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Safefood - Commissioned Research

Tender Application Form

Project Reference No.	
Title of Proposal:	

THERE ARE THREE PARTS TO BE COMPLETED IN THIS APPLICATION FORM PART I: DETAILS, DESCRIPTION & STRUCTURE OF YOUR PROPOSAL; PART II: WORK PLAN SCHEDULE, PROJECT TASKS & DELIVERABLES; PART III: PROPOSAL BUDGET.

Note: Please read the Application Guidelines before completing this form.

Application No.	
(For office use only)	

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PART I: DETAILS, DESCRIPTION & STRUCTURE OF YOUR PROPOSAL

1. GENERAL INFORMATION

Principal Contractor:
Name:
Position Held:
Research Body:
Address:
Telephone:
Area of Expertise of Principal
Contractor:
Project Duration (months):

2. COLLABORATORS (if any)

Collaborating		
Contractor		
Name:		
Position Held:		
Research Body:		
Address:		
Telephone:	Emai	
Other Collaborating		
Contractor		
Name:		
Position Held:		
Research Body:		
Address:		
Telephone:	Emai	1:

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3. PROPOSAL SUMMARY

Five Key Words:	
Please outline a summary of	your proposal: (max. 400 words)

4. BACKGROUND INFORMATION

Please provide any background information to your proposal as appropriate: (max. 500 words)

5. PROJECT OBJECTIVES & DESCRIPTION

Please list the key Project Objectives with a brief description: (max.600 words)

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6. RESEARCH METHODOLOGY

Please detail your proposed research methodology:

7. ANTICIPATED OUTPUTS AND OUTCOMES OF RESEARCH

Please elaborate on the anticipated outputs and outcomes of your proposal: (max. 500 words)

8. EXPECTED BENEFITS OF YOUR APPROACH AND VALUE FOR MONEY

Please elaborate on the expected benefits and Value For Money of your approach: (max. 500 words)

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9. ROLE OF COLLABORATORS, PARTNERSHIPS AND PROJECT MANAGEMENT

Please describe the role of Collaborators & partnerships and your proposed Project Management: (max. 600 words)

10. RESEARCH EXPERIENCE

Please include the following: A brief biographical sketch of the Principal Contractor and the key researchers involved (including Collaborating Partners), focusing on experience and listing recent publications (max. 5 references). Please include a note of any recent (last 3 years) funding or grants successfully applied for in related areas.

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PART II: WORK PLAN SCHEDULE, PROJECT TASKS & DELIVERABLES

[THIS SHEET SHOULD BE COMPLETED IN CONJUNCTION WITH Q12 - PROJECT DELIVERABLES. PLEASE NOTE THAT THE NUMBER OF TASKS AND ASSOCIATED ACTIVITIES ARE EXAMPLES ONLY – PLEASE COMPLETE AS APPROPRIATE & USE EXTRA SHEETS IF NECESSARY]

11. TASKS & WORK SCHEDULE

Task 1: (Month x to y):

Work Activity	Start Month	Finish Month	Deliverable Number
1.			D1
2.			D2
3.			D3
4.			D4

Task 2: (Month x to y):

Work Activity	Start Month	Finish Month	Deliverable Number
5.			D5
6.			D6
7.			D7
8.			D8

Task 3: (Month x to y):

Work Activity	Start Month	Finish Month	Deliverable Number
9.			D9
10.			D10
11.			D11
12.			D12

Task 4: (Month x to y):

Work Activity	Start Month	Finish Month	Deliverable Number
13.			D13
14.			D14
15.			D15
16.			D16

Task 5: (Month x to y):

Work Activity	Start Month	Finish Month	Deliverable Number
17.			D17
18.			D18
19.			D19
20.			D20

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12. PROJECT DELIVERABLES

[PLEASE NOTE THAT THE NUMBER OF TASKS AND ASSOCIATED ACTIVITIES ARE EXAMPLES ONLY – PLEASE COMPLETE AS APPROPRIATE]

Deliverables List linked to each of the Work Activities				
Deliverable No	Deliverable title	Delivery Month	Nature ¹	Dissemination level ²
D1		M1		
D2		M2		
D3		M3		
D4		M4		
D5		M5		
D6		M6		
D7		M7		
D8		M8		
D9		M9		
D10		M10		
D11		M11		
D12		M12		
D13		M13		
D14		M14		
D15		M15		
D16		M16		

¹ The nature of the deliverables : \mathbf{R} = Report, \mathbf{DN} = Demonstration, \mathbf{P} = Product, \mathbf{D} = Data, \mathbf{I} = Information, \mathbf{E} = Event.

² The level of dissemination: PU = Public; RT = Restricted to the Research Team; RE = Restricted to the Research Team & Safefood; CO = Confidential (for Safefood only).

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PART III: PROPOSAL BUDGET

13. SUMMARY OF FINANCIAL BREAKDOWN OF THE ELIGIBLE COSTS

[PLEASE COMPLETE AS APPROPRIATE - DELETE UNREQUIRED EXPENDITURE HEADINGS]

Category	Research Body	Total	% of Total Cost
1. Salaries	Research Body A		
	Research Body B		
	Total		
2. Consumables	Research Body A		
	Research Body B		
	Total		
3. Equipment	Research Body A		-
	Research Body B		
	Total		
4. Travel & Subsistence	Research Body A		
	Research Body B		
	Total		
	Iotai		
5. Miscellaneous A	Research Body A		
	Research Body B		
	Total		
6. Miscellaneous B	Research Body A		
	Research Body B		
	Total		
	Sub- Total		
7. Overheads*	Research Body A		
	Research Body B		
	Total		
TOTALS	Research Body A		
	Research Body B		
	OVERALL TOTAL		100%

*Please note that maximum overheads is 15%

** Please note that all costs should be VAT inclusive as appropriate

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14. EXPLANATION OF ELIGIBLE COSTS OF THE PROJECT

	1. SALARIES	
Total Cost:		
Purpose of Labour:		
Please provide a breakdown of the different		
types of employees required and associated		
cost:		
Will this cost be divided amongst a number of		
Research Bodies: If so, please outline their		
respective tasks:		
What grade or basis is this salary cost based		
upon:		
	. CONSUMABLES	
Total Cost:		
Please provide a breakdown of the different		
types of consumables required:		
Will this cost be divided amongst a number of		
Research Bodies: If so, please describe:		
How has this cost been estimated:		
	3. EQUIPMENT	
Total Cost:		
Please provide a breakdown of the different		
types of equipment required:		
Will this cost be divided amongst a number of		
Research Bodies: If so, please describe:		
How has this cost been estimated:		
4 TPA	VEL & SUBSISTENCE	
Total Cost:		
Please briefly outline the anticipated nature		
of travel and number of staff involved:		
Will this cost be divided amongst a number of		
Research Bodies: If so, please describe.		
How has this cost been estimated:		
5. MISCELLANEOUS A		
Total Cost:		
Please outline the requirement for A:		
Will this cost be divided amongst a number of		
Research Bodies: If so, please describe:		
How has this cost been estimated:		

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6. MISCELLANEOUS B		
Total Cost:		
Please outline the requirement for B:		
Will this cost be divided amongst a number of		
Research Bodies: If so, please describe:		
How has this cost been estimated:		
7. OVERHEADS		
Please state the required overhead allowance (Max. 15%)		

* Please note that all costs should be VAT inclusive as appropriate.

DECLARATION

I declare that the information contained in this application is true to the best of my knowledge and I declare that the project will not be the subject for grant aid from any other source.

Signed by the Principal Contractor on behalf of any or all collaborators

Signature: _____

Date:

<u>A signed electronic copy</u> of the proposal should be e-mailed to <u>research@safefood.net.</u> The subject line should read *Research Tender Date 2025 – Project XX-2025*. The electronic copy <u>must be received</u> by Safefood no later than **4pm Friday 20th June 2025**.

Email: research@safefood.net