

**TECHNICAL SPECIFICATIONS FOR THE SUBJECT OF THE
PROCUREMENT FOR THE OPEN TENDER PROCEDURE
“PURCHASE AND INSTALLATION OF EGG PASTEURISATION
EQUIPMENT”**

Under the European Agricultural Fund for Rural Development measure
“Support for investments in processing” (intervention code – LA 4.2.)

Bauska- s Municipality, 26 March 2026

General information about the contracting authority and the procurement procedure

Contracting authority

Company: Joint Stock Company “BALTICOVO”

Company registration number: 40003058863

Address: ADMINISTRATIVE BUILDING, BAUSKA DISTRICT, IECAVA PARISH, LV 3913 Bank: AS
“SWEDBANK”

Bank account: LV93HABA0001408060444

Information on the procurement

The procurement is being organised in accordance with Cabinet Regulation No. 104 of 28 February 2017

“Regulations on the procurement procedure and the procedure for its application to projects financed by the contracting authority” and the requirements of other regulatory acts governing public procurement.

Further information regarding the procurement procedure and the technical specifications can be obtained by contacting the project manager, Ivars Beņislavskis, tel. +371 26434776, email ivars.benislavskis@balticovo.lv.

The contracting authority reserves the right to announce changes to the technical specifications until the deadline for submission of final tenders. Changes will be announced on the Procurement Monitoring Bureau’s website and by sending notifications to all tenderers who have submitted tenders.

Bidders may submit tenders until **15 April 2026 at 16.30** by sending a fully completed Tender and selection documents via email to the following address: birojs@balticovo.lv, with the reference **“PURCHASE AND INSTALLATION OF EGG PASTEURISATION EQUIPMENT”**.

A Description of the subject of the procurement

A.1 General information about the procurement

- 1.** The subject of the procurement is an automated pasteurisation line for a food production facility, to supplement the existing food production equipment. The subject of the procurement includes a pasteurisation unit, a storage tank, their piping, control systems, as well as the installation of the equipment (connection to existing equipment).
- 2.** The tenderer may submit a tender only for the entire subject of the procurement.
- 3.** The tenderer shall submit tenders in accordance with the contracting authority's tender form. The tenderer may also submit brochures, drawings and other materials to substantiate the tender's compliance.

A.2 General equipment requirements and parameters

- 1.** All equipment offered must bear the CE mark or a declaration of conformity and be fitted with safety systems (limit switches, guards for moving parts, emergency stop buttons, etc.). Areas where moving parts are in operation and where the temperature exceeds 60°C during operation must be cordoned off to prevent staff from accidentally entering the work area whilst the equipment is in operation.
- 2.** The equipment must be suitable for food production.
- 3.** All equipment must be suitable for use in a humid environment (up to 75%) at ambient temperatures of +5°C to +40°C.
- 4.** Computerised control and remote monitoring; information regarding alarms and malfunctions is automatically sent to the operator/displayed on the control panel.
- 5.** The equipment set must ensure mutual operational synchronisation and compatibility with the Client's equipment and engineering systems. Stand-alone units must be connected to a suitable piping system;
- 6.** The equipment must be adjustable to compensate for floor unevenness (slope) of up to 2%.
- 7.** All key control/adjustment points must be easily accessible to maintenance personnel.
- 8.** Labels on the line and the line's operating instructions must be in Latvian.
- 9.** The line must be capable of operating with a 380V, 3-phase, 50Hz power supply.
- 10.** Equipment housing material: stainless steel; Equipment protection class: at least IP 55. A lower electrical safety class may be accepted if the supplier includes appropriate additional safety measures.
- 11.** Surfaces that come into contact with food products during operation may be made of materials that ensure food hygiene and safety.

12. The scope of supply must also include the connection infrastructure to the client's internal utility networks and ancillary equipment.

13. General construction works and the installation of internal engineering networks are not included in the supplier's scope of supply.

14. The client will provide:

- Hire of specialist equipment;
- Dismantling/erection of walls;
- Placement of the tank in its designated location;
- Platform reconstruction;
- Relocation of the additive mixer;
- For manifold extension:
 1. 6 pcs – mixproof double-seat valves DN 50;
 2. 2 pcs – 3-piece butterfly valve DN50;
 3. Piping;
 4. Welding work.
- Installation of connections (electricity, water, glycol, CIP, etc.);
- Tank integration into system (including manifold extension).
- Supply of electricity, water, glycol and steam;
- Integration into the automation system.

A.3 Description and requirements of the technological process and equipment

When preparing the tender, the tenderer shall complete sections B.5 and B.6 of the tender form or provide information of equivalent detail regarding the equipment in another format.

When preparing the tender, the tenderer shall ensure that the equipment complies with the requirements set out below.

Description of the tenderer's equipment and the installation and commissioning work to be carried out

1. Properties of the products to be pasteurised and technical requirements for the equipment for the pasteurisation process of various egg products

	Egg mass	Egg yolk	Egg white
Dry matter	24%	44%	11%
Viscosity	max 16 cP	max 150 cP	max 10 cP
Flow rate	6000 l/h	3000 l/h	6000 l/h

Retention time	360 sec	360 sec	360 sec
Inlet temperature	<4 °C		
Maximum pasteurisation temperature	56 °C – for egg whites 68 °C – for the egg mixture/yolk		
Outlet temperature	<4 °C		
Permissible outlet pressure	2.5 bar		
Protection class	IP 55		
Microbiological contamination reduction (Log reduction)	4 levels (Aerobic bacteria, Enterobacteriaceae)		

- A separate pump is required for transferring the product from the raw material tanks to the pasteuriser.
 - Floor space not to be exceeded – 1.5m x 5.6m (W x L).
 - Space for holding pipes – 1.5 m x 6 m x 0.5 m (H x L x W).
 - 1 x AISI 316 stainless steel atmospheric tank for storing raw material, capacity 10–15 tonnes (vertical). Must be equipped with the following:
 - Built-in agitator;
 - CIP washing nozzles (we can provide a washing flow rate of ~15 m³/h);
 - Weight control on the legs;
 - Cooling in the cylindrical section. Glycol as the cooling agent. Thermal insulation for the lower cone;
 - Temperature control;
 - Product inlet and outlet at the bottom.
- Floor space not to be exceeded – 2.5m x 2.5m.

The customer's list of equipment is indicative. When submitting a tender, the tenderer may include equipment or components not mentioned herein.

The tenderer's bid must include a set of operational machinery and equipment that ensures the functionality required in the specification. The supplier shall include in the tender the equipment, control devices, functionally necessary components, ancillary equipment and materials, and interoperability solutions required to ensure operability, in accordance with the manufacturer's specifications.

The tender shall be accompanied by a graphical overview showing the key equipment, with descriptions and dimensions.

A.5 Requirements for the supplier

A5.1. Origin of the supplier

The supplier must not be registered in a country listed in Cabinet Regulation No. 819 of 17 December 2020, "Regulations on Low-Tax or Tax-Free Countries and Territories".

The tender must specify the name and origin of the equipment manufacturer.

A5.2. Supplier's experience

A tender may be submitted by a tenderer whose experience in the manufacture of machinery for the processing of food, beverages and tobacco (NACE code 28.93, version 2.0) is not less than 3 years, or by an authorised representative of such a manufacturer.

The tenderer's financial turnover for the most recent audited period (2024 or 2025) must be at least equal to the proposed contract price.

The supplier manufactures equipment suitable for the pasteurisation of eggs/egg products; in particular, it offers a technological solution that prevents product coagulation or adverse organoleptic changes during the pasteurisation process.

A5.3. Warranty

A warranty must be provided for at least 12 months after delivery (functionality testing).

A5.4. Place of delivery

"Rūpnīcas", Bauska District, Iecava Parish

A5.5. Delivery and installation time (maximum completion date)

15 December 2026

A5.6. Tender submission procedure

Validity period of the tender: 3 (three) months from the date of submission of the tender.

A.6 Financial tender

The prices stated in the financial tender shall include:

- The price of the subject of the procurement;
- Transport and related delivery costs;
- Installation supervision and equipment commissioning costs.

A.7 Evaluation

The most economically advantageous tender, the criterion for determining which is the lowest price.

The contracting authority may reject a tender with an unreasonably low price within the meaning of the Public Procurement Law if the tenderer cannot demonstrate its ability to perform the contract at the stated price.

The contracting authority has grounds to believe that a tenderer may have submitted a tender with an unreasonably low price if the price offered by the tenderer is significantly lower than the estimated contract price, reference prices, or publicly available information on the prices of similar goods or services, the tenderer's total contract price or the price of individual cost items is disproportionately lower than the price offered by other tenderers, or the price quoted by the tenderer in similar procurements is significantly higher than in the Contracting Authority's procurement. If it is established that the price indicated in the tenderer's tender may be unreasonably low, the Contracting Authority shall request in writing that the tenderer provide a justification for the price offered, setting a deadline of 5 working days for the submission of the justification.

If the assessment of the tenderer's price justification requires specialised knowledge in a technical or scientific field, the Contracting Authority shall commission an independent expert or expert body to assess the tenderer's proposed price and the justification therefor, and the Contracting Authority shall rely on the expert's conclusion to determine the reasonableness of the price.

If the additional information provided by the tenderer or the expert's opinion confirms the reasonableness of the price, the Contracting Authority shall evaluate the tender. If the tenderer fails to provide the requested information, or if the information submitted by the tenderer or the expert opinion does not confirm the reasonableness of the price, the Contracting Authority shall exclude the tenderer from participation in the procurement procedure

A.8 Annexes to the Specifications

Tenderer's tender form

Annex No. 1

BIDDER'S BID FORM

B.1 Tenderer

Name of the tenderer:
Registration number:
Registered address:
Contact person:
Telephone:
Email:
Website address:

B.2 Requirements for the tenderer

<p>B.2.1 Origin of the supplier</p> <p>The supplier may not be registered in a country listed in Cabinet Regulation No. 819 of 17 December 2020, "Regulations on low-tax or tax-free countries and territories".</p> <p>The tender must specify the name and origin of the equipment manufacturer.</p> <p>B2.2. Supplier's experience</p> <p>A tender may be submitted by a tenderer whose experience in the manufacture of machinery for the food, beverage and for tobacco processing (NACE code 28.93, version 2.0) is not less than 3</p>	<p>Certificate of compliance</p>
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<p>years or an authorised representative of such a manufacturer.</p> <p>The tenderer's turnover for the last audited period (2024) must be at least equal to the proposed contract price.</p> <p>The supplier manufactures equipment suitable for the pasteurisation of eggs/egg products; in particular, it offers a technological solution that prevents product coagulation or adverse organoleptic changes during the pasteurisation process</p>	
<p>B 2.3. Compliance of the tender with the requirements of A 2. requirements</p> <p>(indicate – “Complies” or “Does not comply”; if “Does not comply” is indicated, an additional explanation must be provided as to how compliance with the procurement requirements is ensured and supporting documents must be attached)</p>	
<p>B 2.4. Compliance of the tender with A 3. requirements</p> <p>(indicate – “Complies” or “Does not comply”; if “Non-compliant” is indicated, an additional explanation must be provided as to how compliance with the procurement requirements is ensured, and supporting documents must be attached)</p>	
<p>B 2.5. Warranty</p> <p>The warranty must be valid for at least 12 months after delivery.</p>	
<p>B 2.6. Place of delivery</p> <p>“Rūpnīcas”, Bauska District, Iecava Parish</p>	
<p>B 2.7. Delivery and installation date</p> <p>15 December 2026</p>	

B 2.8. Tender submission procedure

Validity period of the tender: three months from the

B.3 General equipment requirements and parameters

Requirement	Tenderer's tender
<p>1. All equipment offered shall bear the CE mark or a declaration of conformity and equipped with safety systems (limit switches, moving mechanism guards, emergency STOP buttons, etc.). Areas where robotic devices operate shall be cordoned off so that personnel cannot accidentally enter the work area whilst the equipment is in operation.</p> <p>2. The equipment will be suitable for food production.</p> <p>3. All equipment shall be suitable for operation in a humid environment (up to 75%), at ambient of +5°C to +40°C.</p> <p>4. Computerised control and remote monitoring; information regarding alarms and operational malfunctions will be automatically sent to the operator/displayed on the control panel.</p> <p>5. Nominal production capacity –.</p> <p>6. The equipment set will ensure mutual operational synchronisation and compatibility with the Customer's equipment (packaging lines) and engineering systems. Stand-alone units must be connected to the conveyor system;</p> <p>7. The lines are designed to be levelled in order to compensate for floor unevenness (slope) of up to 2%.</p> <p>8. All key adjustment/setting points will be easily accessible to maintenance staff.</p> <p>G. The labels on the line and the line's operating instructions shall be in Latvian.</p> <p>10. The line must be capable of operating with a 380V, 3-phase, 50Hz power supply.</p>	

11. Equipment housing material: stainless steel; Equipment protection class: at least IP 55.

12. All electrical installations outside the electrical cabinet (excluding motor leads) must be low-voltage (12V or 24V).

13. The scope of supply must also include the connection infrastructure to the customer's internal utility networks and auxiliary equipment.

B.5 Technical specification of equipment (list)

Equipment / recommended equipment	Quantity	Tenderer's offer (including manufacturer and model)
[specify manufacturer]		

B.6 Financial offer

Equipment/work to be performed Name	Equipment offered, model, manufacturer (country of origin)	Price in EUR, excluding VAT
Total price of the offer		