

France-Seclin: Food, beverages, tobacco and related products

OJ S 173/2021 07/09/2021

Contract notice

Supplies

Legal Basis:

Directive 2014/24/EU

Section I: Contracting authority

I.1. Name and addresses

Official name: ville de Seclin

Postal address: 89, rue Roger Bouvry

Town: Seclin

NUTS code: FRE11 Nord

Postal code: 59113

Country: France

Contact person: Service des Marchés Publics

E-mail: marches-publics@ville-seclin.fr

Telephone: +33 320629137

Internet address(es):

Main address: <https://marchespublics596280.fr/>

Address of the buyer profile: <https://marchespublics596280.fr/>

I.3. Communication

The procurement documents are available for unrestricted and full direct access, free of charge, at: <https://marchespublics596280.fr/>

Additional information can be obtained from the abovementioned address

Tenders or requests to participate must be submitted electronically via:

<https://marchespublics596280.fr/>

I.4. Type of the contracting authority

Ministry or any other national or federal authority, including their regional or local subdivisions

I.5. Main activity

General public services

Section II: Object

II.1. Scope of the procurement

II.1.1. Title

accord-Cadre pour la fourniture avec livraison de denrées alimentaires, nécessaires à la confection des repas au sein de la cuisine centrale, pour les besoins de la restauration collective

Reference number: AC.21.03

II.1.2. Main CPV code

15000000 Food, beverages, tobacco and related products

II.1.3.

Type of contract

Supplies

II.1.4. Short description

permettre aux services municipaux d'approvisionner la cuisine centrale en denrées alimentaires, nécessaires à la confection des repas pour les besoins de la restauration collective (scolaire et municipale).

présentation générale

-Une cuisine centrale (restaurant scolaire Paul Langevin, rue Guy Môquet) où s'effectuent les livraisons, stockages, préparations, puis expéditions vers les restaurants satellites au nombre de 4 :

-Restaurant scolaire Adolphe Dutoit, rue de Wattinessart

-Restaurant scolaire Paul Durot, rue de la Burgault

-Restaurant scolaire Jacques Duclos, rue des Euwis

-Restaurant de la Résidence Autonomie Daniel Sacleux, avenue des Marronniers.

-La cuisine centrale fonctionne toute l'année.

-préparation de 1 000 repas par jour en périodes scolaires, et 400 repas en périodes hors vacances scolaires

II.1.5. Estimated total value

II.1.6. Information about lots

This contract is divided into lots: yes

Tenders may be submitted for all lots

II.2. Description

II.2.1. Title

boissons, dont celles issues de l'agriculture biologique

Lot No: 01

II.2.2. Additional CPV code(s)

15900000 Beverages, tobacco and related products

II.2.3. Place of performance

NUTS code: FRE11 Nord

II.2.4. Description of the procurement

-La cuisine centrale fonctionne toute l'année.

-préparation de 1 000 repas par jour en périodes scolaires, et 400 repas en périodes hors vacances scolaires

II.2.5. Award criteria

Criteria below

Cost criterion - Name: Prix / Weighting: 40 %

Cost criterion - Name: Qualité technique / Weighting: 40 %

Cost criterion - Name: Valeur technique / Weighting: 20 %

II.2.6. Estimated value

Value excluding VAT: 100 000,00 EUR

II.2.7. Duration of the contract, framework agreement or dynamic purchasing system

Duration in months: 48

This contract is subject to renewal: no

II.2.10. Information about variants

Variants will be accepted: yes

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

II.2.14. Additional information**II.2. Description****II.2.1. Title**

pains " autres que surgelés et bio "

Lot No: 02

II.2.2. Additional CPV code(s)

15811100 Bread

II.2.3. Place of performance

NUTS code: FRE11 Nord

II.2.4. Description of the procurement

-La cuisine centrale fonctionne toute l'année.

-préparation de 1 000 repas par jour en périodes scolaires, et 400 repas en périodes hors vacances scolaires

II.2.5. Award criteria

Criteria below

Cost criterion - Name: Prix / Weighting: 30 %

Cost criterion - Name: Qualité technique / Weighting: 70 %

II.2.6. Estimated value

Value excluding VAT: 100 000,00 EUR

II.2.7. Duration of the contract, framework agreement or dynamic purchasing system

Duration in months: 48

This contract is subject to renewal: no

II.2.10. Information about variants

Variants will be accepted: yes

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

II.2.14. Additional information**II.2. Description****II.2.1. Title**

pains, issus de l'agriculture biologique, " autres que surgelés "

Lot No: 03

II.2.2. Additional CPV code(s)

15811100 Bread

II.2.3. Place of performance

NUTS code: FRE11 Nord

II.2.4. Description of the procurement

-La cuisine centrale fonctionne toute l'année.

-préparation de 1 000 repas par jour en périodes scolaires, et 400 repas en périodes hors vacances scolaires

II.2.5. Award criteria

Criteria below

Cost criterion - Name: Prix / Weighting: 50 %

Cost criterion - Name: Qualité technique / Weighting: 40 %

Cost criterion - Name: Démarche environnementale / Weighting: 10 %

II.2.6. Estimated value

Value excluding VAT: 100 000,00 EUR

II.2.7. Duration of the contract, framework agreement or dynamic purchasing system

Duration in months: 48

This contract is subject to renewal: no

II.2.10. Information about variants

Variants will be accepted: yes

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

II.2.14. Additional information

II.2. Description

II.2.1. Title

fruits frais 1ère gamme

Lot No: 04

II.2.2. Additional CPV code(s)

15300000 Fruit, vegetables and related products

II.2.3. Place of performance

NUTS code: FRE11 Nord

II.2.4. Description of the procurement

-La cuisine centrale fonctionne toute l'année.

-préparation de 1 000 repas par jour en périodes scolaires, et 400 repas en périodes hors vacances scolaires

II.2.5. Award criteria

Criteria below

Cost criterion - Name: Prix / Weighting: 40 %

Cost criterion - Name: Qualité / Weighting: 60 %

II.2.6. Estimated value

Value excluding VAT: 100 000,00 EUR

II.2.7. Duration of the contract, framework agreement or dynamic purchasing system

Duration in months: 48

This contract is subject to renewal: no

II.2.10. Information about variants

Variants will be accepted: yes

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

II.2.14. Additional information

II.2. Description

II.2.1. Title

pâtisseries surgelées ; glaces ; glace bio ; pains surgelés ; pains surgelés bio
Lot No: 05

II.2.2. Additional CPV code(s)

15896000 Deep-frozen products, 15981310 Ice

II.2.3. Place of performance

NUTS code: FRE11 Nord

II.2.4. Description of the procurement

-La cuisine centrale fonctionne toute l'année.

-préparation de 1 000 repas par jour en périodes scolaires, et 400 repas en périodes hors vacances scolaires

II.2.5. Award criteria

Criteria below

Cost criterion - Name: Prix / Weighting: 50 %

Cost criterion - Name: Qualité technique / Weighting: 30 %

Cost criterion - Name: Valeur technique / Weighting: 20 %

II.2.6. Estimated value

Value excluding VAT: 100 000,00 EUR

II.2.7. Duration of the contract, framework agreement or dynamic purchasing system

Duration in months: 48

This contract is subject to renewal: no

II.2.10.

Information about variants

Variants will be accepted: yes

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

II.2.14. Additional information

II.2. Description

II.2.1. Title

produits surgelés, dont produits bio et/ou labellisés
Lot No: 06

II.2.2. Additional CPV code(s)

15896000 Deep-frozen products

II.2.3. Place of performance

NUTS code: FRE11 Nord

II.2.4. Description of the procurement

-La cuisine centrale fonctionne toute l'année.
-préparation de 1 000 repas par jour en périodes scolaires, et 400 repas en périodes hors vacances scolaires

II.2.5. Award criteria

Criteria below

Cost criterion - Name: Prix / Weighting: 30 %

Cost criterion - Name: Qualité technique / Weighting: 70 %

II.2.6. Estimated value

Value excluding VAT: 100 000,00 EUR

II.2.7. Duration of the contract, framework agreement or dynamic purchasing system

Duration in months: 48

This contract is subject to renewal: no

II.2.10. Information about variants

Variants will be accepted: yes

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

II.2.14. Additional information

II.2. Description

II.2.1. Title

viandes fraîches, en muscles et en pièces
Lot No: 07

II.2.2. Additional CPV code(s)

15110000 Meat

II.2.3. Place of performance

NUTS code: FRE11 Nord

II.2.4. Description of the procurement

-La cuisine centrale fonctionne toute l'année.
-préparation de 1 000 repas par jour en périodes scolaires, et 400 repas en périodes hors vacances scolaires

II.2.5. Award criteria

Criteria below

Cost criterion - Name: Prix / Weighting: 40 %

Cost criterion - Name: Qualité technique / Weighting: 40 %

Cost criterion - Name: Valeur technique / Weighting: 20 %

II.2.6. Estimated value

Value excluding VAT: 100 000,00 EUR

II.2.7. Duration of the contract, framework agreement or dynamic purchasing system

Duration in months: 48

This contract is subject to renewal: no

II.2.10. Information about variants

Variants will be accepted: yes

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

II.2.14. Additional information

II.2. Description

II.2.1. Title

volaille, lapin et gibier frais, dont produits issus de l'agriculture biologique et/ou labellisés
Lot No: 08

II.2.2. Additional CPV code(s)

15112100 Fresh poultry, 15119100 Rabbit meat, 15119300 Game

II.2.3. Place of performance

NUTS code: FRE11 Nord

II.2.4. Description of the procurement

-La cuisine centrale fonctionne toute l'année.
-préparation de 1 000 repas par jour en périodes scolaires, et 400 repas en périodes hors vacances scolaires

II.2.5. Award criteria

Criteria below

Cost criterion - Name: Prix / Weighting: 40 %

Cost criterion - Name: Qualité technique / Weighting: 40 %

Cost criterion - Name: Valeur technique / Weighting: 20 %

II.2.6. Estimated value

Value excluding VAT: 100 000,00 EUR

II.2.7. Duration of the contract, framework agreement or dynamic purchasing system

Duration in months: 48

This contract is subject to renewal: no

II.2.10. Information about variants

Variants will be accepted: yes

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

II.2.14. Additional information

II.2. Description

II.2.1. Title

charcuterie ; saucisse ; salaison, dont produits bio et/ou labellisés

Lot No: 09

II.2.2. Additional CPV code(s)

15131120 Sausage products, 15131130 Sausages

II.2.3. Place of performance

NUTS code: FRE11 Nord

II.2.4. Description of the procurement

-La cuisine centrale fonctionne toute l'année.

-préparation de 1 000 repas par jour en périodes scolaires, et 400 repas en périodes hors vacances scolaires

II.2.5. Award criteria

Criteria below

Cost criterion - Name: Prix / Weighting: 40 %

Cost criterion - Name: Qualité technique / Weighting: 40 %

Cost criterion - Name: Valeur technique / Weighting: 20 %

II.2.6. Estimated value

Value excluding VAT: 100 000,00 EUR

II.2.7. Duration of the contract, framework agreement or dynamic purchasing system

Duration in months: 48

This contract is subject to renewal: no

II.2.10. Information about variants

Variants will be accepted: yes

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

II.2.14. Additional information**II.2. Description****II.2.1. Title**

viandes fraîches, bio et/ou labellisées, en muscles et en pièces
Lot No: 10

II.2.2. Additional CPV code(s)

15110000 Meat

II.2.3. Place of performance

NUTS code: FRE11 Nord

II.2.4. Description of the procurement

-La cuisine centrale fonctionne toute l'année.
-préparation de 1 000 repas par jour en périodes scolaires, et 400 repas en périodes hors vacances scolaires

II.2.5. Award criteria

Criteria below

Cost criterion - Name: Prix / Weighting: 40 %

Cost criterion - Name: Qualité technique / Weighting: 30 %

Cost criterion - Name: Valeur technique / Weighting: 30 %

II.2.6. Estimated value

Value excluding VAT: 100 000,00 EUR

II.2.7. Duration of the contract, framework agreement or dynamic purchasing system

Duration in months: 48

This contract is subject to renewal: no

II.2.10. Information about variants

Variants will be accepted: yes

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

II.2.14. Additional information**II.2. Description**

II.2.1. Title

viandes cuites et produits élaborés cuits sous vide, traditionnels, bio et/ou labellisés
Lot No: 11

II.2.2. Additional CPV code(s)

15130000 Meat products

II.2.3. Place of performance

NUTS code: FRE11 Nord

II.2.4. Description of the procurement

-La cuisine centrale fonctionne toute l'année.
-préparation de 1 000 repas par jour en périodes scolaires, et 400 repas en périodes hors vacances scolaires

II.2.5. Award criteria

Criteria below

Cost criterion - Name: Prix / Weighting: 40 %

Cost criterion - Name: Qualité technique / Weighting: 40 %

Cost criterion - Name: Valeur technique / Weighting: 20 %

II.2.6. Estimated value

Value excluding VAT: 100 000,00 EUR

II.2.7. Duration of the contract, framework agreement or dynamic purchasing system

Duration in months: 48

This contract is subject to renewal: no

II.2.10. Information about variants

Variants will be accepted: yes

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

II.2.14. Additional information**II.2. Description****II.2.1. Title**

produits laitiers et ovo produits, dont ceux issus de l'agriculture biologique et/ou labellisés
Lot No: 12

II.2.2. Additional CPV code(s)

15500000 Dairy products

II.2.3. Place of performance

NUTS code: FRE11 Nord

II.2.4. Description of the procurement

-La cuisine centrale fonctionne toute l'année.

-préparation de 1 000 repas par jour en périodes scolaires, et 400 repas en périodes hors vacances scolaires

II.2.5. Award criteria

Criteria below

Cost criterion - Name: Prix / Weighting: 40 %

Cost criterion - Name: Qualité technique / Weighting: 40 %

Cost criterion - Name: Valeur technique / Weighting: 20 %

II.2.6. Estimated value

Value excluding VAT: 100 000,00 EUR

II.2.7. Duration of the contract, framework agreement or dynamic purchasing system

Duration in months: 48

This contract is subject to renewal: no

II.2.10. Information about variants

Variants will be accepted: yes

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

II.2.14. Additional information

II.2. Description

II.2.1. Title

epicerie, dont celle issue de l'agriculture biologique et/ou labellisée

Lot No: 13

II.2.2. Additional CPV code(s)

15894700 Delicatessen

II.2.3. Place of performance

NUTS code: FRE11 Nord

II.2.4. Description of the procurement

-La cuisine centrale fonctionne toute l'année.

-préparation de 1 000 repas par jour en périodes scolaires, et 400 repas en périodes hors vacances scolaires

II.2.5. Award criteria

Criteria below

Cost criterion - Name: Prix / Weighting: 40 %

Cost criterion - Name: Qualité technique / Weighting: 40 %

Cost criterion - Name: Valeur technique / Weighting: 20 %

II.2.6. Estimated value

Value excluding VAT: 100 000,00 EUR

II.2.7.

Duration of the contract, framework agreement or dynamic purchasing system

Duration in months: 48

This contract is subject to renewal: no

II.2.10. Information about variants

Variants will be accepted: yes

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

II.2.14. Additional information

II.2. Description

II.2.1. Title

poissons frais et crustacés, issus de la pêche durable et respectueuse de l'environnement ou porteurs de label de type asc, msc

Lot No: 14

II.2.2. Additional CPV code(s)

03310000 Fish, crustaceans and aquatic products, 15200000 Prepared and preserved fish

II.2.3. Place of performance

NUTS code: FRE11 Nord

II.2.4. Description of the procurement

-La cuisine centrale fonctionne toute l'année.

-préparation de 1 000 repas par jour en périodes scolaires, et 400 repas en périodes hors vacances scolaires

II.2.5. Award criteria

Criteria below

Cost criterion - Name: Prix / Weighting: 40 %

Cost criterion - Name: Qualité technique / Weighting: 30 %

Cost criterion - Name: Valeur technique / Weighting: 30 %

II.2.6. Estimated value

Value excluding VAT: 100 000,00 EUR

II.2.7. Duration of the contract, framework agreement or dynamic purchasing system

Duration in months: 48

This contract is subject to renewal: no

II.2.10. Information about variants

Variants will be accepted: no

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

II.2.14. Additional information

II.2. Description

II.2.1. Title

farine issue de l'agriculture biologique et/ou labellisée
Lot No: 15

II.2.2. Additional CPV code(s)

15612000 Cereal or vegetable flour and related products

II.2.3. Place of performance

NUTS code: FRE11 Nord

II.2.4. Description of the procurement

-La cuisine centrale fonctionne toute l'année.
-préparation de 1 000 repas par jour en périodes scolaires, et 400 repas en périodes hors vacances scolaires

II.2.5. Award criteria

Criteria below

Cost criterion - Name: Prix / Weighting: 40 %

Cost criterion - Name: Valeur technique / Weighting: 60 %

II.2.6. Estimated value

Value excluding VAT: 100 000,00 EUR

II.2.7. Duration of the contract, framework agreement or dynamic purchasing system

Duration in months: 48

This contract is subject to renewal: no

II.2.10. Information about variants

Variants will be accepted: yes

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

II.2.14. Additional information

II.2. Description

II.2.1. Title

légumes 4ème gamme, dont ceux issus de l'agriculture biologique et/ou labellisés
Lot No: 16

II.2.2. Additional CPV code(s)

15300000 Fruit, vegetables and related products, 15331000 Processed vegetables

II.2.3. Place of performance

NUTS code: FRE11 Nord

II.2.4. Description of the procurement

-La cuisine centrale fonctionne toute l'année.

-préparation de 1 000 repas par jour en périodes scolaires, et 400 repas en périodes hors vacances scolaires

II.2.5. Award criteria

Criteria below

Cost criterion - Name: Prix / Weighting: 40 %

Cost criterion - Name: Qualité technique / Weighting: 30 %

Cost criterion - Name: Valeur technique / Weighting: 30 %

II.2.6. Estimated value

Value excluding VAT: 100 000,00 EUR

II.2.7. Duration of the contract, framework agreement or dynamic purchasing system

Duration in months: 48

This contract is subject to renewal: no

II.2.10. Information about variants

Variants will be accepted: yes

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

II.2.14. Additional information

II.2. Description

II.2.1. Title

pâtes, issues de l'agriculture biologique

Lot No: 17

II.2.2. Additional CPV code(s)

15850000 Pasta products

II.2.3. Place of performance

NUTS code: FRE11 Nord

II.2.4. Description of the procurement

-La cuisine centrale fonctionne toute l'année.

-préparation de 1 000 repas par jour en périodes scolaires, et 400 repas en périodes hors vacances scolaires

II.2.5. Award criteria

Criteria below

Cost criterion - Name: Prix / Weighting: 40 %

Cost criterion - Name: Qualité technique / Weighting: 40 %

Cost criterion - Name: Valeur technique / Weighting: 20 %

II.2.6. Estimated value

Value excluding VAT: 100 000,00 EUR

II.2.7. Duration of the contract, framework agreement or dynamic purchasing system

Duration in months: 48

This contract is subject to renewal: no

II.2.10. Information about variants

Variants will be accepted: yes

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

II.2.14. Additional information

Section IV: Procedure

IV.1. Description

IV.1.1. Type of procedure

Open procedure

IV.1.3. Information about a framework agreement or a dynamic purchasing system

The procurement involves the establishment of a framework agreement

Framework agreement with several operators Envisaged maximum number of participants to the framework agreement: 3

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

The procurement is covered by the Government Procurement Agreement: no

IV.2. Administrative information

IV.2.2. Time limit for receipt of tenders or requests to participate

Date: 25/10/2021 Local time: 17:00

IV.2.3. Estimated date of dispatch of invitations to tender or to participate to selected candidates

IV.2.4. Languages in which tenders or requests to participate may be submitted

French

IV.2.6. Minimum time frame during which the tenderer must maintain the tender

Duration in months: 4 (from the date stated for receipt of tender)

IV.2.7. Conditions for opening of tenders

Date: 26/10/2021 Local time: 09:00

Section VI: Complementary information

VI.1. Information about recurrence

This is a recurrent procurement: no

VI.3. Additional information

VI.4. Procedures for review

VI.4.1. Review body

Official name: tribunal Administratif de Lille

Postal address: 5, rue Geoffroy Saint-Hilaire - c.S. 62039

Town: Lille Cedex

Postal code: 59014

Country: France

Telephone: +33 359542342

VI.5. Date of dispatch of this notice

02/09/2021