

NAME OF THE UNIT :

BHUBANESWAR / PURISECTION - C (CHICKEN, EGG, FISH, PRAWN, MUTTON ETC.)

| Sl. No. | Name of Materials                          | Brand  | Unit / Wt.      | Approx. Quantity in KG. | Rate | Amount      |
|---------|--|--|-----------------|-------------------------|------|-------------|
|         | A  | B  | C               | D                       | E    | F = (D X E) |
| 1       | BROILER CHIKEN                             | Dressed chiken should be without skin & fat Each should weigh: 700 gm  | 1 KG            | 2286                    |      |             |
| 2       | BROILER CHIKEN (FOR TANDOOR)               | Dressed chiken should be with skin intact, 1" neck, without totters, offals, i.e, kidney, heart, liver, gizzard. Each should weigh: 650 gm   | 1 KG            | 50                      |      |             |
| 3       | COUNTRY CHIKEN (LIVE)                      | Each should weigh : 800 gm   | 1 KG            | 10                      |      |             |
| 4       | HEN'S EGG                                  | Each should weigh : 60 gm  |                 | 12217                   |      |             |
| 5       | CRAB                                       | 5-6 NOS  | 1 KG            | 10                      |      |             |
| 6       | FISH ROHU (WITHOUT HEAD, CLEAN AND GUTTED) | Each should weigh : 1 - 1.5 KG   | 1 KG            | 1865                    |      |             |
| 7       | FISH ROHU (WITHOUT HEAD, CLEAN AND GUTTED) | Each should weigh : 2 KG   | 1 KG            | 100                     |      |             |
| 8       | FISH VEKTI                                 | Each should weigh : 1.5 KG   | 1 KG            | 20                      |      |             |
| 9       | FRESH PRAWN WITH SKIN                      | 30 - 40 NOS / KG   | 1 KG            | 50                      |      |             |
| 10      | FRESH PRAWN WITHOUT SKIN                   | 30 - 40 NOS / KG   | 1 KG            | 150                     |      |             |
| 11      | MUTTON KHASI                               | Khasi mutton should be free from fat, membrane, all internal organs (Kideny may be included). Whole carcass should weigh not less than 10 kg and for loose weigh mutton should have been cut from a carcass not less than 10 kg & proportionately leg and other portion. <b>(To ensure quality, the authorized person of OTDC will remain present during slaughtering)</b> | 1 KG            | 1182                    |      |             |
|         |  |  | <b>TOTAL :-</b> |                         |      |             |

**N.B. :- Price are exclusive of G.S.T. as applicable**

NAME OF THE UNIT :

SAMBALPUR / ROURKELA / CHANDIPUR / CUTTACK / KONARK / NANDANKANAN

**SECTION - C (CHICKEN, EGG, FISH, PRAWN, MUTTON ETC.)**

| Sl. No. | Name of Materials                          | Brand  | Unit / Wt.      | Approx. Quantity in KG. | Rate | Amount      |
|---------|--|--|-----------------|-------------------------|------|-------------|
|         | A  | B  | C               | D                       | E    | F = (D X E) |
| 1       | BROILER CHIKEN                             | Dressed chiken should be without skin & fat Each should weigh: 700 gm  | 1 KG            | 1200                    |      |             |
| 2       | BROILER CHIKEN (FOR TANDOOR)               | Dressed chiken should be with skin intact, 1" neck, without totters, offals, i.e, kidney, heart, liver, gizzard. Each should weigh: 650 gm   | 1 KG            | 30                      |      |             |
| 3       | COUNTRY CHIKEN (LIVE)                      | Each should weigh : 800 gm   | 1 KG            | 5                       |      |             |
| 4       | HEN'S EGG                                  | Each should weigh : 60 gm  |                 | 6000                    |      |             |
| 5       | CRAB                                       | 5-6 NOS  | 1 KG            | 10                      |      |             |
| 6       | FISH ROHU (WITHOUT HEAD, CLEAN AND GUTTED) | Each should weigh : 1 - 1.5 KG   | 1 KG            | 1000                    |      |             |
| 7       | FISH ROHU (WITHOUT HEAD, CLEAN AND GUTTED) | Each should weigh : 2 KG   | 1 KG            | 50                      |      |             |
| 8       | FISH VEKTI                                 | Each should weigh : 1.5 KG   | 1 KG            | 10                      |      |             |
| 9       | FRESH PRAWN WITH SKIN                      | 30 - 40 NOS / KG   | 1 KG            | 25                      |      |             |
| 10      | FRESH PRAWN WITHOUT SKIN                   | 30 - 40 NOS / KG   | 1 KG            | 75                      |      |             |
| 11      | MUTTON KHASI                               | Khasi mutton should be free from fat, membrane, all internal organs (Kidney may be included). Whole carcass should weigh not less than 10 kg and for loose weigh mutton should have been cut from a carcass not less than 10 kg & proportionately leg and other portion. <b>(To ensure quality, the authorized person of OTDC will remain present during slaughtering)</b> | 1 KG            | 550                     |      |             |
|         |  |  | <b>TOTAL :-</b> |                         |      |             |

**N.B. :- Price are exclusive of G.S.T. as applicable**

NAME OF THE UNIT :

BARKUL / RAMBHA / GOPALPUR / PARADEEP / SATAPADA / CHANDBALI /  
CHANDANESWAR / PANCHALINGESWAR / DHAULI / KEONJHAR / BHITARKANIKA**SECTION - C (CHICKEN, EGG, FISH, PRAWN, MUTTON ETC.)**

| Sl. No. | Name of Materials                          | Brand  | Unit / Wt. | Approx. Quantity in KG. | Rate            | Amount      |
|---------|--|--|------------|-------------------------|-----------------|-------------|
|         | A  | B  | C          | D                       | E               | F = (D X E) |
| 1       | BROILER CHIKEN                             | Dressed chiken should be without skin & fat Each should weigh: 700 gm  | 1 KG       | 600                     |                 |             |
| 2       | BROILER CHIKEN (FOR TANDOOR)               | Dressed chiken should be with skin intact, 1" neck, without totters, offals, i.e, kidney, heart, liver, gizzard. Each should weigh: 650 gm   | 1 KG       | 20                      |                 |             |
| 3       | COUNTRY CHIKEN (LIVE)                      | Each should weigh : 800 gm   | 1 KG       | 5                       |                 |             |
| 4       | HEN'S EGG                                  | Each should weigh : 60 gm  |            | 4000                    |                 |             |
| 5       | CRAB                                       | 5-6 NOS  | 1 KG       | 10                      |                 |             |
| 6       | FISH ROHU (WITHOUT HEAD, CLEAN AND GUTTED) | Each should weigh : 1 - 1.5 KG   | 1 KG       | 1000                    |                 |             |
| 7       | FISH ROHU (WITHOUT HEAD, CLEAN AND GUTTED) | Each should weigh : 2 KG   | 1 KG       | 50                      |                 |             |
| 8       | KHANGA FISH                                | Each should weigh : 1 KG   | 1 KG       | 30                      |                 |             |
| 8       | FISH VEKTI                                 | Each should weigh : 1.5 KG   | 1 KG       | 10                      |                 |             |
| 9       | FRESH PRAWN WITH SKIN                      | 30 - 40 NOS / KG   | 1 KG       | 25                      |                 |             |
| 10      | FRESH PRAWN WITHOUT SKIN                   | 30 - 40 NOS / KG   | 1 KG       | 40                      |                 |             |
| 11      | MUTTON KHASI                               | Khasi mutton should be free from fat, membrane, all internal organs (Kidney may be included). Whole carcass should weigh not less than 10 kg and for loose weigh mutton should have been cut from a carcass not less than 10 kg & proportionately leg and other portion. <b>(To ensure quality, the authorized person of OTDC will remain present during slaughtering)</b> | 1 KG       | 300                     |                 |             |
|         |  |  |            |                         | <b>TOTAL :-</b> |             |

**N.B. :- Price are exclusive of G.S.T. as applicable**