REQUEST FOR WEBTENDER:

Quotation Number:	**ERW201904/015**		
Description:	**SCHEDULED ONCE OFF ON SITE CALIBRATION OF OVENS/INCUBATORS/FRIDGES/FREEZERS/WATER-BATHS/ AUTOCLAVES AND DATA LOGGER AND OFF SITE CALIBRATION OF HOBO LOGGERS FOR ERWAT LABORATORY**		
Bid Closing Date:	**23/04/2019**		
Compulsory Briefing Session:	**N/A**		
Address:	R25 Bapsfontein Road; Hartebeestfontein Office Park, ERWAT Laboratory		
Contact Person	Thandeka Mtshali Alone Mabunda		
Contact Number	011 929 7114 011 929 7058	e-mail	Thandeka.mtshali@erwat.co.za Alone.mabunda@erwat.co.za
Validity period	7 Days		

ISO 17025: 2005 accredited Service providers, that will be able to adhere to calibration and other requested requirements and specifications as per this document and "notices", are hereby invited to quote for the work required

1. SCOPE OF WORKS

To provide the calibration of the following laboratory equipment, according to the requirements and specifications stated below.

Tables to be completed:

Tables 1-3 and 9 : All service providers to complete
Tables 4 -9 : To complete the tables, only, which is relevant to your scope of work and quoted for.

TABLE 1: General requirements/information:

Requirement	Agree Yes/No	COMMENT
1. The quote (official) and the completed tables on "notices", tenders and other required documents must be in a **sealed envelope** clearly marked with the **contract number and description** and to be hand delivered, in the **TENDER BOX WITH THE DAY OF THE WEEK RELATED TO THE DATE indicated on the advertisement**, at the FOYER of ERWAT Head office, Bapsfontein road, Kempton Park.		
2.Tables to be completed : Tables 1-3 and 9 : All service providers to complete Tables 4-9 : To complete the tables which is relevant to your scope of work and quoted for		
3. A separate official quotation must also be submitted.		
4. Calibration certificates must be submitted to ERWAT within **maximum of 10 working days** after calibration was finalised.		
5. Calibrations are due latest **15 June '19.** In the case where the calibration cannot be done within the due date, the service provider cannot be used		
6. ERWAT will inform the successful service provider/s by **latest 15 May '19.**		
7. Calibration must be done/finalised within the due date as per this document.		
8. In the case of equipment not working/faulty at time of calibration the Service Provider has to come back after it was fixed (ERWAT to ensure that it is fixed). See table 2 regarding additional costs. The fixing of equipment is not included in this tender.		

TABLE 1: General requirements/information (Continues):

Requirement	Agreed Yes/No	COMMENT
9. All equipment calibrated must be, where practicable, labelled to indicate the status of Calibration (date calibrated) and next calibration due. **Expiry/next calibration date must be the exact month of calibration but the following year** **Same month as done this year e.g calibration done 28 May '19 ; expiry date May '20**		
10. Expiry date/s or the next calibration date must be indicated on the calibration certificates for equipment and MUST be as per ERWAT laboratory's frequency/requirement and NOT as per Service provider's recommendation/s. See table 2 for frequency. **Expiry/next calibration date must be the exact month of calibration but the following year** **Same month as done this year e.g calibration done 28 May '19 ; expiry date May '20**		
11. ERWAT reserves the right to award the bid in full, in part, to more than one bidder or Not award the bid at all.		NB!!!
12.The calibration standards used by the Service Provider during calibration must be traceable to the National measuring standards as maintained in the Republic of South Africa OR International measuring standards		
13.The Service Provider must complete relevant ERWAT Management system forms, where applicable and required by the laboratory's in house standard operating procedures (e.g. ELF 46 : "Contract review" and ELF 61 : "Register for equipment leaving the laboratory")		
14.ERWAT laboratory must be allowed, if so requested, to view any related quality control results and/or quality related documentation (e.g. proficiency testing, training records etc) for any of the potential service providers that has quoted for the work on this tender.		
15.No sub-contracting allowed for any of the work indicated in this tender		
16.The hobo logger/s may be divided in two to ensure that some can still be used whilst the other Are calibrated. The laboratory may request the successful service provider to fetch them and to deliver them back after calibration OR ERWAT laboratory may deliver and fetch them to and from the successful service provider. **See table 2 for transport costs of hobo loggers**		
17.Ensure all documents required between this document and the web site tender advertisement are added to your completed documents		
18.No e-mail or faxed bids/proposals shall be accepted		
19.Only ISO 17025 accredited Service Providers quoted and adhering to the web site tender advertisement and this document's requirements and specifications will be taken into consideration		
20. The Service Providers must submit a copy of their SANAS Accreditation Certificate with their quotation		

TABLE 2: SUMMARY OF COSTS:

EQUIPMENT TYPE	Equipment quoted for Yes/No	AMOUNT OF ITEMS	FREQUENCY	ON SITE/OFF SITE CALIBRATION	CALIBRATION DUE DATE	TOTAL COST(Excl. VAT)
i)Fridges (6 Micro ; 1 PCR)		7(Seven)	ONCE A YEAR	On site	4 JUNE '19	R
ii)Freezers (2 PCR ; 1 Micro)		3(Two)	ONCE A YEAR	On site	4 JUNE '19	R
iii)Autoclaves (Micro)		3(Three)	ONCE A YEAR	On site	4 JUNE '19	R
iv)Water-baths (Micro)		3(Three)	ONCE A YEAR	On site	4 JUNE '19	R
v)Ovens (Chemical)		7(Seven)	ONCE A YEAR	On site	4 JUNE '19	R
vi)Incubators (micro)		11(Eleven)	ONCE A YEAR	On site	4 JUNE '19	R
vii)Data logger (Micro – 18 Channel)		1(One)	ONCE A YEAR	On site	4 JUNE '19	R
viii)Hobo logger (3 Micro ; 1 Client Serv)		4(Four)	ONCE A YEAR	Off site	4 JUNE '19	R
SUB TOTAL						**R**
Cost of transportation per single trip **(Single trip = from service provider to ERWAT and back to service provider)**						Cost per single trip R
SUB TOTAL						**R**
ADDITIONAL COSTS						
Rate per hour : In the case where supplier has to come back to do a calibration/re-calibration (e.g. where equipment couldn't be calibrated initially or needed some adjustments)						**R**
Cost : Fetching and delivering of hobo loggers if required : see Table 5 and table 1 no. 16						**R**
Calibration certificates						**R**
Add any other costs not mentioned above:						
SUB TOTAL						**R**
TOTAL (Excl. VAT)						**R**

TABLE 3: General information required

Equipment/ Instrumentation	Is your facility ISO 17025(2015/2017) accredited for the required calibration : YES/NO	Add your SANAS accreditation number	Will you be able to fix the instrument/equipment: YES/NO
i)Fridges			
ii)Freezers			
iii)Autoclaves			
iv)Water-baths			
v)Ovens			
vi)Incubators			
vii)Hobo loggers			
viiix)Data logger			

TABLE 4 A: OVENS:

OVENS : CHEMICAL SECTION : ON SITE CALIBRATION	
General requirements	**Tenderer Will you be able to meet the requirement? Yes/No**
1)Temperature mapping must be done for each shelf	
2) At **5 (FIVE)** different positions per shelf. Position for all shelves - middle, 2 back corners and 2 front corners	
3)Test period must be at least 60 minutes	
4) The calibration certificate must contain at least :	
i) graph/s of mapping of each position/channel for each oven,	
ii) a diagram of the positions mapped for each oven,	
iii) Mapping of different temperatures may be requested for some of the ovens (e.g. 105°C and 180°C for the same oven)	
iv) **UUT -PV (process value),** to be indicated on the calibration certificate for each oven/incubator	
v) UUT set point value -SV **AND** a table with the average, maximum and minimum temperature of each shelf in an oven/incubator recorded for the same period	
vi) Calibration date and expiry date	

TECHNICAL REQUIREMENTS/SPECIFICATIONS								
Oven no / Incubator no	**Method**	**Allowed in method**	**Oven Size: W x D**	**Required mapping tempera-tures**	**Measurement capabilities(ex-pressed as uncertainty) required by ERWAT**	**TENDERER: Will you be able to meet our requirements: YES/NO**	**TENDERER: To add your facility's measurement capability**	**SERVICE PROVIDER COST/UNIT/CALIBRA-TION (Excl. VAT)**
Oven 5 – 2 shelves	• DS • SS	±5ºC ±2ºC	318cm x 310cm	• 180ºC • 105ºC	Maximum : 1.0K			
Oven 6 – 4 shelves	• DS • SS	±5ºC ±2ºC	318cm x 310cm	• 180ºC • 105ºC	Maximum : 1.0K			
Oven 7 – 4 shelves - sludge	• SS/Sl	±2ºC	318cm x 310cm	• 105ºC	Maximum : 1.0K			
Oven 8 – 3 shelves - sludge	• DS • SS/Sl	±5ºC ±2ºC	318cm x 310cm	• 180ºC • 105ºC	Maximum : 1.0K			
Oven 10- 2 shelves	• DS • SS	±5ºC ±2ºC	318cm x 310cm	• 180ºC • 105ºC	Maximum : 1.0K			
Oven (Inc 3) 4 shelves	• SS • TDS	±2ºC ±5 ºC	318cm x 310cm	• 105ºC • 180ºC	Maximum : 1.0K			
Oven 11 5 shelves	• SS/Sl	±2ºC	962cm x 814cm	• 105ºC	Maximum : 1.0K			

TOTAL FOR OVENS PER ONCE OFF CALIBRATION –CHEMICAL - (Excl. VAT)	**R**

TABLE 4B: INCUBATORS (Continues)

INCUBATORS : MICROBIOLOGICAL SECTION : ON SITE CALIBRATION							
• Mapping is needed at 5 different positions for each shelf and for each temperature indicated below for a period of at least 60minutes. • Calibration positions must be preferably front, middle and back							
Equip-ment	**For Method:**	**Number of probes/mapping required per shelf, Number of shelves**	**Required Calibration Tempera-ture(s):**	**Required measurement capabilities expressed as uncertainty (±)**	**Tenderer Will you be able to meet our requirements: YES/NO**	**Tenderer: To add your facility's measurement capability**	**COST/UNIT/CALIBRATION (Excl. VAT)**
Incubator 2 **80L**	HPC	*Number of shelves : 4 * Mapping positions per shelf : 5 *At different temperatures : 2	35ºC 30ºC	Maximum : 35ºC and 30ºC ±1K			
Incubator 4 **80L**	Colilert, HPC, TC	*Number of shelves : 4 * Mapping positions per shelf : 5 *At Different temperatures : 3	30ºC 35ºC 44.5ºC	Maximum : 30ºC ± 1K 35ºC ± 1K 44.5ºC ± 0.5K			
Incubator 5 **80L**	TC, *E. coli*, HPC, Colilert, *Salmonella, V. cholerae*	*Number of shelves : 4 * Mapping positions per shelf : 5 *At different temperatures :3	35ºC 36ºC 60ºC	Maximum : 35ºC ± 1K 36ºC ± 1K 60ºC ± 2K			
Incubator 6 **80L**	Back-up for FC in sludge, pseudalert	*Number of shelves:4 * Mapping positions per shelf : 5 *Different temperatures : 3	60ºC 44.5ºC 38ºC	Maximum: 60ºC ± 2K 44.5ºC ± 0.5K 38ºC ± 0.5K			
Incubator 7 **80L**	TC, *E. coli*, HPC, Colilert, pseudalert	*Number of shelves : 4 * Mapping positions per shelf : 5 *Different temperatures : 3	35ºC 38ºC	Maximum : 35ºC ±1K 38ºC ± 0.5K			
Incubator 8 **80L**	TC, *E. coli*, HPC, Colilert, pseudalert, *Salmonella Vibrio*	*Number of shelves : 4 * Mapping positions per shelf : 5 *Different temperatures : 3	30ºC 35ºC 36ºC	Maximum : 30ºC ± 1K 35ºC ±1K at 36ºC ± 1K			
Low temperature incubator 1 **110L**	TC, *E. coli*, HPC, Colilert,	Number of shelves : 3 * Mapping positions per shelf : 5 *Different temperatures : 4	4ºC 30ºC 35ºC 60ºC	Maximum : 4ºC ± 1K 30ºC ± 1K 35ºC ± 1K 60ºC ± 2K			

TABLE 4B: INCUBATORS (Continues)

INCUBATORS : MICROBIOLOGICAL SECTION : ON SITE CALIBRATION							
• Mapping is needed at 5 different positions for each shelf and for each temperature indicated below for a period of at least 60minutes. • Calibration positions must be preferably front, middle and back							
Equip-ment	**For Method:**	**Number of probes/mapping required per shelf, Number of shelves**	**Required Calibration Tempera-ture(s):**	**Required measurement capabilities expressed as uncertainty (±)**	**Tenderer Will you be able to meet our requirements: YES/NO**	**Tenderer: To add your facility's measurement capability**	**COST/UNIT/CALIBRATION (Excl. VAT)**
Low temperature incubator 2 **110L**	TC, *E. coli*, HPC, Colilert,	Number of shelves : 3 * Mapping positions per shelf : 5 *Different temperatures : 4	4ºC 30ºC 35ºC 60ºC	Maximum : 4ºC ± 1K 30ºC ± 1K 35ºC ± 1K 60ºC ± 2K			
Thermostat cabinet/incuba-tor BOD 1	HPC, BOD Yeast and Mould	Number of shelves : 3 * Mapping positions per shelf : 5 *Different temperatures : 2	20ºC 30ºC	Maximum : 20ºC ± 1K 30ºC ± 1K			
Thermostat cabinet/incuba-tor BOD 2	HPC, BOD Yeast and Mould	Number of shelves : 3 * Mapping positions per shelf : 5 *Different temperatures : 2	20ºC 30ºC	Maximum : 20ºC ± 1K 30ºC ± 1K			
Thermostatic incubator 1	TC, *E. coli*, HPC, Colilert, Yeast and Mould	Number of shelves : 3 * Mapping positions per shelf : 5 *Different temperatures : 2	20ºC 30ºC	Maximum : 20ºC ± 1K 30ºC ± 1K			
TOTAL FOR INCUBATORS PER ONCE OFF CALIBRATION – MICRO - (Excl. VAT)						**R**	

TABLE 5: DATA/HOBO LOGGER

DATA LOGGERS:

- Off site calibration of hobo loggers AND on site calibration of data logger
- ERWAT laboratory may deliver and fetch the hobo loggers or arrange with the successful service provider to fetch and deliver

Instruments	Channel	Temperatures required to be calibrated for each channel:	Measurement capability expressed as uncertainty required from Service Provider (±)	TENDERER : Will you be able to meet our require-ments? YES/NO	TENDERER: To add your facility's measurement capability	COST/UNIT/CALIBRATION (Excl. VAT)
Data Logger - 18 channels **On site**	Channel: 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18	Will be used at following temperature/s: 1. 44.5 ºC 2. 44.5 ºC 3. 4ºC, 30ºC; 35ºC, 60ºC 4. 30 ºC; 35 ºC 5. 4ºC,30ºC; 35ºC, 60ºC 6. 30; 35; 44,5ºC 7. 35 ºC, 36 ºC, 60ºC 8. 2 ºC to 10 ºC 9. 2 ºC to 10 ºC 10. 38; 44.5; 60ºC 11. -20 to -30°C 12. -20 to -30°C 13. 2 to 10°C 14. -18 to -30°C 15. 2 to 10°C 16. 44.5; 35ºC 17. 35 ºC, 38 ºC 18. 35 ºC, 30 ºC, 36 ºC	Channels 1 – 10: Maximum of : - ±0.5K at 44.5 ºC - ±2.0K at 60ºC - ±1.0K at 30 ºC - ±1.0K at 35 ºC - ±1.0K at 4 ºC - ±1.0K at 36 ºC - ±0.5K at 38 ºC 8 & 9 - ±1K at 2 to 10°C Channels 11 to 18: Maximum of: 11. ± 2K at -20 to -30°C 12. ±2K at -20 to -30°C 13. ±1K at 2 to 10°C 14. ±2K at -18 to -30°C 15. ±1K at 2 to 10°C 16. ±0.5K at 44.5 and 35ºC 17. ±1.0K at 35 ºC and 38 ºC 18. ±1.0K at 35 ºC			
Hobo Loggers (x4) **Off-site**		-30ºC; -4ºC; 2ºC; 6ºC; 10ºC; 20ºC; 30ºC; 35ºC; 44.5ºC; 60ºC; 105ºC; 121ºC and 124ºC	All temp's at maximum ±0.5K			
TOTAL FOR HOBOLOGGERS /DATA LOGGER PER ONCE OFF CALIBRATION (Excl. VAT)					**R**	

TABLE 6: FRIDGES/FREEZERS

FRIDGES : **ON SITE CALIBRATION : PCR/MICRO SECTION**							
• Number of positions to be calibrated per shelf or drawer : 3 • Calibration positions preferably front, middle and back							
Fridge/Freezer	**For Method:**	**Equipment size, Number of probes, Number of shelves**	**Calibration Requirements**	**Required measure-ment capabilities expressed as uncertainty(±)**	**TENDERER : Will you be able to meet our require-ments? YES/NO**	**TENDERER: To add your facility's measurement capability**	**COST/UNIT/CALIBRA-TION (Excl. VAT)**
AEG Fridge (DNA Fridge 1) Approx. 100L	PCR 1, 2, 3	*Number of shelves : 3 *Number of drawers: 1 *Number of calibration positions per shelf/drawer: 3	Mapping at temp range: 2ºC to 8ºC All shelves and drawer	Maximum 1.0K			
AEG Freezer (DNA Freezer 1) Approx. 100L	PCR 1, 2, 3	*Number of drawers: 4 *Number of calibration positions per shelf : 3	Mapping at temp range -20 to -30ºC All 4 drawers	Maximum 2.0K			
AEG Freezer (PCR Freezer 1) Approx. 100L	PCR 1, 2, 3	*Number of drawers: 4 *Number of calibration positions per drawer : 3	Mapping at temp range -20 to -30ºC All 4 drawers	Maximum 2.0K			
Husky Double door fridge (Fridge 1)	MICRO	*Number of shelves : 8 *Number of positions to be calibrated per shelf : 3	Mapping at temp range: 2 to 10 ºC	Maximum 1.0K			
Husky Double door fridge (Fridge 2)	MICRO	*Number of shelves : 8 *Number of positions to be calibrated per shelf : 3	Mapping at temp range: 2 to 10 ºC	Maximum 1.0K			

TABLE 6 : FRIDGES/FREEZERS (Continues)

FRIDGES :
ON SITE CALIBRATION : PCR/MICRO SECTION

- Number of positions to be calibrated per shelf or drawer : 3
- Calibration positions preferably front, middle and back

Fridge/Freezer	For Method:	Equipment size, Number of probes, Number of shelves	Calibration Requirements	Required measure-ment capabilities expressed as uncertainty(±)	TENDERER : Will you be able to meet our require-ments? YES/NO	TENDERER: To add your facility's measureme nt capability	COST/UNIT/CALIB RA-TION (Excl. VAT)
Combination fridge no. 1	MICRO	*Number of shelves :2 *Number of positions to be calibrated per shelf : 3	Mapping at temp range: 2 to 10 ºC	Maximum 1.0K			
Combination freezer no. 1	MICRO	*Number of shelves :2 *Number of positions to be calibrated per shelf : 3	Mapping at temp range -18 to -30ºC	Maximum 1.0K			
Husky Double door fridge (Fridge 3)	MICRO	*Number of shelves:8 *Number of positions to be calibrated per shelf: 3	Mapping at temp range: 2 to 10 ºC	Maximum 1.0K			
Husky Double door fridge (Fridge 6)	MICRO	*Number of shelves : 8 *Number of positions to be calibrated per shelf: 3	Mapping at temp range: 2 to 10 ºC	Maximum 1.0K			
Husky Single door fridge (Fridge 8)	MICRO	*Number of shelves : 4 *Number of positions to be calibrated per shelf: 3	Mapping at temp range: 2 to 10 ºC	Maximum 1.0K			
TOTAL : FRIDGES/FREEZERS PER ONCE OFF CALIBRATION(EXCL VAT)					**R**		

TABLE 7: WATERBATHS

WATER BATHS: **ON SITE CALIBRATION : PCR/MICRO SECTION**						
• Mapping to be done at 5 different positions : the corners and the centre of each water bath						
Water bath	**Equipment size, Number of probes, Number of shelves**	**Calibration required at following temperatures**	**Required measurement capabilities expressed as uncertainty(±)**	**TENDERER: Will you be able to meet our require-ments? YES/NO**	**TENDERER: To add your facility's measurement capability**	**SERVICE PROVIDER: COST/UNIT/CALIBRATION (Excl. VAT)**
Water bath 1 Size: 12L	*Mapping at 5 different positions and for 2 different temperatures Corners and centre	44.5±0.5ºC 35ºC± 0.5ºC	Maximum of: 0.5K at 44.5 ºC 0.5K at 35.5 ºC			
Water bath 1 Size: 12L	*Mapping at 5 different positions for the indicated temperature Corners and centre	44.5 ±0.5ºC	Maximum of: 0.5K at 44.5 ºC			
Water bath 1 Size: 20L	* Mapping at 5 different positions for the indicated temperature	44.5°C±0.5°C	Maximum of: 0.5K at 44.5 ºC			
TOTAL FOR ALL WATERBATHS PER ONCE OFF CALIBRATION (EXCL VAT)					**R**	

TABLE 8: AUTOCLAVES

AUTOCLAVES: ON SITE CALIBRATION : MICRO SECTION

- Mapping at empty, half and full loads
- Mapping of each basket
- Mapping of 3 different positions per basket

Autoclave	Equipment size, Number of probes, Number of shelves	Calibration required at following temperatures	Required measurement capabilities expressed as uncertainty(±)	TENDERER: Will you be able to meet our require-ments? YES/NO	TENDERER: To add your facility's measurement capability	SERVICE PROVIDER: COST/UNIT/CALIBR A-TION (Excl. VAT
Autoclave no 1 Size: 46 L	Number of baskets : 2 Number of probes/positions per basket : 3	121 ± 2°C	Maximum: 1.0K			
Autoclave no 2 Size: 85L	Number of baskets : 2 Number of probes/positions per basket: 3	121 ± 2°C AND 115 ± 2°C	Maximum: 1.0K			
Auto-clave no 4 Size: 110L	Number of baskets : 2 Number of probes/positions per basket : 3	121 ± 2°C	Maximum: 1.0K			
TOTAL FOR AUTOCLAVES PER ONCE OFF CALIBRATION (EXCL VAT)					**R**	

TABLE 9 : Service Provider to complete

Name of Company	
Name and Surname of person completing this document	
Designation	
Contact Number	
Date	
Signature	

Note: ERWAT reserves the right to award the bid in full, in part, to more than one bidder or to not award the bid at all.

***Quotation requirements*:**

Work offered that do not comply with the specifications and requirements will not be evaluated.

The successful bidder must register on the ERWAT vendors list and forms to be downloaded from the ERWAT website (www.erwat.co.za).
Bidders must submit a copy of their SANAS Accreditation Certificate with their quotation.

***Evaluation Criteria* followed to evaluate quotations** –

Bidders required must be ISO 17025 accredited and meet and comply with : the laboratory's requirements and specifications for the specific type of equipment and otherl requirements of the laboratory and ERWAT. Failure to meet this will render your bid invalid.

Preference points system (PPS) as included in the Preferential Procurement Regulations of:

PPS	Contract value	Formula	Additional Considerations
80/20	Equal to or above R 30 000.00 and up to R 200 000	Ps = 80(1-(Pt-P min/P)) Where Ps = Points scored for price of bid under consideration. Pt = Rand value of bid under consideration. P min = Rand value of lowest acceptable bid.	Maximum of 20 points may be awarded for being HDI, subcontracting with an HDI, and/or achieving specified goals. Above points must be added to points scored for price. Only bidder with the highest points scored may be selected.

PLEASE NOTE THAT FAILURE TO MEET ANY OR ALL OF THESE REQUIREMENTS WILL LEAD TO DISQUALIFICATION

- Valid Certified copy or original BBBEE Compliance Certificate;
- Valid Tax Clearance Pin issued by SARS on e-filing;
- Copy of Latest Municipal Account (not older than three months from date of closing);
- Declaration of Interest – MBD 4.2 (Download form ERWAT website/Procurement/Service Provider Registration).
- CSD Registration Number: **MAAA**_____

GENERAL NOTES

Completed tenders / quotations, tables on “notices” and other required documents must be in a **sealed envelope** clearly marked with **contract number and description** and to be hand delivered, in the **TENDER BOX WITH THE DAY OF THE WEEK RELATED TO THE DATE,** at the FOYER of ERWAT Head Office, Bapsfontein road, Kempton Park.

No e-mail or faxed bids/proposals shall be accepted. Bids/Proposals that are not received on the specific time **(not later than 12H00)** on the specified date, will be marked as late bids/proposals and such bids/proposals will, in terms of the Supply Chain Management Policy of ERWAT, not be considered by ERWAT as valid bids/proposals.