

MATCO FOODS LIMITED

DELIVERY ORDER

Plot # 53, Allama Iqbal Industrial Estae, Faisalabad - Pakistan.

Corn Division

Delivery Address

UNILEVER PAKISTAN FOODS LIMITED

Customer : Address :

SHAHPUR INTERCHANG, 14-KM MULTAN

ROAD, MULTAN PHONE: 021-35674968

Office Address

Customer: UNILEVER F

UNILEVER PAKISTAN FOODS LIMITED

SHAHPUR INTERCHANG, 14 KM MULTAN

ROAD, MULTAN PHONE:021-35674968

Delivery Detall

Delivery Order # :

002600 126

Sale Order #:

SOP 002566

Date:

25/Aug/2023

Customer PO #:

Address:

45242/0299

S.No	PRODUCT DESCRIPTION	WH	ватсн#	BAGS QTY	Mode Of Packing	Weight Kgs (NET)	Weight Kgs (Gross)
1	69/78702-ITC-003855-MAT - BLANC 1010 UNMODIFIED CORN STARCH (FG) 25KG PPWL BAG	CSDF 01		1,200.00	25KGBAG	30,000.00	
	TOTAL:			1,200.00		30,000.00	

Shipment Details

Driver Name

M.NAVEED ASGHAR

VEHICLE #

SGM-7255

Driver Mobile

0301-4043987

Transporter

CUSTOMER OWN

Name

Driver CNIC

331000-850776-3

REMARKS:

Loading Location

SALISEOFFICE

WEIGHBRINGE CLERK

WAREHOUSE

SECURITY OFFICE

0001732



CERTIFICATE OF ANALYSIS

COA # MF/23/227

PLANT:

MATCO FOODS LIMITED – CORN DIVISION PLOT # 53, ALLAMA IQBAL INDUSTRIAL CITY, SAHIANWALA, FAISALABAD – PAKISTAN

OFFICE:

87-K, WAPDA CITY, FAISALABAD-PAKISTAN

Web: www.matcofoods.com Email: <u>contact@matcofoods.com</u>

DISPATCHED TO:

UNILEVER PAKISTAN FOODS LIMITED, SHAHPUR INTERCHANGE, 14-KM MULTAN ROAD, MULTAN

PHONE: 021-35674968

PRODUCT	CORN STARCH					
PRODUCT BRAND	MAT - BLANC- 1010 (FOOD GRADE STARCH)					
DELIVERY DATE	-	COA DATE	25.08.2023			
DELIVERY NO.	002600_126	SALE ORDER	SOP-002566			
BATCH NO.	MF23231066	TRAILER / CONTAINER NO.	SGM-7255			
DATE OF MANUFACTURING	August, 2023	BEST BEFORE DATE	August, 2025			

Parameters	rs Units Results Specifications		ications	Name of Method	
			Min.	Max.	CONTRACTOR STATE OF THE STATE O
Moisture	%	8.40	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.60	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.67	4.0	5.50	pH Meter
Ash (db.)	%	0.083	-	0.30	By Oven at 550 °C, min. 2 hr.
Odor	-	Odorless	Odd	orless	Sensory Evaluation
Color	-	C/W	Creami	sh White	-
Viscosity* @ 85°C	mPa.S	1171	800	_	Viscometer
Grits (150 mesh)	%	0.13	•	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	22.4	_	50.0	Iodometric Titration
Protein (db.)	%	0.40	<u> </u>	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	2.5	-	5.0	By Elisa
TPC	cfu/g	3210		10,000	Micro Test
Mold	cfu/g	<100	-	100	Micro Test
Yeast	cfu/g	<100	-	100	Micro Test
Coliform	cfu/g	<100	-	100	Micro Test
Salmonella	cfu/25g	Absent	-	Absent	
E.Coli	cfu/g	Absent	•	Absent	Micro Test Micro Test

^{* 6%} cb. Paste, RT#3 & RPM 60

This product quality of the consignment is tested for the above parameters and is found within the customer specifications. If you have any question concerning this document please feel free to email at contact@matcofoods.com

Quality Control Department



CERTIFICATE OF ANALYSIS

COA # MF/23/223

PLANT:

MATCO FOODS LIMITED – CORN DIVISION PLOT # 53, ALLAMA IQBAL INDUSTRIAL CITY, SAHIANWALA, FAISALABAD – PAKISTAN

OFFICE:

87-K, WAPDA CITY, FAISALABAD-PAKISTAN

Web: www.matcofoods.com
Email: contact@matcofoods.com

DISPATCHED TO:

UNILEVER PAKISTAN FOODS LIMITED, SHAHPUR INTERCHANGE, 14-KM MULTAN ROAD, MULTAN

PHONE: 021-35674968

PRODUCT	CORN STARCH				
PRODUCT BRAND	MAT - BLANC- 1010 (FOOD GRADE STARCH)				
DELIVERY DATE	-	COA DATE	25.08.2023 SOP-002566		
DELIVERY NO.	002600_126	SALE ORDER			
BATCH NO.	MF23234094	TRAILER / CONTAINER NO.	SGM-7255		
DATE OF MANUFACTURING	August, 2023	BEST BEFORE DATE	August, 2025		

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
Moisture	%	8.82	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.18	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.75	4.0	5.50	pH Meter
Ash (db.)	%	0.079	-	0.30	By Oven at 550 °C, min. 2 hr
Odor	-	Odorless	Odo	orless	Sensory Evaluation
Color	-	C/W	Creami	sh White	-
Viscosity* @ 85°C	mPa.S	1159	800	-	Viscometer
Grits (150 mesh)	%	0.12	8.	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	14.2		50.0	Iodometric Titration
Protein (db.)	%	0.41		0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	3.9		5.0	By Elisa
TPC	cfu/g	3310	-	10,000	Micro Test
Mold	cfu/g	<100	-	100	Micro Test
Yeast	cfu/g	<100	-	100	Micro Test
Coliform	cfu/g	<100	-	100	Micro Test
Salmonella	cfu/25g	Absent	-	Absent	Micro Test
E.Coli	cfu/g	Absent	-	Absent	Micro Test

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Issued By
Quality Control Department



CERTIFICATE OF ANALYSIS

COA # MF/23/226

PLANT:

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OFFICE:

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DISPATCHED TO:

UNILEVER PAKISTAN FOODS LIMITED, SHAHPUR INTERCHANGE, 14-KM MULTAN ROAD, MULTAN

PHONE: 021-35674968

PRODUCT	CORN STARCH				
PRODUCT BRAND	MAT - BLANC- 1010 (FOOD GRADE STARCH)				
DELIVERY DATE	-	COA DATE	25.08.2023		
DELIVERY NO.	002600_126	SALE ORDER	SOP-002566		
BATCH NO.	MF23234095	TRAILER / CONTAINER NO.	SGM-7255		
DATE OF MANUFACTURING	August, 2023	BEST BEFORE DATE	August, 2025		

Parameters	Units	Results Specifications		cations	Name of Method
	and the same	and the same and before a sign	Min.	Max.	
Moisture	%	8.71	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.29	90.0	91.50	On Moisture Base
pH (20% soln.)	•	4.79	4.0	5.50	pH Meter
Ash (db.)	%	0.089	•	0.30	By Oven at 550 °C, min. 2 hr
Odor	-	Odorless	Odo	orless	Sensory Evaluation
Color	-	C/W	Creami	sh White	-
Viscosity* @ 85°C	mPa.S	1165	800	-	Viscometer
Grits (150 mesh)	%	0.11		0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	12.8		50.0	Iodometric Titration
Protein (db.)	%	0.43		0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	3.5	7 <u>2</u>	5.0	By Elisa
TPC	cfu/g	3300		10,000	Micro Test
Mold	cfu/g	<100	-	100	Micro Test
Yeast	cfu/g	<100	-	100	Micro Test
Coliform	cfu/g	<100	*	100	Micro Test
Salmonella	cfu/25g	Absent		Absent	Micro Test
E.Coli	cfu/g	Absent		Absent	Micro Test

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Quality Control Department

COA # MF/23/225

PLANT:

MATCO FOODS LIMITED – CORN DIVISION PLOT # 53, ALLAMA IQBAL INDUSTRIAL CITY, SAHIANWALA, FAISALABAD – PAKISTAN

OFFICE:

87-K, WAPDA CITY, FAISALABAD-PAKISTAN

Web: www.matcofoods.com
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DISPATCHED TO:

UNILEVER PAKISTAN FOODS LIMITED, SHAHPUR INTERCHANGE, 14-KM MULTAN ROAD, MULTAN

PHONE: 021-35674968

PRODUCT	CORN STARCH				
PRODUCT BRAND	MAT - BLANC- 1010 (FO	OD GRADE STARCH)			
DELIVERY DATE	-	COA DATE	25.08.2023		
DELIVERY NO.	002600_126	SALE ORDER	SOP-002566		
BATCH NO.	MF23231071	TRAILER / CONTAINER NO.	SGM-7255		
DATE OF MANUFACTURING	August, 2023	BEST BEFORE DATE	August, 2025		

Parameters	Units	Results	Specifications		Name of Method
	35733		Min.	Max.	
Moisture	%	9.32	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.68	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.78	4.0	5.50	pH Meter
Ash (db.)	%	0.084	-	0.30	By Oven at 550 °C, min. 2 hr
Odor	-	Odorless	Odd	orless	Sensory Evaluation
Color	-	C/W	Creami	sh White	-
Viscosity* @ 85°C	mPa.S	1155	800	-	Viscometer
Grits (150 mesh)	%	0.13		0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	14.4	-	50.0	Iodometric Titration
Protein (db.)	%	0.40	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	2.7		5.0	By Elisa
TPC	cfu/g	4110	-	10,000	Micro Test
Mold	cfu/g	<100	-	100	Micro Test
Yeast	cfu/g	<100		100	Micro Test
Coliform	cfu/g	<100		100	Micro Test
Salmonella	cfu/25g	Absent	-	Absent	Micro Test
E.Coli	cfu/g	Absent	-	Absent	Micro Test

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