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

# REQUEST FOR QUOTATION

**Date:** October 27, 2026
**RFQ No.:** 2026-10-0026-1

Company Name:

Address:

Please quote your lowest price on the item/s listed below, subject to the General on the last page, stating the shortest time of the delivery and submit your quotation duly signed by your representative not later than **November 03, 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 supplies 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 1** | | | |
| | kg | **Lot 1 (Baganga)**<br>Chicken, whole | 510 | | |
| | kg | **Chicken, breast** | 381 | | |
| | kg | **Chicken, breast, ground** | 128 | | |
| | pc | **Egg, chicken** | 1,020 | | |
| | kg | **Garlic, bulb** | 21 | | |
| | kg | **Onion, white** | 10 | | |
| | kg | **Onion, bombay red** | 6.50 | | |
| | kg | **Onion, spring** | 5.50 | | |
| | kg | **Ginger** | 10 | | |
| | kg | **Tomato, medium size** | 24 | | |
| | kg | **Bell pepper, red** | 11 | | |
| | kg | **Chayote fruit (sayote)** | 153 | | |
| | kg | **Malunggay leaves** | 81 | | |

| STOCK/ PROPERTY | UNIT | ITEM DESCRIPTION | QTY | UNIT PRICE | TOTAL COST(VAT INCLUSIVE) |
|---|---|---|---|---|---|
| | kg | **Stingbeans pod (sitaw, bunga)** | 33 | | |
| | kg | **Squash fruit (kalabasa)** | 67 | | |
| | kg | **Mung bean (monggo)** | 78 | | |
| | kg | **Banana, saba** | 1,647 | | |
| | kg | **Sweet potato, yellow** | 64 | | |
| | kg | **Sugar, brown** | 1.50 | | |
| | kg | **Sugar, white** | 2.50 | | |
| | kg | **Salt, iodized, fine** | 9 | | |
| | kg | **Black pepper, Boston, powdered** | 0.80 | | |
| | kg | **Black pepper, ground** | 0.40 | | |
| | liter | **Fish sauce (patis)** | 19 | | |
| | kg | **Tomato paste, Del Monte** | 31 | | |
| | liter | **Catsup** | 31 | | |
| | kg | **Flour, all purpose** | 20 | | |
| | kg | **Bread crumbs** | 24 | | |
| | liter | **Cooking oil, vegetable** | 265 | | |
| | kg | **Margarine**<br>TECHNICAL SPECIFICATIONS FOR HOT MEALS INGREDIENTS<br>I. GENERAL QUALITY REQUIREMENTS<br>All food items to be supplied shall comply with the following:<br>1. Freshness and Quality<br>- Meat (chicken) shall be freshly dressed, free from foul odor, discoloration, and contamination.<br>- Eggs shall be clean, uncracked, and within acceptable freshness standards.<br>- Vegetables, fruits, and root crops shall be fresh, firm, free from pests, bruises, and spoilage.<br>- Dry goods and condiments shall be clean, food-grade, and free from foreign materials.<br>2. Food Safety Compliance<br>- Suppliers must observe proper handling, storage, and transport to prevent contamination.<br>- Perishable items must be transported under appropriate temperature-controlled conditions.<br>II. PACKAGING REQUIREMENTS<br>1. Items shall be packed in food-grade, and durable packaging.<br>2. Packaging must:<br>- Protect contents from contamination and damage during transport<br>- Be properly sealed and labeled<br>3. Label must indicate:<br>- Product name - Net weight/volume<br>- Date of packing/production<br>- Expiry date<br>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.<br>III. SHELF LIFE / EXPIRATION REQUIREMENTS<br>1. All delivered goods must have:<br>- At least 75% remaining shelf life upon delivery for processed and | 8 | | |

| STOCK/ PROPERTY | UNIT | ITEM DESCRIPTION | QTY | UNIT PRICE | TOTAL COST(VAT INCLUSIVE) |
|---|---|---|---|---|---|
| | | packaged goods<br><br>2. Specific considerations:<br><br>- Eggs: Not more than 7–10 days from laying<br><br>- Fresh meat: Delivered within the same day of slaughter or must be properly chilled<br><br>- Vegetables/fruits: Delivered within 24 hours after harvest<br><br>- Condiments/dry goods: Must not be near expiry (minimum 3–6 months remaining shelf life)<br><br>IV. TECHNICAL REQUIREMENTS OF THE SUPPLIER<br><br>The supplier shall:<br><br>1. Be legally registered and compliant with applicable procurement laws.<br><br>2. Have the capacity to supply in bulk and sustain deliveries for the duration of the feeding program.<br><br>3. Provide:<br><br>-Business permits and relevant licenses<br><br>- FDA License to Operate (if applicable)<br><br>- Health permits for food handling<br><br>4. Ensure:<br><br>- Availability of logistics (vehicles, storage facilities)<br><br>- Proper cold chain (for meat and perishable goods)<br><br>5. Assign a designated coordinator/contact person for delivery and coordination.<br><br>6. Agree to:<br><br>- Replacement of defective/damaged/spoiled items within 24–48 hours<br><br>- Strict compliance with delivery schedules<br><br>V. DELIVERY SCHEDULE AND ARRANGEMENT<br><br>1. Delivery shall be done:<br><br>- On a weekly or scheduled basis, based on the approved feeding calendar<br><br>2. Supplier must: - Coordinate with the SBFP focal person prior to delivery<br><br>- Follow the approved delivery timetable per district/school<br><br>3. Late deliveries may be subject to:<br><br>- Penalties<br><br>- Non-acceptance if it affects program implementation<br><br>VI. DROP-OFF POINTS<br><br>1. Delivery shall be made directly to: Identified Schools / Central Kitchens / Cluster Delivery Points<br><br>2. Exact drop-off locations shall be: Provided in the official distribution plan<br><br>3. Supplier shall ensure:<br><br>Proper unloading<br><br>- Turnover to authorized school personnel<br><br>- Signed Delivery Receipt (DR) with no erasures or alterations<br><br>VII. INSPECTION AND ACCEPTANCE<br><br>1. All deliveries are subject to:<br><br>- Inspection by designated school or division personnel<br><br>2. Items may be:<br><br>- Rejected if found substandard, spoiled, incomplete, or non-compliant<br><br>3. Replacement must be made within:<br><br>-24–48 hours<br><br>VIII. PAYMENT TERMS AND SCHEDULE<br><br>1. Payment shall follow progress billing scheme: Monthly billing -<br><br>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) | | | |
| **Lot 1 Total:** | | | | | **404,375.00** |

| STOCK/ PROPERTY | UNIT | ITEM DESCRIPTION | QTY | UNIT PRICE | TOTAL COST(VAT INCLUSIVE) |
|---|---|---|---|---|---|
| **Grand Total:** | | | | | **404,375.00** |

Purpose: **PROCUREMENT AND DELIVERY FOOD INGREDIENTS FOR THE IMPLEMENTATION OF SBFP-HOT MEALS COMPONENT FOR THE ADDITIONAL 85 FEEDING DAYS (SECOND PHASE) OF THE SCHOOL YEAR 2026-2027 (SVP)**

Activity Date: **November 23, 2026**

Note:

ABC: **404,375.00**

| | |
|---|---|
| **Brand and Model:** | |
| **Delivery Period:** | |
| **Warranty:** | |
| **Price Validity:** | |

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

_____ Canvasser/s

_____ Printed Name/Signature **Bidder**