



CONFIRMED

SIA "Syfud"

Chairman of the Board

Sigitas Ambrazevičius

August 15, 2025

**PROCUREMENT PROCESS
FOR INVESTMENT POSITION**

"AUTOCLAVE WITH COOLING SYSTEM"

September 2025

TECHNICAL SPECIFICATION OF THE PROCUREMENT SUBJECT

Purchase of autoclave with cooling system within the framework of the European Union European Maritime, Fisheries and Aquaculture Fund (EMFAF) activity “Investments in processing of fishing and aquaculture products”.

- 1. Applicant:** Syfud, SIA
2. Taxpayer number: LV40203272645
3. Applicant's address: Ronu iela 6, Liepaja, Latvia, LV-3401
4. Ordered item: Autoclave with cooling system according to the technical specification
5. Delivery address: Ronu iela 6, Liepaja, Latvia, LV-3401
6. Delivery time: till 31.03.2027.
7. Proposal validity period: till 31.12.2025.
8. Technical specification: see table below:

No.	Position	Technical specification	
8.1.	Autoclave with cooling system – 1 set	1. Purpose:	The equipment will be utilized for the thermal sterilization of surimi-based products, ensuring food safety and extending product shelf life.
		2. Quantity:	1. Autoclave – 1 set; 2. Cooling system for two autoclaves – 1 set.
		3. Technical requirements for autoclave:	1. Type: horizontal cylindrical autoclave; 2. Operation mode: fully automatic with multiple program capabilities; 3. Process: steam-air combination; 4. Capacity: capable of handling 4 baskets per cycle. 5. Autoclave chamber: 5.1. Material: stainless steel (AISI 304 or 316 for food-grade applications); 5.2. Internal diameter: 1400 mm (+/-5%); 5.3. Operating temperature: up to 155°C (+/-5%); 5.4. Working pressure: up to 5 bar; 5.5. Door type: manual, side-hinged with a rotating locking/unlocking mechanism, equipped with a cam safety device and compressed air-driven seal. 6. Heating system: 6.1. Heating: direct steam injection, with steam geometrically distributed for uniform heating; 6.2. Temperature control: automatic control with precision during the come-up and holding time.

		7. Cooling system: 7.1. Cooling phase: water circulation pump for cooling via a plate heat exchanger (stainless steel, or equivalent), with gradual cold water addition to avoid thermal shock; 7.2. Cooling control: automatic control of cooling water addition, minimizing water and energy consumption. 8. Control panel: 8.1. PLC-based control with a color touchscreen display (10-inch or larger); 8.2. Process automation: integrated process control for real-time monitoring of temperature and pressure during sterilization cycles; 8.3. Data logging: continuous recording and batch report generation, with USB storage options. 9. Safety systems: 9.1. Overpressure protection: automatic pressure release valves; 9.2. Door locking mechanism: safety interlocks to prevent opening under pressure; 9.3. Emergency stop: emergency stop buttons located near the door; 9.4. Alarm system: audible and visual alarms for system malfunctions or deviations. 10. Accessories: 10.1. Chain system for mechanical assistance (loading/ unloading); 10.2. F0 calculation 4 probes for static retort (calculation chip, input card and 4-hole packing gland); 10.3. Software for remote maintenance access. 4. Technical requirements for cooling system for two autoclaves: 1. Purpose: The system must be capable of cooling products to the desired temperature after sterilization, ensuring efficiency and year-round operation. 2. General requirements: 2.1. Type: adiabatic dry cooling system; 2.2. Cooling capacity: 380 kW (+/-5%); 2.3. Number of autoclaves: 2 autoclaves, each with 4 baskets, using a single cooling system;
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		2.4. Cooling objective: cool autoclaves from 90°C to 35°C within 20 minutes; 2.5. Glycol mix: food-grade glycol-water mix to prevent freezing in colder conditions. 3. Adiabatic dry cooler: 3.1. Capacity: 380 kW (+/-5%); 3.2. Water flow: 70 m³/h (water/glycol mix) (+/-5%); 3.3. Cooling method: adiabatic effect with evaporative cooling during high-temperature periods, closed-loop system to avoid contamination risks. 4. Cooling buffer tank and circulation pumps: 4.1. Must be equipped with cooling liquid tank: for water/glycol mixture; 4.2. Must be equipped with water tank: 2 x 4000 l (+/-5%); 4.3. Water flow to cooler: circulation pump; 4.4. Water flow to autoclaves: process pump; 4.5. Control system: integrated with dry cooler to regulate cooling cycles and system operation. 5. Control system: 5.1. Automated controls: control box with temperature settings and automatic control of pumps and fans; 5.2. Temperature management: automatically maintains system cooling even when autoclaves are not actively cooling, ensuring consistent system temperature. 6. System requirements: 6.1. Cooling efficiency: the system must provide efficient cooling even during peak summer temperatures, using adiabatic effects to minimize energy consumption; 6.2. Closed-circuit design: to prevent contamination risks, especially Legionella, the system should operate as a closed circuit with minimal water consumption; 6.3. Materials: all components in contact with the cooling liquid must be food-grade, corrosion-resistant materials.
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9. Other requirements:

- the applicant must have at least one year of operational experience in the field related to the procurement. A free-form statement confirming this fact must be submitted.

- the equipment must be new and comply with European Union standards.
 - the price must include the costs of purchasing, delivery, installation, start-up, and staff training in accordance with the technical specification.
 - after delivery, the applicant must provide the appropriate CE certificate for the equipment.
 - the applicant must also submit other essential information (manufacturer, brand, model, additional equipment description, images, etc.) about the offer to allow a comprehensive evaluation of its compliance with the technical specification.
 - the proposal must be prepared and submitted in Latvian, Russian, or English. It must be computer-typed and signed.
 - applicants may submit their proposals until September 3, 2025, at 17:00, by sending an electronically signed proposal to the email address viktors@edo.lv
 - the proposal must be of high quality and prepared so that no modifications are required.
10. Warranty period: at least 1 (one) year from the moment the equipment set is put into operation.
11. The proposal consists of:
- a completed and signed Application for participation – Annex 1. To obtain the form in Word format, please contact Viktors Bobovičs electronically by sending a request to the e-mail - viktors@edo.lv.
 - additional information about the equipment (manufacturer, model, further description of equipment, pictures, etc.).
 - confirmation of an independently prepared proposal – Annex 2.
12. Evaluation of proposals:
- 12.1. The applicant must submit a single proposal for the entire procurement item. The contract will be concluded for the entire procurement item.
- 12.2. Only those proposals will be evaluated that include all the information specified in point 11 of the technical specification.
- 12.3. The procurement proposal opening committee is closed.
- 12.4. The winner of the procurement procedure will be the applicant who submits the proposal with the lowest price.

August 15, 2025

The technical specification for the procurement procedure was approved by:

_____/ Sigitas Ambrazevičius, Chairman of the Board /
(signature) (name, last name, position)

APPLICATION FOR PARTICIPATION

Place

Date:

Customer: SIA "Syfud"

LV40203272645

Roņu iela 6, Liepāja, Latvia, LV-3401

Procurement: **"Autoclave with cooling system"****Applicant information**

Name of applicant:

Taxpayer number:

Legal address:

Post address:

Phone:

E-mail:

Applicant contact information

Name, Last name:

Position:

Phone:

E-mail:

Proposal information

Position (model)	Quantity, unit	Unit price, EUR (excl. VAT)	Total price, EUR excl. VAT)
Autoclave (model)	1		
Autoclave cooling system (model)	1		
Delivery costs:			
Installation, start-up and training costs:			
Total EUR, excl. VAT:			
EUR, VAT:			
Total EUR, incl. VAT:			

Proposal validity period: till 31.12.2025.

Delivery time: till 31.03.2027.

Delivery address: Ronu iela 6, Liepaja, LV-3401

Applicant hereby confirms that:

1. It has more than one year of experience in the field related to procurement.
2. The applicant is the manufacturer of this equipment or the official representative of the manufacturer and is authorized to sell, install, and service the object specified in the proposal.
3. The equipment is new and complies with European Union standards.
4. After the delivery of the equipment, appropriate CE certificates will be provided.

5. The total price of the proposal include the costs of purchasing, delivery, installation, start-up, and staff training in accordance with the technical specification.
6. The warranty period for the equipment is no less than 12 months.
7. The equipment included in the offer fully meets the technical specification, confirming the information in the table “**Technical parameters of the autoclave with cooling system**” (see table below).

Name of applicant

Position

Signature

Technical parameters of the autoclave with cooling system

No.	Position	Technical parameters	Supplier proposal
			Technical parameters
1.	Purpose:	The equipment will be utilized for the thermal sterilization of surimi-based products, ensuring food safety and extending product shelf life.	<i>Indicate the technical characteristics of the supplier's equipment following the specified requirements</i>
2.	Quantity:	1. Autoclave – 1 set; 2. Cooling system for two autoclaves – 1 set.	<i>Indicate the technical characteristics of the supplier's equipment following the specified requirements</i>
3.	Technical requirements for autoclave:	1. Type: horizontal cylindrical autoclave; 2. Operation mode: fully automatic with multiple program capabilities; 3. Process: steam-air combination; 4. Capacity: capable of handling 4 baskets per cycle. 5. Autoclave chamber: 5.1. Material: stainless steel (AISI 304 or 316 for food-grade applications); 5.2. Internal diameter: 1400 mm (+/-5%); 5.3. Operating temperature: up to 155°C (+/-5%); 5.4. Working pressure: up to 5 bar; 5.5. Door type: manual, side-hinged with a rotating locking/unlocking mechanism, equipped with a cam safety device and compressed air-driven seal. 6. Heating system: 6.1. Heating: direct steam injection, with steam geometrically distributed for uniform heating; 6.2. Temperature control: automatic control with precision during the come-up and holding time.	<i>Indicate the technical characteristics of the supplier's equipment following the specified requirements</i>

		7. Cooling system: 7.1. Cooling phase: water circulation pump for cooling via a plate heat exchanger (stainless steel, or equivalent), with gradual cold water addition to avoid thermal shock; 7.2. Cooling control: automatic control of cooling water addition, minimizing water and energy consumption. 8. Control panel: 8.1. PLC-based control with a color touchscreen display (10-inch or larger); 8.2. Process automation: integrated process control for real-time monitoring of temperature and pressure during sterilization cycles; 8.3. Data logging: continuous recording and batch report generation, with USB storage options. 9. Safety systems: 9.1. Overpressure protection: automatic pressure release valves; 9.2. Door locking mechanism: safety interlocks to prevent opening under pressure; 9.3. Emergency stop: emergency stop buttons located near the door; 9.4. Alarm system: audible and visual alarms for system malfunctions or deviations. 10. Accessories: 10.1. Chain system for mechanical assistance (loading/unloading); 10.2. F0 calculation 4 probes for static retort (calculation chip, input card and 4-hole packing gland); 10.3. Software for remote maintenance access.	<i>Indicate the technical characteristics of the supplier's equipment following the specified requirements</i>
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4.	Technical requirements for cooling system for two autoclaves:	1. Purpose: The system must be capable of cooling products to the desired temperature after sterilization, ensuring efficiency and year-round operation. 2. General requirements: 2.1. Type: adiabatic dry cooling system; 2.2. Cooling capacity: 380 kW (+/-5%); 2.3. Number of autoclaves: 2 autoclaves, each with 4 baskets, using a single cooling system; 2.4. Cooling objective: cool autoclaves from 90°C to 35°C within 20 minutes; 2.5. Glycol mix: food-grade glycol-water mix to prevent freezing in colder conditions. 3. Adiabatic dry cooler: 3.1. Capacity: 380 kW (+/-5%); 3.2. Water flow: 70 m³/h (water/glycol mix) (+/-5%); 3.3. Cooling method: adiabatic effect with evaporative cooling during high-temperature periods, closed-loop system to avoid contamination risks. 4. Cooling buffer tank and circulation pumps: 4.1. Must be equipped with cooling liquid tank: for water/glycol mixture; 4.2. Must be equipped with water 2 tank: 2 x 4000 l (+/-5%); 4.3. Water flow to cooler: circulation pump; 4.4. Water flow to autoclaves: process pump; 4.5. Control system: integrated with dry cooler to regulate cooling cycles and system operation. 5. Control system: 5.1. Automated controls: control box with temperature settings and automatic control of pumps and fans;	<i>Indicate the technical characteristics of the supplier's equipment following the specified requirements</i>
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		5.2. Temperature management: automatically maintains system cooling even when autoclaves are not actively cooling, ensuring consistent system temperature. 6. System requirements: 6.1. Cooling efficiency: the system must provide efficient cooling even during peak summer temperatures, using adiabatic effects to minimize energy consumption; 6.2. Closed-circuit design: to prevent contamination risks, especially Legionella, the system should operate as a closed circuit with minimal water consumption; 6.3. Materials: all components in contact with the cooling liquid must be food-grade, corrosion-resistant materials.	
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Name of applicant

Position

Signature

Confirmation of an independently prepared offer

By providing comprehensive and truthful information, _____
Supplier's name, reg. Nr.

(hereinafter - The Applicant) concerning the specific procurement confirms, that:

1. The Applicant has read and agrees with the content of this confirmation.
2. The Applicant is aware of its obligation to provide complete, comprehensive, and truthful information in this confirmation.
3. The Applicant's authorized person has signed the Applicant's procurement offer.
4. The Applicant informs that he has submitted an offer independently of competitors¹ and without consultations, contracts, or agreements. The Applicant has not been in contact with any competitor regarding:
 - 4.1. Prices;
 - 4.2. Methods of price calculation, factors (conditions) or formulas;
 - 4.3. Intention or decision to participate or not to participate in the procurement (to submit or not to submit a tender); or
 - 4.4. Submission of an offer that does not meet the procurement requirements;
 - 4.5. Quality, volume, specification, performance, delivery, or other conditions must be resolved independently of competitors for products or services covered by this procurement.
5. The Applicant has not knowingly, directly, or indirectly disclosed and will not disclose the terms of the offer to any competitor before the official date and time of the opening of proposals or the contract award.
6. The Applicant is aware that the Law of Competition provides for liability for prohibited agreements, providing for a fine of up to approximately 10% of the infringer's net turnover in the last financial year, and the Applicant may be excluded from participation in the procurement procedure.

Date _____

Signature

¹ In the context of this statement, the term "competitor" means any natural or legal person, other than the Applicant who: 1) submits an offer for this procurement; 2) depending on its qualification, abilities or experience, as well as the goods or services offered, could submit an offer for this procurement.