

Specifications

(examples)

1. 50% WOOLLEN BLANKET

<u>Type</u>	: Medium Thermal Resistance Blanket, dry raised (for temperate climates)
<u>Content</u>	: 50% Wool
<u>Balance</u>	: Mixed synthetic fibre
<u>Colour</u>	: Grey / Brown
<u>Size</u>	: 150 x 200 cm
<u>Thickness</u>	: About 4 mm under load 20/g/cm ² and before compression into bales.
<u>Tensile Strength</u>	: Warp: Minimum 25 kg Weft: Minimum 25 kg
<u>Tear strength</u>	: Minimum 7 kg
<u>TOG</u>	: 2.0 - 2.4
<u>Finish</u>	: Whipped (10 stitches / decimetre)
<u>Shrinkage</u>	: Maximum 8% after hand washing 40 degrees C
<u>Weight</u>	: 1.50 KG / Blanket
<u>Dimension/Bale</u>	: L55 x W44 x H73 CMS
<u>Packing</u>	: Packed in compressed bales of 25 Blankets. Further packed and sealed in watertight polypropylene cover to withstand any damage and ingress of moisture during transit and handling. NGO logos to be printed on each bale.
<u>Volume/Bale</u>	: 0.18 cubic metre maximum
<u>Gross Weight/bale</u>	: 42 Kg maximum

Specifications

2. 30% WOOLLEN BLANKET

<u>Type</u>	: Lower Thermal Resistance Blanket, dry raised (for warm climates)
<u>Content</u>	: 30% Wool
<u>Balance</u>	: Mixed synthetic fibre
<u>Colour</u>	: Grey / Brown
<u>Size</u>	: 150 x 200 cm
<u>Thickness</u>	: About 4 mm under load 20/g/cm ² and before compression into bales.
<u>Tensile Strength</u>	: Warp: Minimum 25 kg Weft: Minimum 25 kg
<u>Tear strength</u>	: Minimum 7 kg
<u>TOG</u>	: 1.4 - 1.6
<u>Finish</u>	: Whipped (10 stitches / decimetre)
<u>Shrinkage</u>	: Maximum 8% after hand washing 40 degrees C
<u>Weight</u>	: 1.50 kg / Blanket
<u>Dimension/Bale</u>	: L55 x W44 x H73 CMS
<u>Packing</u>	: Packed in compressed bales of 25 Blankets. Further packed and sealed in watertight polypropylene cover to withstand any damage and ingress of moisture during transit and handling. NGO logos to be printed on each bale.
<u>Volume/Bale</u>	: 0.18 cubic metre maximum
<u>Gross Weight/bale</u>	: 42 Kg maximum

3. UNIMIX

3.1 Composition

PER 100 Grams

Specifications

WHOLE MAIZE	:	65% BY WEIGHT
SOYA BEANS	:	25% BY WEIGHT
SUGAR	:	10% BY WEIGHT (Natural Sugar with no artificial sweeteners)

VITAMINS AND MINERALS PRE-MIX PER 1 KG OF FINISHED PRODUCT

<u>Vitamin Premix</u>		Amounts for 1 kg of finished UNIMIX	
1	Thiamine mononitrate	2.8	mg
2	Riboflavin	8.2	mg
3	Vitamin C (stabilized ethyl-cellulose coated)	600	mg
4	Pyridoxine hydrochloride	1.65	mg
5	Niacin	50	mg
6	Ca, d-pantothenate	28	mg
7	Folic acid	2	mg
8	Vitamin B-12	13	mcg
9	Vitamin A palmitate (stabilized)	23000	IU
10	Vitamin D (stabilized)	2000	IU
11	Vitamin E (as tocopherol)	75	IU
12	Soy flour defatted (toasted) or starch to reach to total weight (additional soy flour may be added as a carrier, if desired) to make total weight to	1000	mg

Mineral Mix

13	Calcium carbonate, food grade FCC or equiv	2600	mg
14	Zinc sulphate, hydrated FCC grade (ZnSO ₄ .7H ₂ O)	120	mg
15	Ferrous fumarate, purified FCC grade	80	mg
16	Copper sulphate, pentahydrate, FCC grade	7	mg
17	Iodized salt (0.007 %/Iodine)	<u>6500</u>	<u>mg</u>
	Total	9307	mg

NOTE: SUPPLIER WILL BE REQUIRED TO OBTAIN ABOVE PREMIX WITH ANALYSIS REPORT FROM LA ROCHE PRODUCTS LTD, OR BASF LTD.

3.2 PRODUCT REQUIREMENT

The product shall be manufactured from fresh ingredients of high quality, NON-Genetically Modified, and free from foreign materials, substances hazardous to health, excessive moisture, insect damage and fungal contamination. The ingredients shall comply with all relevant national food laws and standards. The Unimix will be manufactured from raw ingredients stored under dry, ventilated and hygienic conditions. Only safe insecticides may be used.

Specifications

3.3 Processing instructions:

- UNIMIX shall be manufactured from fresh ingredients of good quality, free from foreign materials, substances hazardous to health, excessive moisture, insect damage and fungal contamination.
- The ingredients shall comply with all relevant national food laws and standards.
- The ingredients must be stored under dry, ventilated and hygienic conditions.
- Only safe insecticides may be used for storage.
- The production process shall be in accordance with the 'Code of Hygienic Practice for Foods for Infants and Children' and 'Code of Sound Manufacturing Practices' of the Codex Alimentarius (Volume 4, Second Edition, FAO Rome 1994).
- The Manufacture and testing process will also include HACCP parameters involving the systematic assessment of all critical steps to safety of the product.
- BLENDED FOOD shall be manufactured using one of the following processing methods:
 - Extrusion: Cleaned cereals and pulses/oilseeds/soyabeans are mixed in the correct amount, gritted and precooked through extrusion at a temperature not exceeding 160°C. The extrusion product is cooled to ambient temperature immediately after extrusion and milled into a fine flour.
 - Roasting/milling : Cereals and pulses/oilseeds/soyabeans are separately roasted at a temperature not exceeding 180°C (recommended: cereals 10 min. at 140°C; pulses/oilseeds/soyabeans 15 min. at 170°C). The roasted products are cooled to ambient temperature immediately after roasting, mixed in the correct amount and milled into a fine flour.
 - Subsequently the flour is homogeneously mixed with the vitamin/mineral supplement and (if applicable) sugar and/or oil.

3.4 Additional Product Specifications:

- Shall comply, except when otherwise specified with the Standards and Guidelines on Foods for Infants and Children of the Codex Alimentarius (Volume 4, Second Edition, FAO Rome 1994).
- Shall be suitable as a dietary supplement for older infants and young children as well as other vulnerable groups for serving as porridge, gruel or extender to other foods.

The following requirements to be met:

Taste

- It shall have a pleasant smell and palatable taste, which young children will like and enjoy. The manufacturer shall replace batches of UNIMIX which, within the shelf-life, are found by the contracting organization to have taste deviations such as an “off taste” or a “bitter taste” making the product unsuitable for or unusable by the final consumer for whom the product is intended.

Shelf-life

Specifications

- It shall retain above qualities for at least 12 months from date of manufacture when stored dry at ambient temperatures prevalent in the country.

Flour characteristics:

- It shall be a uniform fine texture with the following particle distribution:
 - 95% must pass through a 600 micrometer sieve;
 - 100% must pass through a 1000 micrometer sieve.

Dispersibility:

- It shall be free from lumping or balling when mixed with water of ambient temperature.

Cooking time:

- It shall be suitable for older infants after a cooking time not exceeding ten minutes when prepared in water of ambient temperature.

Moisture and crude fiber:

- It shall contain a moisture content not exceeding 12% and a fiber content (based on dry product) not exceeding 5% (dehulling of soya or pulses is not required).

Nutritional value:

- It shall contain not less than the following nutritional value per 100 g dry product:
 - 400 kcal
 - 14% protein (Nx6.25) shall contain, when prepared as
 - 6% fat

Energy density:

- If a gruel, not less than 100 kcal/100 ml.

Safety:

- It shall be free from objectionable matter.
- It shall not contain any substances originating from microorganisms, or any other poisonous or deleterious substances like heavy metals or pesticide residues, in amounts which may represent a hazard to health (permitted level of aflatoxin: 20 ppb);
- Not exceed the following levels of microbiological contamination (maximum/gram finished product):

- Mesophilic aerobic bacteria:	100,000
- Coliforms:	20
- Salmonellae (per 25 g sample)	0
- The variation of the final product with respect to contents of moisture, fiber, protein, fat and micronutrients shall not exceed plus or minus 5% of the original value using standard analytical techniques: products not meeting this requirement are liable for rejection.

3.5 LABELLING

Specifications

In conformity with labeling provisions contained in the General Standard for the Labeling of Prepackaged Foods and any specific labeling standard applying to the product concerned, including:

- a) Name of the Product
- b) Manufacturer's name and country
- c) List of Ingredients
- d) Declaration of Nutritive Value
- e) Preparation instructions
- f) Batch No.
- g) Storage instructions
- h) Date marking (best before....) or expiry date
- i) Special markings and Logo's as specified in the purchase order.

3.6 CERTIFICATE OF ANALYSIS

Certificate of Origin, physical, chemical and microbiological analysis report or Sanitary/Health Certificate and Certificate of radiation (with values valid in the area of consumption) must accompany the goods and one copy shall be attached to the invoice submitted to UNICEF for payment. If radiation limits are not defined, the values must not exceed 370 bq/kg (Cs 134 + Cs137).

If so required, UNICEF retains the right to arrange for additional product testing of the same ordered lots / batches of production from a certified/reputable laboratory of its choice and payment.

3.7 FRESHNESS OF PRODUCTS

Only goods of fresh production are acceptable. Goods produced within 20/30 days from the date of delivery will be accepted provided the shelf life / best before date is six months or longer without product deterioration.

4. TENTS

Item's Description:

The Gammax design has been deployed in various rough areas throughout the past decade, serving mainly as accommodation. The winterized version has been selected by international NGO's and UN Agencies. The shape and composition secures stability and efficient heating of the temporary shelter.

Item's Details:

Base Area:	24 m ²
Center Height:	240 cm
Wall Height:	125 cm
Poles:	Aluminium
Splash Wall:	30 cm high
Ground sheet coated:	PES 450 gr/m ²
Ground strip coated:	PES 450 gr./m ²

Specifications

Inner fly: cotton 200 gr./m²

The roof is prepared for a stove chimney apron to be installed, whenever that is required.

Weight: 54 kg
Volume: 0.16 m³

Packaging Details:

This item is packed in two wooden boxes:

Box 1: 1.44x0.44x0.29m = 0.18 m³
Content: outer cover, poles, pegs, hammer, ropes, ground sheet, instruction manual
Box 2: 1.08x0.44x0.29m = 0.13 m³
Content: inner lining, heater
Total volume: 0.31 m³
Box 1: GW: 61.9 Kg
Box 2: GW: 30.0 Kg
Total Gross Weight: 91.9 kg



5. Tarpaulin, Woven Plastic, 4x6m

Item's Description: This item is supplied mainly for temporary human shelter or other personal protection purposes. Supplied in sheets of 4x6 m. with double rows of eyelets.

Item's Details:

Material: Woven high density polyethylene fibers laminated on both sides with low density polyethylene sheet, with reinforced rims and nylon ropes in hem
Tensile Strength: Min. 23.0 kn/m in both direction -warp and weft.
Tear resistance: 9 Kg min. in both directions.
Bursting strength: 20 Kg/cm² min.
Width: 4 m, standard size
Length: Sheets of 5 or 6m

Specifications

Thickness: min 0.20 mm
Weight: min 200 g/m²
Resistance: temperature resistant from -20 to +80°C
Eyelets: placed on 4 sides of the single sheets at approximately 1 m center to center.
Colors: White sun reflective topside and gray or blue reverse side.
Flammability: Flash point above 200°C

Packaging Details:

(Unit dimension: Weight: 5.40 kg, Volume: 0.011 m²)

This item is packed in plastic bales (5 units each) with the following dimensions:

Volume: 0.6 x 0.45 x 0.2m = 0.054 m³
Gross Weight: 27 kg