

## SAMBALPUR UNIVERSITY

Centre for Food Science & Technology Jyoti Vihar, Burla -768019, Orissa

FS/ 1951

Dated -31-01-18

## **OUOTATION CALL**

Sealed quotations /offers are invited from Registered Firms/Suppliers having valid GST clearance certificates for supply of different chemicals, laboratory equipments, glass wares/plastic wares, furniture, Books, Computer & Peripherals (Desktop, Laptops), Printers, Inverters (Battery) to the Centre for Food Science & Technology of this University. The last date of receipt of sealed quotations is on or before 10.02.2018 by 5 PM. Details of requirements, terms and conditions of quotation call are available in the university website www.suniv.ac.in

Sd/-Co-Ordinator,CFST

## Details of Materials required for purchase

1. Scientific equipments	<ul> <li>pH meter -</li> <li>Soxhlet apparatus-250ml- 500ml-</li> <li>Heating mantle</li> <li>Consitometer</li> <li>Viscometer</li> <li>Hot Air Oven-</li> <li>Compound Microscope</li> <li>Multiparameter MP -8 <ul> <li>(pH,TDS,DO,Salinity,Temperature)</li> </ul> </li> <li>Ultrasonicator</li> <li>Moisture analyser</li> <li>Kjeldahl Nitrogen Analyser</li> <li>Electronics Weighing Balance</li> <li>Spectrophotometer</li> <li>Dessicator (Plate With lid)</li> <li>Vortex mixer</li> </ul>
2. Computer and its peripherals including consumables and maintenance of computers	Desktop & Laptop,
3. Office equipments	Xerox machine ( Portable size- copy,scan,print) for office Printer ( for Faculty personal use) Inverter ( battery )
4. Scientific consumables like glass-wares, chemicals	<ul> <li>Test tube (Rib)</li> <li>Petridis</li> <li>Pipette :- 10ml- 5ml- 2ml-,1ml-</li> <li>Volumetric flask-100ml-, 50ml- 10ml-25ml- 250ml-500ml</li> <li>Conical flask-100ml- 50ml- 250ml-</li> <li>Separating funnel-250ml- 500ml-</li> <li>Nickel wire loop</li> <li>Micro-pipette - 0.1ml, 1ml, 2ml, 5ml,</li> <li>100ml Measuring Cylinder</li> <li>Screw Cap Reagent bottles (Transparent, Opaque)</li> <li>Glass Rod</li> <li>Spatula (Steel)</li> </ul>

	<ul> <li>Beaker</li> <li>Funnel</li> <li>Mortar-pistil</li> <li>Tilt Measure: lml, 5ml, 10ml</li> <li>Cover slip</li> <li>Slides</li> <li>Autoclave Rack for 10mm pedridish\</li> <li>Glass culture media bottle</li> <li>Pipette Stands</li> <li>Lactometer</li> <li>Butyrometer</li> <li>Air condenser</li> <li>pH Stip,</li> <li>Whatsmaan filter paper,</li> <li>Litmus paper</li> </ul>
5. Books	<ol> <li>Dietitics-B.Srilakshmi</li> <li>Outlines of Dairy Technology – Sukumar De.</li> <li>Advance in diet therapy -Vimala.V</li> <li>Food facts and principle-Sakuntala Manye</li> <li>Fruit and vegetable processing- R.P Srivastava, Sanjeev kumar</li> <li>Food microbiology (Fraizer)</li> <li>Nutrition science – B Srilakshmi.</li> <li>Food microbiology-Bibek roy</li> <li>Introduction to Food Science and Technology- G.F. Stewart Maynard Amerine</li> <li>Food Preservation Process Design- Dennis Heldman</li> <li>Principle of Food Chemistry –De Man</li> <li>Text book of Food science &amp; Technology –Vijaya Khader</li> <li>Handbook of Food Processing Equipment-Saravacos</li> <li>Food processing Technology: Principle &amp; Practice – Fellow</li> <li>Food Analysis –Neilsen</li> <li>Food Science –B Srilakshmi.</li> <li>Food Science – B Srilakshmi.</li> <li>Food Hygiene and Sanitation- Sunetra Roday</li> <li>Text book on Meat, Poultry and Fish Technology-Jhari Sahoo</li> <li>Nutrition &amp; Diet Therapy –Ruth A.Roth</li> <li>Park's Textbooks of Preventive &amp; Social medicine - K.Park</li> <li>Human Physiology and Mechanism of Disease –</li> </ol>

	Arthur C. Guyton  24. Handbook of Food and Nutrition (Vol.I and II)-DR.  M Swaminathan  25. Human Nutrition-B.Srilakshmi  26. Basic Human Physiology-H.D.Singh  27. Medical Physiology-Indu Khurana  28. Essentials of Medical Physiology-K.Sewbulingam  29. Biochemistry-U.Satyanarayana  30. Biochemistry- Debajyoti Das  31. Bakery Science and Cereal Technology- Neelam  Khetarpaul  32. Text book of Bakery & Confectionary – Yogambal  Ashok kumar
6. Furniture	<ul> <li>30. Biochemistry- Debajyoti Das</li> <li>31. Bakery Science and Cereal Technology- Neelam Khetarpaul</li> <li>32. Text book of Bakery &amp; Confectionary – Yogambal Ashok kumar</li> <li>33. Principle of Meat Technology – V.P Singh &amp; Newton Sachan.</li> <li>34. Functional Food &amp; Nutraceuticals - Debasis Bagchi</li> <li>35. Statistical method &amp; Data Analysis books</li> <li>Student Desk with attached bench for classroom.</li> <li>Chair for Seminar Library &amp; Seminar Hall</li> <li>Almirah</li> </ul>
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