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Contract

Transmission of AMR bacteria during the processing of chicken meat

The Food Standards Agency

F03: Contract award notice

Notice identifier: 2022/S 000-025933

Procurement identifier (OCID): ocds-h6vhtk-033361

Published 15 September 2022, 1:51pm

Section I: Contracting authority

I.1) Name and addresses

The Food Standards Agency

Foss House, Peasholme Green

York

YO1 7PR

Email

fsa.commercial@food.gov.uk

Country

United Kingdom

Region code

UK - United Kingdom

Internet address(es)

Main address

www.food.gov.uk

I.4) Type of the contracting authority

Ministry or any other national or federal authority

I.5) Main activity

General public services

Section II: Object

II.1) Scope of the procurement

II.1.1) Title

Transmission of AMR bacteria during the processing of chicken meat

II.1.2) Main CPV code

- 73000000 - Research and development services and related consultancy services

II.1.3) Type of contract

Services

II.1.4) Short description

Transmission of AMR bacteria during the processing of chicken meat

II.1.6) Information about lots

This contract is divided into lots: No

II.1.7) Total value of the procurement (excluding VAT)

Value excluding VAT: £310,705

II.2) Description

II.2.3) Place of performance

NUTS codes

- UK - United Kingdom

II.2.4) Description of the procurement

Tenders are invited to carry out a field and laboratory-based study to assess the transmission of AMR bacteria during the processing of broilers in UK slaughterhouses and cutting plants. We envisaged that this project would track batches of broilers as they progress through the different stages in the slaughterhouse and cutting plant. It is anticipated that sampling would be taken at key points in the slaughter and cutting process from whole incoming bird to finished whole or portioned chicken, as well as environmental swabs of the associated areas. The samples should include broilers and its components as well as caeca to see if there are changes in the AMR profile during the process. It is important to consider the impact of successive flocks on the subsequent contamination of the broilers, so sampling should consider inclusion of batches immediately before and after cleaning cycles. We expect the bacteria to be tested for should include at least E. coli and Campylobacter.

We expect the final report to include a full analysis of the AMR findings, with a focus on the transmission of AMR during the processing of broiler carcasses, to see if there are key areas that may require further investigation or intervention to reduce the spread of AMR bacteria.

II.2.5) Award criteria

Price

II.2.11) Information about options

Options: No

II.2.13) Information about European Union Funds

The procurement is related to a project and/or programme financed by European Union funds: No

Section IV. Procedure

IV.1) Description

IV.1.1) Type of procedure

Open procedure

IV.1.8) Information about the Government Procurement Agreement (GPA)

The procurement is covered by the Government Procurement Agreement: Yes

IV.2) Administrative information

IV.2.1) Previous publication concerning this procedure

Notice number: [2022/S 000-011460](#)

Section V. Award of contract

A contract/lot is awarded: Yes

V.2) Award of contract

V.2.1) Date of conclusion of the contract

15 September 2022

V.2.2) Information about tenders

Number of tenders received: 1

The contract has been awarded to a group of economic operators: No

V.2.3) Name and address of the contractor

University of Lincoln

Lincoln

Country

United Kingdom

NUTS code

- UK - United Kingdom

The contractor is an SME

No

V.2.4) Information on value of contract/lot (excluding VAT)

Total value of the contract/lot: £310,705

Section VI. Complementary information

VI.4) Procedures for review

VI.4.1) Review body

Food Standards Agency

YORK

Country

United Kingdom