

## TECHNICAL SPECIFICATION OF THE PROCUREMENT SUBJECT

### **Under the EU European Agricultural Fund for Rural Development (EAFRD) Measure 4. 'Investments in tangible assets' Sub-measure 4.2 'Support for investments in processing'**

- |                                  |   |
|----------------------------------|---|
| 1. Customer:                     | AS "Ķekava Foods"   |
| 2. Taxpayer registration number: | LV 50003007411  |
| 3. Client address:               | Ziemeļu iela 55, Ķekava, Ķekavas nov., LV-2123                    |
| 4. Ordered item and quantity:    | <b>Drumstick cutting machine Lollipop / "Frenching" – 1 unit</b>  |
| 5. Delivery location:            | AS "Ķekava Foods", Ziemeļu iela 55, Ķekava, Ķekavas nov., LV-2123 |
| 6. Delivery date:                | 30.08.2026.   |
| 7. Offer validity period:        | till 30.08.2026.  |
| 8. Technical specification:      |   |

#### **Requirements and parameters**

| <b>Drumstick cutting machine Lollipop / "Frenching" – 1 unit</b> |  |
|--|--|
| 1  | <b>Application (Lollipop / "Frenching"):</b> the machine shall form drumsticks with an exposed bone end ("lollipop"), with uniform presentation and no bone splinters or damage to surrounding tissue.   |
| 2  | <b>Capacity (throughput):</b>  |
| 3  | <b>Product specification (infeed):</b> chicken leg/whole leg-thigh unit with proper anatomical cut at the knee joint, no fractures or deformations; product temperature +1...+7 °C; size/weight ranges — bidder to state and guarantee.  |
| 4  | <b>Cutting unit &amp; adjustments (lollipop):</b> adjustable cut depth/angle and exposed bone length setpoint are required. Typical set range: 25–35 mm exposed bone length; control tolerance ±3 mm or.   |
| 5  | <b>Quality targets &amp; acceptance (SAT):</b> (a) exposed bone length within setpoint with deviation ≤ ±3 mm (or better) per bidder's guarantee; (b) no bone splinters >2 mm (or not worse than bidder's guaranteed spec); (c) clean anatomical joint cut with no damage to the meat "cap"; (d) stable operation ≥ 2 h at guaranteed throughput. Visual inspection against a "golden sample" and sampling plan — bidder to state. appearance. |
| 6  | <b>Conveyors/infeed:</b> conveyor with speed control.  |
| 7  | <b>Hygiene/cleaning:</b> open design for fast washdown; sealed cabinets.   |
| 8  | Stainless steel AISI 304/316; food-grade plastics. Full wash-down design with quick-open guards.   |

- The equipment, its components, and parts must be new and comply with food safety and hygiene requirements.

- The equipment must comply with EU standards and be appropriately certified (CE marking). A certificate/declaration of conformity must be provided upon delivery.
- Warranty Period: 24 months from the date of the acceptance certificate signing.
- Defect Rectification: Within 24 hours.
- Spare Parts Availability: Within 24 hours.
- The quoted price must include equipment delivery to the specified contract execution location, installation, commissioning, and staff training.
- The supplier must have at least five (5) years of experience in the supply and installation of production technology equipment related to the procurement.
- The manufacturer's name and model of all equipment must be specified.

**Proposals must be submitted by 17:00 on 17 October 2025 electronically to e-mail: [konkursi@kekavafoods.lv](mailto:konkursi@kekavafoods.lv) .**

!!! The proposal must be submitted in the format specified in Annex No. 1.

!!! It is mandatory to complete the document: Declaration of Independent Proposal (Annex No. 2).

!!! In accordance with Clause 7.5.7 of Cabinet Regulation No. 113, the proposal must be signed electronically..

Ķekavā, 15 September 2025

AS "Ķekava Foods"

Oļegs Moškevičs

## PROPOSAL

**Under the EU European Agricultural Fund for Rural Development (EAFRD) Measure 4. 'Investments in tangible assets' Sub-measure 4.2 'Support for investments in processing'**

1. Client: AS "Ķekava Foods"  
 2. Taxpayer registration number: LV 50003007411  
 3. Client address: Ziemeļu iela 55, Ķekava, Ķekavas nov., LV-2123
4. Ordered item and quantity: **Drumstick cutting machine Lollipop / “Frenching” – 1 unit**  
 5. Delivery location: AS "Ķekava Foods”, Ziemeļu iela 55, Ķekava, Ķekavas nov., LV-2123  
 6. Delivery date: 30.08.2026.  
 7. Offer validity period: till 30.08.2026.  
 8. Technical specification:

| Requirements   |   | Supplier parameters               |
|--|---|-----------------------------------|
| <b>Drumstick cutting machine Lollipop / “Frenching” – 1 unit</b> |   | Manufacturer:<br>Brand:<br>Model: |
| 1  | <b>Application (Lollipop / “Frenching”):</b> the machine shall form drumsticks with an exposed bone end (“lollipop”), with uniform presentation and no bone splinters or damage to surrounding tissue.                                  |                                   |
| 2  | <b>Capacity (throughput):</b>   |                                   |
| 3  | <b>Product specification (infeed):</b> chicken leg/whole leg-thigh unit with proper anatomical cut at the knee joint, no fractures or deformations; product temperature +1...+7 °C; size/weight ranges — bidder to state and guarantee. |                                   |
| 4  | <b>Cutting unit &amp; adjustments (lollipop):</b> adjustable cut depth/angle and exposed bone length setpoint are required. Typical set range: 25–35 mm exposed bone length; control tolerance ±3 mm or.                                |                                   |
| 5  | <b>Quality targets &amp; acceptance (SAT):</b> (a) exposed bone length within setpoint with deviation $\leq \pm 3$ mm (or better) per bidder’s guarantee; (b) no bone splinters >2 mm (or not worse than bidder’s guaranteed spec);     |                                   |

|   |   |  |
|---|---|--|
|   | (c) clean anatomical joint cut with no damage to the meat “cap”; (d) stable operation $\geq 2$ h at guaranteed throughput. Visual inspection against a “golden sample” and sampling plan — bidder to state. appearance. |  |
| 6 | <b>Conveyors/infeed:</b> conveyor with speed control.   |  |
| 7 | <b>Hygiene/cleaning:</b> open design for fast washdown; sealed cabinets.  |  |
| 8 | Stainless steel AISI 304/316; food-grade plastics. Full wash-down design with quick-open guards.  |  |

Warranty Period: \_\_\_\_\_

Defect Rectification: \_\_\_\_\_ hours.

Spare Parts Availability: \_\_\_\_\_ hours.

### Supplier Information

Company Name:

Registration No.:

Equipment Brand and Model:

Estimated Contract Execution Period:

Valid Until:

Price (EUR, excluding VAT):

Proposal Date:

Prepared by:

Position:

Email:

Phone:

## Annex No. 2

AS "Çekava Foods"  
/Customer Name/

### Declaration of Independent Proposal

Hereby, providing complete and truthful information,

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[Supplier's Name, Registration No.]

(hereinafter – Supliert) with regard to the specific procurement procedure declares that:

1. The Supplier has reviewed and agrees to the content of this declaration.
2. The Supplier acknowledges its obligation to provide complete, comprehensive, and truthful information in this declaration.
3. The Supplier's procurement proposal has been signed by the Supplier's authorized person(s).
4. The Supplier confirms that the proposal has been submitted independently of competitors and without consultations, agreements, or arrangements. The Supplier has not communicated with any competitor regarding:
  - 4.1. Prices;
  - 4.2. Price calculation methods, factors (conditions), or formulas;
  - 4.3. Intentions or decisions to participate or not participate in the procurement (to submit or not submit a proposal);
  - 4.4. Submission of a proposal that does not meet the procurement requirements;
  - 4.5. Quality, quantity, specifications, execution, delivery, or other conditions that must be addressed independently of competitors for the products or services covered by this procurement.
5. The Supplier has not knowingly, directly or indirectly, disclosed and will not disclose the terms of the proposal to any competitor before the official proposal opening date and time or the award of contract rights.
6. The Supplier acknowledges that the Competition Law establishes liability for prohibited agreements, providing for a fine of up to 10% of the offender's net turnover from the last financial year, and the Supplier may be excluded from participating in the procurement procedure.

Date:

Signature: