

 std. 1962 "A++" Accredited by NAAC (2021) With CGPA 3.52	SHIVAJI UNIVERSITY, KOLHAPUR - 416004 (MAHARASHTRA) DEPARTMENT OF BIOTECHNOLOGY जैवतंत्रज्ञान अधिविभाग, शिवाजी विद्यापीठ, कोल्हापूर- ४१६००४ (महाराष्ट्र) PHONE: EPABX – 0231-2609000 www.unishivaji.ac.in Office Tel: 0231-2609365 E-mail: biotech@unishivaji.ac.in		
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Ref.No. SU/Biotech/ 6

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Quotation Notice

To

Sealed quotations are invited for **Third party packaging for Coolar Kakvi**, the terms and conditions are stated here. Quotation should reach the undersigned on or before 20th July, 2026.

Sr. No.	Particulars
1	Third Party packaging facility should have following minimum requirements. Rated production capacity: Minimum 18 BPM to whatever maximum the manufacturing set-up can handle. Applicable bottle volume: 200 ml with appropriate neck handling and changeover parts Bottle material: Polyethylene Terephthalate (PET), Cylindrical or Square. High intrinsic viscosity (~80) is preferred for better strength and to prevent "creep" or bursting. Migration Limits: Plastic materials must pass overall migration limits (e.g., 60 mg/kg of food) to ensure chemicals like phthalates do not leach into the drink. Barrier Properties: Must prevent CO₂ loss and O₂ ingress. Tests like ASTM F1307 (Oxygen Transmission) and ASTM F1249 (Water Vapor) are used to validate these barriers. Cap Specification: appropriate as per the bottle (Standard 28mm / 30mm plastic screw cap) Filling principle: Isobaric Target Liquid Temp: 2°C to 5°C Mixing ratio (Syrup:Water): Adjustable from 1:3 to 1:8 Carbonation Gas Content: 2.5 to 4.0 G.V. (Gas Volumes), adjustable via PLC. Required CO₂: 99.9% (Food Grade) The core handling should integrate Risner-Filler-Capper with necessary hygiene and sterilization.

System should have inbuilt vacuum deaerator, static inline mixer, plate heat exchanger and carbonation tower.

To prevent the 3°C bottles from sweating condensation, causing labelling failures and carton degradation, provision of continuous spray tunnel is required.

Apart from all above the bottling setup should have all other prerequisite in proper conditions like, electrical power supply, compressed air with necessary operating pressure, chilled and treated water supply. Water must be heavily filtered through RO, UV and Sub-micron with zero suspended solids to prevent CO₂ breakout.

Terms & Conditions

1. The vendor must arrange bottles with cap, labels and other packaging material required for execution of this third party job work. Selection of bottles, label branding and content, recipe and syrup raw material will be in our scope the vendor must co-operate in this regard. The batch quantity will be decided based on the per bottle offer price offered by the vendor.
2. Technical specifications for third-party packaging of carbonated beverages are heavily regulated to ensure both safety (preventing chemical migration) and integrity (withstanding high internal pressure). Regulatory bodies like the FDA (US), FSSAI (India), and European Commission (EU) mandate that materials used must be "food-grade" and chemically inert.
3. Third-party co-packers must often provide certificates of conformity from accredited labs like NABL.
4. Integrity Testing: Includes burst tests, drop tests (ASTM D5276), and compression tests to simulate warehouse stacking.
5. Cleaning & Sanitation: Containers must be sanitized according to specific standards (e.g., IS 5837) before filling.
6. Quality Management: Factories often require FSSC 22000 or ISO 22000 certification for their food safety management systems.


P I, PM-USA project.
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