

MATCO FOODS LIMITED

DELIVERY ORDER

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

Corn Division

Delivery Address

Customer:

UNILEVER PAKISTAN FOODS LIMITED SHAHPUR INTERCHANG, 14-KM MULTAN

ROAD, MULTAN PHONE:021-35674968

Office Address

Customer:

UNILEVER PAKISTAN FOODS LIMITED

Address:

SHAHPUR INTERCHANG, 14-KM MULTAN

ROAD, MULTAN PHONE:021-35674968

Delivery Detall

Delivery Order # :

002759_126

Sale Order #:

SOP-002727

Date:

Address:

06/Sep/2023

Customer PO #:

4525290902 /

S.No	PRODUCT DESCRIPTION	WH	BATCH#	BAGS QTY	Mode Of Packing	Weight Kgs (NET)	Weight Kgs (Gross)
	69778702-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

WAREHOUSE

SECURITY OFFICE



COA # MF/23/263

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	06.09.2023	COA DATE	06.09.2023			
DELIVERY NO.	002759_126	SALE ORDER	SOP-002727			
BATCH NO.	MF23243158	TRAILER / CONTAINER NO				
DATE OF MANUFACTURING	August, 2023	BEST BEFORE DATE	August, 2025			

Parameters	Units	Results	Specifications		Name of Method
		THE PROPERTY	Min.	Max.	
Moisture	%	8.77	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.23	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.68	4.0	5.50	pH Meter
Ash (db.)	%	0.088	-	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	1243	800	-	Viscometer
Grits (150 mesh)	%	0.14	_	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	12.8	-	50.0	Iodometric Titration
Protein (db.)	%	0.42	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	4.6	-	5.0	By Elisa
TPC	cfu/g	3810	-	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

^{* 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



COA # MF/23/264

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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	DE STARCH)				
DELIVERY DATE	06.09.2023	COA DATE	06.09.2023		
DELIVERY NO.	002759_126	SALE ORDER	SOP-002727		
BATCH NO.	MF23241145	TRAILER / CONTAINER NO	SGM-7255		
DATE OF MANUFACTURING	August, 2023	BEST BEFORE DATE	August, 2025		

Parameters	Units	Results	Specifications		Name of Method
	Constitution Visit and Constitution of the Con	Color of the Color	Min.	Max,	
Moisture	%	9.52	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.48	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.76	4.0	5.50	pH Meter
Ash (db.)	%	0.086	-	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	1210	800	-	Viscometer
Grits (150 mesh)	%	0.11	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	14.4	•	50.0	Iodometric Titration
Protein (db.)	%	0.41	1	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	4.2		5.0	By Elisa
TPC	cfu/g	3420	-	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 Control Department



COA # MF/23/265

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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	06.09.2023	COA DATE	06.09.2023			
	002759 126	SALE ONDER	SOP-002727			
DELIVERY NO.	MF23244167	TRAILER / CONTAINER NO	SGM-7255			
BATCH NO.			September, 2025			
DATE OF MANUFACTURING	September, 2023					

Parameters	Units	Results	Specifications		Name of Method
arameters	Office .		Min.	Max.	A Committee of the Comm
Color - C/W		Creamish White			
Odor		Odorless	Odd	orless	Sensory Evaluation
Moisture	%	8.50	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.50	90.0	91.50	On Moisture Base
pH (20% soln.)	_	4.73	4.0	5.50	pH Meter
Viscosity* @ 85°C	mPa.S	1278	800	-	Viscometer
Grits (150 mesh)	%	0.13	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	16.0	-	50.0	Iodometric Titration
Ash (db.)	%	0.078	-	0.30	By Oven at 550 °C, min. 2 hr
Protein (db.)	%	0.40		0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	4.4		5.0	By Elisa
TPC	cfu/g	3480	-	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



MF-CQR-018/QA-4/001

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PRODUCT	CORN STARCH MAT - BLANC- 1010 (FOOD GRADE STARCH) 06.09.2023				
PRODUCT BRAND					
THOUSE.	06,09.2023	COA DATE	SOP-002727		
DELIVERY DATE	002759_126	SALE UNDER			
DELIVERY NO.		TRAILER / CONTAINER NO	SGM-7255		
BATCH NO.	MF23244168	BEST BEFORE DATE	September, 2025		
DATE OF MANUFACTURING	September, 2023	BEST BEI SILE DIVI	14		

A STATE OF THE PARTY OF THE PAR	Units	Results	Specif	ications	Name of Method
Parameters	Units	Itosulie	Min.	Max.	Bullion And The Control of the Contr
	er ARD LAND	C/W		sh White	-
Color	-			orless	Sensory Evaluation
Odor		Odorless	8.50	10.0	105°C in the Sartorius MA
Moisture	%	8.57	90.0	91.50	On Moisture Base
Dry Matters	%	91.43		5.50	pH Meter
pH (20% soln.)	-	4.67	4.0	0.00	Viscometer
Viscosity* @ 85°C	mPa.S	1262	800	0.50	Sieve Vibrator
Grits (150 mesh)	%	0.13	-	0.50	Iodometric Titration
Sulphur Dioxide (SO ₂)	ppm	14.4	•	50.0	By Oven at 550 °C, min. 2 hr.
	%	0.084	-	0.30	
Ash (db.)	%	0.41	-	0.50	Kjeldahl Apparatus (Nx6.25)
Protein (db.)	ppb	4.1	•	5.0	By Elisa
Aflatoxin		3510		10,000	Micro Test
TPC	cfu/g	<100	_	100	Micro Test
Mold	cfu/g	<100	-	100	Micro Test
Yeast	cfu/g			100	Micro Test
Coliform	cfu/g	<100		Absent	Micro Test
Salmonella	cfu/25g	Absent	-	Absent	Micro Test
E.Coli	cfu/g	Absent	-	Anseill	Whole Leet

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