ANNEX II + III: **TECHNICAL SPECIFICATIONS + TECHNICAL OFFER**

Contract title: "Machinery and equipment for FOOD4HELATH the Community Laboratory"

Publication reference: Interreg IPA CBC Italy – Albania - Montenegro 2014-2020 "FOOD4HEALTH" / 1st call for standard project /code.357/ Order No. Order No. 20 Date 12-12-2022

Columns 1-2 should be completed by the contracting authority
Columns 3-4 should be completed by the tenderer
Column 5 is reserved for the evaluation committee

Annex III - the contractor's technical offer

The tenderers are requested to complete the template on the next pages:

- Column 2 is completed by the contracting authority shows the required specifications (not to be modified by the tenderer),
- Column 3 is to be filled in by the tenderer and must detail what is offered (for example the words 'compliant' or 'yes' are not sufficient)
- Column 4 allows the tenderer to make comments on its proposed supply and to make eventual references to the documentation
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The eventual documentation supplied should clearly indicate (highlight, mark) the models offered and the options included, if any, so that the evaluators can see the exact configuration. Offers that do not permit to identify precisely the models and the specifications may be rejected by the evaluation committee.

The offer must be clear enough to allow the evaluators to make an easy comparison between the requested specifications and the offered specifications.

PROJECT GENERAL DESCRIPTION

This project is intended to improve the cross-border framework conditions for the agri-food and fishery innovation and competitiveness of MSMEs. This approach will be developed by streamlining the partnership specific skills, in particular by capitalising on the results achieved in the projects funded under previous programs (Apulian Life style, Agricoltura e Qualità) and targeting the Albania Country Strategy Paper as well as the Strategy Paper for Montenegro. Therefore, the value added of cross-border cooperation activities will be mainly linked to the teamwork and the contribution of each partner to the shared definition of models and approaches. Cross-border cooperation can produce value added compared to a local/national approach, because it can bring together skills to respond to SMEs innovation and competitiveness needs and to boost opportunities for cross-border cooperation in sustainable agriculture and food processing focusing on agri-food and fishery products of the 5 target areas. The territorial cooperation among the partners can also contribute to increase the innovation community networking (clustering and networking) and finally give more opportunities to SMEs and start-ups to access funds and international markets. The common tools envisaged by the project will enable us to achieve all these results through the best practices exchange and knowledge transfer among PPs, pilot plants and related services and other technological (Food4Health platform) and promotional (participation to the national airs and awaireness campaigns) events. Demonstration activities on food processing will be carried out in the 5 laboratories through shared methods and approaches.

FOOD4HEALTH will support small local businesses to contribute to their internationalization and develop cross-border markets. The project will contribute to the EU 2020 strategy, as the planned activities ensure more sustainable growth through promoting a more competitive economy. By pilot demonstration activities, it strengthens competitiveness, facilitates structural change and encourages a business-friendly environment that stimulates small and medium-sized enterprises (SMEs) and start-ups. It contributes to take steps to enhance SMEs' ability to handle new technologies and business processes and to raise the effectiveness of the implementation of the triple-helix action plan thanks to the clusters among private and public actors and the incubation activities implemented.

The overall objective of the project of which this contract will be a part is as follows:

The overall objective of the project is to enhance the competitiveness of MSMEs and favour the access to the market in the cross-border area through the improvement of production techniques, the transfer, sharing and adoption of European quality standards and the enhancement of typical and traditional products of the agri-food sector and fisheries.

All these points will contribute to the specific objective of the programme SO 1.1: Enhancing the framework conditions for the development of MSME's cross-border market. The main results expected from the project are:

a) Enhanced MSME's cooperation and competitiveness through better interaction among the business and research actors;

b) Entrepreneurial mind sets, skills and attitudes (mainly in the field of food processing, quality and consumer health) strengthened. The main outputs will consist in common protocols addressed to MSMEs for strengthening the framework conditions and EU standards in the cooperation area. They will be harmonized among the countries and adopted in the cross-border area. Moreover, outputs will include 5 clusters among research and business actors and the implementation of pilot plants "Food4Health Community Labs" for each target area.

Finally , the project will envisage the creation of the Food4Health platform focused on traceability of product origin, food education, innovation demand and supply, animation of virtual communities of practices, start-ups database and innovative MSMEs.

The purpose of this contract is as follows:

> "Sustainable and innovative Agro food and fisheries value chain for MSME's cross border market-FOOD4HEALTH", financed under The Interreg IPA CBC Italy-Albania-Montenegro Programme, by targeting to SMEs and any other members of the communities benefit from incubation, assistance services and the machinery and equipment with the aim of i) improving the quality of production through an innovation-based approach in the local and cross-border market; ii) favouring knowledge and technology transfer; iii) explaining and applying the scientific results (diversification of production, innovative processing, protection of the environment, etc.). This will be achieved through supply of Machinery and equipment for FOOD4HELATH the Community Laboratory

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Item number	**Specifications required**	**Specifications offered**	**Notes, remarks,ref to documentation**	**Evaluation committee's notes**
1	VERTICAL AUTOCLAVE **Quantity requested 1**	- Conservation autoclaves are designed for cooking, sterilizing, and pasteurizing packaged foods.		
2	TEMPERATURE CONTROL FOR TANKS **Quantity requested 1**	- The temperature control for tanks consists of an electrical panel with digital temperature controllers.		
3	REFRIGERATOR UNIT FOR STATIC CELL **Quantity requested 1**	- static cooling system.		
4	STEAM GENERATOR BOX **Quantity requested-2**	- The structure is designed to contain the steam generator, condensate collection tank, and water treatment system.		
5	STAINLESS STEEL TROLLEYS WITH WHEELS **Quantity requested 1**	With this trolley, you can serve dishes and beverages or transport plates and glasses after clearing the		

		table.		
6	BASKET CARRYING TROLLEYS **Quantity requested 2**	These trolleys are designed for transporting cooking or pasteurization baskets.		
7	EXTRACTOR HOOD **Quantity requested 1**	The extractor hood removes smoke, heat, steam, grease, fumes and combustion products from the air.		
8	PASTEURIZATION BASKET **Quantity requested 2**	- Stainless steel perforated sheet metal basket with a side opening for easy extraction of the containers.		
9	AUTOMATIC VACUUM FILLING MACHINE **Quantity requested 1**	- This machine is designed for filling containers with heated liquids such as oil, brine, etc.		
10	AIR COMPRESSOR	-It forces the atmospheric air under pressure to create potential energy that can be		

	Quantity requested 1	stored in a tank for later use.		
11	AIR CONDITIONERS **Quantity requested 4**	- It cools your home with a cold indoor coil called the evaporator.		
12	DATA LOGGER **Quantity requested 1**	- It monitors and records changes in conditions over time.		
13	LABELING MACHINE **Quantity requested 1**	The labeling machine is capable of applying labels of various sizes.		
14	STAM GENERATOR **Quantity requested 1**	- The steam generator is a compact and fully automatic unit with pressurized combustion and a wet bottom flame inversion furnace.		
15	CAPPING MACHINE **Quantity requested 1**	- The MT capping machine is capable of closing containers with different heights.		

16	FRONT-LOADING DISHWASHER **Quantity requested 1**	Inclined molded hygienic tank.		
17	ELECTRIC WINCH **Quantity requested 1**	The electrc Winch is made for lifting, pulling and positioning of different loads.		
18	PH METER **Quantity requested 1**	The PH Meter measure hydrogen ion activity in different solutions.		
19	REFRACTOMETER **Quantity requested 2**	This machine is designed to quickly adapt to the temperature of the environment.		
20	STAINLESS STEEL SHELF **Quantity requested 3**	- Stainless steel shelf with 4 levels is perfectly suited for use in the gastronomy sector.		
21	THERMAL TRANSFER PRINTERS **Quantity requested 1**	Thermal transfer prints are commonly used for creating labels for the identification and traceability of goods and		

		packaging, or for printing or overwriting product labels.		
22	CARRELATED TABLES **Quantity requested 2**	- Carrelated tables come with swivel wheels, including brakes, for easy mobility.		
23	HIDRAULIC PALLET JACK **Quantity requested 1**	The hydraulic pallet jack is a manual lifter with a lift height of 160 cm.		
24	PASTEURIZATION TANK **Quantity requested 1**	Pasteurization tank is equipped with various connections, including overflow, total discharge, temperature probe, and cold water inlet.		