



Republic of the Philippines
Department of Education
REGION XI
SCHOOLS DIVISION OF DAVAO ORIENTAL

REQUEST FOR QUOTATION

Company Name: _____ Date: May 19, 2026
 Address: _____ Quotation No.: 2026-05-0008-6

Please quote your lowest price on the item/s listed below, subject to the General Conditions on the last page, stating the shortest time of delivery and submit your quotation duly signed by your representative not later than May 25, 2026 in the return envelope attached herewith.


CHRISTIAN N. SANGO
 BAC Chairperson

- Note:**
1. All entries must be typewritten.
 2. Delivery period within _____ calendar days upon receipt of the Purchase Order.
 3. Warranty shall be for a period of six (6) months for suppliers and materials, one (1) year for Equipment, from date of acceptance by the procuring entity.
 4. Price validity shall be for a period of 45 calendar days.
 5. PhilGEPS Registration Certificate shall be attached upon submission of the Quotation.
 6. Bidders shall submit Original Brochures showing certificates of the product being offered.

Stock/ Property	Unit	Item Description	Qty	Unit Price	Total Cost (VAT Inclusive)
		Lot 6			
1	kg	Lot 6 (Lupon)	576		
2	kg	1.,Chicken, whole	440		
3	kg	2.,Chicken, breast	147		
4	pc	3.,Chicken, breast, ground	1,102		
5	kg	4.,Egg, chicken	26		
6	kg	5.,Garlic, bulb	13		
7	kg	6.,Onion, white	9		
8	kg	7.,Onion, bombay red	7		
9	kg	8.,Onion, spring	13		
10	kg	9.,Ginger	30		
11	kg	10.,Tomato, medium size	16		
12	kg	11.,Bell pepper, red	179		
13	kg	12.,Chayote fruit (sayote)	97		
14	kg	13.,Malunggay leaves	40		
15	kg	14.,Stingbeans pod (sitaw, bunga)	82		
16	kg	15.,Squash fruit (kalabasa)	91		
		16.,Mung bean (monggo)			

Brand and Model: _____
 Delivery Period: _____
 Warranty: _____
 Price Validity: _____

After having carefully read and accepted your General Conditions, I/We quote you on the item at prices noted above.

Canvasser/s
Printed Name / Signature
Bidder

Stock/ Property	Unit	Item Description	Qty	Unit Price	Total Cost (VAT Inclusive)
17	pc	17.,Banana, saba	1,837		
18	kg	18.,Sweet potato, yellow	73		
19	kg	19.,Sugar, brown	1		
20	kg	20.,Sugar, white	3		
21	kg	21.,Salt, iodized, fine	11		
22	kg	22.,Black pepper, Boston, powdered	1		
23	kg	23.,Black pepper, ground	0		
24	liter	24.,Fish sauce (patis)	22		
25	kg	25.,Tomato paste, Del Monte	36		
26	liter	26.,Catsup	36		
27	kg	27.,Flour, all purpose	25		
28	kg	28.,Bread crumbs	29		
29	liter	29.,Cooking oil, vegetable	309		

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Canvasser/s

Printed Name / Signature
Bidder

Stock/ Property	Unit	Item Description	Qty	Unit Price	Total Cost (VAT Inclusive)
30	kg	<p>30.,Margarine</p> <p>TECHNICAL SPECIFICATIONS FOR HOT MEALS INGREDIENTS</p> <p>I. GENERAL QUALITY REQUIREMENTS</p> <p>All food items to be supplied shall comply with the following:</p> <p>1. Freshness and Quality</p> <ul style="list-style-type: none"> - Meat (chicken) shall be freshly dressed, free from foul odor, discoloration, and contamination. - Eggs shall be clean, uncracked, and within acceptable freshness standards. - Vegetables, fruits, and root crops shall be fresh, firm, free from pests, bruises, and spoilage. - Dry goods and condiments shall be clean, food-grade, and free from foreign materials. <p>2. Food Safety Compliance</p> <ul style="list-style-type: none"> - Suppliers must observe proper handling, storage, and transport to prevent contamination. - Perishable items must be transported under appropriate temperature-controlled conditions. <p>II. PACKAGING REQUIREMENTS</p> <p>1. Items shall be packed in food-grade, and durable packaging.</p> <p>2. Packaging must:</p> <ul style="list-style-type: none"> - Protect contents from contamination and damage during transport - Be properly sealed and labeled <p>3. Label must indicate:</p> <ul style="list-style-type: none"> - Product name - Net weight/volume - Date of packing/production - Expiry date <p>4. Supplier name Ensure that commodities are properly packed per school/district in accordance with the prescribed delivery schedule, and systematically sorted into designated crates for organized distribution.</p> <p>III. SHELF LIFE / EXPIRATION REQUIREMENTS</p> <p>1. All delivered goods must have:</p> <ul style="list-style-type: none"> - At least 75% remaining shelf life upon delivery for processed and packaged goods <p>2. Specific considerations:</p> <ul style="list-style-type: none"> - Eggs: Not more than 7–10 days from laying - Fresh meat: Delivered within the same day of slaughter or must be properly chilled - Vegetables/fruits: Delivered within 24 hours after harvest - Condiments/dry goods: Must not be near expiry (minimum 3–6 months remaining shelf life) <p>IV. TECHNICAL REQUIREMENTS OF THE SUPPLIER</p> <p>The supplier shall:</p> <p>1. Be legally registered and compliant with applicable procurement laws.</p> <p>2. Have the capacity to supply in bulk and sustain deliveries for the duration of the feeding program.</p> <p>3. Provide:</p> <ul style="list-style-type: none"> -Business permits and relevant licenses - FDA License to Operate (if applicable) - Health permits for food handling <p>4. Ensure:</p>	9		

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Canvasser/s

Printed Name / Signature
Bidder

Stock/ Property	Unit	Item Description	Qty	Unit Price	Total Cost (VAT Inclusive)
		<ul style="list-style-type: none"> - Availability of logistics (vehicles, storage facilities) - Proper cold chain (for meat and perishable goods) 5. Assign a designated coordinator/contact person for delivery and coordination. 6. Agree to: <ul style="list-style-type: none"> - Replacement of defective/damaged/spoiled items within 24-48 hours - Strict compliance with delivery schedules V. DELIVERY SCHEDULE AND ARRANGEMENT <ol style="list-style-type: none"> 1. Delivery shall be done: <ul style="list-style-type: none"> - On a weekly or scheduled basis, based on the approved feeding calendar 2. Supplier must: - Coordinate with the SBFP focal person prior to delivery <ul style="list-style-type: none"> - Follow the approved delivery timetable per district/school 3. Late deliveries may be subject to: <ul style="list-style-type: none"> - Penalties - Non-acceptance if it affects program implementation VI. DROP-OFF POINTS <ol style="list-style-type: none"> 1. Delivery shall be made directly to: Identified Schools / Central Kitchens / Cluster Delivery Points 2. Exact drop-off locations shall be: Provided in the official distribution plan 3. Supplier shall ensure: <ul style="list-style-type: none"> Proper unloading - Turnover to authorized school personnel - Signed Delivery Receipt (DR) with no erasures or alterations VII. INSPECTION AND ACCEPTANCE <ol style="list-style-type: none"> 1. All deliveries are subject to: <ul style="list-style-type: none"> - Inspection by designated school or division personnel 2. Items may be: <ul style="list-style-type: none"> - Rejected if found substandard, spoiled, incomplete, or non-compliant 3. Replacement must be made within: <ul style="list-style-type: none"> -24-48 hours VIII. PAYMENT TERMS AND SCHEDULE <ol style="list-style-type: none"> 1. Payment shall follow progress billing scheme: Monthly billing - 2. Payment is: Subject to submission of complete supporting documents (DRs, inspection reports, billing statements) and subject to the availability of Notice of Cash Allocation (NCA) 			

Purpose: **PROCUREMENT AND DELIVERY FOOD INGREDIENTS FOR THE IMPLEMENTATION OF SBFP-HOT MEALS COMPONENT**

Activity Date:

ABC: **431,165.00**

Brand and Model: _____
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 Printed Name / Signature
Bidder