



MATCO FOODS LIMITED

DELIVERY ORDER

Corn Division

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

Delivery Address

Customer : UNILEVER PAKISTAN FOODS LIMITED
Address : 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 Detail

Delivery Order # : 003036_126
Date : 01/Oct/2023
Sale Order # : SOP-002988
Customer PO # : 4525290902

S.No	PRODUCT DESCRIPTION	WH	BATCH#	BAGS QTY	Mode Of Packing	Weight Kgs (NET)	Weight Kgs (Gross)
1	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 WALI UR REHMAN

VEHICLE # TML-133

Driver Mobile

Transporter Name CUSTOMER OWN

Driver CNIC

REMARKS :

Loading Location

SALES OFFICE

WEIGHBRIDGE CLERK

WAREHOUSE

SECURITY OFFICE

COA # MF/23/329

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	01.10.2023	COA DATE	01.10.2023
DELIVERY NO.	003036_126	SALE ORDER	SOP-002988
BATCH NO.	MF23262316	TRAILER / CONTAINER NO	TML-133
DATE OF MANUFACTURING	SEPTEMBER, 2023	BEST BEFORE DATE	SEPTEMBER, 2025

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
Moisture	%	8.78	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.22	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.97	4.0	5.50	pH Meter
Ash (db.)	%	0.079	-	0.30	By Oven at 550 °C, min. 2 hr.
Odor	-	Odorless	Odorless		Sensory Evaluation
Color	-	C/W	Creamish White		-
Viscosity* @ 85°C	mPa.S	1146	800	-	Viscometer
Grits (150 mesh)	%	0.13	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	32	-	50.0	Iodometric Titration
Protein (db.)	%	0.41	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	3.90	-	5.0	By Elisa
TPC	cfu/g	2475	-	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

Issued By
Quality Control Department

COA # MF/23/330

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ROAD, MULTAN PHONE: 021-35674968

PRODUCT	CORN STARCH		
PRODUCT BRAND	MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY DATE	01.10.2023	COA DATE	01.10.2023
DELIVERY NO.	003036_126	SALE ORDER	SOP-002988
BATCH NO.	MF23262317	TRAILER / CONTAINER NO	TML-133
DATE OF MANUFACTURING	SEPTEMBER, 2023	BEST BEFORE DATE	SEPTEMBER, 2025

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
Moisture	%	8.63	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.37	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.83	4.0	5.50	pH Meter
Ash (db.)	%	0.089	-	0.30	By Oven at 550 °C, min. 2 hr.
Odor	-	Odorless	Odorless		Sensory Evaluation
Color	-	C/W	Creamish White		-
Viscosity* @ 85°C	mPa.S	11.59	800	-	Viscometer
Grits (150 mesh)	%	0.14	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	29.2	-	50.0	Iodometric Titration
Protein (db.)	%	0.40	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	3.50	-	5.0	By Elisa
TPC	cfu/g	3171	-	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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PRODUCT	CORN STARCH		
PRODUCT BRAND	MAT - BLANC- 1010 (FOOD GRADE STARCH)		
DELIVERY DATE	01.10.2023	COA DATE	01.10.2023
DELIVERY NO.	003036_126	SALE ORDER	SOP-002988
BATCH NO.	MF23262318	TRAILER / CONTAINER NO	TML-133
DATE OF MANUFACTURING	SEPTEMBER, 2023	BEST BEFORE DATE	SEPTEMBER, 2025

Parameters	Units	Results	Specifications		Name of Method
			Min.	Max.	
Moisture	%	8.57	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	91.47	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.78	4.0	5.50	pH Meter
Ash (db.)	%	0.082	-	0.30	By Oven at 550 °C, min. 2 hr.
Odor	-	Odorless	Odorless		Sensory Evaluation
Color	-	C/W	Creamish White		-
Viscosity* @ 85°C	mPa.S	1166	800	-	Viscometer
Grits (150 mesh)	%	0.12	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	25.6	-	50.0	Iodometric Titration
Protein (db.)	%	0.42	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	3.70	-	5.0	By Elisa
TPC	cfu/g	3975	-	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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