

Punjab Agro Juices Limited

(A State Government Undertaking)

Plot No-2A, Sector 28-A, Chandigarh. Phone: 0172-4640060-70

E-Mail: pajlchd@punjuice.in, Website: www.punjuice.in

ATTENTION: KINNOW GROWERS / SUPPLIERS

Punjab Agro Juices Limited (PAJL) intends to procure kinnow fruit through Citrus Estates for processing in its plants located at Village Jahankhelan, Hoshiarpur & Village Alamgarh, Abohar. Processing is expected to commence from 3rd week of January, 2016 at Hoshiarpur and in the 1st week of February, 2016 at Abohar. Farmers/Suppliers interested in supply of C&D grade Kinnow fruit to PAJL Plant(s) at the rate of Rs.5/- per kg. as per the specifications available with Citrus Estates and website www.punjuice.in, may get themselves registered with Citrus Estates up to 20th January,2016. Fruit supply schedule will be intimated by the Citrus Estates. Fruits not as per the specifications shall be rejected outrightly.

Chief Executive Officer

PERFORMA TO REGISTER FARMERS

1.

Name and Father name of the Farmer/Supplier	Address	Mobile No.	Location of the Farm	Tentative Qty. of Fruit available for Processing (In Qtls)

2. Bank Detail:

Beneficiary Name:

Bank Name:

Account No.

Bank Address:

IFSC Code:

Attach one cancelled cheque.

3. Attach a copy of photo identity card/proof.

4. UNDERTAKING

I, _____, S/o. _____,
resident of _____

farmer/supplier do, hereby, undertake that C&D quality fruit shall be supplied to the plant as per the specifications given to me and in case any deviation I shall be responsible for its rejection and to take back the fruit at my risk & cost.

Signature

For office use only:

Registration No. /

Citrus Estate:

Authorized Signatory

SPECIFICATIONS FOR PROCUREMENT OF KINNOW FRUIT

- 1- Fruit should be yellow to golden yellow in colour.
- 2- It should not be dropping (Kare). This will not be accepted.
- 3- Fruit should be plucked button cut.
- 4- No leaves & twigs on the fruit will be accepted.
- 5- It should not be waxed.
- 6- Fruit juice TSS less than 9 brix will not be accepted.
- 7- Fruit acidity should be 0.6 to 0.9
- 8- Physical damaged fruit will not be accepted.
- 9- No mould/fungus infected fruit will be accepted.