chutney	Products prepared from clean sound vegetables or fruits and salt and vinegar and meeting the specifications as indicated in the <a href="#"><i>Processed Products Regulations (C.R.C., c. 291), Schedule II, Standards of Identity for Specified Fruit and Vegetable Products</i></a> , para 38.	
Worcestershire Sauce	Worcestershire Sauce or Worcester sauce is a fermented liquid condiment made from barley malt vinegar, spirit vinegar, molasses, sugar, salt, anchovies, tamarind extract, onions, garlic, spices and flavourings. Worcestershire Sauce is suitable for consumption by vegetarians who consume fish products. Worcestershire Sauce supplied must contain no more than 1140 grams of sodium per 100 ml.	

2. All **condiments** supplied shall have a shelf-life of at least 12 months from date of delivery.
3. All **condiments and condiment sauces** procured in Canada:
  - a. must be of the type and size indicated;
  - b. must comply with the [\*Processed Products Regulations \(C.R.C., c. 291\)\*](#);
  - c. must comply with the specifications as indicated in [Table 1](#) (where applicable) and the section of the [\*Processed Products Regulations \(C.R.C., c. 291\)\*](#) indicated in [Table 1](#);

- d. must comply with all other relevant sections of Acts and Regulations listed under the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#), and the [Canadian Food Inspection Agency Act \(S.C. 1997, c. 6\)](#);
  - e. must comply with fundamental principles related to Health and Safety listed under the [Processed Products Regulations \(C.R.C., c. 291\)](#);
  - f. must comply with the relevant sections listed under the [Canadian Food Inspection Agency - Food Safety](#); must comply with food additive regulations listed under the [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Division 16, Food Additives](#);
  - g. must 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 \(C.R.C., c. 417\)](#);
  - h. must comply with the relevant sections listed under the [Industry Labelling Tool \(replaces the Guide to Food Labelling and Advertising\)](#);
  - i. must 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; and
  - j. 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 \[CAC/GL 21-1997\]](#).
4. All **condiments and condiment sauces** procured outside Canada:
- a. must only be procured from countries that meet federal acts and regulations which govern the importation of food under the [Canadian Food Inspection Agency - Guide to Importing Food Products Commercially](#);
  - b. be of the type and size indicated;
  - c. must comply with [Processed Products Regulations \(C.R.C., c. 291\)](#) (or the equivalent in the country where procured);
  - d. must comply with the specifications as indicated in [Table 1](#) (where applicable) and the section of the [Processed Products Regulations \(C.R.C., c. 291\)](#) as indicated in [Table 1](#);
  - e. must only be procured from countries that meet federal acts and regulations which govern the importation of food under the [Canadian Food Inspection Agency - Guide to Importing Food Products Commercially](#);

- f. must comply with relevant sections of Acts and Regulations (or the equivalent in the country where procured) listed under the [\*Food and Drugs Act \(R.S.C., 1985, c. F-27\)\*](#), [\*Food and Drug Regulations \(C.R.C., c. 870\)\*](#), [\*Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)\*](#), and the [\*Canadian Food Inspection Agency Act \(S.C. 1997, c. 6\)\*](#);
- g. must comply with fundamental principles related to Health and Safety listed under the [\*Processed Products Regulations \(C.R.C., c. 291\)\*](#);
- h. must comply with the relevant sections listed (or the equivalent in the country where procured) under the [\*Canadian Food Inspection Agency - Food Safety\*](#);
- i. must comply with food additive regulations listed under the [\*Food and Drug Regulations \(C.R.C., c. 870\)\*](#), [\*Division 16, Food Additives\*](#); and/or
- j. must comply with food additive classes listed under the [\*Codex Alimentarius - General Standard for Food Additives \[CODEX STAN 192-1995\]\*](#);
- k. must comply with food packaging and labelling requirements listed under the [\*Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)\*](#), and [\*Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)\*](#); and/or
- l. must comply with the relevant sections listed under the [\*Industry Labelling Tool \(replaces the Guide to Food Labelling and Advertising\)\*](#); and/or
- m. shall comply with all the requirements listed under the [\*Codex Alimentarius - General Standard for the Labelling of Prepackaged Foods\*](#);
- n. must 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;
- o. must comply with other relevant Codes of Hygienic Practice and Codes of Practice recommended by the Codex Alimentarius Commission relevant to condiments or condiment sauces;
- p. must comply with all the requirements listed under the [\*Codex Alimentarius – Guidelines for the Use of Flavours \[CAC/GL 66-2008\]\*](#);
- 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 \[CAC/GL 21-1997\]\*](#); and
- r. meet all requirements of applicable local food legislation whenever those requirements are stricter. All **condiments and condiment sauces** shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements.

### Packaging

5. **Condiment sauce** shall be packaged in normal retail and commercial packaging, packing, labelling and marking which safeguard the hygienic, nutritional, technological and organoleptic qualities of the food. Packaging 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.



**Applicable Regulations and Resources for [Condiments and Condiment Sauces]**

[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 Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#)

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

[Processed Products Regulations \(C.R.C., c. 291\), Schedule I, Table I, Interpretation](#)

[Processed Products Regulations \(C.R.C., c. 291\), Schedule II, Standards of Identity for Specified Fruit and Vegetable Products](#)

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

[Codex Alimentarius – Standard for Processed Tomato Concentrates \[CODEX STAN 57-1981\]](#)

[Codex Alimentarius – Standard for Table Olives \[CODEX STAN 66-1981\]](#)

[Codex Alimentarius – Guidelines for the Use of Flavourings \[CAC/GL 66-2008\]](#)

[Codex Alimentarius - General Standard for Food Additives \[CODEX STAN 192-1995\]](#)

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

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

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

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

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