



MINISTRY OF DEFENSE OF THE
REPUBLIC OF BULGARIA
BULGARIAN DEFENSE INSTITUTE „PROF. TSVETAN
LAZAROV”

2, Prof. Tsvetan Lazarov blvd, 1592 Sofia, Bulgaria; fax: (+359 2) 9221808; <http://di.mod.bg>

Ref. No. 3-2374/20.10.2022 г.

Spec. № _____

TO

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Subject: Invitation to submit an offer for the execution of an order with the subject "Manufacturing and delivery of an Individual Operational Ration"

DEAR MR. GOŹDZIK,

In connection with conducting a procedure under the conditions of Art. 20, para. 4 of the Public Procurement Law and Art. 89, 90 and 93 of the Internal Rules for the Management of the Public Procurement Cycle at "Professor Tsvetan Lazarov" Defence Institute, we invite you to submit an offer under the following conditions:

1. **Subject of the order:** "Preparation and delivery of an Individual Operational Ration" – with different types of menus.

2. **Brief description of the order:** Preparation and packaging of canned and freeze-dried foods, additional utensils, cups, disinfectants, water, spices and others, packaging and delivery in the form of individual packages intended for feeding military personnel during missions and exercises.

3. **Requirements of the Contracting authority** – for preparation and delivery of Individual Operational Ration:

3.1. The energy value of the daily dose of food packages not less than 3600 Kcal.:

- proteins (15 - 30%);

- fat (up to 30-35%);
- carbohydrates (40-50%);

3.2. Each Individual Operational Ration (IOR) should include three meals for the day - breakfast, lunch and dinner, according to the attached sample menus. They should include: a vegetarian menu, a menu with different types of meat: veal, lamb, pork or fish, as well as other menus corresponding to the energy value. The Contracting Authority provides sample menus, allowing the substitution of equivalent products at the Contractor proposal with the Contracting Authority's consent, within the specified weight, calories and values (details in Appendix 1).

3.3. Each of the foods in the Individual Operational Ration must be in individual packaging, with the separate components for breakfast, lunch and dinner being packed and labeled.

3.4. The Individual Operational Ration should consist of components for breakfast, lunch, dinner - at least one product for breakfast, two products each for lunch and dinner, as well as general products. In addition to each package there should be:

- Water for rehydration of food – provided for each of the foods requiring hydration. The quantities of bottled water for rehydration of freeze-dried foods are determined according to the manufacturer's requirements and are not part of the Individual Operational Ration. They are delivered separately, but their price is included in the Individual Operational Ration;

- Rusk, crackers, biscuits;
- Soluble multivitamin, tablet;
- Chewing gum 2 pcs. in a package;
- Toothpick, individual packaging.

3.5. Accompanying elements to each Individual Operational Ration are:

- napkins - wet and dry for single use;
- garbage bag - not less than 10 l;
- disinfectant - wipes or liquid;
- utensils;
- cups;
- a dose of instant coffee;
- tea bag (fruit/herbal);

- a packet of sugar;
- a packet of salt;
- packet of mustard sauce;
- packet - black pepper;
- a packet of soluble refreshing drink;
- food heating system;

3.6. Each Individual Operational Ration must weigh no more than 2.5 kg. For those packages that contain only freeze-dried foods, the weight should not exceed 1.5 kg;

3.7. The dimensions of each Individual Operational Ration should be 0.01 m³ (30 x 25 x 15cm). For those containing only freeze-dried foods, the dimensions should not exceed 0.009 m³ (25 x 20 x 15cm);

3.8. Packaging Requirements:

- The general packaging of the IOR should be made of waterproof cardboard, polyethylene or vinyl or another type of polymer, with a handle/handle for convenience when carrying in the hand;
 - Should be in a camouflage color (green, brown or gray), with a color marker that indicates the type of menu;
 - To indicate the main indicators and data on the content: composition, weight and total caloric value;
 - Have a secondary/inner packaging providing protection from moisture, insects and sunlight;
 - The inscriptions must be permanent, in Bulgarian and English and easy to read;
 - The main dishes should be in metal cans, providing the possibility of heating with an open fire or in suitable packaging, allowing heating by a chemical method;
 - To ensure traceability of the origin of all components included in the food ration (by placing barcodes, batch number, certificate of origin, etc.).

3.9. The Contractor must guarantee their quality and expiration date with the necessary certificates, as well as declare that during their production the requirements of the following normative documents or equivalent European directives are observed:

- Food law;

- Law on the management of the agro-food chain;
- Ordinance № 14/09.12.2021 for food hygiene;
- Ordinance № 2/23.01.2008 for the materials and articles made of plastics intended for contact with food;
- Ordinance № 3/04.06.2007 on the specific requirements for materials and articles, other than plastics, intended to come into contact with food;
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- Ordinance on the requirements for quick-frozen foods, adopted with ПМС № 273 of 28.11.2002 ;
- Ordinance on the requirements for the labeling and presentation of foods, adopted with ПМС № 383 of 4.12.2014;
- Ordinance on the requirements for fruit jams, jellies, marmalades, jelly-marmalades and sweetened chestnut purée, adopted with ПМС № 45 /21.02.2003 published., State Gazette, issue 19 from 28.02.2003 г., effective from 12.07.2003;
- Ordinance № 47/28.12.2004 on the requirements for food additives (Title amended – SG № 44 of 2007).

4. **Place and deadline for execution of the order:**

4.1. Place of execution of the order – “Prof. Tsvetan Lazarov” Defence Institute, address 1592 Sofia, 2 “Tsvetan Lazarov” Blvd. Place of delivery of the ready packages – according to the instructions of the Contracting Authority.

4.2. Deadline for the execution of the order - up to 45 calendar days after signing the contract with the Contracting Authority.

5. **Estimated value of the order** - up to BGN 20,833 without VAT or BGN 25,000 with VAT for a total of 450 packages. The Contracting authority reserves the right not to reach the indicated estimated value of the order.π

6. The estimated value of the public procurement includes all costs necessary for the quality performance of the procurement, including delivery. The estimated value of the public procurement is the maximum allowable.

7. **Delivery of the order** - will take place at a place specified by the Contracting Authority under the contract.

8. **Method of payment** - will be made within 10 (ten) working days after the full execution of the contract and after presentation of an expense justification document - invoice. In the event that the contract is not executed by 20.11.2022, the Contracting Authority shall pay the Contractor 100 (one hundred) percent of

the amount owed under the contract in advance, after the Contractor has presented a 100 (one hundred) percent irrevocable cash or bank guarantee payable on first demand or insurance in the interest of the Contracting Authority.

9. **Method of awarding the order** - through marketing research.

10. The public contract will be awarded based on the ranking of the participants' offers. The evaluation will be based on the "lowest price" criterion.

11. The Contracting Authority appoints a commission to examine, evaluate and rank the offers.

12. The Contracting Authority notifies the companies ranked in the first three places by e-mail and requires them, no later than 10 days after receiving the notification, to provide samples of at least three Individual Operational Rations, with different menus.

13. After assessing the conformity of the samples according to the requirements specified in item 3, the Contracting Authority determines the participant with whom it concludes a contract for the execution of the order.

14. **Evaluation criteria.**

The lowest price for the execution of the order in full compliance with the requirements of the Contracting Authority.

15. **Instructions for preparation of the offer:**

15.1. Offers to be submitted in a sealed opaque envelope. On the envelope with the offer should be written: the name of the order; name and mailing address of the applicant.

15.2. The offer is presented by the participant in person or by a representative authorized by him, or by postal or other courier service by registered mail with return receipt.

15.3. When preparing the offer, each participant must adhere exactly to the conditions announced by the Contracting Authority.

15.4. The offer is submitted in Bulgarian. When the order has a place of execution outside the country, the offer can be presented in the official language of the respective country. All documents that are presented in the procedure and are not in Bulgarian, are also presented in translation.

15.5. By submitting the offer, it is considered that the participant agrees with all the conditions of the Contracting Authority, including with the period of validity of the offers determined by him.

15.6. Each participant has the right to submit only one offer.

15.7. The offer must contain the following:

15.7.1. Administrative data of the applicant - address, headquarters, Electronic Identification Code, telephone numbers, website, e-mail and others;

15.7.2. Technical proposal for the execution of the order - should correspond in full to the requirements of the Contracting Authority specified in this letter;

15.7.3. Price proposal for the execution of the order;

15.7.4. Evidence (documents, estimates, references, etc.) certifying the production capacity of the contractor company to produce 1000 food packages per month, from each menu.

15.7.5. Certificates certifying the quality and suitability of the food products included in the packages.

15.7.6. Participants must provide access to the production base to familiarize themselves with their capabilities, with the Contracting Authority reserving the right to remove a participant if it finds differences from the documents provided.

15.7.7. **The offered price shall be placed in a separate opaque sealed envelope marked "Offered Price" inserted in the package.** The proposed price should include VAT (for companies registered under VAT) or final price (for companies not registered under VAT).

15.7.8. Declaration of the period of validity of the offer - not shorter than 120 (one hundred and twenty) calendar days, counted from the date of submission of the offer.

16. **Guarantee for the execution of the order** - in the amount of 3 percent of the value of the contract without VAT, payable before signing the contract.

17. **Time and place for submitting the offer to the Contracting Authority:**

17.1. Deadline – until 17.00 hrs. on 10.11.2022;

17.2. Place – “Prof. Tsvetan Lazarov” registry office, address: 1592 Sofia, 2 “Tsvetan Lazarov” Blvd, Tel.: +359 2 92 21 806.

17.3. Contact persons: prof. Valeri Ivanov, PhD; phone: +3592 92 21860; e-mail: v.v.ivanov@di.mod.bg; and Chief of the Combat Systems and Equipment

Department – assoc. professor Petya Nedyalkova, PhD, phone: +3592 92 21865; e-mail: p.gencheva@di.mod.bg.

In case you have difficulties or problems with the execution of this order (including packaging requirements, menu configuration, etc.), we rely on feedback no later than three days from the deadline for submitting the offer with a view to refining the conditions, of which all participants will be notified.

Appendix:

1. Sample menus in Bulgarian and English, 8 pages, unclassified, only for the addressee.

**DIRECTOR OF “PROF. TSVETAN LAZAROV”
BULGARIAN DEFENCE INSTITUTE**

COL. ASSOC. PROF. DSc.

Заличено на основание чл. 4, т. 1 във връзка с
чл. 5, т. 1, буква „в“ от Регл. (ЕС) 2016/679

KISLAV GENOV

[Signature] . 10. 2022.

<p>Примерни менюта, които да залегнат при изготвянето на Индивидуалният хранителен пакет.</p>	<p><u>Sample menus to be used when preparing the Individual Food Package.</u></p>
<p><u>МЕНЮ-1 –ЛИОФИЛИЗИРАНИ ЯСТИА</u></p> <p><u>ЗАКУСКА:</u></p> <ol style="list-style-type: none"> 1. Нискомаслена извара със стафиди, пудра захар и ванилия - лиофилизиран 2. Бъркани яйца с шунка - лиофилизиран 3.Кисело мляко с плод - лиофилизиран 4.Кафе/ Билков (черен) чай <p><u>ОБЯД:</u></p> <ol style="list-style-type: none"> 1. Супа-топчета- лиофилизиран 2. Мусака с телешка кайма- лиофилизиран 3. Плодов пай - суха консистенция/ лиофилизиран лиофилизиран 4. Плодов сок – разтворима напитка 5. Зърнено-пшенична питка - суха консистенция/ лиофилизиран 6. Лيوфилизиран плодове 7. Кафе/ Билков (черен) чай <p><u>ВЕЧЕРЯ</u></p> <ol style="list-style-type: none"> 1. Крем супа от картофи - лиофилизиран 2. Задушено пилешко филе със зеленчуци - суха консистенция/ лиофилизиран 3. Пудинг с мляко и стафиди- суха консистенция/ лиофилизиран 4. Билков чай 5. Сос-горчица 	<p><u>MENU-1 – LYOPHILIZED MEALS</u></p> <p><u>BREAKFAST:</u></p> <ol style="list-style-type: none"> 1. Low-fat cottage cheese with raisins, powdered sugar and vanilla - freeze-dried 2. Scrambled eggs with ham - freeze-dried 3. Frieze-dried yogurt with fruit - freeze-dried 4. Coffee/ Herbal (black) tea <p><u>LUNCH:</u></p> <ol style="list-style-type: none"> 1. Meat-ball soup - freeze-dried 2. Moussaka with minced beef - freeze-dried 3. Fruit pie - dry consistency/ freeze-dried 4. Fruit juice – soluble drink 5. Cereal-wheat bread - freeze-dried 6. Freeze-dried fruits 7. Coffee/ Herbal (black) tea <p><u>DINNER</u></p> <ol style="list-style-type: none"> 1 Potato cream soup - freeze-dried 2. Stewed chicken fillet with vegetables - freeze-dried 3. Pudding with milk and raisins - dry consistency/ freeze-dried 4. Herbal tea 5. Mustard sauce

МЕНЮ-2 КОМБИНИРАНИ
/КОНСЕРВИ+ЛИОФИЛИЗИРАНИ/ ЯСТИЯ

ЗАКУСКА:

1. Пастет-пиле/гъши
2. Зърнена закуска-мюсли
3. Кисело мляко плод - суха консистенция/ лиофилизиран
4. Кафе/ Билков (черен) чай

ОБЯД:

1. Крем супа от леща - суха консистенция/ лиофилизиран
2. Телешко месо с грах - консерва
3. Плодов мус (яйчен белтък, банан, пъпеш. ябълка и ягода) - суха консистенция/ лиофилизиран
4. Плодов сок
5. Кафе/ Билков (черен) чай
7. Сос-горчица
6. Сушени или лиофилизиран плодове

ВЕЧЕРЯ

1. Зеленчукова супа - лиофилизиран
2. Свинско месо със зеленчуци - консерва
3. Пудинг с мляко и грис- суха консистенция/ лиофилизиран

MENU-2 COMBINED /CANNED+LYOPHIRIZED/ DISHES

BREAKFAST:

1. Pate-chicken/geese
2. Cereal breakfast-muesli
3. Yogurt with fruit - dried or freeze-dried
4. Coffee/ Herbal (black) tea

LUNCH:

1. Cream soup of lentils - dried or freeze-dried
2. Veal with canned peas - canned
3. Fruit mousse (egg white, banana, melon, apple and strawberry) - dried or freeze-dried
4. Fruit juice
5. Coffee/ Herbal (black) tea
7. Mustard sauce
6. Dried or freeze-dried fruits

DINNER

1. Vegetable soup - freeze-dried
2. Pork with vegetables - canned
3. Pudding with milk and semolina - dried or freeze-dried

**МЕНЮ-3 –ВЕГЕТАРИАНСКО/ЛИОФИЛИЗИРАНИ
ЯСТИА+КОНСЕРВИ/**

ЗАКУСКА:

1. Пастет соев с маслини
2. Овесени ядки със сушени плодове и ядки - суха консистенция/лиофилизиран
3. Йогурт с плодове – суха консистенция/лиофилизиран
4. Кафе/ Билков (черен) чай

ОБЯД:

1. Супа - крем от гъби- лиофилизиран
2. Яхния от зрял фасул - консерва
3. Задушени зеленчуци - консерва
4. Сушени или лиофилизиран плодове
5. Плодов сок – разтворима напитка
6. Сос-кетчуп
7. Кафе/ Билков (черен) чай

ВЕЧЕРЯ

1. Зеленчуков бульон-кубче
2. Сарми лозов лист - консерва
3. Протеинов десерт - суха консистенция/ лиофилизиран
4. Сос-горчица
5. Билков чай

**MENU-3 – VEGETARIAN/LYOFRIED
MEALS+CANNED FOOD/**

BREAKFAST:

1. Soy pate with olives
2. Oat flakes with dried fruits and nuts - dried or freeze-dried
3. Yogurt with fruit - dried or freeze-dried
4. Coffee/ Herbal (black) tea

LUNCH:

1. Cream soup of mushrooms - freeze-dried
2. Stew of ripe beans - canned
3. Stewed vegetables - canned
4. Dried or freeze-dried fruits
5. Fruit juice – soluble drink
6. Ketchup sauce
7. Coffee/ Herbal (black) tea

DINNER

1. Vegetable bouillon cube
2. Sarmi vine leaf - canned food
3. Protein dessert - dried or freeze-dried
4. Mustard sauce
5. Herbal tea

МЕНЮ-4 КОМБИНИРАНИ
/КОНСЕРВИ+ЛИОФИЛИЗИРАНИ/ ЯСТИЯ

ЗАКУСКА:

1. Конфитюр, желе в опаковка
2. Бъркани яйца - суха консистенция/ лиофилизиран
3. Кисело мляко с плодове и ядки - суха консистенция/ лиофилизиран
4. Кафе/ Билков (черен) чай

ОБЯД:

1. Супа топчета- лиофилизиран
2. Телешки таскебап - консерва
3. Протеинов бар от ядки
4. Плодов сок
5. Сос –кетчуп
6. Сурови ядки
7. Кафе/ Билков (черен) чай

ВЕЧЕРЯ

1. Пилешки бульон-кубче
2. Пилешко месо с грах - консерва
3. Пудинг шоколадов - суха консистенция, лиофилизиран
4. Билков чай

MENU-4 COMBINED /CANNED+LYOPHIRIZED/
DISHES

BREAKFAST:

1. Jam, jelly in a package
2. Scrambled eggs - dry or freeze-dried
3. Yogurt with fruits and nuts - dry or freeze-dried
4. Coffee/ Herbal (black) tea

LUNCH:

1. Meat-ball soup - freeze-dried
2. Beef taskebap - canned food
3. Nut protein bar
4. Fruit juice
5. Sauce - ketchup
6. Raw nuts
7. Coffee/ Herbal (black) tea

DINNER

1. Chicken bouillon cube
2. Chicken with peas - canned food
3. Chocolate pudding - dry or freeze-dried
4. Herbal tea

МЕНЮ-5 КОМБИНИРАНИ
/КОНСЕРВИ+ЛИОФИЛИЗИРАНИ/ ЯСТИЯ

ЗАКУСКА:

1. Мед в опаковка
2. Шунка –консерва
3. Йогурт с плод - суха консистенция/ лиофилизиран
4. Кафе/ Билков (черен) чай

ОБЯД:

1. Зеленчуков борш - суха консистенция/ леофилизиран
2. Свинско месо в собствен сос - консерва
3. Зеленчуци задушени - консерва
4. Плодове и ядки - мюсли бар
5. Плодов сок – разтворима напитка
6. Кафе/ Билков (черен) чай

ВЕЧЕРЯ

1. Телешки бульон-кубче
2. Пилешко месо със зеленчуци - консерва
3. Протеиново барче – ядки и плодове
4. Билков чай

MENU-5 COMBINED /CANNED+LYOPHIRIZED/
DISHES

BREAKFAST:

1. Honey in a package
2. Canned ham
3. Yogurt with fruit - dry or frieze-dried
4. Coffee/ Herbal (black) tea

LUNCH:

1. Vegetable borsh- dry or freeze-dried
2. Pork in its own sauce-canned
3. Stewed vegetables - canned
4. Fruits and nuts - muesli bar
5. Fruit juice – soluble drink
6. Coffee/ Herbal (black) tea

DINNER

1. Beef bouillon cube
2. Chicken meat with vegetables - canned food
3. Protein bar - nuts and fruits
4. Herbal tea

**МЕНЮ-6 КОМБИНИРАНИ
/КОНСЕРВИ+ЛИОФИЛИЗИРАНИ/ ЯСТИЯ**

ЗАКУСКА:

1. Зърнена закуска с ядки и плодове
2. Пастет пилешко месо
4. Протеиново блокче
5. Кафе/ Билков (черен) чай

ОБЯД:

1. Крем супа от моркови, картоф - суха консистенция/
лиофилизиран
2. Телешко месо в собствен сос - консерва
3. Гарнитура – зеленчуци - консерва
3. Сурови ядки, сушени или лиофилизиране плодове - микс
4. Плодов сок – разтворима напитка
5. Кафе/ Билков (черен) чай

ВЕЧЕРЯ:

1. Телешки бульон-кубче
2. Риба филе - консерва
3. Гарнитура- задушени зеленчуци - консерва
4. Сурови или печени ядки
5. Сос-горчица
6. Билков чай

**MENU-6 COMBINED /CANNED+LYOPHIRIZED/
DISHES**

BREAKFAST:

1. Cereal breakfast with nuts and fruits
2. Chicken pate
4. Protein bar
5. Coffee/ Herbal (black) tea

LUNCH:

1. Carrot cream soup, potato- freeze-dried
2. Veal in its own sauce - canned
3. Garnish - vegetables - canned food
3. Raw nuts, dried or freeze-dried fruits - mix
4. Fruit juice – soluble drink
5. Coffee/ Herbal (black) tea

DINNER:

1. Beef bouillon cube
2. Fish fillet - canned
3. Garnish - stewed vegetables - canned
4. Raw or roasted nuts
5. Mustard sauce
6. Herbal tea

МЕНЮ-7 - ЗА СПЕЦИАЛНИ ЗАДАЧИ

ЗАКУСКА:

1. Зърнена закуска с ядки
2. Кисело мляко с плод - суха консистенция или лиофилизиран
3. Протеиново блокче
4. Кафе/ Билков (черен) чай

ОБЯД:

1. Супа пилешка - лиофилизиран
2. Телешко месо със зеленчуци - лиофилизиран
3. Шоколадов пай - суха консистенция/ лиофилизиран
4. Плодов сок – разтворима напитка
5. Зърнено-пшенична питка - суха консистенция/ лиофилизирана
6. Кафе/ Билков (черен) чай

ВЕЧЕРЯ

1. Супа с телешко месо - лиофилизирана
2. Пилешко филе със зеленчуци – лиофилизирано
3. Зърнено-пшенична питка - лиофилизирана
4. Млечен пудинг- суха консистенция/ лиофилизиран
5. Билков чай
6. Сос-горчица

Допълнителни елементи към пакета

1. Електролитни прахчета
2. Таблетка или течен реактив за почистване на вода.

MENU-7 FOR SPECIAL TASKS

BREAKFAST:

1. Cereal breakfast with nuts and fruits
2. Freeze-dried yogurt with fruit – dry or freeze-dried
3. Protein bar
4. Coffee/ Herbal (black) tea

LUNCH:

1. Chicken soup - freeze-dried
2. Veal with vegetables - freeze-dried
3. Chocolate pie - dry or freeze-dried
4. Fruit juice – soluble drink
5. Cereal-wheat bread - freeze-dried
6. Coffee/ Herbal (black) tea

DINNER

1. Beef soup - freeze-dried
2. Chicken fillet with vegetables - freeze-dried
3. Cereal-wheat bread - freeze-dried
4. Milk pudding - dry or freeze-dried
5. Herbal tea
6. Mustard sauce

Additional items to the package

1. Electrolyte powders
2. Tablet or liquid reagent for water purification.

Допълнително към всеки пакет

1. Вода за хидратиране на храната – предвидена за всяка от храните изискваща хидратиране;
2. Сухар, крекери, бисквити;
3. Захар, пакетче - 3-4 г - 3бр.;
4. Сол, пакетче - 1-2 г - 3бр.
5. Мултивитамин разтворим, таблетка -1 бр.
6. Дъвка 2 бр. в пакет - 1бр.
7. Салфетка (за еднократна употреба) - 3бр.
8. Клечка за зъби, индивидуална опаковка - 2 бр.
9. Чаша (за еднократна употреба) - 3бр
10. Вилница+лъжица+нож (за еднократна употреба) - 3 бр.
11. Мокри кърпи (индивидуална опаковка) - 3бр.
12. Дезинфектант - за всяко хранене.
13. Торба за отпадъци - от 1 л. - 3бр.
14. Комплект за затопляне / или кибрит, спирт, поставка/ реактив – всеки от компонентите да бъде в отделна опаковка - за всяко хранене.

Забележка:

1. За допълване до определените калории към всяко отделно меню се предоставят допълнително енергийни добавки – ядки, протеинови-плодови барчета, шоколад в туба, бонбони и други.
2. Допуска се замяна на еквивалентни продукти по предложение на изпълнителя със съгласието на възложителя, в рамките на определените грамаж, калории и стойности

*Консервирани храни - означава храни, които са херметически затворени и са преработени и приготвени за консумация от човека в търговската мрежа. Консервирането е метод за запазване на храните, при който храните се обработват и затварят в херметически затворен съд (буркани, като например буркани "Мейсън", и стоманени и калаени кутии).

Additional to each package

1. Food hydration water - provided for each of the foods requiring hydration;
2. Breadcrumbs, crackers, biscuits
3. Sugar, packet - 3-4 g - 2 pcs
4. Salt, packet - 1-2 g - 2 pcs
5. Multivitamin soluble, tablet - 1 pc.
6. Chewing gum 2 pcs. in a package - 1 pc.
7. Napkin (disposable) - 3 pcs
8. Toothpick, individual packaging - 2 pcs
9. Cup (disposable) - 3 pcs
10. Fork+spoon+knife (disposable) - 3 pcs - table requirements (weight)
11. Wet towels (individual packaging) - 3 pcs.
12. Disinfectant - for every meal.
13. Waste bag - from 1 l. - 3 pcs
14. Flameless chemical heater /matches, spirit, stand/ - separately packed - 1 pc.

Remark:

1. To supplement the specified calories to each individual menu, additional energy supplements are provided - nuts, protein-fruit bars, chocolate in a tube, candy, etc.
- 2.Substitution of equivalent products shall be permitted as proposed by the contractor with the agreement of the Contracting Officer, within the specified weight, calories and values.

***Canned foods** means food that has been hermetically sealed and commercially processed and prepared for human consumption. Canning is a method of food preservation in which food is processed and sealed in an airtight container (jars like Mason jars, and steel and tin cans)