

MATCO FOODS LIMITED

DELIVERY ORDER

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

Corn Division

Delivery Address

Customer:

UNILEVER PAKISTAN FOODS LIMITED

Address:

Date:

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 #:

002421 126

10/Aug/2023

Sale Order #:

SOP-002386

Customer PO #:

4524270299

S.No	THE BOOT DESCRIPTION	WH	ВАТСН#	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

MUSHTAQ AHMAD

VEHICLE #

TLA-569

Driver Mobile

0308-4314454

Transporter

Name

CUSTOMER OWN

Driver CNIC

33105-0342598-1

REMARKS:

Loading Location

WEIGHBRAD GE CLERK

WAREHOUSE

SECURITY OFFICE

seal = 0001394

COA # MF/23/182



CERTIFICATE OF ANALYSIS

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 NO.	002421_126 SALE ORDER SOP-002				
DELIVERY DATE	10.08.2023	COA DATE	10.08.2023		
BATCH NO.	MF23149053	TRAILER / CONTAINER NO.	TLA-569		
DATE OF MANUFACTURING	May, 2023	May, 2023 BEST BEFORE DATE May, 2025			

Parameters	Units	Results	Specifications		Name of Method
	Military Co.		Min.	Max.	
Moisture	%	9.35	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.65	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.92	4.0	5.50	pH Meter
Ash (db.)	%	0.086	-	0.30	By Oven at 550 °C, min. 2 hr.
Odor	-	Odorless	Od	orless	Sensory Evaluation
Color	-	C/W	Cream	ish White	-
Viscosity* @ 85°C	mPa.S	1142	800	-	Viscometer
Grits (150 mesh)	%	0.11	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	16.0	-	50.0	Iodometric Titration
Protein (db.)	%	0.40	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	1.2	_	5.0	By Elisa
TPC	cfu/g	3040	-	10,000	Micro Test
	cfu/g	<10	-	100	Micro Test
Mold	cfu/g	<10	-	100	Micro Test
Yeast	cfu/g	<10	-	100	Micro Test
Coliform		Absent	-	Absent	Micro Test
Salmonella	cfu/25g			Absent	Micro Test
E.Coli	cfu/g	Absent	•	Muselli	WHEIO 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

从 Quality Control Department

COA # MF/23/183



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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 NO.	002421_126 SALE ORDER SOP-0023				
DELIVERY DATE	10.08.2023	COA DATE	10.08.2023		
BATCH NO.	MF23149054	TRAILER / CONTAINER NO.	TLA-569		
DATE OF MANUFACTURING	May, 2023	BEST BEFORE DATE	May, 2025		

Parameters	Units	Results	Specifications		Name of Method
		Vital adjustable	Min.	Max.	
Moisture	%	9.14	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.86	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.86	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	1149	800	-	Viscometer
Grits (150 mesh)	%	0.11	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	14.4	-	50.0	Iodometric Titration
Protein (db.)	%	0.38	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	1.5	_	5.0	By Elisa
TPC	cfu/g	2860	-	10,000	Micro Test
Mold	cfu/g	<10	_	100	Micro Test
Yeast	cfu/g	<10	_	100	Micro Test
Coliform	cfu/g	<10	_	100	The second secon
Salmonella	cfu/25g	Absent			Micro Test
E.Coli	cfu/g	Absent	-	Absent Absent	Micro Test Micro Test

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PHONE: 021-35674968

	CODN STADCH				
PRODUCT	CORN STARCH				
PRODUCT BRAND	MAT - BLANC- 1010 (FOOD GRADE STARCH)				
DELIVERY NO.	002421_126	SALE ORDER SOP-002			
DELIVERY DATE	10.08.2023	COA DATE			
BATCH NO.	MF23149055	TRAILER / CONTAINER NO.	TLA-569		
DATE OF MANUFACTURING	May, 2023	May, 2025			

Parameters	Units	Results	Results Specifications		Name of Method
T dramotore	designation to be		Min.	Max.	
Moisture	%	9.41	8.50	10.0	105°C in the Sartorius MA
Dry Matters	%	90.59	90.0	91.50	On Moisture Base
pH (20% soln.)	-	4.94	4.0	5.50	pH Meter
Ash (db.)	%	0.082	-	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	1129	800	-	Viscometer
Grits (150 mesh)	%	0.12	-	0.50	Sieve Vibrator
Sulphur Dioxide (SO ₂)	ppm	12.8	-	50.0	Iodometric Titration
Protein (db.)	%	0.40	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	0.8	-	5.0	By Elisa
TPC	cfu/g	3110	-	10,000	Micro Test
Mold	cfu/g	<10	-	100	Micro Test
Yeast	cfu/g	<10	-	100	Micro Test
Coliform	cfu/g	<10	-	100	Micro Test
Salmonella	cfu/25g	Absent	-	Absent	Micro Test
E.Coli	cfu/g	Absent	-	Absent	Micro Test

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CERTIFICATE OF ANALYSIS

PLANT:

COA # MF/23/185

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OFFICE:

87-K, WAPDA CITY, FAISALABAD-PAKISTAN

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DISPATCHED TO:

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PHONE: 021-35674968

I PRODUCT	CORN STARCH				
PRODUCT BRAND	MAT - BLANC- 1010 (FOOD GRADE STARCH)				
THOUSE C. S	002421_126	SALE ORDER	SOP-002386		
DELIVERT ITO	10.08.2023	COA DATE	10.08.2023		
DELIVERY DATE		TRAILER / CONTAINER NO.	TLA-569		
BATCH NO.	MF23149056	BEST BEFORE DATE	May, 2025		
DATE OF MANUFACTURING	May, 2023	BEST BEFORE DATE	1.		

The state of the state of the	Units	Results	Specifi	ications	Name of Method
Parameters	Units		Min.	Max.	Market Carlos
AND DESCRIPTION OF THE PARTY OF	01	9.09	8.50	10.0	105°C in the Sartorius MA
Moisture	%	90.91	90.0	91.50	On Moisture Base
Dry Matters	%		4.0	5.50	pH Meter
pH (20% soln.)	-	4.89	4.0	0.30	By Oven at 550 °C, min. 2 hr
Ash (db.)	%	0.086	- 04	orless	Sensory Evaluation
Odor	-	Odorless		ish White	-
Color	-	c/W		Sh white	Viscometer
Viscosity* @ 85°C	mPa.S	1156	800		Sieve Vibrator
Grits (150 mesh)	%	0.13	-	0.50	
Sulphur Dioxide (SO ₂)	ppm	14.4	-	50.0	Iodometric Titration
Protein (db.)	%	0.39	-	0.50	Kjeldahl Apparatus (Nx6.25)
Aflatoxin	ppb	1.1	_	5.0	By Elisa
	cfu/g	2580	-	10,000	Micro Test
TPC	cfu/g	<10	-	100	Micro Test
Mold		<10	-	100	Micro Test
Yeast	cfu/g	<10	_	100	Micro Test
Coliform	cfu/g		-	Absent	Micro Test
Salmonella	cfu/25g	Absent	-	Absent	Micro Test
E.Coli	cfu/g	Absent	-	Absent	Where rest

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