TECHNICAL SPECIFICATION OF THE SUBJECT OF THE PROCUREMENT FOR THE PROCUREMENT 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 Municipality, 19 June 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 MUNICIPALITY, IECAVA PARISH, LV 3913
Bank: AS "SWEDBANK"
Bank account: LV93HABA0001408060444

Information on the procurement

The procurement is being organised in accordance with Cabinet of Ministers 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 on the procurement procedure and the technical specifications can be obtained by contacting the project manager, Ivars Beņislavskis, tel. +371 26434776, emailivars.benislavskis@balticovo.lv .

The contracting authority reserves the right to announce changes to the technical specifications until the deadline for submission of final tenders. Any changes will be published on the website where the notice was published and sent to all tenderers who have requested the tender documentation.

Tenderers may submit tenders **by 16.30 on 8 July 2026** by sending a fully completed Tender and selection documents by email to the following address:birojs@balticovo.lv , with the reference "PURCHASE AND INSTALLATION OF EGG PASTEURISATION EQUIPMENT".

The tender file must be password-protected. The tenderer must send the password to open the file to the same email address no earlier than 15 minutes after the deadline for submission of tenders (from 16.45).

A DESCRIPTION OF THE SUBJECT OF THE PROCUREMENT

A.1 General information on 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 comprises a pasteurisation unit for eggs and egg products, a storage tank, associated piping, control systems, and the installation of the equipment (connection to existing equipment).
2. Tenderers may only submit a tender for the entire subject of the procurement.
3. Tenderers shall submit tenders in accordance with the contracting authority's tender form. Tenderers may also submit brochures, drawings and other materials to substantiate the conformity of their tender.

A.2 General equipment requirements and parameters

1. All equipment offered must bear the CE marking 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 ranging from +5°C to +40°C.

4. Computerised control and remote monitoring; information regarding alarms and malfunctions is automatically sent to the operator or 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 pipework system;

6. The equipment must be adjustable to compensate for floor unevenness (slope) of up to 2 per cent.

7. All key control/adjustment points must be easily accessible to maintenance staff.

8. Labels on the line and the line's operating instructions must be in Latvian.

G. The line must be capable of operating on 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 foodstuffs 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 x mixproof double-seat valves DN 50;
2. 2 pcs – 3-piece butterfly valves DN 50;
3. Pipework;
4. Welding work.

- Installation of connections (electricity, water, glycol, CIP, etc.);
- Integration of the tank into the automation system (including manifold extension);
- Supply of electricity, water, glycol and steam;
- Integration into the automation system.

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

When preparing a tender, the tenderer shall complete sections B.3–B.6 of the tender form or provide information on the equipment in an equivalent level of detail in another format.

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

A. 3.1 Description of the tenderer's equipment and the installation work to be carried out

1. Characteristics and technical requirements of the products to be pasteurised 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	6,000 l/h	3,000 l/h	6,000 l/h

Shelf life	360 sec	360 sec	360 sec
Pasteurisation temperature	69.5±1.5°C	65.5 ± 1 °C	58.5 ± 1.5 °C
Production time	9 hours (egg mass)		
Inlet temperature	<4 °C		
Outlet temperature	<4 °C		
Permissible outlet pressure	2.5 bar		
Protection class	IP 55		
For control cabinet	IP 65		
Ambient temperature	<25 °C		
Maximum permissible temperature difference during the pasteurisation cycle	<2.5 °C		
Heat recovery (regeneration)	Min. 70 %		
Microbiological contamination reduction (log reduction)	4 orders of magnitude (aerobic bacteria, enterobacteria)		

2. Technical requirements for the equipment package and its design

Technical requirement	**Requirements for the format of the tender**
Pasteuriser pump – positive displacement pump (twin screw pump or lobe pump).	Specify the pump type, manufacturer and model
Pasteurisation section: tubular type. *Note*: *Plate-type solutions will not be accepted.*	Specify the manufacturer and model (if available), and attach drawings
Engineering calculations for the tubular pasteurisation section.	Attach the following to the tender: • thermal efficiency and pasteurisation efficiency; • product protection calculations (holding time, heat flux density, shear rate • and shear stress.
Homogeniser.	Specify the manufacturer and model of the homogeniser
The holding section must be thermally insulated.	Specify the method of compliance
Temperature indication before and after each section.	Specify the method of compliance

Pressure indication before and after each section.	Specify the method of compliance
Refractometer or Conductometer to determine product and water flow.	Specify the type, manufacturer and model
For pumping the product from raw material tanks to the pasteuriser – *a positive displacement pump (twin screw pump or lobe pump*).	Specify the pump type, manufacturer and model
The required heating capacity must be specified (steam, hot water).	Specify the values
Floor area, which must not exceed – 1.5m x 5.6m (W x L).	Attach drawings
Space for support pipes – 1.5 m x 6 m x 0.5 m (H x L x W).	Attach drawings
Materials in direct contact with the product must not less than AISI 316.	Specify the method of fulfilment of requirements
Frame construction to be made of AISI 304.	Specify the method of implementation
Integration into the existing system by the supplier. WAGO PFC300 750-8302, Codesys 3.5 software, ModBus TCP/IP signal exchange.	Specify the method of compliance
FDS certificates for all parts of the equipment which come into direct contact with the product.	Specify the method of compliance
For measuring instruments/equipment calibration certificates.	Specify the method of compliance
A schematic diagram of the pasteuriser's operating principle schematic diagram must be submitted.	Attach the diagram
1 unit. AISI 316 stainless steel atmospheric tanks for raw material for product storage, 10–15 tonnes (vertical). Must be equipped with the following:	Specify the method of meeting the requirements
• built-in agitator;	Specify the method of meeting the requirements
• CIP cleaning nozzles (the client will provide a wash flow of ~15 m^3/h cleaning flow);	Specify the method of compliance
• product weight control on the legs	Specify the method of compliance
• cooling in the cylindrical section using propylene glycol; the lower cone requires thermal insulation;	Specify the method of compliance
• temperature control;	Specify the method of compliance
• product inlet and outlet at the bottom;	Specify the method of compliance
• FDS certificates for all parts of the equipment that come into direct contact with the product;	Specify the method of compliance
• for measuring instruments/equipment calibration certificates.	Specify the method of compliance

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

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

A.5 Requirements for the supplier

A5.1. Supplier's country of origin

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

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

A5.2. Supplier's experience

A tender may be submitted by a tenderer with at least 3 years' experience in the manufacture of egg pasteurisation equipment, or by an authorised representative of such a manufacturer.

The supplier manufactures equipment suitable for the pasteurisation of eggs and egg products
, and, in particular, 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 following delivery (operational testing).

A5.4. Place of delivery

"Rūpnīcas", Bauska District, Iecava Parish

A5.5. Delivery and installation period (maximum completion deadline)

15 December 2026

A5.6. Procedure for submitting tenders

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

A.6 Financial tender

The prices specified in the financial tender shall include:

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

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 abnormally 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 consider that a tenderer may have submitted a tender with an abnormally low price if the price offered by the tenderer is significantly lower than the estimated contract price, the reference price, or publicly available information on the prices of similar goods or services, the tenderer's total contract price or the price of individual items in the tender is disproportionately lower than the price offered by other tenderers, or the price quoted by the tenderer in similar procurements is significantly higher than that in the Contracting Authority's procurement. If it is established that the price quoted in a tenderer's tender may be unreasonably low, the Contracting Authority shall request, in writing, the tenderer to 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 justification for the price requires specialist knowledge in a particular 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 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's 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

AS "Balticovo"
Member of the Board K. Valdens

Annex No. 1

BIDDER'S BID FORM

B.1 Tenderer

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

B.2 Requirements for the tenderer

B.2.1 Origin of the supplier	**Proof of compliance**
The supplier must not be registered in a country listed in Cabinet of Ministers Regulation No. 819 of 17 December 2020, 'Regulations on low-tax or tax-free countries and territories". The tender must specify the name and country of origin of the equipment manufacturer.	
B2.2. Supplier's experience A tender may be submitted by a tenderer whose experience in the in the manufacture of egg pasteurisation equipment is at least 3 years, or an authorised representative of such a manufacturer.	

The tenderer's financial turnover for the most recent audited period (2024) must be at least equal to the proposed contract price. The supplier manufactures equipment suitable for the , in particular, offering a technological solution that prevents product coagulation or adverse organoleptic changes during the pasteurisation process	
B 2.3. Compliance of the tender with the requirements of A 2 (indicate – 'Complies' or 'Does not comply'; if 'Does not comply' is indicated, additionally explain how compliance with the procurement requirements is ensured and supporting documents must be attached)	
B 2.4. Compliance of the tender with the requirements of A 3 (indicate – "Complies" or "Does not comply"; if "Does not comply" is indicated, explain how compliance with the procurement requirements is ensured and attach supporting documents)	
B 2.5. Warranty A warranty must be provided for at least 12 months following delivery.	
B 2.6. Place of delivery "Rūpnīcas", Bauska District, Iecava Parish	
B 2.7. Delivery and installation period 15 December 2026	
B 2.8. Tender submission procedure	

Validity period of the tender: three months from the submission.	

B.3 General equipment requirements and specifications

Requirement	Tenderer's tender
1. All equipment offered shall bear the CE marking or a declaration of conformity and be fitted with safety systems (limit switches, guards for moving parts, emergency stop buttons, etc.). Areas where robotic devices are in operation shall be cordoned off so that staff cannot accidentally enter the work area whilst the equipment is in operation. **2.** The equipment will be suitable for food production. **3.** All equipment will be suitable for use in a humid environment (up to 75%), at ambient temperatures +5°C to +40°C. **4.** Computerised control and remote monitoring; information regarding alarms and malfunctions will be automatically sent to the operator or displayed on the control panel. **5.** The equipment set will ensure mutual operational synchronisation and compatibility with the Client's equipment (packaging lines) and engineering systems. Stand-alone units must be connected to a conveyor system; **6.** The lines are designed to be levelled to compensate for floor unevenness (slope) of up to 2 per cent. **7.** All key adjustment/setting points shall be easily accessible to maintenance staff. **8.** Signage on the line and the line's operating instructions shall be in Latvian or English. **G.** 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.	

11. All electrical installations outside the electrical cabinet (except for motor connections) must be low-voltage (12V or 24V).

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

B.4 The tenderer's proposal for equipment and installation works

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

	Egg weight	Egg yolk	Egg white	Compliance
Dry matter	24%	44%	11%	
Viscosity	max 16 cP	max 150 cP	max 10 cP	
Flow rate	6,000 l/h	3,000 l/h	6,000 l/h	
Retention time	360 sec	360 sec	360 sec	
Pasteurisation temperature	69.5±1.5°C	65.5 ± 1 °C	58.5 ± 1.5 °C	
Production time	9 hours (egg mass)			
Inlet temperature	<4 °C			
Outlet temperature	<4 °C			
Permissible outlet pressure	2.5 bar			
Protection class	IP 55			
For control cabinet	IP 65			
Ambient temperature	<25 °C			
Maximum permissible temperature difference during the pasteurisation cycle	<2.5 °C			
Heat recovery (regeneration)	Min. 70 %			
Microbiological contamination	4 levels (aerobic bacteria, enterobacteria)			

	reduction (Log reduction)			

Technical requirements for the equipment package and design

Technical requirement	Tenderer's proposal
Pasteuriser pump – positive displacement pump (twin screw pump or lobe pump).	
Tubular pasteurisation section. *Note*: *Plate-type solutions will not be accepted.*	
Engineering calculations for the tubular pasteurisation section.	
Homogeniser.	
The holding section must be thermally insulated.	
Temperature display before and after each section.	
Pressure indication before and after each section.	
Refractometer or conductometer to determine the product and water flow.	
For pumping the product from the raw material tanks to the pasteuriser – *a positive displacement pump (twin screw pump or lobe pump*).	
The required heating capacity must be specified (steam, hot water).	
Floor-mounted, with dimensions not to exceed – 1.5 m x 5.6 m (W x L).	
Space for holding pipes – 1.5 m x 6 m x 0.5 m (H x L x W).	
Materials in direct contact with the product must not be less than AISI 316.	
Frame construction to be made of AISI 304.	
Integration into the existing system to be carried out by by the supplier. WAGO PFC300 750-8302, Codesys 3.5 software, ModBus TCP/IP signal exchange.	
FDS certificates for all parts of the equipment which come into direct contact with the product.	
Calibration certificates for calibration certificates.	
A schematic diagram of the pasteuriser's schematic diagram of the pasteuriser.	
1 unit. AISI 316 stainless steel atmospheric tank for product storage, 10–15 tonnes (vertical). Must be equipped with the following:	

• a built-in agitator;			
• CIP cleaning nozzles (the client shall provide a cleaning flow rate of ~15 m^3/h);			
• product weight control at the base			
• cooling in the cylindrical section using propylene glycol; the lower cone must be thermally insulated;			
• temperature control;			
• product inlet and outlet at the bottom;			
• FDS certificates for all parts of the equipment that come into direct contact with the product;			
• for measuring instruments/equipment calibration certificates.			

B.5 Summary of equipment technical specifications (list)

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

B.6 Financial proposal

Equipment/work to be carried out Name	Proposed equipment, model, manufacturer (country of origin)	Price in EUR, excluding VAT
Total price of the offer		