



Government of the Republic of the Philippines

**DAVAO DEL SUR STATE COLLEGE**

# **NEGOTIATED PROCUREMENT (TWO FAILED BIDDING)**

**Supply, Delivery and Installation of Cacao  
Sensory and Isotope Laboratory Equipment**

**Sixth Edition  
July 2020**



## **INVITATION FOR NEGOTIATED PROCUREMENT – TWO FAILED BIDDINGS FOR THE SUPPLY, DELIVERY AND INSTALLATION OF CACAO SENSORY AND ISOTOPE LABORATORY EQUIPMENT**

1. The **Davao del Sur State College**, through the **Fund 101** intends to apply the sum of **Six Million Pesos (Php 6,000,000.00)** being the Approved Budget for the Contract (ABC) to payments under the contract for **DSSC PSU 2023-01-001/ Supply, Delivery and Installation of Cacao Sensory and Isotope Laboratory Equipment**. The mode of procurement for this project is Negotiated Procurement due to two (2) failed biddings pursuant to Section 53.1 of the 2016 Revised Implementing Rules and Regulations (IRR) of Republic Act 9184. Bids received in excess of the ABC shall be automatically rejected at bid opening.
2. The **Davao del Sur State College** now invites technically, legally and financially capable suppliers for the above procurement project. Delivery of the Goods is required **within 90 days from receipt of NTP**. Bidders should have completed, **within five (5) years** from the date of submission and receipt of bids, a contract similar to the Project.
3. Hereunder is the schedule of bidding activities:
  - Issuance and Availability of Bidding Documents: January 26, 2023
  - Negotiation Meeting: February 02, 2023 at 01:00 PM at Davao del Sur State College, Brgy. Matti, Digos City, Davao del Sur via Zoom  
*Note: Zoom link will only be provided upon request sent to the BAC Secretariat's email address: [psu@dssc.edu.ph](mailto:psu@dssc.edu.ph)*
  - Submission/Opening of Final Offer: February 16, 2023 at 01:00 PM.
4. A complete set of Bidding Documents may be acquired by interested Bidders from the address below and upon payment of the applicable fee for the Bidding Documents, pursuant to the latest Guidelines issued by the GPPB, in the amount of **Ten Thousand Pesos (Php 10,000.00)**.

It may also be downloaded free of charge from the website of the Philippine Government Electronic Procurement System (PhilGEPS) and the website of the Procuring Entity, provided that Bidders shall pay the applicable fee for the Bidding Documents not later than the submission of their bids.

Bidders shall pay the applicable fee for the Bidding Documents not later than the submission of their bids in any of the following payments options:

- Over-the-counter payment at DSSC-Cashier's office, Brgy. Matti, Digos City, Davao del Sur;
- Over-the-counter deposit at Land Bank of the Philippines (LBP) Account No. – 0332-1103-57.



Prior to payment, bidders are advised to coordinate first with the BAC Chairperson, **Engr. Eduardo F. Aquino**, through mobile phone at (+63)998-885-2309 (Smart) for the issuance of the “Payment Order” and instructions.

5. Bids must be submitted on or before the deadline to the BAC through its BAC secretariat to the following address:

**Davao del Sur State College, Brgy. Matti, Digos City, Davao del Sur**

Late bids shall not be accepted.

6. Hereunder is the Schedule of Requirements:

The delivery schedule expressed as weeks/months stipulates hereafter a delivery date which is the date of delivery to the project site.

Delivery Period: Within **Ninety (90) Calendar Days** upon receipt of Notice to Proceed. Area of Delivery: Davao del Sur State College, Brgy. Matti, Digos City, Davao del Sur

7. Instruction to Bidders:

- Only Bids of Bidders found to be legally, technically, and financially capable will be evaluated.
- The Bidder must have completed a single contract that is similar to this Project, equivalent to at least fifty percent (50%) of the ABC.
- Subcontracting is not allowed.
- Each Bidder shall submit an original copy of the Technical and Financial Component of its Bid. Bidders are requested to submit two additional hard copies (Copy 1 and Copy 2) of the Technical and Financial Component of its Bid. However, failure of the Bidders to comply with the said request shall not be a ground for disqualification.
- The Bidder’s SLCC as indicated in ITB Clause 5.3 should have been completed within five (5) years prior to the deadline for the submission and receipt of bids.
- The Project shall be awarded as follows:
  - Option 1 – One Project having several items that shall be awarded as one contract.
- For goods that the bidder will supply from outside the Philippines, the bid prices shall be in Philippine Pesos.
- The Bid and Bid Security shall be valid until 120 calendar days from the date of opening of bids.
- Partial bids are not allowed.
- Advance payment or partial payment is not allowed.

8. General Conditions of the Contract:

- Within ten (10) calendar days from receipt of the Notice of Award by the Bidder from the Procuring Entity but in no case later than the signing of the Contract by



both parties, the successful Bidder shall furnish the performance security in any of the forms prescribed in Section 39 of the 2016 revised IRR of RA No. 9184

- The Procuring Entity or its representative shall have the right to inspect and/or to test the Goods to confirm their conformity to the Project. The Procuring Entity shall notify the Supplier in writing, in a timely manner, of the identity of any representatives retained for these purposes.

All reasonable facilities and assistance for the inspection and testing of Goods, including access to drawings and production data, shall be provided by the Supplier to the authorized inspectors at no charge to the Procuring Entity.

- In order to assure that manufacturing defects shall be corrected by the Supplier, a warranty shall be required from the Supplier as provided under Section 62.1 of the 2016 revised IRR of RA No. 9184.
- The Procuring Entity shall promptly notify the Supplier in writing of any claims arising under this warranty. Upon receipt of such notice, the Supplier shall, repair or replace the defective Goods or parts thereof without cost to the Procuring Entity, pursuant to the Generic Procurement Manual.
- The Supplier's liability under this Contract shall be as provided by the laws of the Republic of the Philippines. If the Supplier is a joint venture, all partners to the joint venture shall be jointly and severally liable to the Procuring Entity.

9. Technical Specifications:

<p><b>Supply, Delivery and Installation of Cacao Sensory and Isotope Laboratory Equipment (2<sup>nd</sup> Posting)</b></p>	<p><b>Statement of Compliance</b>  <i>[Bidders must state here either "Comply" or "Not Comply" against each of the individual parameters of each Specification stating the corresponding performance parameter of the equipment offered. Statements of "Comply" or "Not Comply" must be supported by evidence in a Bidders Bid and cross-referenced to that evidence. Evidence shall be in the form of manufacturer's un-amended sales literature, unconditional statements of specification and compliance issued by the manufacturer, samples, independent test data etc., as appropriate. A statement that is not supported by evidence or is subsequently found to be contradicted by the evidence presented will render the Bid under evaluation liable for rejection. A statement either in the Bidder's statement of compliance or the supporting evidence that is found to be false either during Bid evaluation, post-qualification or the execution of the Contract may be regarded as fraudulent and render the Bidder or supplier liable for prosecution subject to the applicable laws and issuances.]</i></p>		
<p><b>Technical Specifications</b></p>	<p><b>Qty</b></p>	<p><b>ABC</b></p>	
<p><b>Supply, Delivery and Installation of Cacao Sensory and Isotope Laboratory Equipment (2<sup>nd</sup> Posting)</b></p>			
<p><b>Office and training room furnitures</b></p>			



<p>1. Supply and delivery of <b>one (1) unit LCD Projector for Corporate or Education</b></p> <p>Description</p> <ul style="list-style-type: none"> <li>● Projection System: 3LCD (RGB liquid crystal shutter projection system), 3-chip technology</li> <li>● Native Resolution: 1920 x 1080(Full HD)</li> <li>● Color Brightness: 4,000 lumens</li> <li>● White Brightness: 4,000 lumens</li> <li>● Wireless LAN Built in           <ul style="list-style-type: none"> <li>○ USB Interface: USB Type A: 1 (For Wireless LAN, Firmware Update, Copy OSD Settings);</li> <li>○ USB Type B: 1 (For Firmware Update , Copy OSD Settings)</li> </ul> </li> <li>● Screen Size (Projected Distance):           <ul style="list-style-type: none"> <li>○ Tele: 30” to 300” [1.42 to 14.41 m]</li> <li>○ Wide: 30” to 300” [0.87 to 8.88 m]</li> </ul> </li> </ul>	<p><b>1 Lot</b></p>	<p><b>Php 6,000,000.00</b></p>	
<p>2. Supply and delivery of <b>one (1) unit All-in-one desktop computers</b></p> <p>Description</p> <p><u>One (1) unit All-in-one desktop</u></p> <ul style="list-style-type: none"> <li>● CPU: 11th Generation / Intel Core i5-1135G7 Processor (8MB Cache, up to 4.2 GHz)</li> <li>● Storage: 256GB M.2 PCIe NVMe Solid State Drive (Boot) + 1TB 5400 rpm 2.5" SATA Hard Drive (Storage)</li> <li>● Memory: 8GB, 8Gx1, DDR4, 2666MHz</li> <li>● Display: 23.8-inch FHD (1920 x 1080) Anti-Glare Narrow Border Infinity Non-Touch Display</li> <li>● Wireless and Bluetooth: Intel Wi-Fi 6 2x2 (Gig+) and Bluetooth</li> <li>● With wireless keyboard and mouse</li> <li>● Operating System: Windows 10 Home (64bit) Single Language English</li> </ul>			
<p>3. Supply and delivery of <b>five (5) units of android tablets</b></p> <p><u>Five (5) units Android Tablet</u></p> <p>Description</p> <ul style="list-style-type: none"> <li>● Display size: At least 7.0 inches</li> <li>● Processor: Qualcomm Snapdragon 435 Chipset or equivalent</li> <li>● Battery: 4000 mAh to 5100 mAh</li> <li>● Memory (RAM &amp; ROM &amp; Expandable</li> </ul>			



<p>upto): 4GB LPDDR4 RAM + 32GB ROM</p> <ul style="list-style-type: none"> <li>● Connectivity: WI-FI and Bluetooth</li> <li>● with bluetooth keyboard and mouse</li> </ul>			
<p><b>Kitchen furnitures and equipment</b></p>			
<p>4. Supply and delivery of <b>one (1) unit of stainless steel (S/S) working table</b></p> <p>Description</p> <ul style="list-style-type: none"> <li>○ Prefabricated with approximate dimensions below is accepted           <ul style="list-style-type: none"> <li>i. 1.10 m x 0.7 m</li> </ul> </li> <li>○ All provided with under counter cabinets and shelves</li> <li>○ Rollers available for mobility</li> <li>○ Rollers should have lock-in-place mechanism</li> <li>○ Design follow minimum food hygiene standards; smooth edge</li> <li>○ S/S</li> </ul>			
<p>5. Supply and delivery of <b>one (1) unit 10-cubic feet two door kitchen refrigerator with bottom freezer</b></p> <p>Description</p> <ul style="list-style-type: none"> <li>● Door material: Steel silver</li> <li>● Color: Grey or black</li> <li>● Capacity: 322 L or at least 10 cu.ft</li> <li>● Inverter type</li> <li>● Ag Clean or other technology which prevents bacterial and odor</li> </ul>			
<p>6. Supply and delivery of <b>one (1) unit kitchen food processor</b> (base equipment: Kitchen aid)</p> <p>Description</p> <ul style="list-style-type: none"> <li>● One (1) unit of volume capacity: 830 mL to 1 Liters</li> <li>● Material: stainless steel blade</li> <li>● Color: Empire Red or Matte Black</li> <li>● Voltage: 220VAC 60Hz, step-up transformer shall be provided for 110V 60Hz</li> <li>● Number of speeds: 1 to 3 depending</li> <li>● tight sealed lid</li> <li>● pulse control</li> <li>● automatic bowl locking</li> </ul>			
<p>7. Supply and delivery of <b>one (1) unit bowl lift kitchen stand mixers with attachments</b></p> <p>Description</p> <ul style="list-style-type: none"> <li>● Heavy duty</li> <li>● Bowl lift</li> </ul>			



<ul style="list-style-type: none"><li>● Large size around 16.5” tall</li><li>● Bowl capacity: around 5.7 L or more</li><li>● Color: Empire Red or White</li><li>● Voltage: 220VAC 60Hz, step-up transformer shall be provided for 110V 60Hz</li><li>● Required attachments<ul style="list-style-type: none"><li>○ Stainless steel or nylon coated dough hook</li><li>○ Stainless steel or nylon coated flat beater</li><li>○ 6-Wire elliptical whisk</li></ul></li><li>● Optional attachments<ul style="list-style-type: none"><li>○ Sifter +Scale attachment</li><li>○ ice cream maker</li></ul></li></ul>			
<p><b>8. Supply of one (1) unit of microwave oven</b></p> <p>Description</p> <ul style="list-style-type: none"><li>● Voltage: 220VAC 60Hz, step-up transformer shall be provided for 110V 60Hz</li><li>● Capacity: 20-30 L</li><li>● Easy clean interior</li><li>● Timer (Minutes): Yes</li><li>● Child safety lock: Preferred</li><li>● Cooking end signal: Yes</li><li>● Inverter type: Preferred</li></ul>			
<p><b>9. Supply and delivery of one (1) unit of table-top (food) vacuum packaging machine</b></p> <p>Description</p> <ul style="list-style-type: none"><li>● Stainless steel (304)</li><li>● Control panel- adjustable vacuum and seal time, digital time display and pressure indicator</li><li>● Voltage: 220VAC 60Hz, step-up transformer shall be provided for 110V 60Hz</li><li>● Minimum chamber pouch size: 10” x 13”</li><li>● Cycle time: 1-2 times/minute</li></ul>			
<p><b>10. Supply and delivery of one (1) unit of Toploading, timing control type Autoclave -18L</b></p> <p>Description</p> <ul style="list-style-type: none"><li>● suitable for sterilizing canned or packaged foods</li><li>● Timing control type (preferred);</li><li>● Capacity: 18 L</li><li>● Time setting: 1- 99 mins</li><li>● Temperature setting RT +5 to 126C</li><li>● Material: Stainless steel</li><li>● Working pressure: along with temperature</li></ul>			



<p>change</p> <ul style="list-style-type: none"><li>• Top loading</li><li>• with over temperature and overpressure auto protection</li></ul>			
<p><b>11. Supply and installation of one (1) unit of gas stove with electric oven</b></p> <p>Description</p> <ul style="list-style-type: none"><li>• At least 4 burners</li><li>• With Oven for baking and roasting</li><li>• Flame failure safety device: important</li><li>• Material shall be compatible for food contact</li><li>• Independent temperature and timer control</li><li>• Voltage: 220VAC 60Hz, step-up transformer shall be provided for 110V 60Hz</li><li>• kitchen use, similar specifications with La Germania PXE62-640ISG ELBA RANGE</li><li>• With: Gas stove with LPG tank with regulator</li></ul>			
<p><b>Cacao Laboratory Processing equipment</b></p>			
<p><b>12. Supply and delivery of one (1) Bean Magra cutter</b></p> <p>Description</p> <ul style="list-style-type: none"><li>• Design following Swiss Magra 14 for 50 cocoa beans<ul style="list-style-type: none"><li>○ with 50 slots</li><li>○ with central stainless steel cutter blade</li></ul></li><li>• Dimensions: 390 x 140 x 70 mm</li><li>• See picture in the appendices for the design</li></ul>			
<p><b>13. Supply, delivery and commissioning of one (1) unit of Potentiometric automatic titrator</b></p> <ul style="list-style-type: none"><li>○ Applicable for acid-base titrations, non-aqueous and redox titrations</li><li>○ Suitable for laboratory analysis</li><li>○ Can be used for free fatty acid analysis</li><li>○ Measuring range: 0-14 pH, 1800 mV</li><li>○ Measuring temperature: 5-105C</li><li>○ Measuring resolution: 0.01 pH , 0.1 mV</li></ul>			





<p>, 0.1C</p> <ul style="list-style-type: none"><li>○ Repeatability titration analysis: 0.2%</li><li>○ Voltage: 220VAC 60Hz, step-up transformer shall be provided for 110V 60Hz</li><li>○ integrated valve and burette</li><li>○ built-in stirrer</li></ul>			
<p><b>14. Supply and delivery of one (1) laboratory stainless steel test sieves (5 mm round hole aperture diameter) with catch basin and cover</b></p> <p>Description:</p> <ul style="list-style-type: none"><li>- One (1) sieve with <b>round hole diameter of 5 mm (aperture diameter/sieve hole size) and 200-400mm frame diameter</b></li><li>- Additional accessories included: catch basin and cover</li></ul>			
<p><b>15. Supply and delivery of one (1) laboratory stainless steel test sieves (10 mm round hole aperture diameter) with catch basin and cover</b></p> <p>Description:</p> <ul style="list-style-type: none"><li>- One (1) sieve with <b>round hole diameter of 10 mm (aperture diameter/sieve hole size) and 200-400mm frame diameter</b></li><li>- Additional accessories included: catch basin and cover</li></ul>			
<p><b>16. Supply, delivery and commissioning of one (1) Grain Moisture meter</b></p> <ul style="list-style-type: none"><li>- Moisture range: 5-45% (depending on grain type)</li><li>- Grain temperature: 32-122F (0-50C)</li><li>- Grain type: whole grain, no sample preparation</li><li>- Sample size: at least 200 g</li><li>- Measured parameters: moisture, grain temperature, test weight</li><li>- Accuracy of grain temperature : 1F or 0.5C</li><li>- Test weight specifications repeatability: 0.5 lb/bu</li><li>- Moisture repeatability: 0.3% moisture, depending on grain type in commercial trade range</li><li>- Moisture resolution: 0.1% moisture</li><li>- Operating temperature: 5-45C</li><li>- Humidity: 5-95% non-condensing</li></ul>			



<p>17. Supply and delivery of one <b>(1) undercounter or benchtop laboratory refrigerator, single door</b> (base equipment: Biobase BPR-5V100G)</p> <p>Description</p> <ul style="list-style-type: none"><li>● External size: approximate 495W*548D*934H mm</li><li>● Internal size: approximate 415W*405D*706H* mm</li><li>● Capacity: 100 L</li><li>● Temperature range: 2C-8C</li><li>● Temperature accuracy: 0.1C</li><li>● Refrigeration type: forced air refrigeration system</li><li>● Construction material: cold-rolled steel coated with anti-bacteria powder</li></ul>			
<p>18. Supply and delivery of <b>one (1) unit of 30L laboratory Drying oven/incubator (Dual-use)</b></p> <p>Description</p> <ul style="list-style-type: none"><li>● Capacity: 30L</li><li>● Temp. Range:<ul style="list-style-type: none"><li>○ Ambient temperature 5-80C</li><li>○ Drying oven: 80-200C</li></ul></li><li>● Temp Precision: 0.1C</li><li>● Temp fluctuation: 0-5C</li><li>● Ambient temperature: 5-40C</li><li>● Timing Range: 1-9999 min</li><li>● Stainless steel inner chamber</li><li>● Leakage protector</li></ul>			
<p>19. Supply and delivery of <b>one (1) unit of Eight-chutes riffle type sample-splitter</b></p> <p>Description</p> <ul style="list-style-type: none"><li>● Material size: 33.8mm to 42.3 mm</li><li>● Chutes number: 8</li><li>● Chutes Width: 50.8 to 63.5 mm</li><li>● Including four (4) pans:</li><li>● Material: stainless steel</li><li>● Color: grey</li></ul>			
<p>20. Supply, delivery and commissioning of <b>one (1) Benchtop Karl Fischer Automatic Titration Set up</b></p> <p>Description:</p> <ul style="list-style-type: none"><li>● Applicable for low moisture products: fats, oils and chocolates where moisture content ranges from &lt;5%</li><li>● Range: 1 ppm to 100%</li><li>● Sensitivity: 0.1 ug</li><li>● Precision: 0.3% to 0.5% at 1 mg</li><li>● Single reagent or dual reagent systems</li></ul>			



<p>available</p> <ul style="list-style-type: none"> <li>● Ambient conditions: Temperature 5 to 35 degree C, 85% RH or below</li> </ul>			
<p><b>21. Supply, installation and commissioning of one (1) unit of Benchtop Colorimeter (recommended or instrument with similar specification : Minolta CM-5, Hunterlab ColorFlex EZ)</b></p> <p>Description</p> <ul style="list-style-type: none"> <li>● Product ranges: cocoa butter (clear), cocoa powder, cocoa liquor, cocoa cake (solid and liquid samples)</li> <li>● Minimum specifications</li> <li>● Suitable for routine laboratory analysis</li> <li>● Integrating sphere size: Industry standard, barium coated Ø152 mm</li> <li>● wavelength range: ideal 360 nm-740 nm</li> <li>● Light source: Pulsed xenon lamp</li> <li>● Half bandwidth: Approx 10 nm</li> <li>● Inter-instrument agreement: Within <math>\Delta E^*ab</math> 0.15 (Typical)</li> <li>● Color space: CIE L*a*b*, Hunter Lab, CIE L*C*h, CIE Yxy, CIE XYZ, Munsell (optional)</li> <li>● Color indices equation: E313 Whiteness and Tint (C/2° or D65/10°), E313 Yellowness (C/2° or D65/10°), D1925 Yellowness (C/2°), Y Brightness, Z%, 457 nm Brightness, Opacity, Color Strength (Average and Single Wavelength), Gray Change, Gray Stain, Metamerism Index, Shade Number</li> <li>● Standards conformance: CIE 15:2004, ISO 7724/1, ASTM E1164, DIN 5033, Teil 7, JIS Z 8722</li> <li>● Voltage: 220VAC 60Hz, step-up transformer shall be provided for 110V 60Hz</li> <li>● Benchtop</li> <li>● Temperature: 13-33C or wider; Max RH: 20%-85% non condensing</li> <li>● Storage temperature: 0-40C, RH 80% or less at 35C non condensing</li> </ul>			
<p><b>Cacao and Chocolate production equipment (small-scale)</b></p>			
<p><b>22. Supply and installation support of one (1) unit of Seed oil Expeller (Screw type) Press for cocoa beans</b></p> <p>Description:</p> <ol style="list-style-type: none"> <li>a. Capacity in [kg] cocoa bean material/hour: 3 to 5 kgs (depending on the type and bulk weight of the material to be pressed)</li> </ol>			



<p>b. Electrical power in [kW] = 1.1          c. Weight in [kg] = 80          d. Type: Screw type extrusion          e. Approximate dimensions (flexible specification) : approximately 26"x22"x23"</p>			
<p><b>23. Supply, delivery and installation of one (1) unit of cacao bean winnower (cacao huller) compliant with Certificate of Machine Testing</b>          Description:  <ul style="list-style-type: none"> <li>● Capacity: can accommodate low volumes , 1 kg -20 kg ideal range</li> <li>● Function: remove the peels of the cocoa beans and crush the beans</li> <li>● Material: steel bars, metal sheet or mild steel             <ul style="list-style-type: none"> <li>○ Parts that are in direct contact to the cacao nibs shall be made of corrosion resistant and food grade materials in compliance to food safety standards including bolts and nuts, crews and bearings</li> </ul> </li> <li>● All moving parts shall be provided with cover or guard</li> <li>● Mechanism of immediate disengagement of power shall be provided</li> <li>● shall be free from sharp edges and surfaces that may injure the operator</li> <li>● noise level shall comply with requirements of occupational safety and health center, DOLE throughout the duration of operations</li> <li>● Voltage: 220VAC 60Hz, step-up transformer shall be provided for 110V 60Hz</li> </ul> </p>			
<p><b>24. Supply and delivery of one (1) cacao roaster compliant with Certificate of Machine Testing</b>          Description:  <ul style="list-style-type: none"> <li>● Capacity: can accommodate low volumes , 1 kg -20 kg ideal range</li> <li>● Function: roast the cocoa beans</li> <li>● Roasting temperature, minimum 120C</li> <li>● Shall be provided with cooling trays and dashers</li> <li>● steel bars, metal sheet or plate and mild steel for most components except for the ones in contact of cacao beans which should be made of corrosion resistant</li> </ul> </p>			



<p>and food grade materials</p> <ul style="list-style-type: none"> <li>● Voltage: 220VAC 60Hz, step-up transformer shall be provided for 110V 60Hz</li> </ul>			
<p><b>25. Supply, delivery and installation of one (1) cacao bean grinder compliant with Certificate of Machine Testing (cocoa liquor or mass production)</b></p> <p>Description:</p> <ul style="list-style-type: none"> <li>● Capacity: can accommodate low volumes , 1 kg -20 kg ideal range</li> <li>● Function: grind the cocoa beans to liquor</li> <li>● average particle size, microns, maximum: 50 microns</li> <li>● noise level shall comply with requirements of occupational safety and health center, DOLE throughout the duration of operations</li> <li>● all metal surfaces free from rust</li> <li>● grinding chamber enclosed to prevent contamination</li> <li>● Voltage: 220VAC 60Hz, step-up transformer shall be provided for 110V 60Hz</li> </ul>			
<p><b>**Note:</b></p> <ul style="list-style-type: none"> <li>● All items should have at least one (1) year warranty to all parts and services</li> </ul>			

10. The **Davao del Sur State College** reserves the right to reject any and all bids, declare a failure of bidding, or not award the contract at any time prior to contract award in accordance with Section 41 of RA 9184 and its IRR, without thereby incurring any liability to the affected bidder or bidders.

11. For further information, please refer to:

**EDUARDO F. AQUINO, MS.**  
 Chairperson, Bids and Awards Committee  
 Brgy. Matti, Digos City, Davao del Sur  
 Mobile No. (+63)998-885-2309  
 E-mail Address: psu@dssc.edu.ph

  
**EDUARDO F. AQUINO, MS**  
 Chairperson, Bids and Awards Committee



# Checklist of Technical and Financial Documents

## I. TECHNICAL COMPONENT ENVELOPE

### *Class “A” Documents*

#### Legal Documents

- (a) Valid PhilGEPS Registration Certificate (Platinum Membership) (all pages);  
**or**
- (b) Registration certificate from Securities and Exchange Commission (SEC), Department of Trade and Industry (DTI) for sole proprietorship, or Cooperative Development Authority (CDA) for cooperatives or its equivalent document,  
**and**
- (c) Mayor’s or Business permit issued by the city or municipality where the principal place of business of the prospective bidder is located, or the equivalent document for Exclusive Economic Zones or Areas;  
**and**
- (d) Tax clearance per E.O. No. 398, s. 2005, as finally reviewed and approved by the Bureau of Internal Revenue (BIR).

#### Technical Documents

- (e) Statement of the prospective bidder of all its ongoing government and private contracts, including contracts awarded but not yet started, if any, whether similar or not similar in nature and complexity to the contract to be bid; **and**
- (f) Statement of the bidder’s Single Largest Completed Contract (SLCC) similar to the contract to be bid, except under conditions provided for in Sections 23.4.1.3 and 23.4.2.4 of the 2016 revised IRR of RA No. 9184, within the relevant period as provided in the Bidding Documents; **and**
- (g) Original copy of Bid Security. If in the form of a Surety Bond, submit also a certification issued by the Insurance Commission;  
**or**  
Original copy of Notarized Bid Securing Declaration; **and**
- (h) Conformity with the Technical Specifications, which may include production/delivery schedule, manpower requirements, and/or after-sales/parts, if applicable; **and**
- (i) Original duly signed Omnibus Sworn Statement (OSS);  
**and** if applicable, Original Notarized Secretary’s Certificate in case of a corporation, partnership, or cooperative; or Original Special Power of Attorney of all members of the joint venture giving full power and authority to its officer to sign the OSS and do acts to represent the Bidder.

#### Financial Documents

- (j) The Supplier’s audited financial statements, showing, among others, the Supplier’s total and current assets and liabilities, stamped “received” by the BIR or its duly accredited and authorized institutions, for the preceding



calendar year which should not be earlier than two (2) years from the date of bid submission; **and**

- (k) The prospective bidder's computation of Net Financial Contracting Capacity (NFCC);  
**or**  
A committed Line of Credit from a Universal or Commercial Bank in lieu of its NFCC computation.

***Class "B" Documents***

- (l) If applicable, a duly signed joint venture agreement (JVA) in case the joint venture is already in existence;  
**or**  
duly notarized statements from all the potential joint venture partners stating that they will enter into and abide by the provisions of the JVA in the instance that the bid is successful.

**II. FINANCIAL COMPONENT ENVELOPE**

- (m) Original of duly signed and accomplished Financial Bid Form; **and**
- (n) Original of duly signed and accomplished Price Schedule(s).

***Other documentary requirements under RA No. 9184 (as applicable)***

- (o) *[For foreign bidders claiming by reason of their country's extension of reciprocal rights to Filipinos]* Certification from the relevant government office of their country stating that Filipinos are allowed to participate in government procurement activities for the same item or product.
- (p) Certification from the DTI if the Bidder claims preference as a Domestic Bidder or Domestic Entity.

